



Silver Non-Veg

Freshly Crafted Mocktails

Virgin Mojito
Watermelon Mojito
Kiwi Daiquiri
Aerated Soft Drinks
Fresh Lime soda
Mineral water

Chaats on Wheel

Gol Gappe (It is offered with a stuffing of mashed potatoes mixed with spices & a dash of fresh orange water, hing water & pudaena water)

Exotic Crispy Tikki (A speciality. Crispy aloo tikki with chutneys served in green leaf dona)

Bhalla Papdi (Crispy Indian puff, served with chilled curd & savouries)

Paneer Deluxe Chilla (Served with Mint chutney & Saunth)

Indian Tandoor & Grills

Tandoori Fish Tikka (Chunks of Fish Refreshingly Marinated in a citric blend of lemon juice, ajwain & cinnamon, grilled golden in the tandoor)

Murgh Malai Kebab (Creamy chicken morsels marinated with cream & cheese)

Lehsooni Paneer Tikka (Cottage cheese, Marinated overnight with Roasted Garlic in clay oven served with Mint Sauce)

Hara Bhara Kebab (Vegetable Patty stuffed with Greens)

Malai Crispy Soyachap (Vegan snack made from soya)

Oriental Experience

Crispy Chili Chicken (stir-fried with burnt garlic, vinegar, onions, green onions)

Chili Cottage Cheese & Cashewnut (Crispy Fried & Wok Tossed Cottage Cheese wrapped in Kung Pao Sauce)

Thai Cigar Roll (Crispy Rolls, enhanced with Thai Exotic Vegetables)

European Experience

Jalapeno Cheese Bullets (Delicacy that is made with stuffed jalapeno cheese herbs & coated crumbs)

Live Tawa Snacks

Veg Ghaouti On Tawa (Served with ulte tawe ka paratha, laccha & green chutney)

Murg Kalimirch On Tawa (Served with rumali roti, laccha & green chutney)

Compound Salads

Fresh Garden Green Salad

Udman Hotels and Resorts, NH8

Aloo Chana Chaat
Macroni Salad
Russian Salad
Vinegar & Lachha Onion
Assorted Papad
Variety Of Pickles

Desi Martban

Lehsoon Laal Mirch Ki Chutney
Achari Chowki Mirch
Kacche Aam Ki Chutney
Adrak Pudiney Ki Chutney

Potage & Soup

Roasted Tomato & Butter Garlic Soup
Lemon 'n' Coriander Soup (Bread & Spread)

The Pizzeria

Thin Crust Wood Fire Pizza (Thin Crust Tuscany Pizza)
Classic Margarita Pizza (Margarita Style Pizza with Basil, Cheddar, Mozzarella, Parmesan & Gouda cheese)
Smoked Tofu, Olives & Sundried Tomatoes (Pulled smoked paneer, pesto sauce, cheese, olives, zucchini & sliced sun dried tomatoes)
All Wild Fungi Primavera (Button mushrooms, Fungi mushrooms & Shitake mushrooms with cherry tomatoes & Cheese)
La' Basil & Three Cheese Pesto (Mozzarella, Parmesan Cheese, basil & olive oil)

(Make Your Own Pizza & Choice of Topping)

Pasta...Live

Aglio, Olio E Peperoncino (A traditional dish of spaghetti tossed with olive oil & sautéed garlic)
Primavera Penne Pasta (Tossed With broccoli, peppers, zucchini, onions, spinach, scallions, mushroom & tomato slices in a cream sauce)
Farfelle (Tomato with balsamic vinegar, asparagus, char-grilled peppers, sun-dried tomato pesto)
Sun-dried Tomato Pesto Penne With Fresh Tomatoes, Mushrooms & Fresh Mozzarella (Simmered with fresh tomatoes, onions, garlic, herbs & freshly grated cheese)
Garlic Bread

North Frontier

Main course

Mutton Roganjosh (Tender Mutton Pieces cooked as Kashmiri style)
Purani Delhi Wala Butter Chicken (Developed in 1974 by Daryaganj. Today, moderated by many people in the creamy velvety fine gravy)
Paneer Tikka Butter Masala
Paneer Angarey
Amritsari Cholley
Mushroom Rogan Josh
Zafrani Malai Kofta
Palak Corn

Aloo Gobhi Adraki
Banarsi Dum Aloo

Dal

Dal Bukhara
Dal Tadka

Rice Station

Jeera Rice
Subz Diwani Biryani

Chef's Bread Basket

Naan (Plain, Butter)
Tandoori Roti (Plain, Butter)
Lachha Paratha
Missi Roti
Mirchi Roti

Desserts Delight

Nano jalebi
Moong Dal Halwa
Stuff Gulab Jamun
Mini Rasmalai
Rabri Kulfi

European Bakers

Mini Brownies (Chocolate Chunk,
Brookie, Walnut, Salted Caramel) -live
Chocolate Mousse Cups

Variety of Ice Cream

Vanilla
Chocolate

Tea/Coffee Station

Tea & Coffee
Green Tea
Herbal Tea
Iced Tea
Lemon Tea