

Gold Non-Veg

Freshly Crafted Mocktails

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

Chaat on Wheel

Gol Gappe
Exotic Crispy Tikki
Bhalla Papdi
Paneer Deluxe Chilla
Pao bhaji

Indian Tandoor & Grills

Fish Amritsari With Mooli Chutney (Fillet of Fish dipped in a ajwain flavoured gram flour batter deep fried as in the typical Amritsari method)
Murgh Malai Kebab (Creamy chicken morsels marinated with cream & cheese)
Shikhampur Kebab (Hyderabad's version of the shammi, stuffed with hung yoghurt & mint leaves)
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)
Sesame Chilli Honey Potato (Crispy Fried Potato in Honey Chilli Sauce, topped with Sesame Seeds)
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)
Tomato Bruschetta (An ultra-cheesy & creamy bruschetta with tomato)

Live Tawa

Galawati Station..live (Served with Ulta tawa prantha)
Murg Kalimirch On Tawa (Served with rumali roti)
Punjabi Soya Chaap Tawa...live (Marinated in tomato garlic chutney, red chilli paste, hung yoghurt, tobacco

sauce & sun dried tomatoes)

Compound Salads

Fresh Garden Green Salad
Aloo Chana Chaat
Macroni Salad
Russian Salad
Corn & peas salad
Greek feta 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 (chicken separate)

Dim Sum Station...live

Sui Mai (Open faced dumplings)
Fanguo (Flat dumplings stuffed with mushrooms and bamboo shoots)
Chicken Potstickers (Potstickers are one of the most popular types of dumplings. These are finished in a non stick skillet or a wok & served with a ginger n celery dipping sauce)

Amsterdam Fries

Masala Fries
Cajun Fries
Paprika Fries

Served with assortment of sauces (Chili garlic mayo / chive greek yoghurt / spice cheese dip / chipotle-citrus mayonnaise / smoked barbeque / paprika sauce)

Sea salt / pink salt / himalayan salt

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)

Dancing Wok...live

Stir-fried Shitake, Black & Oyster Mushrooms (Shitake, oyster & black mushrooms, green onion, bok choy, galangal stir fried with light soya sauce in sesame oil)
Phat Nam Lot Phet (Mushrooms, snow peas, broccoli, baby corn & okra in black bean sauce)
Exotic Vegetables In Thai Green Curry (Bangkok crunchy chicken in thai red curry
Lemongrass & coconut base of house special thai red curry Garden vegetables in matsammam sauce)
Tibetan Flat Manchurian (Veggies dumpling Served With Tangy Curry)
Crispy Bok Choy Leaves (Crispy fried Bok choy sprinkled with garlic powder served with a creamy wasabi)
Mie Goreng (Stir fried noodles with vegetables)
Tom Yum Fried Rice (Wok Fried Rice Spiked With Lemongrass, Kaffir Lime And Thai Chilli Paste)

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)
Pesto Penne With Fresh Tomatoes, Mushrooms & Fresh Mozzarella (Simmered with fresh tomatoes, onions, garlic, herbs & freshly grated cheese)
Garlic Bread

North Frontier

Main course

Murgh Makhan Malai (The all time favourite)
Connaught Place Special Taar Gosht (Succulent Lamb Cooked on slow fire with Lightly Spiced Yoghurt & Onion Gravy with Rampuri Masala)
Paneer Tikka Butter Masala
Paneer Angarey
Mushroom Rogan Josh
Zafrani Malai Kofta
Amritsari Cholley
Palak Corn
Aloo Gobhi Adraki
Punjabi Kadi Pakora
Rara Soya Chaap
Banarsi Dum Aloo

Dal

Dal Bukhara

Rice Station

Jeera Rice
Subz Diwani Biryani

Dal Tadka Counter With Gehu Phulka...live

Variety of lentils tempered in pure ghee with your choice of ingredients, including onion, garlic, whole red

chillies, cumin, curry leaves, green chilies, ginger, tomatoes.

Chef's Bread Basket

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

Desserts Delight

Nano jalebi
Moong Dal Halwa
Coconut kheer in shell
Stuff Gulab Jamun
Mini Rasmalai
Rabri Kulfi

European Bakers

Mini Brownies (Chocolate Chunk, Brookie, Walnut, Salted Caramel) -live
Chocolate Mousse Cups
Mini pine-apple tart
Tiramisu pastry

Variety of Ice Cream

Vanilla / Chocolate / Strawberry / Butter Scotch (With Chocolate Sauce & Nuts)

Tea/Coffee Station

Tea & Coffee
Green Tea
Herbal Tea
Iced Tea
Lemon Tea