



Lavish Veg Menu

Price: ₹1,200

Any 2-

Iced Tea

Gola (Mumbai ki Shaan)

Aam Panna (Nothing can beat this, it is one of the best and the coolest drinks)

Cold Coffee

Lassi

Sarbat

Thandai

Nimbu Paani

Watermelon Juice

Mixed Fruit Juice

Orange Juice

Pineapple Juice

Any 2-

Pani Poori

Aloo Tikki

Dahi Bhalla

Mumbai ragda patties

Dahi Puri

Mini Samosa

Cocktail Kachori

Dhokla

Bhel Puri

Dahi Papdi

Samosa Chaat

Besan Chilla

Khakra roll

Sev Puri

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Dahi Vada
Sprouts Chaat
Kuzhi Paniyaram
Sweet Potato Chaat
Masala Vadai
Bajji
Veg Sandwich
French Fries
Aaloo Chaat
Fruit Chaat
Aloo Katori Chaat
Tokri Chaat
Litthi Chokha (From Bihar)
Daal Baati (From Rajasthan)

Salad Any 2

Sprouted Moong Salad
Apple Cucumber Salad
Kachumber Salad
Sprouted Chana Salad
Beetroot and Garlic Salad
Cheese & Pineapple Salad
Vegetable Salad with Lemony Apple Dressing
Fruit Salad
Beans Salad
Sprouts Salad with Veggies

Soup Any 2

Cream of Tomato Soup
Mixed Vegetable Clear Soup
Drumstick Soup
Pepper Mushroom Soup
Herbal Soup
Makai Shorba or Sweet Corn Soup
Lemon and Coriander Soup

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Tomato Rasam
Bottle Gourd and Onion Soup
Palak Shorba or Spinach Soup
Hot n Sour Soup

Any 2

Veg Kebab
Oats Kozhukattai
Veg Manchurian
Idly Manchurian
Thenga, Manga, Pattani Sundal
Unniappam
Coin Parota
Chilly Potato
Honey Potato
Oats Kozhukattai
Thalipeeth (Famous Maharashtrian Dish)
Cheppankizhangu Chops
Paneer Tikka
Garlic Mushroom Fried Rice
Szechuan Noodles
Mushroom Tikka
Kanchipuram Idli (From Tamilnadu)
Adai Aviyal
Sabudhana Kichadi (From Gujarat)
Ragi Idiyappam
Chilli Parotta
Pesarattu with Uppuma (Direct from Andhra Pradesh)
Nellore Dosa
Neer Dosa
Bisi belle bath
Vangi bath
Semiya Biryani
Palak Paneer Pulav
Corn Capsicum Pulao

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Dry Veg Any 2

Paneer Capsicum Masala
Navratan Korma
Paneer Methi Malai
Stuffed Bhindi
Veg Makhanwala
Paneer Methi Malai Matar
Paneer Makhani
Mixed Veg
Baby Corn Capsicum
Veg Jalfrezi
Shahi paneer
Kadai Paneer
Jeera Aloo
Methi Aloo
Aloo Baingan
Paneer Achari
Matar Paneer
Gobhi Musallam
Beerakaya Cashew Masala
Paneer Korma
Gobhi Aloo Matar
Kurkuri Bhindi
Tawa Bhindi
Tandoori Stuffed Sesame Aloo
Palak Paneer
Aloo Palak
Chennai chops
Vegetable Bhel (on tawa)
Bhindi Masala
Stuffed Baingan

Gravy Any 2

Malai Kofta
Paneer Lababdar

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Makai Khumb Masala
Sarson Ka Saag
Mushroom Matar
Kashmiri Dum Aloo
Amritsari Paneer Tikka
Mixed Vegetables Makhani
Bhindi Do Pyaza
Kadai Panchmel
Bagara Baingan
Dahiware Aloo
Navrattan Curry
Goan Vegetable Curry
Khumb Do Pyaza

COURSE RECIPES, DAAL – Indian daals are not only tasty, but also very healthy. So, do not leave the health aspect. It is a must!

Daal Tadka
Daal Makhani
Panchratna Daal
Rajma
Chana Daal
Choley
Urad Daal

Assorted Bread Any 4

Puri
Green Puri (made of green spinach or other leafy veggie)
Naan
Butter Naan
Missi Roti
Tawa Roti or Chapati
Phulka
Bajra Rotla
Laccha Paratha
Paratha
Parotta
Kulcha

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Raita Any 1

Pineapple Raita

Boondi Raita

Mixed Vegetable Raita

Cucumber Raita

Mint Raita

Onion Mint Raita

Ginger Mint Raita

Cabbage Raita

Green Chilli Raita

Burani Raita

Fruit Raita

Pomegranate Raita

Masala Raita

Pahari Raita

Gujarati Raita

Plain Curd

Deserts Any 2

Gulab Jamun

Jalebi

Kheer

Dry Fruits Kheer

Kesar Kheer

Rasgulla

Payasam

Ladoo

Shrikhand

Mango Payasam

Gajar Ka Halwa

Rasmalai

Apple Halwa

Pazha Pradhanam

Cadbury Roll

Ice cream

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Ghevar
Anarkali Roll
Mysore Pak
Malpua
Kulfi
Pot Kulfi
Roller Kulfi
Badam Cassata
Balushahi
Badam Ka Halwa
Basundi
Faluda Kulfi