

Basic Non Veg Menu

Price: 1,800

NON-VEG MENU

Soft Beverages

Cola, Orange, Lemon

Mineral Water

Mock tails

Non – Vegetarian Snacks (Total Any 02)

(Any 2)

CHICKEN TIKKA CHICKEN TIKKA PODINA

MURG MALAI TIKKA CHICKEN RESHMI KABAB

MURG ACHARI MURG TANDOORI

CHICKEN LOLLY POP CHICKEN DRUMS OF HEAVEN

CHICKEN SALT N PEPPER CHILLY CHICKEN DRY

Vegetarian Snacks (Total Any 02)

(Any 01)

PANEER TIKKA ACHARI PANEER TIKKA

SOYA TIKKA SOYA ACHARI TIKKA

SOYA MALAI TIKKA PANEER FINGERS

PANEER ROALS MUSHROOM SALT N PEPPER

CHEESE BALLS

(Any 01)

TANDOORI GOBHI TANDOORI AALOO

VEG SEEKH KABAB HARA BHARA KABAB

Royal Kingdom Sarovar Portico, Pilibhit

MOONG DALL BALLS MIX VEG PAKORAS

AALOO ROALS VEG KABABS

VEG SPRING ROALS DRY CHILLI PANEER

VEG MANCHURIAN DRY HONEY CHILLY POTATTO

VEG SALT N PEPPER

Salad Bar Any 02

Green Salad Russian Salad

Kimchi Salad Macroni Napotalian salad

Aaloo chat Channa chat

Cheese &Pinapple Salad Kuchumber Salad

Beans Sprouts & Lemon Dressing

Raita Any 02

DAHI BHALLA DAHI PAKODI

PINEAPPLE RAITA CUCUMBER RAITA

MIXED RAITA MASALA ALOO RAITA

TOMATO RAITA BOONDI RAITA

MINT RAITA SET CURD

ACHAR

PAPAR

CHATNI

Soup Any 02

CHOICE OF CREAM SOUP

(Tomato / Mushroom / Vegetable /Almond/ Chicken)

CHOICE OF SHORBA

(Tomato / Dal)

SWEET CORN

(Vegetable /Chicken)

HOT-N-SOUR

(Veg / Chicken)Manchow Soup

Non Veg Main Course Any 02

BUTTER CHICKEN

(Chicken cooked in , mixed with cashew nut tomato buttered gravy garnished with kasoori

methi and fried green chilies).

MURG KADHAI

(Cottage cheese cooked in kadai style with onion & capsicum

(p 4) (N V 1)

ROGEN-E-MURG

(An authentic preparation)

MURG CURRY

(An authentic prepration in onion &tomatto)

DHANIA ADRAKI MURG

(Chicken cooked in tangy Julian Adrak&corriender spices.)

MURG HARA BHARA

(A traditional Indian preparation of chicken and spinach flavoured with shahijeera garnished

with cream and coriander leaves.)

LAMB ADRKI

(Lamb cooked with whole Indian spices garnished with ginger julienne)

DHABA GOSHT

(An authentic mutton curry)

KEEMA MUTTAR CURRY

(A homemade preparation of mutton mince and fresh peas.)

GOSHT KADAI

(Lamb cooked in authentic kadai gravy flavoured with pounded coriander seeds and whole redchilli.)

RADA MEAT

(Mutton pieces cooked with fine mutton mince in Indian spiced curry.)

SHREDDED LAMB IN SPICY GARLIC SAUCE

(Lamb cooked in hot chilli garlic sauce)

LAMB IN CHILLI BEAN SAUCE

(Lamb sliced and cooked in chilli bean sauce)

(p 5)(N V 1)

SHREDDED LAMB IN SPICY GARLIC SAUCE

(Lamb cooked in hot chilli garlic sauce)

Vegetarian Main Course Any 03

KADAI PANEER

(Cottage cheese cooked in kadai style)

MUTTER PANEER

(A mother’s recipe)

MALAI KOFTA

(Cheese dumplings served in cahewnut gravy.)

PANEER DO PYAZA

(Prepration of cottage cheese in onion based gravy.)

SHAHI PANEER

(Cottage cheese cooked in creamy cashew nut, tomato based gravy.)

PALAK PANEER

(Combination of spinach and cottage Cheese.)

BHARWAN ALOO KASHMIRI

(potatoes simmered in kashmiri gravy)

JEERA ALOO

(Potatoes cooked with cumin seeds)

LATPATA ALOO

(A preparation from mother's kitchen)

PALAK KHUMB

(Mushsrooms cooked with spinach tempered with cumin seeds)

(p 6)(N V 1)

PALAK KOFTA

(Vegetable dumplings served in spinach gravy)

SUBZ KOFTA

(Veg. dumpling served in tomato gravy flovoured with ani seed powder.)

METHI MUTTAR

(Green peas cooked in rich gravy flavoured with fenugreek powder)

KURKURI BHINDI

(A spicy crispy okra)

BHINDI DO PIAZA

(A spicy Delight with onions)

GOBHI MASALA (Seasonal)

(Every ones delight)

GOBHI HARA MOTI (Seasonal)

(A cauliflower preparation with green peas)

MAKAI PALAK

(Corn and spinach cooked together)

BHARWAN SUBZ ON TAWA

(Assortment of Vegetables stuffed, served on iron plate.)

Royal Kingdom Sarovar Portico, Pilibhit

MIXED VEGETABLES

(Assortment of Vegetables cooked .)

ALOO GOBHI (Seasonal)

(A Traditional Prepration of Cauliflower and Potatoes Cooked in Indian spices.)

SARSON KA SAAG

(Seasonal)

PINDI CHANNA

(whitechanna cooked in kadhai in pindi dry style)

(p 7)(N V 1)

DAL MAKHNI

DAL MASALA WITH SPINACH

(A blend of masoor, uraddal and spinach)

DHABA DAL

(A combination of split dalchana and urad with skin)

DAL SUKHI URAD

(White uraddal blanched and tempered with cumin)

PANCHRATAN DAL

(Five type of lentils cooked in Hyderabadi spices)

CHANA PESHAWARI

(A north Indian preparation.)

RAJMA RASILA

(Kidney beans cooked with Indian spices.)

MIXED VEGETABLE IN SOYA CHILLI SAUCE

(Assortment of vegetables cooked with spicy soya sauce.)

SWEET-N-SOUR VEGETABLES

(Every body’s favourite)

Royal Kingdom Sarovar Portico, Pilibhit

VEGETABLE MUNCHURIAN

(Mixed veg hot garlic sauce)

CRISPY VEG. SALT-N-PEPPER

(A chinese specialty)

RICE ANY 01

STEAM RICE

PEA PULLAOW

JEERA RICE

BREADS ANY 04

NAAN

TANDOORI ROTI

LACHA PARANTHA

PUDINA PARANTHA

MISSI ROTI

STUFFED NANN KULCHA

MAKKE KI ROTI (Seasonal)

DESSERTS Any 02

GULAB JAMUN

PHIRNI

ICE CREAM VANILLA, STRABAARY,BUTTER SCOTH

STICK KULFI

FRUIT CUTARD

Extra Items Chargeable

*** Extra Veg Snacks @ 75/- Per Person, Non-Veg Snacks @ 100/- Per Person, Fish @ 250 Per Person**

*** Fruit Stall with 04 Indian Fruit @200 / Per Person & 05 Imported Fruits @ 300/- Per Person.**

*** Packed Juice @ ₹ 200/- Per Litre**

Royal Kingdom Sarovar Portico, Pilibhit

* DJ with LED WALL as per requirement.

* DJ without LED WALL as per requirement.

* Flower Decoration as per requirement.

* Breakfast timing 9:30am to 11: am, Lunch Timing 12:00 Noon - 3:30pm & Dinner Timing 6:00pm - 9:00 Mid Night.