

Gold Menu

REAL JUICES

FRESH JUICE

ORANGE JUICE

MIX FRUIT JUICE

SHAKES

FRUIT COCKTAIL

STRAWBERRY SHAKE

GUAVA SHAKE

JALJEERA

AERATED DRINKS & OTHERS

COLA

LEMON

ORANGE3

Antilia By Zion, NH-44, Ambala-Delhi Road, Joshi Chauhan, Kishore, Sonipat, Haryana-131001

THIRST COOLERS CRUNCHERS

(Any 7)

FRUIT PUNCH

CHILLED PINEAPPLE MOCKTAIL

SHARBAT ‘E’ GULAB

FRESH LEMONDADE SWEET OR SALTED

PURPLE RAIN

BLUE LAGOON

ORANGE BLOSSOM

MIDNIGHT BEAUTY

ROSEMARY

MIDNIGHT QUEEN

GREEN GARDEN

BLACK CURRENT4

STARTERS PASS AROUND

FROM INDIAN GRILL

PANEER MALAI TIKKA

CUBES OF COTTAGE CHEESE MARINATED IN YOGURT DRESSING & INDIAN SPICES

& CHAR GRILLED ON SKEWER

TANDOORI SOYA AFGHANI TIKKA

MORSELS OF SOYABEAN MARINATED IN YOGURT, CREAM, BUTTER & INDIAN

SPICES & CHAR GRILLED ON SKEWER

MUSHROOM ACHARI

MUSHROOM MARINATED WITH RED SPICY YOGURT CHAR-GRILLED WITH A

TOUCH OF ACHARI MASALA

PERI PERI TANDOORI ALOO

POTATO STUFFED WITH MASHED COTTAGE CHEESE WITH DRY FRUITS AND

COATED WITH SEASAME SEEDS AND GRILLED ON SKEWER

MOONG DAL SEEKH

DEEP FRIED MASHED YELLOW LENTIL BALLS SERVED WITH RADISH &

GREEN SAUCE

ORIENTAL

CLASSIC SPRING ROLL

WONTON SHEET STUFFED WITH SHREDDED CHINESE SEASONING & SERVED

WITH SWEET CHILLI SAUCE

CHILLI PANEER

STIR FRIED COTTAGE CHEESE TOSSED IN RED & GREEN CHILLY AND SPICY GARLIC

SAUCE

DRY MANCHURIAN

DUMPLING OF VEGETABLES DEEP FRIED & TOSSED IN CHILLY HONEY SAUCE

CRISPY CHILLI HONEY POTATO

SHREDDED FINGER SHAPE POTATOES TOSSED IN HONEY CHILLY SAUCE AND

SPRINKLED WITH ROASTED SEASAME SEEDS5

APPETIZERS

DAHI KE SHOLEY

DELICACY OF STUFF SPICES HUNGCURD STUFFING IN GRAM FLOUR

CHEESE CORN TRIANGLE

BABY CORN COATED WITH GRATED CHEESE & BREAD CRUMB AND DEEP FRIED

“FRUITIQUE”- A FRUIT BAR

ASSORTED FRESH SEASONAL FRUITS

(4+4 VARIETIES OF INDIAN AND IMPORTED FRUITS)

GRAPES (CALIFORNIAN)

APPLE (CHINA)

KIWI (NEW ZEALAND)

SHARDA (KABUL)

DISCO PAPAYA (BANGLURU)

WATER MELON (BANGLURU)

PEAR (INDIAN)

MANGO (SEASONAL)

*{Fresh fruits subject to availability}6

Antilia By Zion Hotels-A Pure Vegetarian Wedding Venue

DELHI – 6 KE CHATKARE

(ANY – 5)

(Chatori Chaat... Dilli or Delhi as it is known as famous for its Chaat.

Especially in the walled city of old Delhi more famous as purani dilli.

We bring you traditional fare of Sitaram bazaar from purani dilli)

PANI POORI WITH ASSORTMENT OF WATER

WHEAT PUFFS SERVED WITH DIFFERENT FLAVOURED WATER

KESARI DAHI BHALLA

FRIED SEMOLINA AND FLOOR DUMPLINGS WITH MOONG DAL PAKORI IN YOGURT,

SAUNTH, MINT SAUCE GARNISHED WITH CHANA AND POTATOES

DAL STUFFED ALOO TIKKI

STUFFED POTATO PATTY WITH URAD DAL PITTHI, SHALLOW FRIED & SERVED WITH

SAUNTH, MINT CHUTNEY

MOONG DAL KA CHILLA

MOONG DAL PANCAKES STUFFED WITH CHEESE & GREEN PEAS & SERVED WITH

SAUNTH, MINT SAUCE AND CORIANDER

PAV BHAJI

SPECIAL BHAJI SERVED WITH BAKERY FRESH PAV

MUTTER PATILA WITH KULCHA

BOILED CHANA MIXED WITH SPICES AND TAMARIND SAUCE

& SERVED WITH KULCHA

ALOO MUTTER CHAAT

BOILED POTATOES CUT IN SMALL SIZE FRIED IN PURE DESI GHEE WITH GREEN PEAS

AND MIXED WITH LEMON & CHAAT MASALA

CHANA SAMOSA7

AROMAS OF SOUP

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(ANY – 2)

MANCHOW SOUP

A MIXTUE OF CHOPPED VEGGIES FLAVOURED WITH CHINESE SAUCES AND

THICKENED WITH CORN FLOUR

TOMATO SOUP

CREAM OF TOMATO SOUP FINISHED WITH TOUCH OF BASIL

SWEET CORN SOUP

THE FLAVOUR OF FRESH SWEETCORN WITH CHINESE SEASONING

(TWO SOUP SERVED WITH BREAD CRUMBS, STICK, BUTTER &

CREAM)8

SALAD BAR

GARDEN GREENS

BOUQUET OF SLICED TOMATO, CARROT, RADISH, CUCUMBER, GREEN CHILLIES &

LEMON

KIMCHI SALAD

CABBAGE SOAKED IN THE FLAVORS OF GARLIC, GINGER, SOYA SAUCE, VINEGAR AND

CHILLI FLAKES

SPROUTED BEANS SALAD

GREEN BEANS AND BLACK SPROUTS, CHOPPED TOMATO AND ONION BASED WITH

LEMON VINAIGRETTE

PASTA SALAD

FRESH BOILED PASTA WITH MAYO DRESSING, CHILLI FLAKES & OREGANO

RUSSIAN SALAD

A SALAD WITH HINT OF SWEETNESS, FRENCH BEANS, POTATO, GREEN PEAS, CUBES

OF COTTAGE CHEESE WITH MAYO CREAM DRESSING

KACHUMBER SALAD

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SMALL CUBES OF TOMATO, ONION, CARROT WITH LEMON JUICE, CORIANDER &

SEASONING

SIRKA ONION

SMALL RED ONIONS SOAKED VINAGER, WATER & SALT

SLIT GREEN CHILLIES.....

YOGURT WILL BE SERVED WITH ITS VEGETABLES & SPICES CONDIMENTS

CHOPPED ONION, CHOPPED TOMATO, CHOPPED CORIANDER, MINT, BOONDI, SAUTEED

CORN & DEGHI MIRCH, BHUNA JEERA, SENDHA NAMAK, KUTI KALI MIRCH ETC.

DAHI BHALLA

MOONG DAL DUMPLINGS DIPPED IN CURD & FLAVOURED WITH ROASTED CUMIN AND

BLACK SALT

ASSORTMENT OF PICKLES AND PAPAD9

MAIN COURSE

MUGHLAI FOOD

SHAHI PANEER LABABDAR

A PREPARATION OF PANEER IN A THICK GRAVY MADE UP OF CREAM, TOMATOES AND SPICES

KADHAI PANEER

KADHAI PANEER A MOUTHWATERING COMBINATION OF PANEER, CAPSICUM, TOMATO, ONION

AND TRADITIONAL INDIAN SPICES COOKED IN GHEE

DUM ALOO KASHMIRI

BABY POTATOES COOKED IN A SPICY VIBRANT CURD BASED GRAVY

MALAI KOFTA

SOFT CHEESE DUMPLINGS STUFFED WITH CASHEWNUTS & RAISINS & SIMMERED IN CREAMY GRAVY

DAL MAKHANI

TRADITIONAL WHOLE URAD DAL SLOWLY COOKED OVERNIGHT ON FIRE AND FINISHED WITH

TANGY TOMATO GRAVY, CREAM AND BUTTER

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SOYABEAN CHAAP

CHUNKS OF SOYABEAN COOKED IN CHEF SPECIAL GRAVY

KADHI PAKORA

A THICK GRAVY MADE UP OF GRAM FLOUR & YOGURT MIXTURE AND COOKED WITH VEGETABLE

FRITTER PAKORAS

MIX VEG

MIXED VEGETABLES COOKED WITH COTTAGE CHEESE AND SPINACH

CHAWAL KI MEHAK

BIRYANI RICE

BASMATI RICE COOKED ON DUM TO PERFECTION WITH DICES OF AN ASSORTMENT OF SEASONAL

VEGETABLES WITH CONDIMENTS & SPICES AND A TOUCH OF SAFFRON

STEAM RICE

AROMATIC LONG GRAIN STEAMED RICE10

INDIAN BREADS

NAAN = STUFFED, PANEER, ALOO, PLAIN, KANDHARI

PARANTHA = MIRCHI, PUDINA, LACCHA

ROTI = MISSI, BUTTER, PLAIN

POORI = BEDMI POORI, PLAIN

CHINESE FOOD

(ANY – 2)

STIR FRIED RICE

STEAMED FRIED RICE TOSSED WITH SHREDDED GINGER, GARLIC AND SEASONING

STIR FRIED NOODLES WITH VEGGIES

A TRADITIONAL HAKKA NOODLES

VEGETABLE MANCHURIAN WITH GRAVY

DUMPLINGS OF MIX VEGETABLE COOKED IN SOYA VINAIGRETTE & GARLIC CHILLY SAUCE

PUNJABI FOOD

AMRITSARI CHHOLE AND KULCHA

CHICKPEAS COOKED IN AMRITSARI STYLE AND SERVED WITH KULCHA11

KUCH MEETHA HO JAYE

STUFFED GULAB JAMUN

HOME MADE COTTAGE CHEESE DUMPLINGS STUFFED WITH CARDAMOM

AND PISTACHIO STEEPED IN KASHMIRI SAFFRON INFUSION

KESARIYA JALEBI WITH RABRI

SMALL SIZE TRADITIONAL FLOUR BASED JALEBI DIPPED IN SAFFRON AND

ROSE SYRUP & SERVED WITH RABRI

MOONG DAL HALWA

YELLOW LENTIL PREPARED IN PURE DESI GHEE WITH SUGAR &

FLAVOURED WITH CARDAMOM

HALWA GAJAR (SEASONAL)

GRATED CARROT PREPARED IN PURE DESI GHEE WITH CASTOR SUGAR &

FLAVOURED WITH CARDAMOM

RASMALAI

HOME MADE CHENNA TIKKI DIPPEED IN THICKEN SAFFRON FLAVOURED MILK

SPONGE RASGULLA

SOFT SPONGY BALLS OF CHENNA SOAKED IN CHILLED SUGAR SYRUP

SHAHI TUKDA

DEEP FRY BREAD DEEPED IN SUGAR SYRUP TOP WITH RABRI

ROSE/KESAR KHEER

ICE CREAM

DIFFERENT 04 TYPE OF ICE CREAM

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GHAR KI RASOI-Live Counter on Extra Cost

DAL FRY

YELLOW LENTIL TEMPERED WITH CUMINS SEEDS, RED CHILLI POWDER & HING AND

FINISHED WITH DESI GHEE

TAWA FULKA

SMALL WHEAT PUFFS SERVED WITH DESI GHEE

GAJAR MATAR / ALOO METHI (SEASONAL)

FRESH CARROTS AND GREEN PEAS COOKED IN TOMATO BASED GRAVYRE-

ASSEMBLE POINT (ON EXTRA CHARGE)

 TEA / COFFEE

 MINERAL WATER

 COLD DRINKS

 FOUR TYPES OF PAKORAS

 GULAB JAMUN

 ANY ONE SWEET

PHERE PE

 TEA / COFFEE

 MINERAL WATER

 COLD DRINKS

 CHAINA MURGI

 COOKIES