

Diamond Menu

REAL JUICES

FRESH JUICE

ORANGE JUICE

MIX FRUIT JUICE

SHAKES

FRUIT COCKTAIL

STRAWBERRY SHAKE

GUAVA SHAKE

JALJEERA

AERATED DRINKS & OTHERS

COLA

LEMON

ORANGE3

THIRST COOLERS CRUNCHERS

(Any 10)

FRUIT PUNCH

CHILLED PINEAPPLE MOCKTAIL

SHARBAT ‘E’ GULAB

FRESH LEMONDADE SWEET OR SALTED

PURPLE RAIN

BLUE LAGOON

ORANGE BLOSSOM

Antilia By Zion Hotels-A Pure Vegetarian Wedding Venue

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

KESARIYA PANEER TIKKA

TANDOORI PANEER PREPARATION IN CASHEW AND CHEDDAR CHEESE

MARINATION ACCOMPANIED WITH MINT CHUTNEY

PERI PERI TANDOORI ALOO

POTATO STUFFED WITH MASHED COTTAGE CHEESE WITH DRY FRUITS AND

COATED WITH SEASAME SEEDS AND GRILLED ON SKEWER

MALAI SOYA CHAP

MORSELS OF SOYA BEEN MARINATED WITH SPICY YOGURT AND CHAR-GRILLED

WITH A TOUCH OF BUTTER CREAM

MOONG DAL SEEKH

DEEP FRIED MASHED YELLOW LENTIL BALLS SERVED WITH RADISH &

GREEN SAUCE

MUSHROOM ROAST MASALA

MUSHROOM CAPS SSTUFFED WITH MOZARELLA CHEESE AND

CRUSHED PEPPER CRUMB & FRIED

BANJARA SOYA CHAAP

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MORSELS OF SOYABEAN MARINATED WITH RED SPICY YOGURT CHAR-GRILLED

WITH A TOUCH OF BUTTER CREAM5

ORIENTAL

SPRING ROLL

WONTON SHEET STUFFED WITH SHREDDED CHINESE SEASONING & SERVED

WITH SWEET CHILLI

SPINACH CORN ROLL

WONTON SHEET STUFFED WITH SPINACH AND CORN KERNELS AND DEEP FRIED

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

CHILLI HONEY POTATO

SHREDDED FINGER SHAPE POTATOES TOSSED IN HONEY CHILLY SAUCE AND

SPRINKLED WITH ROASTED SEASAME SEEDS

APPETIZERS

HARA BHARA KEBAB

VEGETABLES & HUNG CURD INFUSED WITH INDIAN HERBS & DEEP FRIED

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 FRIED6

“FRUITIQUE”- A FRUIT BAR

ASSORTED FRESH SEASONAL FRUITS

(4+4 VARIETIES OF INDIAN AND IMPORTED FRUITS)

GRAPES (CALIFORNIAN)

GUAVA (THAILAND)

APPLE (CHINA)

KIWI (NEW ZEALAND)

RANI PINAPPLE (BANGLURU)

DISCO PAPAYA (BANGLURU)

WATER MELON (BANGLURU)

MANGO (SEASONAL)

*{Fresh fruits subject to availability}7

DELHI – 6 KE CHATKARE

(ANY – 7)

(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

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MUTTER PATILA WITH KULCHA

BOILED CHANA MIXED WITH SPICES AND TAMARIND SAUCE

& SERVED WITH KULCHA

PALAK PATTA CHAAT

CRISPY FRIED SPINACH WITH SPICES

AJMERI KADHI KACHORI

RAJASTHANI SPECIAL KACHORI TOPPED WITH BUTTER MILK AND CHICKPEAS AND

SERVED IN A KULLAD

MINI DRAGON SAMOSA WITH CHOLLEY

MINI SAMOSA WITH ORIENTAL STUFFING SERVED WITH CHOLLEY8

SALAD BAR

FRESH GREEN SALAD

SEASONAL FRESH SALAD CUT LIVE SLICED ON THE BED OF ICE AND SERVED WITH

DRESSING OF YOUR CHOICE

ALOO CHAAT SALAD

BOILED POTATOES CUT IN SMALL SIZE TOSSED IN INDIAN SPICES AND LEMON JUICE

BEANS SALAD

THREE TYPE OF BEANS BOILED AND TOSSED IN LEMON JUICE

CHANA CHAAT SALAD

BOILED CHICKPEAS MIXED WITH TOMATO AND ONION

MIXED LENTIL CHAAT

MIX LENTIL BOILED AND SEASONED WITH CHAAT MASALA AND LEMON JUICE

KACHUMBER SALAD

DICE CUT OF TOMATO, ONION, CUCUMBER AND CARROT WITH HERBS DRESSING

BROCCOLI & BABY CORN SALAD

BOILED BROCCOLI AND BABY CORN MIXED WITH OLIVE OIL AND CONTINENTAL

SEASONING

COLESLAW HA WAIIAN SALAD

MIXTURE OF CABBAGE AND PINEAPPLES WITH MAYONNAISE AND SEASONING

FRUIT CREAM SALAD

MIXED CANNED ASSORTED FRUITS MARINATED WITH MAYONNAISE AND SEASONING

RUSSIAN SALAD

MIXED BOILED VEGETABLES WITH CREAM AND SEASONING

(DAHI BHALLA, ACHAR, PAPAD, CHUTNEY)9

AROMAS OF SOUP

(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)10

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

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DUM ALOO KASHMIRI

BABY POTATOES COOKED IN A SPICY VIBRANT CURD BASED GRAVY

PALAK CORN

A DELICIOUS DISH PREPARED WITH SWEETNESS OF CORN KERNALS AND CREAMY SPINACH GRAVY

ZAFRANI KOFTA

CREAMY DUMPLINGS STUFFED WITH DELICATE COTTAGE CHEESE, TANGY JUMBLE AND GREEN CHILLIES,

SIMMERED IN SOME FLAVOURS AND BOILED IN CASHEW NUT GRAVY

MUTTER BADAM KORMA / MUTTER MUSHROOM

FRESH GREEN PEAS COOKED IN WHITE CREAMY GRAVY WITH ALMONDS & INDIAN SPICES

KADHI PAKORA

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

FRITTER PAKORAS

MIX VEGETABLE

MIXED VEGETABLES COOKED WITH COTTAGE CHEESE AND SPINACH

DAL MAKHANI

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

TANGY TOMATO GRAVY, CREAM AND BUTTER

SOYA BEAN CHAAP

CHUNKS OF SOYABEAN COOKED IN CHEF SPECIAL GRAVY11

CHAWAL KI MEHAK

(ANY – 2)

MUTTER PANEER PULAO

NAVRATTAN PULAO

PLAIN RICE

VEG BIRYANI

KATHAL BIRYANI

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INDIAN BREADS

NAAN = STUFFED, PANEER, ALOO, PLAIN, KANDHARI

PARANTHA = MIRCHI, PUDINA, LACCHA

ROTI = MISSI, BUTTER, PLAIN

POORI = BEDMI POORI, PLAIN

CHINESE FOOD

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 SAUCE12

ITALIAN PASTA STATION

PENNE

FETTUCCINE

FUSILLI

WHITE SAUCE, GREEN & BLACK OLIVES, BABY CORN, CAPSICUM

PASTA WITH THREE DIFFERENT TYPES OF SAUCE AND EXOTIC

DISPLAY OF VARIOUS PASTA WITH IMPORTED HERBS & SPICES

GHAR KI RASOI

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 GRAVY

VEG TAWA

PUNJABI FOOD

AMRITSARI CHHOLE AND KULCHA

CHICKPEAS COOKED IN AMRITSARI STYLE AND SERVED WITH KULCHA

SARSON KA SAAG WITH MAKKI KI ROTI (SEASONAL)

BOILED AND MASHED MUSTARD LEAVES COOKED IN AMRITSARI STYLE AND

SERVED WITH GUR AND MAKHAN13

KUCH MEETHA HO JAYE

(ANY – 8)

STUFFED GULAB JAMUN

HOME MADE COTTAGE CHEESE DUMPLINGS STUFFED WITH CARDAMOM AND

PISTACHIO STEEPED IN KASHMIRI SAFFRON INFUSION

MAL PUDA RABRI

INDIAN PANCAKES DIPPED IN SAFFRON BASED SUGAR SYRUP

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

BROWNIE WITH HOT CHOCOLATE

SHAHI TUKDA

DEEP FRY BREAD DEEPED IN SUGAR SYRUP TOP WITH RABRI

RAJ HALWA

DELICIOUS INDIAN GLUTEN-FREE DESSERT MADE FROM AMARANTH FLOUR.

SUGAR AND MILK. ITES IS FLAVOURED WITH CARDAMOM POWDER AND GARNISH

WITH CHOPED ALMOND

RAS MALAI

MOME MADE CHENNA TIKKI DIPPED IN THICKEN SAFFRON FLAVOURED MILK

ICE CREAM Live Station

DIFFERENT TYPE OF ICE CREAM

RE- 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