

Classic Menu

REAL JUICES

FRESH JUICE

ORANGE JUICE

MIX FRUIT JUICE

SHAKES

FRUIT COCKTAIL

STRAWBERRY SHAKE

GUAVA SHAKE

JALJEERA

SHARBAT ‘E’ GULAB

AERATED DRINKS & OTHERS

COLA

LEMON

ORANGE3

STARTERS PASS AROUND

FROM INDIAN GRILL (Any 3)

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

Antilia By Zion Hotels-A Pure Vegetarian Wedding Venue

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

CORN SEEKH KEBAB

MASHED SEASONAL VEGETABLES & CORNS MIXED TOGETHER & MARIANTED WITH

SPICES AND FINISHED ON GRILL

ORIENTAL (Any 3)

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 SEEDS

FRENCH FRY

FRIED POTATOES IN FINGER SHAPE SERVED WITH TOMATO CATCH UP4

DELHI – 6 KE CHATKARE

(ANY – 4)

(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)

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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 MASALA5

AROMAS OF SOUP

TOMATO SOUP

CREAM OF TOMATO SOUP FINISHED WITH TOUCH OF BASIL

SWEET CORN SOUP

THE FLAVOUR OF FRESH SWEETCORN WITH CHINESE SEASONING

(SERVED WITH BREAD CRUMBS, STICK, BUTTER & CREAM)

SALAD BAR

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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

KACHUMBER SALAD

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 PAPAD6

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MAIN COURSE

SHAHI PANEER LABABDAR

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

DUM ALOO KASHMIRI

BABY POTATOES COOKED IN A SPICY VIBRANT CURD BASED GRAVY

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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

DAL MAKHANI

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

TANGY TOMATO GRAVY, CREAM AND BUTTER

CHAWAL KI MEHAK

VEG. PULAO

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

VEGETABLES WITH CONDIMENTS & SPICES

STEAM RICE

AROMATIC LONG GRAIN STEAMED RICE

CHINESE FOOD

STIR FRIED NOODLES WITH VEGGIES

A TRADITIONAL HAKKA NOODLES

VEGETABLE MANCHURIAN WITH GRAVY

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

INDIAN BREADS

NAAN = STUFFED, PANEER, ALOO, PLAIN, KANDHARI

PARANTHA = MIRCHI, PUDINA, LACCHA

ROTI = MISSI, BUTTER, PLAIN

POORI = BEDMI POORI, PLAIN7

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KUCH MEETHA HO JAYE

(ANY – 3)

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

ICE CREAM

DIFFERENT 02 TYPE OF ICE CREAM

GHAR KI RASOI-Live Counter (ON EXTRA CHARGE)

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

“FRUITIQUE”- A FRUIT BAR-(ON EXTRA CHARGE)

ASSORTED FRESH SEASONAL FRUITS

(4+4 VARIETIES OF INDIAN AND IMPORTED FRUITS)

GRAPES (CALIFORNIAN)

GUAVA (THAILAND)

KIWI (NEW ZEALAND)

SHARDA (KABUL)

DISCO PAPAYA (BANGLURU)

WATER MELON (BANGLURU)

PEAR (THAILAND)

MANGO (SEASONAL)

*{Fresh fruits subject to availability}