

Menu – Semi Gala

SNACKS - ANY 4

INDIAN

Paneer Tikka
Paneer Malai Tikka
Paneer Malai Seekh
Paneer Tikka Hariyali
Paneer Tikka Achari
Aloo Ke Tuk
Aloo Tikka Adraki
Tandoori Mushroom
Vegetable Seekh Kebabs
Hara Bhara Kebabs
Dahi Ke Kebabs
Corn Kebabs
Baby Corn Amritsari
Soya Chap

CONTINENTAL

Mushroom Bites
Cheese Corn Balls
Vegetable Quiche
Spider Rolls
Potato Wedges
Bullet Rolls

ORIENTAL

Vegetarian Spring Rolls
Golden Fried Baby Corn
Chilly Paneer Vegetable
Manchurian Chilly Gobi
Crispy Chilly Mushrooms
Veg Salt N Pepper Honey
Chilly Potato Vegetable
Manchurian (Dry)
Cauliflower Manchurian
Saute Vegetable

SOUP- ANY 2

Tomato and Coriander Shorba

Tomato Rasam
Dal Shorba
Subz Shorba
Clear Vegetable Soup
Lemon and Coriander Soup
Hot and Sour Soup
Manchow Soup

SALADS - ANY 4
Aloo Anar Ki Chat
Spicy Potato Salad with Pomegranate
Chana Chat
Spicy Chickpeas Fruit Chat
Spicy Mix Fruits Salad
Kachumber Salad
Masala Garden Fresh Salad
Mix Bean Salad
Lemon and Mint Marinated Cucumber Salad
Carrot Salad Chat
Patta Salad
Tandoori Salad
Beetroot Salad
Mustard Potato Salad
Tomato Mozzarella Salad
Pasta Salad
Russian Salad
Tandoori Salad
Cucumber Salad with Sweet
Chilly Kimchi Salad
Glass Noodle Salad

MAIN COURSE - ANY 5
MUGHLAI VEGETARIAN

Aloo Tamatar Ki Sabzi
(Potatoes Cooked with Tomato Gravy)

Palak Malai Kofta
(Spinach Dumpling in Cream Sauce)

Mushroom Do Pyaza
(Mushroom Cooked with Tomato and Onion)

Kumbh Aur Mirchi Ka Salan
(Mushroom and Capsicum Cooked in Salan Gravy)

Baigan Aur Mirchi Ka Salan
(Brinjal and Capsicum Cooked in Salan Coconut Gravy)

Bhindi Amchoorwali
(Ladyfinger Simmered with Creamy Spinach)

Malai Kofta
(Cottage Cheese & Potato Dumplings)

Vegetable Jalfrezi
(Mixed Vegetables Tempered in Mustard Oil with Tomato and Onion) Hare Bhare Phool
(Broccoli and Cauliflower Cooked with Onion and Tomato)

Hing Dhaniye Ke Chatpate Aloo
(Baby Potatoes Flavoured with Asafoetida)

Dum Aloo Banarsi Kashmiri Dum Aloo
(Potato Simmered with Tomato Gravy)

Palak Corn Methi Malai Matar
(Green Peas and Fenugreek with Cashew Nut and Yogurt Gravy) Nizami Handi
(Assorted Seasonal Vegetables Tossed in Coriander Seeds, Ginger and Green Chilli) Bhindi Masaledar
(Lady Finger Spiced with Dry Mango, Cumin and Tomatoes)

Navrattan Korma
(Mix Vegetables Cooked with Green Chilli, Coriander Seeds and Tomatoes) Khoya Matar Makhana
(a creamy and indulgent dish featuring tender peas and crunchy makhana simmered in rich khoya, with a blend of aromatic spices to elevate the flavors)

PUNJABI

Kumbh Matar Masala
(Mushroom and Green Peas in Onion and Tomato Gravy)

Paneer Lababdar
(Cottage Cheese Cooked with Tomato and Pumpkin Gravy)

Paneer Kali Mirch
(Cottage Cheese with Black Pepper)

Kadhai Paneer
(Cottage Cheese with Black Pepper)

Paneer Makhani
(Cottage Cheese Simmered in Tomato and Fenugreek Sauce)

Paneer Bhujiya
(Cottage Cheese Minced and Tempered with Onion, Garlic, Ginger and Coriander Power)

Paneer Shimla Mirch
(Cottage Cheese Tossed with Green Capsicum and Coriander Seeds)

Shahi Paneer
(Cottage Cheese Simmered in Cashew and Onion Gravy)

Shaantam Resort and Spa Rishikesh

Matar Paneer
(Cottage Cheese Cooked with Green Peas and Tempered with Coriander Seeds)

Paneer Saagwala
(Paneer Cooked with Saag, Tempered with Dry Red Chilli and Ginger)

Methi Paneer
(Cottage Cheese Tossed with Fresh Fenugreek, Tempered With Cumin and Green Chillies)

Dhingri Matar
(Button Mushroom with Green Peas, Tossed with Onion and Tomatoes)

Baingan Ka Bhartha
(Aubergine Spiced Mash, Cumin, Coriander Power and Tomatoes)

Aloo Baingan
(Aubergine and Tempered Potato)

Karela Do Pyaza
(Bitter Gourd and Diced Onion with Garlic and Fennel)

Sarson Ka Saag-seasonal

RAJASTHANI

Paneer Laung Latika
(Paneer Stuffed with aromatic spices and clove, cooked in a rich tomato gravy)

Aloo Jaipuri
(diced potatoes cooked with a blend of Rajasthani spices and topped with crispy fried onions)

Ker Sangri
(wild berries and dried beans cooked in a tangy Rajasthani spice blend)

Gatta Curry
(Steamed and Shallow Fried Gram Flour Dumplings with Yogurt, Coriander and Asafoetida)

Papad Ki Sabzi
(roasted papad simmered in a spiced yogurt-based curry)

Kadhi Pakora
(Gram Flour Curry with Yogurt and Turmeric)

DAL

Dal Makhani
(Simmered Black Lentils)

Dal Panchmel
(Five Types of Mixed Lentils)

Dal Moong Palak

(Green Lentil with Spinach)

Rajma Rasmisa
(Red Kidney Beans in Tomato Gravy)

Chole Pindi
(Traditional Chickpea Preparation)

Dal Maharani
(Black Dal with Kidney Bean)

Chana Peshawari
(Braised Chickpeas with Brown Onion, Spices and Tomatoes)

Dal Ma
(Black Lentils Tempered with Cumin, Green Chilli and Coriander)

Dal Tadka
(yellow lentils cooked with a tempering of garlic, cumin, and red chili, finished with a drizzle of ghee)

GARHWALI SELECTION
Gahat ki Daal

Palak Kafuli

Aalu ka Jhol

Gahat ka Phanu

Aalu Jakhya

Rajma Vadhu Daal

Meetha Bhat

Arsha Sweet

Pahadi Raita

Urad Daal ki Pakodi

Aalu ke Sholay

Toor ki Daal

ORIENTAL SELECTION - ANY 2

VEGETARIAN

Stir-fried Vegetables in Soya Garlic Sauce Exotic

Vegetables with Choice of Sauces
(Hot Garlic/chilli Beans/Black Pepper/Black Bean)

Vegetable Thai Curry (Red or Green)

Trio Mushrooms in Black Pepper Sauce

Baby Corn and Bell Pepper Chilli Basil Sauce

Tofu, Black Pepper and Mushroom with Schezwan Sauce

STAPLES
Vegetable Fried Rice
Vegetable Hakka Noodles

BIRYANI & PULAO - ANY 2

Subz Biryani

(Basmati Rice Cooked with Vegetables)

Jeera Pulao

(Cumin Rice)

Peas Pulao

(Green Peas and Rice)

Jeera and Dhaniya Pulao

(Cumin and Coriander Pulao)

Kashmiri Pulao

(Rice Preparation with Nuts and Raisins)

Makai Pulao

(Rice Preparation with Corn)

Matar Pulao

(Rice with Green Peas)

Corn Onion Pulao

Hara Moti Pulao

Kathal Ki Biryani

Steamed Rice

Jhangora Rice

LIVE PASTA - ANY 2

Alfredo Pasta

(melting butter, heavy cream, and parmesan cheese together)

Arrabiata Pasta

(made from garlic, tomatoes, and dried red chilli peppers

cooked in olive oil)

Parma Rosa Pasta

(classic tomato sauce, heavy cream, and parmesan cheese)

Spaghetti Aglio Olio

(traditional Italian dish made with garlic, simple seasonings,

and olive oil)

All Pastas are served with the guest's choice of toppings. Available Options
Penne
Fusilli
Macaroni
Tortellini

RAITA & CURD - Choice of selections (2)

Fresh Mint Raita

Cucumber Raita

Mix Vegetable Raita

Tomato and Tulsi Raita

Fresh Pineapple Raita

Plain Curd

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Dahi Bhalla

Boondi Raita

BREADS

Butter Naan

Garlic Naan

Tandoori Roti

Missi Roti

Stuffed Kulcha

Lachha Paratha

Pudhina Paratha

Plain Puri Palak

Puri Tandoori

Roti Lachha

Paratha Methi

Paratha

DESSERTS - ANY 3

Mung Daal Halwa

Gajar Halwa

Gulab Jamun

Suji Halwa

Shahi Tukra

Rice Firnee

Suji Firnee

Rice Kheer

Senwya

Sabut Dana Kheer

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Kesari Kheer

Fruit Custard

Rasbari

Ras Malai

Malpua with Rabri

Rasgulla

Walnut Brownie

Asserted Pastry

Jalebi

Sandesh

Mawa Barfi

Jhangora Kheer

ICE-CREAM

Vanilla

Butterscotch

Strawberry

Chocolate

LIVE CHAT SELECTIONS

Paani Puri

Dahi Bhalla

Stuffed Chilla

Tawa Vegetables

Aalu Tikki

ADD-ONS

LIVE PIZZA STATION

(₹175 AI PER PERSON)

Margherita

Capsicum and Tomato

Olive and Baby Corn

Pepper and Cheese

LIVE SOUTH INDIAN

(₹150 AI PER PERSON)

Masala Dosa

Plain Dosa

Vada

Idli

Uttapam

Chilli Idli

Coconut Chutney, Tomato Chutney