



## MENU - GALA

### SNACKS - ANY 5

#### 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

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

## **SALADS - ANY 5**

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 6**

### **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)

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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 Bhujija  
(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)

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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

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(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 3**

## **VEGETARIAN**

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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

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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 4**

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

Assorted 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)

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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