



La Elegance

Price: ₹1,500

VEG. MENU

REFRESHING WELCOME

VIRGIN MOJITO

Mint, lemon, brown sugar, soda, crushed ice

WATERMELON CHARGER

Fresh watermelon, cranberry juice, lime juice & simple syrup topped with ginger ale

ORANGE PUNCH

Orange, pineapple, apple, banana, strawberry & ice cream

BELLA BELLINI

Peach nectar, lemon juice, soda, orange juice

GENTLE BREEZE

Cranberry juice, grape juice garnished with berry & mint leaves

AERATED SOFT BEVERAGES

Coke, Sprite & Fanta

STARTERS ON ROTATION

BHATTI PANEER TIKKA

Cottage cheese marinated with Indian spices and cooked in clay oven

CHARGRILLED MALAI SOYA CHAAP

Soya chunks marinated in cream and butter stuffed with tangy chutney

SESAME TANDOORI BHARWAN ALOO

Hollow Potatoes stuffed with crispy potato shavings and raisins coated sesame seeds

BANARSI SEEKH KEBAB

Coconut flavoured kebabs finished on seekh

COCKTAIL SAMOSA

The Club- International City, Dwarka Expressway

Deep fried small patties stuffed with peas and potato

HOT WOK VEG. MANCHURIAN

Manchurian is a class of Indian Chinese dishes made by roughly chopping and deep-frying

THAI SPRING ROLLS

Deep fried bite size spring rolls, served with sweet chili sauce.

Relish with

LACCHA ONION, PUDINA CHUTNEY, CHEF'S SPL. DIP

SOUP STATION

CREAM OF TOMATO WITH CROUTONS

Smooth, savory tomato soup is a delicious dish that is great to enjoy anytime

SALAD STATION

VEG. CAESAR SALAD

Iceberg lettuce salad served with aioli dressing and garnished with parmesan cheese and olives

VEGGIE DELIGHT SALAD

Cucumber, tomato mix bell pepper, broccoli, black olive and red onion served on a bed of assorted lettuce with honey mustard vinaigrette and multigrain bread roll

VEG PASTA SALAD

Macaroni pasta, red bell pepper, yellow bell pepper, green bell pepper, cherry tomato, basil olive, sweet corn & peanut served with balsamic vinaigrette dressing & multigrain bread

FARM FRESH GREEN SALAD

Fresh fingers of green vegetables

ALOO CHANA CHAT

A spicy Indian salad with boiled chickpeas & roasted potatoes

RAITA STATION

MIX VEG RAITA, BURRANI RAITA

BIRYANI JUNCTION

Dum means to 'breathe in' and Pukth means to 'cook'. Dum Pukth cooking uses a round heavy-bottomed pot, also known as a handi, in which food is tightly sealed and cooked over a slow fire

HYDERABADI KATHAL KI BIRYANI

Marinated jack fruit cooked with basmati Rice Indian dish, flavoured with fresh mint & Brown Onion

Relish with

The Club- International City, Dwarka Expressway

BURRANI RAITA

PENNE BAR

Choice of Sauce:

ARABIATTA SAUCE

PINK SAUCE

ALFREDO SAUCE

Choice of Veggies:

Zucchini / Mushrooms / Cherry Tomato

Fresh Basil / Parsley / Olives /

Bell Pepper / Baby Corn

Sprinkle With

ITALIAN HERBS

CHILLI FLAKES

TABASCO

THE MAINS

Tawa & Handi

PANEER MAKHMALI

Paneer cooked in tomato-based gravy with oodles of butter and cream

VEG MAKHMALI KOFTA

Cottage cheese, cranberry, khoya balls simmered in makhni malai gravy

MUSHROOM HARA PYAZ

Mushroom delicacy cooked to perfection by chef with spring onions

RAJASTHANI BHINDI MASALA

Tender okra cooked with Indian spices

JEERA CRACKLING TADKA ALOO

Potatoes tossed in Indian spices and finished with our signature Spice Mix

AMRITSARI PINDI CHANNA

Amritsari delicacy

DAL MAKHANI

Slow cooked black urad dal with butter and tomato puri

ASSORTED INDIAN BREADS

NAAN – ROGANI, BUTTER ROTI –

PLAIN, MIRCHI, MISSI PARATHA – PUDINA,

LACCHA KULCHA – ALOO, PANEER

DESSERTS STUDIO

The Club- International City, Dwarka Expressway

GARAM GULAB JAMUN

Soft & silky berry sized balls made with milk solid & flours

MOONG DAL HALWA

Mouth-watering lentil halwa made with desi ghee, sugar, cardamom nuts

LITCHI KI TEHRI

Rice pudding flavoured with litchi and dry fruits

ITALIAN TIRAMISU

Classic Italian dessert layered with sweet cream cheese delicate cake and spiked with coffee and rum

SELECTION OF ICE CREAM

Three scoops of ice cream with chocolate cigars (Ask your server for options)