Krishna Green – Classic Vegetarian Menu

1. Beverages

Welcome Drinks from Tenders

Choice of Mocktails

Virgin Mojito

Lychee Daiquiri

Blue Shoe

Sea Breeze

Aerated Drinks

Coke

Limca

Fanta

Sprite

Other Beverages

Krishna Greens by Mapple Gold Farm & Banquet

Fresh Lime Soda OR Santa Banta Masala Soda

Mineral Water Bottles

2. Chaat Bazar

1. Pani Poori with Tirangi Pani

Wheat puffs stuffed with sour tamarind and saunth chutney.

2. Dahi Bhalla Papdi Chaat

Flour and lentil dumplings with chutney and yoghurt.

3. Assorted Tikki

Shallow-fried potato patties stuffed with cottage cheese and peas, with spicy masala and chutney.

4. Moong Dal Chilla Agra Wala

Pancakes made with gram flour batter, with options of lentils or cottage cheese stuffing.

3. Tandoori Khazana

1. Paneer Tikka Shashlik

Cottage cheese cubes flavoured with Indian spices.

2. Amritsari Stuffed Soya Chaap

Soyabean chops with paneer and masalas, with an outer coating of refined wheat flour and corn flour.

3. Chatpata Tandoori Aloo

Baby potatoes marinated with Indian herbs and spices, baked in a clay oven.

4. Chinese Bar

1. Honey Chilli Potatoes

Potato crisp fries tossed in sweet and sour chilli sauce with a touch of honey, garnished with sesame seeds.

2. Hot & Spicy Chilli Paneer

Cottage cheese cubes tossed with multicoloured bell peppers.

3. Cheese Corn & Spinach Rolls

Sautéed corn and spinach with minced cheese, rolled in sheets and fried.

4. Veg. Manchurian

Crispy and delicious dumplings in hot garlic sauce.

5. Oriental Starters

Krishna Greens by Mapple Gold Farm & Banquet

1. Sesame Toast

Crispy bread toast topped with mashed potatoes and garnished with sesame seeds.

2. Exotic Mini Pizza

Toppings like sun-dried tomatoes and exotic vegetables.

3. Dahi Ke Sholey

Stuffed with cashews and red chillies.

4. French Fries

All-time favourite snacks.

6. Soups

1. Manchow Soup

Prepared with a variety of vegetables. Served hot and slightly spicy with a crunchy bite of deep-fried noodles.

2. Creamy Tomato Soup

Light tomato nectar with fresh basil leaves.

Served with soup sticks, dinner rolls and butter.

7. Salad Bar

1. Garden Fresh Greens

Arranged slices of tomato, cucumber, radish and carrot.

2. Aloo Aur Chane Ki Chaat

Diced potatoes and chickpeas seasoned with spices and herbs.

3. Kheera Aur Tamatar Salad

Tangy cucumber and tomato salad.

4. Sirka Piyaz

Vinegar-soaked shelled button onions.

5. Hari Mirch and Nimbu

Indian salad essentials.

8. Curd

- Dahi Bhalla & Khatti Chutney

Raita Station – Make Your Own Raita

Curd with choices of:

Boondi

Krishna Greens by Mapple Gold Farm & Banquet

Mix Raita

Pineapple

Accompaniments

Pickles

Roasted and Fried Papad

Chutney

9. Main Course – Indian Cuisine

1. Paneer Lababdar

Cottage cheese in thick aromatic tomato and onion gravy.

2. Dal Makhani

Overnight simmered in tandoor and finished with selected spice and cream.

3. Gobhi Adraki

Boiled potatoes and cauliflower cooked in Indian masala.

4. Soya Chaap Masala

Soya chops simmered in lip-smacking tomato gravy.

5. Dum Aloo Kashimiri

Stuffed potato cooked in onion-tomato gravy and finished with garam masala.

10. Punjabi

1. Ludhianvi Kadhi

Soft gram flour dumplings in creamy yoghurt curry.

2. Amritsari Channa

Chickpeas in napped spicy curry.

11. Chinese – Main Course

Manchurian Gravy

Hakka Noodles

12. Basmati Ka Khazana

Peas Pulao

Jeera Rice

Delicate union of cumin and basmati rice.

13. Assorted Breads

Classic of Indian Clay Oven

1. Butter Naan

Layered bread with butter glazing.

2. Tandoori Roti

Whole wheat clay oven bread.

3. Butter Roti

Butter-glazed Indian bread.

4. Missi Roti

Gram flour and dry herb clay oven bread.

5. Aloo Kulcha

Fine wheat flour bread with green chillies and mashed potato stuffing.

6. Bharwan Kulchey

Fine wheat flour breads with cottage cheese, onions and cauliflower stuffings.

7. Kandhari Naan

A fruity naan with cashew nuts, raisins and cottage cheese mixed into the dough before it is baked.

8. Pundina Paratha

Crispy, flaky, layered, mint-flavoured whole wheat flatbreads. Pudina is the Hindi word for mint leaves, and paratha is an unleavened flatbread made from whole wheat flour.

9. Hari Mirch Ka Paratha

An Indian flatbread made with a filling of sautéed green chilli and nigella seeds.

10. Paranthey

Lacha, Mirchi, Bharwa baked in a clay oven.

14. Indian Desserts

Shahi Gulab Jamun

Moong Dal Ka Halwa / Gajjar Ka Halwa

Kheer Kesariya

Jalebi with Danedar Rabri

15. Ice Cream Parlour

Vanilla

Strawberry

Butter Scotch

16. Hot Beverages

Green Tea

Ginger Lemon Tea

Masala Chai

Coffee