Krishna Green – Platinum Menu (Pure Vegetarian)

1. Beverages & Refreshments

Welcome Drinks (Choice of Mocktails):

Virgin Mojito

Lychee Daiquiri

Kiwi Daiquiri

Blue Shoe

Virgin Mary

Sea Breeze

Aerated Drinks: Coke, Limca, Fanta, Sprite

Choice of Juices: Mixed Fruit, Orange, Pineapple, Mango

Choice of Shakes: Strawberry, Vanilla, Chocolate

Water: Packaged Mineral Water Bottles

Hot Beverages:

Green Tea

Ginger Lemon Tea

Masala Chai

Coffee

2. Fruit Counter & Live Chaat Bazaar

Exotic Fresh Fruit Station:

Choice of 5 Indian & 5 Imported Seasonal Fruits

Chaat Bazar:

Pani Poori with Tirangi Pani: Wheat puffs stuffed with sour tamarind & saunth chutney

Dahi Bhalla Papdi Chaat: Lentil and flour dumplings with chutney & yoghurt

Assorted Tikki: Shallow-fried spiced potato patties stuffed with paneer and peas

Moong Dal Chilla (Agra Wala): Savory pancakes made with batter, stuffed with cottage cheese or lentils

Palak Patta Chaat: Batter-fried crispy spinach leaves drizzled with assorted chutneys

Pav Bhaji: Spiced mashed vegetables cooked with butter, served with toasted butter buns

Ram Ladoo: Crispy moong dal fritters served with radish and tangy mint chutney

Special Matar Kachori: Sun-dried peas seasoned with spices and tamarind chutney

3. Starters & Small Bites

Tandoori Khazana:

Paneer Tikka Shashlik: Cottage cheese cubes marinated with Indian spices

Malai Soya Chaap: Chaap stuffed with paneer and masalas, roasted in a rich marinade

Paneer Tikka Malai: Cottage cheese cubes marinated with cashew paste and cream

Chatpata Tandoori Aloo: Clay-oven baked baby potatoes marinated in herbs and spices

Corn Seekh Kebab: Creamy spiced sweet corn kebabs

Khumb Tikka: Fresh mushrooms marinated in curd and herbs, roasted in tandoor

Pineapple Tikka: Spiced and roasted pineapple chunks

Duplex Mushroom: Juicy stuffed mushrooms, crumb-coated and deep-fried golden

Chinese Bar:

Honey Chilli Potatoes

Hot & Spicy Chilli Paneer

Honey Chilli Cauliflower

Veg. Manchurian (Dry)

Spring Rolls

Oriental & Continental Starters:

Sesame Toast

Exotic Mini Pizza (Topped with sun-dried tomatoes & exotic vegetables)

Hara Bhara Kabab

Dahi Ke Sholey

French Fries

Matar Samosa (Cocktail samosas stuffed with peas and cottage cheese)

Golden Fried Baby Corn (Crispy crumb-fried baby corns)

Cheese Corn & Spinach Rolls

4. Soups, Salads & Accompaniments

Soups (Served with soup sticks, dinner rolls & butter):

Manchow Soup (Served hot and spicy with crisp fried noodles)

Creamy Tomato Soup (Tomato nectar infused with fresh basil leaves)

Salad Bar:

Garden Fresh Greens (Slices of tomato, cucumber, radish & carrot)

Kachumbar Salad

Aloo aur Chane Ki Chaat

Kheera aur Tamatar Salad

Tamatar, Dhaniya aur Mungfali Ki Chaat

Caesar Salad (Iceberg lettuce tossed in Caesar dressing with croutons and parmesan)

Kimchi Salad (Cabbage and carrots in sweet vinegar dressing)

Russian Salad (Diced vegetables in sweetened cream and mayonnaise)

Sirka Pyaz & Hari Mirch-Nimbu

Curd & Raita Station:

Dahi Bhalla with Khatti Chutney

DIY Raita Station (Boondi, Mix Veg Raita, Pineapple Raita)

Pickles, Chutneys, Roasted & Fried Papad

5. Main CourseIndian & Regional Curries

Paneer Lababdar (Live): Cottage cheese in rich tomato-onion gravy

Dal Makhani (Live): Simmered overnight in clay oven with butter and cream

Kadhai Paneer: Cottage cheese cooked with whole spices, capsicum, and kadhai gravy

Mughlai Malai Kofta: Paneer dumplings in a rich cashew-based gravy

Matar Mushroom: Button mushrooms and green peas cooked in aromatic curry

Gobhi Adraki: Potatoes and cauliflower spiced with julienned ginger

Soya Chaap Masala: Soya chaap cooked in tangy tomato gravy

Dum Aloo Kashmiri: Stuffed potatoes simmered in Kashmiri-style gravy

Mix Veg: Assorted vegetables and paneer tossed in Indian spices

Ludhianvi Kadhi Pakora: Besan fritters simmered in creamy sour yoghurt curry

Rajma Masala: Traditional slow-cooked kidney beans

Palak Kofta / Sarson Ka Saag: (Seasonal specialty)

Amritsari Channa: Chickpeas cooked in spicy Punjabi gravy

Regional Special: Tawa Phulka on hot griddle served with Heeng Wali Moong Dal Tadka

Live Tawa & Global Stations

Live Tawa Counter:

Tawa Chaap

Tawa Mushroom

Tawa Paneer with Rumali Roti

Live Panchratan Tawa

Krishna Greens by Mapple Gold Farm & Banquet

Live Italian Pasta Station & Bakes:

Choice of Pasta: Fusilli, Penne, Spaghetti, Fettuccine

Veg. Au Gratin

Sizzling Vegetables (Seasonal):

Snow peas, broccoli, shiitake mushrooms, baby corn, and French beans

Sizzled with mustard sauce, lemon sauce, and creamy sauce

South Indian Station:

Live Masala Dosa

Medu Vada

Idli

Sambar with two types of chutneys

Chinese & Pan-Asian Main Course:

Vegetables in Hot Garlic Sauce

Veg Manchurian Gravy

Veg Fried Rice

Veg Hakka Noodles

Thai Red Curry

Thai Green Curry

Rice & Biryani

Subz Biryani

Jeera Rice

Assorted Indian Breads (Tandoor)

Butter Naan / Kandhari Naan (Stuffed with dried fruits and paneer)

Tandoori Roti / Butter Roti

Missi Roti

Aloo Kulcha / Bharwan Kulchey (Stuffed with paneer, onions, and cauliflower)

Pudina Paratha / Hari Mirch Ka Paratha / Laccha Paratha

6. Desserts & Sweet Station

Traditional Indian Sweets:

Shahi Gulab Jamun

Gulab Jal Jalebi with Kesari Rabri

Moong Dal Halwa / Gajar Ka Halwa (Seasonal)

Beetroot Halwa

Cold Kesariya Rasmalai

Shahi Tukda

Rajbhog

Kheer Kesariya

Malpua with Rabri

Anarkali

Akhrot Halwa (Walnut Halwa)

Badam Halwa (Almond Halwa)

Tilla Wali Kulfi: Pista, Paan, Rose, Rabri

Ice Cream Parlour: Vanilla, Strawberry, Butterscotch

Continental Baked Desserts:

Assorted Cakes (Various flavors)

Fresh Fruit Puddings

Mousse (Orange, Coffee, Chocolate, Lemon)

7. Late Night / Pheras (Vedi Time)

Assorted Dry Fruits (Cashews & Almonds)

Traditional Sweets (Kaju Katli & Chena Payesh)

Fresh Hot Maggi

Assorted Cookies

Hot Coffee & Tea

Packaged Mineral Water & Soft Drinks