



Crystal Menu

Welcome Drinks

Fresh Seasonal Fruit Juice

Mocktails

Designated Appletini

Cumin Magic

Mojito

Paan Shake

Cold Coffee

Coconut Shikanji

Fresh Fruit Punch

Soft Drinks: Coke, Limca, Fanta

Bisleri Drinking Water Bottle (250 ml)

Soup | Any 2

Chilled Cucumber Soup with Almond

Organic Tamatar Dhaniya Ka Shorba

Cream of Tomato Soup

Hot & Sour Soup

Manchow Soup

Sweet Corn Soup

Fresh Fruit Station

Selection of 5 Imported and 5 Indian Fresh Fruits, based on seasonal availability

Chaat | Any 5

Golgappa / Puchka / Panipuri with flavoured waters

Bhalla Papri / Kalmi Vada

Aloo, Corn, Paneer, Green Peas Tikki

The Wedding Dot

Moong Dal & Moong Palak Cheela

Matar Patila with Kulcha & Kachori

Pav Bhaji

Moonglet

Ram Laddoo & Mirchi Pakoda

Kanji Wada

Muradabadi Dal with Biscuiti Roti

Chinese Snacks | Any 5

Stuffed Chilli Fritter

Shanghai Spring Roll

Fried / Steamed Momos

Wok-Tossed Soya Nuggets with Bell Peppers

Honey Chilli Potato

Vegetable Manchurian

Dahi Ke Kebab

Dahi Ke Shole

Tempura Chilli Fritters

Crunchy Spinach & Cheese Balls

Cheese Instulator

Salt & Pepper

Mushroom Puffs with Tangy Tomato Sauce

Stuffed Croquettes

Spinach & Corn Quiche

Grilled Snacks | Any 5

Skewered Soya Malai

Grilled Momos

Tandoori Khatte Aloo

Achari Paneer Tikka

Paneer Anjeer Tikka Haryali

Paneer Baby Samosa with Chhole

Pyaz Kachori

Aloo Til Naaz

Mozzarella-Stuffed Tandoori Mushrooms

The Wedding Dot

Bikaneri Tikki

Malay Jackfruit

Banana Tikki

Broccoli Kebab Stuffed with Cheese & Bell Pepper

Tandoori Mushroom Tikki

Vegetable Nawabi Kebab

Makai Aur Mawa Ki Seekh

Grilled Pineapple with Bell Pepper

Paneer Puffs

Salads

Garden Green Salad

Spicy Raw Papaya Salad

Scooped Citrus Salad with Strawberry Vinaigrette

Fennel & Green Apple Salad

Marinated Mushroom & Spring Onion Salad

Mustard Potato Salad

Crispy Iceberg & Melon Salad

Insalata Caprese

Lachha Onion Salad with Green Chillies & Lemon Wedges

Marinated Asparagus & Blanched Avocado Salad

Dressings

Cocktail Dressing

French Dressing

Strawberry Vinaigrette

Yoghurts & Accompaniments | Any 2

Dahi Bhalla with Saunth / Aloo Dahi Masala

Roasted Garlic Raita / Pineapple Raita

Boondi Raita / Mint Raita / Mixed Vegetable Raita

Main Course | Indian | Any 9

Paneer Lababdar

The Wedding Dot

Kadhai Paneer
Paneer Pasanda
Paneer Butter Masala
Chownke Aloo
Paneer-Stuffed Mushroom in Thick Gravy
Malai Kofta
Kurkuri Bhindi
Bhindi Masala
Palak with American Corn
Gobhi Adraki
Sukha Jaipuri Mutter
Mutter Methi Malai
Arbi Masala
Kathal Ki Subzi
Dal Makhni
Dal Bukhara
Yellow Dal Tadka with Fulka
Channa Pindi
Channa Masala
Nargisi Kofta
Shabnam Curry
Shahi Palak Kofta
Soya Chaap Masala
Aam Aur Aloo Ki Achari Subzi
Mixed Vegetable
Vegetable Jalfrezi

Punjabi Section | Any 2

Amritsari Chole with Kulcha
Bharwan Tinda Masala
Baingan Ka Bharta
Sarson Ka Saag with Makki Ki Roti, Gud & Makhan (Seasonal)
Punjabi Kadhi with Palak Pakoda

OR

Pan-Asian

Vegetable Manchurian in Hot Garlic Sauce
Vegetable Hakka Noodles / Vegetable Fried Rice

Rice | Any 3

Subz Biryani

Steamed Rice

Peas Pulao

Kashmiri Pulao

Assorted Mushroom Pulao

Kathal Biryani

Lime Rice

Jeera Rice

Nizami Tarkari Biryani

Indian Breads

Plain Naan

Butter Naan

Tandoori Roti

Missi Roti

Makki Ki Roti

Stuffed Naan

Lachha Parantha

Pudina Parantha

Mirchi Parantha

Special Meerut Bread

Biscuiti Roti

Feni Parantha

Kandhari Naan

Sheermal

Tawa Phulka (Live)

DessertsHot Station | Any 3

Zafrani Jalebi with Lachhedar Rabdi

Malpua with Rabdi

Chikoo Halwa

The Wedding Dot

Kiwi Halwa
Gajar Ka Halwa (Seasonal)
Moong Dal Halwa
Gulab Jamun Stuffed with Pista & Saffron
Jodhpuri Halwa
Gud Chini Ka Halwa
Chukandar Halwa

Cold Station | Any 3

Coconut Chaina Payees
Kesaria Rasmalai
Gulab Kheer in Sakoras
Pista Phirni
Mishri Malai in Shot Glasses
Apple Malai
Fruit Cream
Rajbhog
Pineapple Halwa
Rasgulla Sponge with Strawberry, Chocolate & Kiwi

Ice Cream

Assorted Ice Creams

Tea & Coffee

Tea and Coffee Selection