



Darbar Menu

Welcome Drinks

Fresh Seasonal Fruit Juice

Mocktails

Designated Appletini

Cumin Magic

Mojito

Paan Shake

Cold Coffee

Coconut Shikanji

Fresh Fruit Punch

Live Juice & Beverage Counter

Mousambi Juice

Pineapple Juice

Orange Juice (Seasonal)

Vegetable Juice

Watermelon Juice

Coconut Shikanji

Orange Cocktail

Badshahi Gulab

Chikoo Shake

Choco Coffee

Custard Apple Shake

Float on Ice

Night Queen

Fruit Punch

Soft Drinks

Coke



The Wedding Dot

Limca

Fanta

Bisleri Drinking Water Bottle (250 ml)

Soups | Any 2

Chilled Cucumber Soup with Almond Purée

Organic Tamatar Dhaniya Ka Shorba

Cream of Tomato Soup

Hot & Sour Soup

Manchow Soup

Sweet Corn Soup

Fresh Fruit Station

A selection of 8 Imported and 7 Indian Fresh Fruits, based on seasonal availability

Chaat Menu | All

Golgappa / Puchka / Panipuri: Wheat, semolina and yellow lentil puchkas served with assorted flavoured waters

Bhalla Papri / Kalmi Vada: Bhalla and papri with yoghurt, chutneys and special condiments, topped with pomegranate and accompanied by kalmi vada

Aloo / Corn / Paneer / Green Peas Tikki: Tikkis served with yoghurt, mint sauce, saunth chutney, cottage cheese and pomegranate

Variety of Pancakes / Cheela: Moong Dal and Moong Palak Cheela stuffed with cottage cheese or green peas

Matar Patila with Kulcha & Kachori: White peas with onion, tomato, green chilli and selected condiments

Pav Bhaji: Traditional Mumbai-style bhaji with green chutney and onion rings, served with masala pav or garlic bread

Moonglet: Stuffed cheela prepared like a pancake with vegetable and cottage cheese fillings

Ram Laddoo & Mirchi Pakoda: Fried yellow lentil balls and chilli pakoda with radish, condiments and

chutney

English Chaat: Dry fruits with corn, green peas and broccoli prepared on the tawa

Muradabadi Dal with Biscuiti Roti: Yellow lentils with Indian spices, herbs, butter and lemon, served with fresh baked biscuiti roti

Chinese Snacks | Any 7

Stuffed Chilli Fritter

Shanghai Spring Roll

Fried / Steamed Momos

Vegetable Spring Rolls with Sweet Chilli Sauce

Wok-Tossed Soya Nuggets with Bell Peppers & Chilli Paste

Honey Chilli Potato

Vegetable Manchurian Balls

Dahi Ke Kebab

Dahi Ke Shole

Tempura Chilli Fritters with Tamarind Banana Chutney

Crunchy Spinach & Cheese Balls

Cheese Insulator

Salt & Pepper

Golden Fried Baby Corn

Mushroom Puffs with Homemade Tangy Tomato Sauce

Stuffed Croquettes

Spinach & Corn Quiche

Grilled Snacks | Any 7

Skewered Soya Malai

Grilled Momos

Tandoori Khatte Aloo

Achhari Paneer Tikka with Mint Chutney

Paneer Anjeer Tikka Haryali

Paneer Baby Samosa with Chhole & Dhaniya Chutney

Pyaz Kachori with Chutney

Aloo Til Naaz with Nuts & Cottage Cheese

Mozzarella-Stuffed Tandoori Mushrooms

Bikaneri Tikki

Malay Jackfruit

Banana Tikki

Broccoli Kebab Stuffed with Cheese & Bell Pepper

Tandoori Mushroom Tikki

Vegetable Nawabi Kebab

Makke Aur Mawe Ki Seekh

Grilled Pineapple with Bell Pepper

Paneer Puffs

Live Stations

Soya Chaap Masala on Tawa with Roomali Roti

Paneer and Malai Broccoli on Tawa with Roomali Roti

Vegetable Gilouti with Ulta Tawa Parantha

Kathi Tawa Roll

Modern Sushi | Gluten-Free

Avocado & Truffle Roll: Cream Cheese, Jalapeno & Truffle

Aburi Avocado Maki: Torched Avocado, Spicy Mayo, Shredded Cheese & Nikkei Yuzu Sauce

Dragon Tempura Asparagus Roll

Vegan Maki, Uramaki & Temaki Options

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 Fresh Green Chillies & Lemon Wedges

Marinated Asparagus & Blanched Avocado Salad

Dressings

Cocktail Dressing

French Dressing

Strawberry Vinaigrette

Main Course Indian | Any 12

Paneer Lababdar

Kadhai Paneer

Paneer Pasanda

Paneer Butter Masala

Chowme Aloo

Paneer-Stuffed Mushroom in Thick Gravy

Malai Kofta

Kurkuri Bhindi

Bhindi Masala

Palak with American Corn

Gobhi Achari

Sukha Jaipuri Mutter

Mutter Methi Malai

Arbi Masala

Kathal Ki Subzi

Dal Makhni

Dal Bukhara

Yellow Dal Tadka with Fula

Channa Pindi

Channa Masala

Nargisi Kofta

Shabnam Curry

Shahi Palak Kofta

Soya Chaap Masala

Aam Aur Aloo Ki Achari Subzi

Mixed Vegetable

Vegetable Jalfrezi

Yoghurts & Accompaniments | Any 2

The Wedding Dot

Dahi Bhalla with Saunth / Aloo Dahi Masala
Roasted Garlic Raita / Pineapple Raita
Boondi Raita / Mint Raita / Mixed Vegetable Raita

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 Ki Biryani
Steamed Rice
Peas Pulao
Kashmiri Pulao
Assorted Mushroom Pulao
Kathal Biryani
Lime Rice
Jeera Rice
Nizami Tarkari Biryani

Indian Breads

Plain Naan
Tandoori Roti
Missi Roti
Makki Ki Roti
Butter Naan
Stuffed Naan

The Wedding Dot

Lachha Parantha
Pudina Parantha
Mirchi Parantha
Special Meerut Bread
Biscuiti Roti
Feni Parantha
Kandhari Naan
Sheermal
Tawa Phulka (Live)

Live Pasta Counter

Penne
Fusilli
Farfalle
Fettuccine

Pasta prepared with assorted peppers, broccoli, mushrooms, baby corn, olives, capers, oregano, peppercorn, pesto and other accompaniments, with a choice of **3 different sauces**.

Desserts Hot Station | Any 5

Zafrani Jalebi with Lachhedar Rabdi
Malpua with Rabdi
Chikoo Halwa
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 5

Coconut Chaina Payees
Kesaria Rasmalai
Gulab Kheer in Sakoras

The Wedding Dot

Pista Phirni
Mishri Malai in Shot Glasses
Apple Malai
Fruit Cream
Rajbhog
Pineapple Halwa
Rasgulla Sponge

Kulfi

Assorted Tilla Kulfi

Ice Cream

Assorted Ice Creams

Tea & Coffee

Tea and Coffee Selection