



Platinum 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)

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

Chaat Menu | Any 5

The Wedding Dot

Golgappa / Puchka / Panipuri: Wheat, semolina and yellow lentil puchkas 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 with fried lentils, cashews and raisins, topped 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, served with baked kulcha and mini kachori

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

Moonglet: Puffed cheela prepared as a pancake with vegetable and cottage cheese fillings

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

Kanji Wada: Fried yellow lentil balls soaked in spiced fermented mustard water, topped with mint sauce

Muradabadi Dal with Biscuiti Roti: Yellow lentils with Indian spices, cilantro, red chilli, salted butter and lemon, served with fresh baked biscuiti roti

Chinese Snacks | Any 5

Stuffed Chilli Fritter

Shanghai Spring Roll

Fried / Steamed Momos

Exotic 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

The Wedding Dot

Tempura Chilli Fritters with Tamarind Banana Chutney
Crunchy Spinach & Cheese Balls
Cheese Insulator
Salt & Pepper
Mushroom Puffs with Homemade Tangy Tomato Sauce
Stuffed Croquettes
Spinach & Corn Quiche

Grilled Snacks | Any 5

Skewered Soya Malai
Grilled Momos
Tandoori Khatte Aloo
Achari 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

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

The Wedding Dot

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

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

Kadhai Paneer

Paneer Pasanda

Paneer Butter Masala

Chowmke 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

The Wedding Dot

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

Indian Breads Roti & Naan

Plain Naan

The Wedding Dot

Tandoori Roti

Missi Roti

Makki Ki Roti

Butter Naan

Stuffed Naan

Parantha

Lachha Parantha

Pudina Parantha

Mirchi Parantha

Special Breads

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

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

The Wedding Dot

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