

Orriva Elite

Welcome Drinks

Mocktails

Fresh Fruit Juice (Seasonal)
Designated Appletini (Fresh Apple, Apple Juice, Lemon Juice, Granulated Sugar and Simple Syrup)
Cumin Magic (Jeera with carbonated water, Lemon Juice, Cilantro)
Mojito (Lemon chunks, Brown Sugar, Mint Leaves Topped with soda)
Paan Shakes (Gulkand, Paan Leaf, Enecide, Milk, Sugar)
Cold Coffee
Fresh Lime Soda
Fresh Fruit Punch
Soft Drinks (Coke, Limca, Fanta)
Bisleri drinking water bottle

Soup (Any Two)

Chilled Cucumber Soup (with Almond and Puree of Almonds)
Organic Tamatar Dhania Ka Shorba / Cream of Tomato
Hot n Sour Soup (Bean Curd, Bamboo Shoots, Lemon Juice and Soya Served with Breadsticks and Rolls)
Manchow Soup
Sweet Corn Soup

Fresh Fruit Station (Five+Five)

A spread of fresh imported & Indian fruits as per seasonal availability

Chaat (Any Five)

Golgappa/Puchkas/Panipuri (Types of Puchkas Wheat (atta), Semolina (suzi) and yellow lentil (moongdal). Served with variety of flavored waters i.e.pudina, saunth, hing, jeera, orange)
Bhalla Papri/Kalmi Vada (Bhalla & Papri Served with yoghurt and chutney with special condiments topped with pomegranate, taro roots topped also accompanied with kalmi vada on your special request.)
Aloo, Corn, Paneer, Green, Peas Tikki (Potato Tikki, Corn tikki, green peas tikki with fried lentils, cashew, raisin topped with yoghurt, mint sauce, saunth chutney, cottage cheese & pomegranate.)
Variety of Pancakes/Cheela (Moong Dal and Moong Palak Cheela stuffed with cottage cheese or green peas served with red and green chutneys.)
Pav Bhaji (Traditional Mumbaiya Bhaji served with green chutney & onion rings with a choice of masala pav or garlic bread)
Matar Patila with Kulcha & Kachori (White peas with chopped onion, tomato, green chilli and selected condiments served with baked kulchas accompanied with mini kachori)
Moonglet (Puffed cheela prepared as pancake with vegetable and cottage cheese fillings.)
Ram Laddoo & Mirchi Pakoda (Fried yellow lentil balls or chilli pakoda served with radish strips, condiments & chutney.)
Kanji Wada (Fried yellow lentil balls soaked in spicy fermented mustard water topped with mint sauce.)

Muradabadi Dal with Biscuiti Roti (Yellow lentil with Indian spices topped with cilantro, red chilli, salted butter and drops of lemon accompanied by fresh baked cookie-bread dipped in desi ghee.)

Chinese Snacks (Any Five)

Stuffed Chilli Fritter
Shanghai Spring Roll
Spring Rolls Stuffed with Exotic Vegetable served with sweet chilli sauce
Wok tossed soya nuggets with bell pepper & chilli paste
Honey chilli Potato
Veg Manchurian Balls
Tempura Chilli Fritters with tamarind banana chutney
Crunchy Spinach & Cheese Balls
Dahi Ke Kabab
Dahi Ke Shole
Chilli Paneer
Salt n Pepper
Golden Fried Babycorn
Mushroom Puffs with Home Made Tangy Tomato Sauce
Stuffed Croquettes
Spinach and Corn Quiche

Grilled Snacks (Any Five)

Achari Paneer Tikka with mint chutney
Paneer anjeer tikka haryali
Aloo till naaz (Stuffed with nuts and cottage cheese)
Mozzarella stuffed tandoori mushrooms
Bikaneri Tikki
Malay Jackfruit
Banana Tikki
Broccoli Kebab Stuffed with cheese & bell pepper
Tandoori Mushroom tikki
Vegetable Nawabi kabab
Makke aur mawe ki seekh
Skeewered Soya Malai
Tandoori Khatte Aloo
Grilled pineapple tossed with bell pepper
Paneer Puffs

Salads

Garden Green Salad
Spicy Raw Papaya
Scooped Citrus Salad with Strawberry Vinegrette
Fennel and Green Apple Salad
Marinated Mushroom & Spring Onion Salad
Mustard Potato Salad
Crispy Ice Berg and Melon Salad
Insalata Caprease
Lachha Onions Salad with Fresh Green Chillies and Lemon Wedges
Marinated Asparagus and Blanched Avocado Salad

Orriva by Awadh

Dressings

Cocktail Dressing
French Dressing
Strawberry Vinigrette Dressing

Yoghurts & Accompeniments (Any Two)

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

Main Course

Indian (Any Nine)

Paneer Lababdar
Paneer Makhani
Kadhai Paneer
Paneer Pasanda
Paneer Butter Masala
Chownke Aloo
Paneer Stuffed Mushroom in Thick Gravy
Malai Kofta
Crispy Okra (Kurkuri Bhindi)
Bhindi Masaladar
Palak with American Corn
Gobhi Adraki
Sukha Jaipuri Mutter
Mutter Methi Malai
Arbi Masala
Kathal ki Sabzi
Dal Makhni
Dal Bukhara
Dal Lahori
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 Jal frezi

Punjabi (Any Two)

Amritsari Choley with Kulchas
Bharwan Tinda Masala
Baingan ka Bharta
Sarson ka Saag (seasonal) with Makka ki Roti, Gud & Makhan
Punjabi Kadhi with Palak Pakoda

Punjabi Rajma Masala

Or

Pan Asian

Veg Manchurian in Hot Garlic Sauce
Vegetable Hakka Noodles or Vegetable Fried Rice

Rice (Any Three)

Subz ki Biriyani
Steam Rice
Peas Pulao
Kashmiri Pulao
Assorted Mushroom Pulao
Kathal Biriyani
Lime Rice
Jeera Rice
Nizami Tarkari Biriyani

Indian Breads

Roti/Naan (Plain Naan, Tandoori Roti, Missi Roti, Makke ki Roti, Butter Naan, Stuffed Naan)
Parantha (Laccha Parantha, Pudina Parantha, Mirchi parantha)
Special Meerut Bread
Biscuiti Roti
Feni Parantha
Kandhari Naan
Sheermal
Tawa Phulka (Live)

Desserts

Hot Station (Any Three)

Zafrani Jalebi with Lachhedar Rabdi
Maal Pua with Rabdi
Chicku Halwa
Kiwi Halwa
Gazar ka Halwa (Seasonal)
Moong Dal Halwa
Gulab Jamun Stuffed with Pista and Saffron
Zodhpuri Halwa
Gud Chini ka Halwa
Chukandar Halwa

Cold Station (Any Three)

Coconut Chaina Payees
Kesaria Rasmalai
Gulab Kheer in Sakoras
Pista Phirni
Mishri Malai in Shot Glasses

Orriva by Awadh

Apple Malai
Fruit Cream
Rajbhog
Pineapple Halwa
Rasgulla Sponge (Strawberry, Chocolate Kiwi)
Ice Cream
Tea/Coffee