



Classic

Real Juices

Fresh Juice
Orange Juice
Mix Fruit Juice

Aerated Drinks & Others

Cola
Lemon
Orange

Starters Pass Around

From Indian Grill (Any 3)

Paneer Malai Tikka (cubes of cottage cheese marinated in yogurt dressing & Indian spices & char grilled on skewer)
Tandoori Soya Afghani Tikka (morsels of soyabean marinated in yogurt, cream, butter & Indian spices & char grilled on skewer)
Peri Peri Tandoori Aloo (potato stuffed with mashed cottage cheese with dry fruits and coated with sesame seeds and grilled on skewer)
Moong Dal Seekh (deep fried mashed yellow lentil balls served with radish & green sauce)
Corn Seekh Kebab (mashed seasonal vegetables & corns mixed together & marinated with spices and finished on grill)

Oriental (Any 3)

Classic Spring Roll (wonton sheet stuffed with shredded Chinese seasoning & served with sweet chilli sauce)
Chilli Paneer (stir fried cottage cheese tossed in red & green chilly and spicy garlic sauce)
Dry Manchurian (dumpling of vegetables deep fried & tossed in chilly honey sauce)
Crispy Chilli Honey Potato (shredded finger shape potatoes tossed in honey chilly sauce and sprinkled with roasted sesame seeds)
French Fry (fried potatoes in finger shape served with tomato catch up)

Aromas Of Soup

Tomato Soup (cream of tomato soup finished with touch of basil)
Sweet Corn Soup (the flavour of fresh sweetcorn with chinese seasoning, served with bread crumbs, stick, butter & cream)

Salad Bar

Garden Greens (bouquet of sliced tomato, carrot, radish, cucumber, green chillies & lemon)

Zion Banquet, Ghaziabad

Kimchi Salad (cabbage soaked in the flavours of garlic, ginger, soya sauce, vinegar and chilli flakes)
Sprouted Beans Salad (green beans and black sprouts, chopped tomato and onion based with lemon vinaigrette)

Kachumber Salad (small cubes of tomato, onion, carrot with lemon juice, coriander & seasoning)
Sirka Onion (small red onions soaked in vinegar, water & salt)

Slit Green Chillies

Yogurt will be served with its vegetables & spices condiments (chopped onion, chopped tomato, chopped coriander, mint, boondi, sauteed corn & deghi mirch, bhuna jeera, sendha namak, kuti kali mirch etc.)

Dahi Bhalla (moong dal dumplings dipped in curd & flavoured with roasted cumin and black salt)

Assortment of Pickles and Papad

Main Course

Shahi Paneer Lababdar (a preparation of paneer in a thick gravy made up of cream, tomatoes and spices)

Dum Aloo Kashmiri (baby potatoes cooked in a spicy vibrant curd based gravy)

Soyabean Chaap (chunks of soyabean cooked in chef special gravy)

Kadhi Pakora (a thick gravy made up of gram flour & yogurt mixture and cooked with vegetable fritter pakoras)

Dal Makhani (traditional whole urad dal slowly cooked overnight on fire and finished with tangy tomato gravy, cream and butter)

Chawal Ki Mehak

Veg. Pulao (basmati rice cooked on dum to perfection with dices of an assortment of seasonal vegetables with condiments & spices)

Steam Rice (aromatic long grain steamed rice)

Chinese Food

Stir Fried Noodles with Veggies (a traditional hakka noodles)

Vegetable Manchurian with Gravy (dumplings of mix vegetable cooked in soya vinaigrette & garlic chilli sauce)

Indian Breads

Plain Naan

Butter Naan

Laccha Parantha

Mirchi Prantha

Plain Roti

Missi Roti

Butter Roti

Kuch Meetha Ho Jaye (Any 3)

Stuffed Gulab Jamun (home made cottage cheese dumplings stuffed with cardamom and pistachio steeped in Kashmiri saffron infusion)

Kesariya Jalebi with Rabri (small size traditional flour based jalebi dipped in saffron and rose syrup & served with rabri)

Moong Dal Halwa (yellow lentil prepared in pure desi ghee with sugar & flavoured with cardamom)

Gajar ka Halwa (seasonal) (grated carrot prepared in pure desi ghee with castor sugar & flavoured with cardamom)

Rasmalai (home made chenna tikki dipped in thickened saffron flavoured milk)

Sponge Rasgulla (soft spongy balls of chenna soaked in chilled sugar syrup)

Zion Banquet, Ghaziabad

Shahi Tukda (deep fry bread dipped in sugar syrup topped with rabri)

Ice Cream

02 different types of ice cream

Ghar Ki Rasoi-Live Counter (On Extra Charge)

Dal Fry (yellow lentil tempered with cumins seeds, red chilli powder & hing and finished with desi ghee)

Tawa Fulka (small wheat puffs served with desi ghee)

Gajar Matar / Aloo Methi (seasonal) (fresh carrots and green peas cooked in tomato based gravy)

“Fruitique”- A Fruit Bar (On Extra Charge)

Assorted Fresh Seasonal Fruits (4+4 varieties of Indian and imported fruits)

Grapes (Californian)

Guava (Thailand)

Kiwi (New Zealand)

Sharda (Kabul)

Disco Papaya (Bangluru)

Water Melon (Bangluru)

Pear (Thailand)

Mango (Seasonal)

*{fresh Fruits Subject To Availability}