



NON-VEGETARIAN

Price: ₹2,000

Cold beverage

Assorted mocktails

Virgin pinacolada

Virgin mojito

Orange and khafir lime

Green apple

Watermelon and mint

Shake smoothies delight

Cold coffee

Strawberry crush shake

Vanilla milk shake

Chocolate crunch

Assorted aerated drinks

Mineral water

Hot

Tea and coffee hut

Different variety of tea and coffee

Chaat counters

Bombay ki chaat

Bhel puri

Sev puri



Vada pao

Pao bhaji

Banaras ki chaat

Palak patta chaat

Timatar ki chaat

Mini raj kachodi

Delhi aur ambala ki chaat

Moong dal kachila

Dilli ki aloo tikki

Ambala ki lacchaki tikki

Ram laddoo

Matra kulcha

Papdi pakodi

(With kalmi wada)

Fruit counter

Fresh cut fruits

All the fruits will be as per the seasonality

5 types of indian fruits

5 types of international fruits

Soup veg

Continental soup

Cream and mushroom soup

Cream tomato soup

Minestrone soup

Pistou soup

Chinese soup

Sweet corn soup
Monchow soup
Tom yum soup
Khaosoi
Indian soup
Tomamto dhaniya shorba
Dal ka shorba
Rasam
Soup side
Assorted breads (focacia, panne,
Crossion and bread roll)
Steamed and fried noodles
With roasted penuts
Papdom and fried papad
Soup–non-veg
Continental soup
Cream of chicken
Cock-e-leeky
Roman treat
Chinese soup
Lemon coriender chicken
Manchow chicken
Hot & sour chicken
Sweet corn chicken
Indian soup
Murgh yakhani shorba

Jahangiri shorba

Kukkad da shorba

Kharode da shorba

Rassam counter (non veg)

Starters veg

Indian starters

Paneer pudina tikka / wasabi

Cottage cheese marinated with mint and

Cooked in tandoor

Bharwan tandoori aloo

Potato stuffed with exotic cheese

Dry fruits and spices

Soya malai tikka

Soya chunks marinated in lucknow spice

& Finished in tandoor

Phaldhari seekh

Marinated seasonal fresh fruit

Cooked on charcoal grill

Tandoori pineapple

Pineapple cooked on low heat charcoal

Subz galawati

An alternative of mouth melting kebab

For the vegetarians

Akhrot ke kebab

Walnut mixed with paneer, potato, homemade

Indian spices and shallow fired

Paneer satay

Paneer in indian marination grilled on griddle

Served with chef's special chutney

Malai kebab

Coate cheesh mashed with indian spices

Grillwith charcoal fire

Starters international

Thai spring rolls

Spiced vegetables and hot thai chili paste stuffed

In pancake and fried

Szechwan chilli paneer

Batter fried cube of cottage cheese tossed with

Bell pepper, onion & capsicum in chili sauce

Thai corn cake

Corn kernels mixed with galangal, kafir lime leaf

And thai spices

Celery & mozerlla croquettes

Grated mozzarella cheese mixed with chopped

Celery, spices and crumb fried

Spinach stuffed mushroom

Chopped sautéed spinach stuffed in mushroom

& Crumb fried

Crispy mongolian corn

Sautéed american corn kernels with spring onions and secret spices

Jade dumpling

Cottage cheese mince flavored with spices, rolled into balls with carrots, spinach mince batter fried, cut into

two & served with manchurian sauce

Sule a'la hung curd

Hung curd roll in bread & deep fried

Stuffed tartlets

Mini tartlets stuffed & topped with cheese

Mushroom duplex

Mushroom stuffed with cheese and herbs

Shezwan wonton

Wonton shezwan sauce

Conzy crispy vegetables

Exotic vegetables fried in batter of corn flour

Starters non-veg.

Chicken

Murgh kasturi kebab

Murgh malai tikka

Murgh gilafi seekh

Murgh reshmi kebab

Murgh achari tikka

Murgh haryali tikka

Tangri kabab

Murgh afgani tikka

Murgh ka soola

Murgh lasooni tikka

Murgh teekha tikka

Teekhi tangri

Lollypop szechwan

Lamb

Rampuri seekh kabeb

Mutton gilafi seekh

Maans ka soola

Goolar kebab

Sea food

Tandoori malai fish

Ajwani fish tikka

Fish achari tikka

Amritsari fish tikka

Mahi kasondi tikka

Salt n pepper fish

Fish orley

Fish finger with tarter sauce

Fish nuggets with mint mayo

Cornflakes fried fish tarter sauce

Sushi bar

Wasabi roll

Asparagus tempura roll

Ikebana tofu

Lebanese bar

Felafel

(Fried patty with ground chickpeas, broad beans & arabic spices)

Hummus

(Ground chickpeas dip with tahini and sesame)

Baba ghanoush

Lajwaab Culinary Art

(Creamy & smocky eggplant dip)

Live – Mini pita pockets stuffed with falafel, hummus and laban served with arabic pickled vegetable)

Salad bar

Full

Raw papaya

Pasta salad

Waldorf salad

Individual salads

Crispy tamrind lotus root

Burmese tomato

Aloo channa chaat

Beetroot & feta salad

Garden green salad

Ceaser salad

Dahi bhalla in sakoras

Exotic garden green salad

(Lettuce, romaine baby spinach & rocket

Vinagrette cherry tomato)

Main course

Purani dilli ka swad

Soya chaap & khaties masala on tawa

(Live rumali roti)

Dal tadka live

Adhar / dhuli udad dal with desi ghee tadka

Aloo khush numa

Small new baby potatoes cooked with asafoetida and fresh coriander.

Methi malai mutter

Fenugreek leaves and peas cooked in cashew nuts gravy

Kashmir se

Dum aloo kashmiri

Lal paneer

Nadroo yakhni

Jammu ke rajmah

Amritsar se

Baigan da bharta

Kadhi pakodi

Vadiyan aloo

Bhindee lahori

Sarson ka saag with makki di roti

Gud and white butter

Gajar mattar

Kebabs and tawa

Paneer khurcha

Soya tikkay

Lahori dahi da kebab

Achari paneer tawa tikka

Or

Rajasthan se

Jaipuri aloo pyaaz subzi

Jodhpuri gatta

Kair sangri

Panchmel daal

Saada baati

Choorma

Palak methi roti

Rajastani papad

Papad ki dukan

Rajasthani papad

Amritsari kali mirch ka papad

Aloo ka papad

Tandori breads

Tandoori roti

Naan

Namak mirchi ki roti

Laccha mirchi ki roti

Pudhina parantha

Specialized mughlai breads

Bhakarkhani

Biscuits

Khandari naan

Daal

Daal makhni

Amritsari chohole

Live tadka daal

Daal moradabadi

Biryani

Moong daal ki biryani

Tarkari subz biryani

Aloo chutney pulao

Tadka dahi

Burhani raita

Noodle bar

Three pepper udon noodles

Classic sichuann noodles

Hakka noodles

Schezwan noodles

Hot garlic noodles

Manchurian

Vegetable black bean sauce

Fried rice

Main course–non veg

Chicken

Indian

Murgh kalimirch

Murgh lababdaar

Murgh kadhahi methi malai

Murgh makhani

Murgh saag wala

Murgh wajid ali

Hydrabadi adraki murgh

Chicken chettinad

Chicken methi kofta

Murgh tak-a-tak - live

Chinese

Chilly chicken

Singapore chicken

Chicken manchurian

Chicken hong kong

Chicken in oyster sauce

Chicken schetzwan style

Chicken in black bean sauce

Kung pao chicken asparagus

Continental

Stuffed grilled chicken with pepper sauce – live

Grilled chicken with red wine sauce

Pollo con asparrgi fromagio

Pollo zurichdish

Pollo al davoila

Breast of chicken stuffed with sun-dried tomatoes & couscous

Lamb

Indian

Dal meat

Mutton korma

Murgh mussallam

Kakori kebab

Mutton ghlouti with gosht saag wala

Handi meat

Taar gosht

Lal maas

Nalli gosht

Batti meat

Keema mutter

Nihari gosht

Mutton shahi korma

Fish

Indian

Tawa fish

Tandoori pomfret

Peethiwali machchi

Mutton rarra

Patiala shahi meat

Meat chuzzuram

Masale wallan champan

Keema te kaleji

Barra pind da

Continental

Grilled fish impanatta

Desserts

Kulfi counter

Hand churned kulfi

Gulaab, paan, orange

Tile wali kulfi

Western dessert

New york cheese cake

Banoffee

Fig and honey

Fruit caviar

(Served in mini spoons)

Kolkata meetha

Nolen gurer sandesh

(Anjeer, gulaab, kesar)

Anjeer and badam biscuits

(With walnut, sandesh and hot gud)

Chum chum

Maheen boondi

(Served with rabdi)

Gajar ka halwa

Moong dal halwa

Akhroth ka halwa

Tawa mithai

Gulab jamun

Rasgulla

Mini chum chum

Kesar bhog

Shahi tukda

Meethi seveya

Indian desserts

Gulab ki phirni

Live naan khatai

Nano jalebi

Gulab gulkand kheer

Ice cream

Vanilla

Butterscotch

Mango

Chocolate

Kesar pista

Strawberry

Raj bhog

Choco chip