



Vegetarian Menu

QUENCHERS

MOCKTAILS

Orange Blossom
Virgin Mojito
Blue Lagoon
Pink Lady

MILK SHAKES

Strawberry
Butter Scotch
Pineapple
Chocolate

AERATED SOFT DRINKS

Coke
Sprite
Fanta
Limca

MINERAL WATER (Bottle)

COFFEE

Cappuccino
Café Latte
Café Mocha

SOUPS

CREAM OF TOMATO
(An exotic creamy tomato soup)

SWEET CORN
(Mild creamy corn soup)

STARTERS

PANEER TIKKA
(Temptingly marinated cottage cheese with yoghurt, spices & herbs)

PINEAPPLE TIKKA
(Dice of pineapple flavored with traditional Indian masala)

The Gracious

AFGHANI SOYA CHAAP

(Soya marinated with bar-be-que sauce, served with mint sauce)

DAHI KE SHOLLEY

(Bread stuffed with cottage cheese, curd, red & yellow bell pepper)

CHILLY PANEER

(Dices of cottage cheese stir-fried with onion, garlic and capsicum)

HONEY CHILLY POTATO

(Golden fried potatoes tossed with honey, hot garlic sauce & sesame seeds)

VEG MANCHURIAN

(Butter-fried mixed vegetable balls cooked in Manchurian sauce)

SPRING ROLL

(Veggies are filled in wrappers to make deep fired Spring Rolls)

CHILLY MUSHROOM

(Stir-fried mushroom with garlic, onion and capsicum)

FRENCH FRIES

(Crispy golden fried potato fingers)

CHILLY SOYA CHAAP

(Soya chaap tossed in hot garlic with fresh vegetables)

COCKTAIL PIZZA

(Variety of sliced Pizza with different toppings)

DUMPLING

(Yield Crispy and delicious paneer balls in Manchurian sauce)

CHAAT STALLS

Gol Gappe

(Served with 3 varieties of water)

Dahi Bhalla Papdi

Aloo Tikki (In olive oil)

Moong Dal Chilla

Pao Bhaji

Raj Kachori

Lachha Tokri

SALAD BAR

The Gracious

GARDEN GREEN SALAD

(A combination of garden fresh vegetables)

MACARONI SALAD

(A great combination of macaroni, olives and mayonnaise)

ALOO CHANA CHAAT

(A combination of gram & potato in tangy spices)

CORN SALAD

(Corn with bell pepper in vinaigrette dressing)

RUSSIAN SALAD

(Diced vegetables & fruits in mayonnaise dressing)

KIMCHI SALAD

(Combination of vegetables with vinegar and soya dressing)

LACHHA ONION SALAD

(Fresh onion rings)

VOLGAN SALAD

(Direct cucumber dressed in Chantilly cream, garnished with nuts)

LEMON WEDGES AND GREEN CHILLIES

(Along with achar, papad & chutney)

RAITA STATION

Mix Veg. Raita

Pineapple Raita

MAIN COURSE

KADHAI PANEER

(Cubes of cottage cheese cooked traditionally in karahi with
Predominant flavors of capsicum)

DAL MAKHANI

(A velvet-smooth combination of whole black lentils, spices and butter
Slowly simmer finished with ghee & cream)

AMRITSARI CHOLLEY

(Cholley cooked in traditional Punjabi gravy)

KADI PAKORA

(The traditional Kadi Pakora)

PALAK CORN

(A saucy dish made with fresh Spinach and fresh Corns)

MUTTER MUSHROOM

The Gracious

(Fresh Mushrooms and green peas cooked in yellow gravy)

MIXED VEGETABLE

(An exotic selection of vegetables cooked in onion gravy)

SOYA CHAAP MASALA

(Deep Fried Soya Chaap is marinated into a yoghurt masala and then added to a rich curry made with tomatoes and fried onions)

CHINESE- MAIN COURSE

VEG HAKKA NOODLES

(Traditional noodles stir-fried with cabbage, bell pepper and onions)

VEG MANCHURIAN GRAVY

(Bottles fried mixed vegetable balls cooked in spicy Manchurian sauce)

RICE

JEERA RICE

(Jeera basmati rice)

HYDERABADI VEG BIRYANI

(Rice cooked with veggies in traditional Hyderabad andaz)

BREADS

Tandoori Roti

Missi Roti

Garlic Naan

Butter Naan

Stuffed Kulcha

Mirchi Parantha

Pudina Parantha

Lachha Parantha

ITALIAN PASTA

Penne

Spaghetti

Fusilli

(Served with a variety of sauces along with garlic breads)

SOUTH INDIAN

Dosa, Idli, Vada

with

Sambhar

DESSERTS

Gulab Jamun

Jalebi with Rabri

Kesari Kheer/ Maal Pua

The Gracious

Moong Dal Halwa/ Gajar Ka Halwa (Seasonal)

ICE CREAM

Vanilla, Strawberry, Butter Scotch, Chocolate

EXTRAS

(ON DEMAND)

DJ

DJ+DHOL

FLOWER DECORATION

BALLOON DECORATION

LIQUOR LICENSE

CORKAGE PER BOTTLE