



Platinum Veg Menu

Price: ₹1,700

WEDDING MENU

WELCOME DRINKS

MOCKTAILS

STRAWBERRY SUNRISE

VIRGIN MOJITTO

GAUVAVA PUNCH

JAL JEERA

NIMBU PAANI

BLUE HEAVEN

JUICES

SOFT DRINKS

MINERAL WATER -200ML

SNACKS LIVE & ON ROTATION

KALI MIRCH KE PANEER TIKKA

Cubes of paneer marinated in double cream, freshly crushed peppercorn and ginger paste, and barbecued

MUSHROOM DUPLEX

Button mushrooms stuffed with cheese, deep fried & served with thousand island dip

CHEESE ROLL

Mozzarella and corn rolled in por-pia sheet and shallow fried

MAKKAI MALAI KEBAB

Sweet corn ground with spices, and barbecued in Seekh format

CRISPY LOTUS STEM HONEY CHILLY SAUCE

Thin roundels of lotus stems batter fried and wok tossed

MIRCHI KEBAB

Spiced potato mash and cottage cheese stuffed in colorful peppers dusted with rice flour and pan grilled

DAHI KEBAB

Our Chefs own creation

KATHAL KE KEBAB

Shallow fried patty made with boiled jackfruit and Bengal gram paste with raw mango, onions, and green chili, mint leaves

NAWABI KEBAB

Shallow fried dal minced with green chilies & coriander leaves shallow fried served with raw mango chutney

MALAI KAKORI SEEKH

Khoya bound with mashed cottage cheese, barbecued served with hari chutney

ACHARI GOBHI KEBAB

Raw cauliflower in pickle masala char-grilled on coal

GREEN CHILLI CHEESE NUGGETS

Paneer finger stuffed with green chili masala, coated with batter and deep

fried, served with teekhi green Tabasco chutney

BABY CORN AND CAULIFLOWER FRITTERS

Batter fried corn served with hot garlic sauce.

KHASTA KEBAB

Mix veggies mixed with spl flour & deep fried

HARA BHARA KABAB

Spinach and dal kebabs deep-fried and served with mint chutney.

SOUP STATION

CREAM OF TOMATO SOUP WITH OREGANO

Club Florence

Thick Tomato based soup with oregano flavored

DAL SHORBA

Clear lentil soup with herbs

THE SALAD BAR

CAESAR SALAD

Iceberg lettuce salad served with aioli dressing and garnished with Parmesan cheese and olives

CORN & PIMENTO SALAD

SLOW ROASTED POTATO SALAD

Roasted Potato salad marinated in herbs and olive oil

FRUIT & FENNEL SALAD

TOSSED GREEN SALAD

Assorted vegetables salad

RUSSIAN SALAD

Selection of vegetables tossed in Honey mayo dressing

BHUNA MATAR CHANA ALOO CHAT

(Chickpeas and roasted green peas, chopped onion, green chilies & tomatoes finished with tangy mint chutney)

FRESH SEASONAL KACHUMBER SALAD

LACCHA ONION/SIRKA ONIONS

YOGURT COUNTER

BURANI RAITA

DAHI PAKORI WITH SAUNTH

ACHAR/PAPAD/CHUTNEY

MINT CHUTNEY

GARLIC TOMATO CHUTNEY

MAIN COURSE

AWADHI

PANEER TIKKA MAKHANI WITH KASOORI METHI

A twist in Makhni Gravy with Kasoori methi

ZAFRANI CHAMAN KOFTA

A very traditional

MUTTAR MUSHROOM

Fresh Peas with Chopped Mushroom Does the magic

ALOO GOBHI MUSSALAM

Finished with rich gravy and baked

DAL TADKE WALI

With green chilies & tomatoes

HYDERABADI

HEYDRABADI BAINGAN KALONJI KI SUBZI

Typically Hyderabad, we do it in yellow gravy

DAHI KE CHATPATE ALOO

Diced potatoes cooked with cumin seeds and asopotida in curd water garnished with coriander leaves

DAL BUKHARA

Mix Kali and Chana dal cooked with milk on slow flame over all

Night and finished with Aloo Bukhara

DUM DEGH KATHAL BIRYANI

Flavored rice and jackfruit preparation

PUNJABI DHABA

TAWA SE

SUBZ BHARWAN TAWA

Assorted vegetables –kamal kakri, ladyfingers,

Capsicum, tomatoes and small baingan, Punjabi chap

SARSON KA SAAG WITH MAKKI KI ROTI

Served live on tawa with Gud & White Butter

AMRITSARI COUNTER

AMRITSARI CHOLLE KULCHE

ACCOMPANIMENTS:-

Stuffed Tandoori Kulcha

Gajar, Mooli Achar

Lachha Pyaz

Masala Hara Mirch

PUNJABI KADHI PAKODI

Traditional Punjabi style kadi freshly prepared with gram flour

dumplings in a thick tangy sour yoghurt gravy

PIND KE RAJMAH MASALA

Amritsar special

GURDASPUR KI TAAZI SUBZI

Seasonal vegetables with typical Punjabi spices

JEERA PULAO

taazi rotiyan – mitti ki bhatti se

NAAN – ROGANI, BUTTER

ROTI – PLAIN, MIRCHI, MISSI

PARATHA – PUDINA, LACCHA

ITALIAN & CONTINENTAL :-

Pasta

Penne, Fettuccini, Fusilli, Farfelle.

Condiments

Chopped Dry Tomatoes, Chopped Chilly, Black and Green Olives Tabasco, Pine Seeds, Pink and Green

Pepper Corn, Parmesan Cheese Red Chili Flakes, Vinegar Onion

SAUCES

tomato, Creamy Basil ,C heese Sauce , Bolognese Sauce (Meat Sauce)

LASAGNE FLORENTINE

Garlic tossed spinach, cooked with corn,S pread in layers with cheese and baked

VEGETABLE MOUSSAKA

Aubergine, capsicum, potato and onion tossed

with cheese, topped with white and red sauce and baked

FROM THE ORIENT

VEGGIES IN THAI GREEN CURRY

Assorted Greens Pot cocked

in Thai Green Curry

BABYCORN, MUSHROOM, BROCCOLI BLACK BEAN SAUCE-

A very light Sauce to offer from Chinese cuisine

VEGETABLE FIRE BALLS

A variation of Manchurian, cooked in hot

garlic sauce

HAKKA NOODLES

VEG FRIED RICE

SWEET TEMPTATIONS

INDIAN SELECTION

KESARI JALEBI

LACCHEDAR RABRI

MOONG DAL HALWA

GULAB KI KHEER (SUGAR FREE)

GULAB JAMUN

VANILA I/CREAM WITH CHOCOLATE SAUCE

TILLA KULFI

EUROPEAN

FRUIT TART

TIRA MISU CAKE

CHOCOLATE BROWNIE WITH CHOCOLATE SAUCE

FRUIT TRUFFLE CAKE

TEA/COFFEE COUNTER

PHERO PAR

POTLI SAMOSA

TEA /COFFEE

M.WATER

CHAAT KHOMCHA – LIVE COUNTER ANY FOUR (EXTRA COST)

GOLGAPPE WITH SWEET AND TANGY WATER

PAPRI BHALLA CHAAT

ALOO PANEER KI TIKKI

MOONG DAL KA CHILA

SOUTH INDIAN COUNTER ANY FOUR (EXTRA COST)

STEAMED IDLI

MEDHU VADA

PLAIN/MASALA DOSA

SERVED WITH SAMBHAR AND CHUTNEY

LIVE FRUIT COUNTER (EXTRA COST)

ANY 4 INDIAN & 4 IMPORTED FRUITS

INDIAN IMPORTED

WATERMELON KIWI

DISCO PAPAYA CALIFORNIA GRAPES

RANI PINEAPPLE DRAGONFRUIT

MUSK MELON GUAVA

APPLE SWEET TAMARIND

MANGO THAI GUAVA/ASIAN PEAR

CHIKOO CHINESE /AUSTRALIA APPLE

TEPPANYAKI COUNTER – LIVE (EXTRA COST)

CHOICE OF VEGETABLES

BROCCOLI

BABY CORN

BLACK MUSHROOM

BUTTON MUSHROOM

RED AND GREEN CABBAGE

ASSORTED PEPPERS

BEANS SPROUT

BLACK FUNGUS

POK CHOY/CHINESE CABBAGE

BAMBOO SHOOTS/CARROTS

CHOICE OF SAUCE

THAI GREEN/THAI RED

THAI YELLOW/HOISIN

HOT GARLIC/BLACK BEAN