



## Non Veg Royal Menu

Price: ₹1,950

### NON VEG WEDDING MENU

#### WELCOME DRINKS

#### MOCKTAILS

#### ELDER FLOWER

#### BLUE HEAVEN

#### FRUIT PUNCH

#### STRAWBERRY SUNRISE

#### VIRGIN MOJITO

#### JUICES

#### SOFT DRINKS

#### MINERAL WATER -200ML

#### SNACKS

#### Non Veg

#### CHICKEN SATAY

Done on a hot plate on a skewer, typically Pan Asian

#### KUNG PAO CHICKEN

Diced chicken stir-fried in hot bean paste & hoi sin with dices of colorful peppers & onion

#### MUTTON GALLAWTI KEBAB

Tenderized mutton mince with raw papaya marinated with whole garam masala and saffron

#### CHICKEN TIKKA BALCHOW

Chicken tikka marinated with curries, Balchow masala paste, red chili paste & ginger garlic paste and

#### BEER BATTER FISH

With "Thousand Island" dip

#### CHETTINAD CHICKEN CHILLY FRY

Spicy pepper chicken

#### MURGH BANO KEBAB



Chicken tikka marinated with fresh herbs, gram flour, yellow chilli powder, milk, ginger, & garlic, half cooked on skewers and coated with tamarind and onion egg sauce.

## MASALA FRIED FISH

Marinated in our special spices and served with fresh tamarind, mint and green onion chutney.

## VEGETARIAN

### GOLI KEBAB

A vegetable patty made with channa dal and kidney beans shallow fried

### HARYALI PANEER TIKKA

Layers of cottage cheese, blanched spinach, pickled lemon rind, rolled like a Swiss roll, coated with batter and barbecued

### FUSION VEG CHAT

Zucchini, broccoli, pineapple, potatoes, and bell peppers, roasted in the tandoor, tossed in apple cider vinegar

### DAHI KE KEBAB

(Hung yoghurt paste mixed with bellpeppers, ginger rolled in bread & fried.)

### BHARWAN ALOO

Baby potatoes stuffed with khoya & nuts

### VEG SALT & PEPPER

Crispy oriental veggies tossed with garlic & green chillies

### MUSHROOM DUPLEX

Stuffed mushroom caps with cheese & sauted mushrooms

### WASABI STUFFED HERB POTATOES

Baby potatoes stuffed with Japanese pickle & seved with wasabi sauce.

### BHUTE KE KEBAB

Fresh corn minced & flavored with authentic spices & grilled served on crispy papdi.

## SOUP STATION

### BADAM KA SHORBA

Served with cream

### KHARODA KA SHORBA

Lamb broth

## SALADS

Fennel, and Green Apple Salad

Sliced fennel bulb, apples tossed in a cheesy dressing

Spiced Chick Pea, Garlic & Feta Salad

With basil & dill dressing

## Greek Salad

Lettuce, red onions, cucumber, feta cheese, olives & capers tossed in olive oil

## Vinaigrette

## Peppered Mustard Potatoes

Boiled baby potatoes tossed in mustard pepper sauce with chopped parsley & crushed black

## TOSSED GREEN SALAD

Assorted vegetable salad

## FRESH SEASONAL KACHUMBER PEANUT SALAD

## Indian Style

## LACCHA PYAZ WITH GREEN CHILLIES

## MAIN COURSE

Continental & Italian

Stuffed Chicken Steak

With assorted sauces

Mediterranean Potatoes

Roundels of potatoes, Spanish onions, peppers in a spicy sauce

Baked Spinach & Corn

Creamy spinach & corn kernel baked in a cheesy béchamel sauce

## PASTA COUNTER

Served with cheese & Arabiatta sauce

## INDIAN CUISINE

## MAIN COURSE

## AWADHI

## MURGH KORMA

Morsels of chicken finished in white cashew nut gravy garnished with almonds

## MAKKAI SHAHZAADI

Spinach and corn delicacy

## DILBAHAR kofte

Small baby koftas filled with dry fruits and finished

in rich gravy with cherry tomatoes

## ANARI GOBHI MUSSALAM

Finished with rich gravy and baked

## PUNJABI

## TAWA SE

### GURDE KAPOORE KALEGI WITH KEEMA

Finished in keema gravy along with magaz

### PUNJABI CHAAMP

Soya bean ki champein prepared in traditional Punjabi style

### HANDI

### GOSHT BELLI RAM

Specialty Made Of Nalli And Boti In

Brown Onion Gravy

### KADHAI PANEER

Juliennes Of Paneer Cooked With Onion, Capsicum And Flavored With Red Chilies

### ACHARI ALOO

Baby Potatoes Stir Fried With Green Chilies, Garlic, Mustard Oil, and Fenugreek Leaves, Crushed

### DAL MAKHANI

Black Lentil Delicacy Finished With Fresh Butter And Cream Cooked Overnight On a Slow Charcoal

### MIRCHI PULAO

Pulao Made With Fresh Green Chilies

And Shahi Jeera

### PUNJABI KADHI PAKODI

Traditional Punjabi style kadi freshly prepared with gram flour

dumplings in a thick tangy sour yoghurt gravy

### SARSON KA SAAG WITH MAKKI KI ROTI

Served With Freshly Churned White Butter And Jaggery

### PIND KI TADKE WALI DAL

Amritsar special served with tawa phulka

### BIRYANI STATION

### MURG MASALA BIRYANI

Home style basmati delight

### SUBZ DUM BIRYANI

Cooked with assorted veggies & whole masala

### TANDOOR SE

NAAN – ROGANI, BUTTER

ROTI – PLAIN, MIRCHI, MISSI

PARATHA – PUDINA, LACCHA

KULCHA – ALOO, PANEER

Flavours OF THE ORIENT

FISH IN HOT GARLIC SAUCE

VEGETABLE DUMPLING WITH SOYA AND CORIANDER SAUCE

HAKKA NOODLES

GINGER FRIED RICE

SWEET TEMPTATIONS

INDIAN SELECTION

KESARI JALEBI

LACCHEDAR RABRI

GULAB JAMUN

CHENA PAYES

MOONG DAL HALWA

GAJAR KA HALWA

EUROPEAN

CHOCOLATE BROWNIE

ORANGE SOUFFLE

ASSORTED TARTS

ICE CREAM

Served with chocolate sauce

TEA /COFFEE