



## Veg Menu

Price: ₹1,550

BEVERAGES (By Host)

AERATED SOFT DRINKS

ESPRESSO COFFEE

MOCKTAILS

FINAL FANTASY, BLUE HEAVEN, SWEET KISSES, CAPRI

BAR ( BY HOST)

WHISKY, VODKA, BACARDI, GIN BEER, WINE, CHAMPAGNE, TEQUILA PEACH SCHNAPPS, MALIBU

COINTREAU, KELLYS, DRAMBUIE, KAHLUA, TIA MARIA

### LIVE SNACKS AT THE BAR ( FOR GOLD AND PLATINUM ONLY)

GRILLED TOFU PINEAPPLE AND BELL PEPPER IN GINGER MUSTARD SAUCE COTTAGE CHEESE SKEWERS IN SWEET LEMON SAUCE

HEENG JEERA MOONGPHALLI MASALA CHEESY NACHOS WITH SALSA

### VEGETARIAN SNACKS ( SELECT 6 FOR SILVER & 8 FOR GOLD)

PANEER SHASHLIK TIKKA SERVED WITH MINT SAUCE AND ONION RINGS

METHI MALAI DAHI KEBABS SERVED WITH A LIGHTLY FLAVOURED MINT CHUTNEY

SPINACH, AND CHEESE ROLLS TOPPED WITH CRISPY FRIED NOODLES SERVED WITH HOT CHILLI GARLIC SAUCE

LOTUS STEM, CAULIFLOWER, BABY CORN HONEY CHILI SERVED TOPPED WITH SESAME AND SPRING ONIONS.

BUTTON MUSHROOMS, CAULIFLOWER, PINEAPPLE PLATTER MARINATED AND GRILLED SERVED WITH ONION RINGS AND MINT CHUTNEY

CRISPY VEGETABLE FINGERS TOPPED WITH CRISPY FRIED NOODLES SERVED WITH HOT CHILLY GARLIC SAUCE

TANDOORI MALAI BROCCOLI SERVED WITH MINT SAUCE

# The Fort Ramgarh

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TANDOORI MALAI SOYA CHAAMP

CHANA DAL LADOO WITH MOOLI LACHHA CHUTNEY MUSHROOM TOM TOMS TOPPED WITH SESAME  
PEANUT CHEESE CHILLY

VEG SPRING ROLLS WITH HOT GARLIC SAUCE

SOUP STATION

## INDIAN

TOMATO DHANIA SHORBA

## CHINESE

LEMON CORN AND PARSLEY

WITH CHINESE SAUCES, DINNER ROLLS, BREAD STICKS, SAUCES, SALT, PEPPER.

## SALADS BAR ( SELECT 3 FOR SILVER & 6 FOR GOLD)

GARDEN GREEN SALAD

MINTED CORN AND RICE SALAD

HOT AND SOUR THAI SALAD WITH SESAME ITALIAN SOUR CREAM SALAD

ICE BERG LETTUCE, TOMATO WEDGES, BLACK OLIVES, CRUMBLD FETA CHEESE, CUCUMBER, TOSSED IN  
OLIVE OIL-RED WINE VINEGAR DRESSING

PENNE AND COTTAGE CHEESE IN THOUSAND ISLAND DRESSING.

CHICKPEAS WITH GINGER AND TOMATOES THAI PAPAYA AND PEANUT SALAD

ALOO SALAD ANAARKALI

VINEGAR ONIONS, LACHHA ONIONS GINGER JULLIENNES

ASSORTED PICKLES ASSORTED CHUTNEYS ASSORTED RAITAS

PAPAD (FRIED AND ROASTED)

MAIN COURSE

## INDIAN COUNTER ( SELECT 5 VEG FOR SILVER & 6 VEG + 2 LIVE FOR GOLD)

PANEER TODAR MAL /PANEER TIKKA LABABDAR/PANEER KAALI MIRCH MUSHROOM CORN MASALA

METHI MALAI KOFTA PALAK CORN

GOBHI KASTOORI

# The Fort Ramgarh

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BHARWAN MIRCHI KA SALAAN

NAVRATTAN KORMA DAL MAKHANI

PEAS PULAO TOPPED WITH DICED VEGETABLES AND COTTAGE CHEESE CUBES

## LIVE INDIAN COUNTERS

### VEG LIVE

**PANEER COUNTER.** MASALA PANEER, MALAI PANEER, STUFFED PANEER, SHAHI GRAVY, TOMATO GRAVY, KARAHY GRAVY, SEASONINGS

**TAWA VEGETABLES-** ASSORTED STEAMED VEGETABLES ON HOT PLATE SERVED BUTTER TOSSED/ GRAVY TOSSED

**LIVE DAL COUNTER-** DAL DHABE WALI, DAL ARHAR

**INDIAN BREADS COUNTER ( SELECT 3 FOR SILVER & 4 FOR GOLD)**

TANDOORI ROTI TIL MISSI ROTI KHASTA ROTI

BABY BUTTER NAAN METHI NAAN LASOONI NAAN KANDHAARI NAAN

### BIRYANI STATION (FOR GOLD & PLATINUM)

VEG BIRYANI

Served with Roasted Tomato gravy, Mixed Raita and Sirke wale pyaaz

### LIVE ITALIAN COUNTER ( SELECT 2 LIVE FOR GOLD ONLY)

COTTAGE CHEESE CUBES, SOYA NUGGETS

MUSHROOMS, BABY CORN BROCCOLLI, PEAS, ONION RINGS, TOMATOES, DICED PEPPERS, PARSLEY, RED CABBAGE PASTAS- FUSSILI, PENNE, FARFELLE

**SAUCES-**CONCASSE, ARABIATTA, PESTO, MUSHROOM, CREAM CHEESE

LIVE CONTINENTAL STATION

### GRILLED MUSHROOM STEAKS

GRILLED MUSHROOM STEAKS SERVED WITH CHEESE SAUCE

AUBERGINE MOUSACCA

(GRILLED AUBERGINE STEAKS WITH OUR CHEF'S MARINATE SERVED WITH ASSORTED STEAMED VEGETABLES AND TANGY TOMATO SAUCE)

# The Fort Ramgarh

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## COTTAGE CHEESE STEAKS STATION

(GRILLED COTTAGE CHEESE STEAKS WITH OUR CHEF'S MARINATE SERVED WITH ASSORTED

STEAMED VEGETABLES AND NAPOLITANE SAUCE)

## ORIENTAL COUNTER ( SELECT 3 FOR SILVER & 4 FOR GOLD)

EXOTIC VEGETABLES IN CHILLI GARLIC SAUCE

BROCCOLLI AND BABYCORN IN SOY GINGER SAUCE VEG MANCHURIAN IN HOT GARLIC SAUCE

BEANS AND PEPPERS STIR FRY

VEGETABLE FRIED RICE WITH CHOICE OF SAUCES AND ACCOMPANIMENTS

HAKKA NOODLES WITH CHOICE OF SAUCES AND ACCOMPANIMENTS

## DESSERT COUNTER ( SELECT 3 FOR SILVER & 5 FOR GOLD)

ASSORTED ICE CREAMS WITH BROWNIES, ROASTED CASHEWNUTS, CARAMALISED WALNUTS AND  
CHOICE OF SAUCES

INDIAN SWEETS

CRISPY KESARI JALEBI DRY FRUIT RABARI MEWA WATI

KESAR PISTA KULFI MOONG DAL HALWA SHAHI TUKRA **PUDDINGS COUNTER**

PEACH AND CRUNCH PUDDING WITH CRANBERRY SAUCE TROPICAL COCONUT AND PINEAPPLE  
PUDDING

COFFEE TIRAMISU TOPPED WITH CHOCOLATE FLAKES

PIES AND BAKED PUDDINGS

CHOCOLATE WALNUT PIE