

ROYAL PLATINUM

BEVERAGES

Mocktails Counter
Blue Heaven
Strawberry Punch
Mint Cooler
Blood Orange
Virgin Mojito
Watermelon silk
Fresh Lime Soda
Greenadine Sunburst
Pina Colada
Passion Fruit
Kesar Thandi
Cindrella

Milkshakes
Vanilla Shake
Strawberry Shake
Banana Shake
Mango Shake
Chocolate Shake

Juices
Orange, Pineapple, Guava, Apple, Mix Fruit

ASSORTED SOFT DRINKS
(COKE, SPRITE, FANTA & LIMCA)

Packaged Drinking Water

SOUP COUNTER (any 2)
Cream of Tomato
Veg. Sweet Corn
Veg. Hot n Sour
Tomato Dhaniya ka Shorba
Cream of Mushroom
(Served with Garlic Bread/ Sticks/Croutons)

INDIAN SNACKS
Grilled Appetizer (Any 7)

Malai Paneer
(Cottage cubes marinated in a beautiful combination of mild & aromatic spices with creams)

Paneer ke Shole
(Cottage cubes marinated in Garlic Brown onioin and red chilli paste cooked to perfection)

Mushroom Tikka
(Button Mushrooms marinated in a spicy yoghurt and grilled in tandoor till golden brown)

Achaari Chaap
(Soya chaap marinated with curd and Indian spices)

Malai Chaap
(Enriched with proteins, it's both appealing and appetizing)

Tandoori Stuffed Aloo
(Barrel shaped Poptatoes filled with paneer mixture marinated in yogurt masala and grilled in tandoor)

Achari Aloo
(Spicy&Tangy Potato comes with mouth watering flavour)

Pineapple Tikka
(Pineapple cubes marinated in yogurt and freshly ground masala to make these delicious lip smacking tikkas)

Subz-Seekh-Kabab
(Perfect mix of vegetables shaped around skewers and grilled on a griddle)

Imli Paneer Tikka
(Cottage cubes marinated in spices with a tinge of Imli and grilled in tandoor)

FRIED APPETIZERS (ANY 7)

Haryali Kabab
(Delicious mix of Potato, green peas, spinach, green chillies & coriander leaves and seasonings shaped into kababs and deep fried)

Cheese Balls
(Crispy Puffed corn coated with cheese and deep fried)

Kiram Baby Corn
(Sweetness of the baby corn is complimented well by the spicy marinade to give mouth watering taste)

Dahi ke Shole
(Spicy hung curd wrapped inside small bread slicesand deep fried for crispy taste)

Paneer Shishmi
(Cottage cubes coated with delicious spicy paste and deep fried)

Khasta Kabab
(Succulent kababs made peas ,fresh green chillies and a tantalizing blend of herbs and spices)

Cheese Corn Balls
(Crunchy yet soft centered deep fried with soft kernels and creamy melted cheese)

Spaghetti Rolls
(Deep fried vegetables & spaghetti formed into rolls and served with hot garlic sauce)

Potli Samosa
(Traditional samosa in small bag shape filled with potato, peas and spice)

Cheese Insulator
(Stuffed slices marinated with Creamy Cheese are fried)

CHINESE/CONTINENTAL APPETIZERS (ANY 7)

Cottage Chilly
(Melt in mouth cottage cubes flavored with ethnic chinese flavors)

Dragon Veg. Spring Roll
(Crispy deep fried spring rolls stuffed with delicious vegetables)

Mushroom Okhara
(Fresh mushrooms tossed in spicy sauces)

Honey Chilli Potato
(Crispy fried potato fingers tossed in honey chilli sauce)

Veg. Manchurian Dry
(Delicious mixed vegetable dumplings deep fried and tossed in spicy sauces)

Singaporee Cauliflower
(Cauliflower florets are dipped in a spicy batter and fried golden)

Salt n Pepper Veg
(Assorted veggies dipped in creamy batter and fried crisp)

Crispy Honey Lotus
(Crispy lotus stem are deep fried and flavored with honey chili sauce)

Water Chestnuts Chili
(Delicious Garlic and chili flakes coated water chestnuts)

Stuffed Mushroom

(Scrumptious mushrooms stuffed with a mouth watering mixture of cottage cheese and veggies flavored with myriad taste)

CHAAT SECTION LIVE (ANY 10)

Gol Gappay
(Atta/Suji with 4 types of water)

Aloo Tikki
(Stuffed with Aloo, Paneer and Mutter)

Bhalla Papdi
(Crispy Papdi and fluffy Bhallas drizzled with sweetened curd, tangy chutneys and chaat masala)

Pav Bhaji
(Assorted vegetables cooked with masalas and served with Pav)

Matter Patila Kulcha
(The Zesty Lip-smacking chaat like taste of this dish garnished with onion, tomato, green chilli and lemon juice)

Palak Patta Chaat
(Crispy fried spinach leaves topped with yoghurt and chutney)

Moong Dal Chilla
(Stuffed with cottage and served with green and red chutney)

Muradabadi Dal
(Yellow dal cooked on slow flame tossed with aromatic spices)

Monglette
(Moong dal stuffed with onion, capsicum, sweet corn and is cooked solely in layers of butter topped with betroot and coriander)

Raj Kachori
(Papdi basket stuffed with potato, sprout, bhujia, curd and chutney and garnished with pomegranate seeds)

English chaat
(English vegetables tossed with aromatic spices)

FRESH FRUITS COUNTER (LIVE)
Assorted Fresh Seasonal Fruits-Indian (5) and Imported (5) 10 Types

SALAD BAR COUNTER
Fresh Green Salad
Waldorf Salad
Russian Salad

Sprouted Salad
Macaroni Salad
Pasta Salad
Brocoli Baby Corn Salad
Capsicum and Corn Salad
Laccha Onion

RAITA/CURD (ANY 3)
Mix Veg Raita
Dahi Bhalla
Boondi Raita
Plain Curd
Cucumber Raita
Pineapple Raita

PAPAD AND PICKLE
(Varieties of Papad and Pickle along with chutneys and garlic onion at Salad Counter)

MAIN COURSE
Paneer Ke Shyi Seen
(Choose any 3)

Shahi Paneer
(Cottage cubes delicately flavoured with aromatic spices the sauce is full of flavors from tomatoes, butter, cashew nuts and cream)

Mutter Paneer
(A delicious combination of Cottage cubes and healthy green peas in a mild spicy tomato based gravy)

Kadhai Paneer
(A mouth watering combination of cottage cubes, capsicum, tomato, onion and traditional Indian spices cooked together in kadhai)

Palak Paneer
(Shallow fried cottage cubes in a healthy blanched spinach gravy)

Paneer Makhani
(Cottage cheese cooked in rich aromatic gravy)

SPECIAL VEG (ANY 8)

Aloo Gobhi Adraki
(Cauliflower and Potatoes cubes cooked together with added flavours and aroma of ginger)

Gajar Mutter
(Classic Carrot- Pea dish tossed in mild spices is full of flavour and colour)

Baingan ka Salaan
(Aubergin cooked in rich Indian spices in Hyderabadi style) 0

Frolic Farms and Banquets

Malai Kofta
(Delicious melt in the mouth Koftas in a creamy, rich and light sweet gravy)

Bhindi Masala
(Shallow fried bhindi gently mixed with spicy semi gravy masala of
tomato and delicious curry spices)

Methi Matter Malai
(Thick ,mellow and creamy gravy with fresh Fenugreek leaves and green peas)

Navratan Korma
(A creamy, delicious and rich korma made with variety of veggies gems to go along with nuts)

Dum Aloo Kashmiri
(Stuffed baby potatoes cooked with curd, tomatoes and a flavorful paste of
whole spices and sauteed onions)

Mix Veg
(Rich hue, strong aroma and irresistible taste of mix vegetables)

Matar Mushroom
(Saute□ed mushrooms and boiled green peas are simmered in creamy,
spicy onion-tomato gravy)

Aloo Methi
(Dry Indian curry which combines the unique flavour of
fenugreek leaves with the baby potatoes

LIVE TAWA VEGETABLES
Achari Aloo, Karela Stuffed, Arbi Masala, Bhindi Masala, Kamal Kakdi Masala, Chu Chu Baingan

DAL'S
Dal Makhani
(Black lentils and red kidney beans simmered in creamy gravy saute□ed with
tomatoes-onions and mild spices)

Yellow Dal Tadka
(Yellow dal cooked with onion ,tomato and flavored with generous
amount of ghee and spices garnished with tadka of garlic,
dry red chili and cumin seeds)

Rajma Raseela
(Red kidney beans in a thick delicious gravy flavored with variety of Indian spices)

RICE (any 3)
Steamed Rice
(Plain rice cooked with fresh green peas)

Veg. Hyderabadi Biryani
(Rice cooked with vegetables in hyderabadi spices)

Kashmiri Pulao

(Rice cooked with Vegetables and Dry fruits in sealed vessel)

Jeera Rice
(Long grained rice flavored with Jeera)

TANDOORI BREADS

Assorted Indian Breads
Naan
(Plain& Stuffed Naan)

Roti
(Plain Roti, Missi Roti, Khasta Roti)

Laccha Paratha
(Laccha Pudina,Mirchi,Ajwain)

Stuff Kulcha

Live Tawa Phulka

PUNJABI CUISINE

Amritsari Chole
(Chickpeas cooked with onion and tomato in amritsari spices)

Punjabi Kadhi
(Thick gravy based on chickpea flour and contains fritters to which curd is added to give a little soar taste)

Sarson ka Saag (Seasonal)
(Fresh Mustard leaves and fresh spinach paste reduced in Punjabi spices served Jaggery)

Tandoori laccha paratha, Missi roti
(An assortment of tandoori gram flour breads)

CHINESE CUISINE

Veg. Hakka Noodles
Veg. Manchurian Gravy
Exotic Vegetables in Hot Garlic Sauce

SOUTH INDIAN COUNTER

Idli
(Nutritious and idlis made with rawa and urad dal flavour)

Medu Vada
(Medu Vada is an Indian fritter made from Vigna Mungo)

Sambhar

(Lentils based Vegetable stew)

Plain Dosa, Masala Dosa, Rawa Masala Dosa
(fermented crepe made from rice batter and black lentils)

PASTA COUNTER (LIVE)

Penne, Spagheti, Fettuccini, Fusilli

Variety of Sauces
Nepolitana, Arabiata, Formaggio

PIZZA COUNTER (LIVE)
Classic Italian
Margherita
American Super Veggie

INDIAN DESSERTS (ANY 10)

Jalebi with Rabdi
(Melt-in-the-mouth sweet with saffron flavor served with Rabdi)

Stuffed Gulab Jamun
(Sweet dumplings stuffed with nuts and Saffron)

Moong Dal Halwa
(Coarsly Ground Moong Dal Saute□ed in Desi Ghee, Sugar and cooked)

Gajar Ka Halwa(Seasonal)
(Gratted Carrots reduced in milk with desi ghee,sugar and khoya)

Shahi Tukda
(Bread pieces are deep fried in ghee until crispy and then topped with creamy rabdi)

Mal Pua
(Fried pancake dipped in Chashni served with rabdi)

Kesar Rasmalai
(Rasmalai)

Kesar Phirni
(Creamy dessert made with ground rice combined with milk, cream and sugar)

Kesar Rice Kheer
(Rice kheer flavored with Safron)

Mix Fruit Kheer
(Rice kheer flavored with Safron)

Rasgulla
(Chenna Dumplings cooked and soaked in sugar syrup)

Frolic Farms and Banquets

Cheena Payas
(Soft cottage chees balls cooked in tickened milk

ICE CREAM COUNTER

Make your own Sundae with Assorted flavours of Ice cream
Vanilla/Strawberry/Chocolate/Mango

KULFI LIVE COUNTER

CAFE HUT

Cappuccino Coffee
(One part expresso mixed with one part steamed milk, then topped with one part foamed milk)

Espresso
(A concentrated drink produced by forcing hot water through finely ground coffee deliciously smooth, with full body, intense aroma and a velvety creme)

Cafe Latte
(A shot or two of bold, tasty espresso with fresh, sweet steamed milk over it)

Cold Coffee
(Sweet and tasty iced coffee)

HOT KADHAI MILK LIVE