

Platinum

BEVERAGES

Mocktails Counter

Blue Heaven Fresh Lime Soda Strawberry Punch

Blood Orange Passion Fruit Virgin Mojito

Milkshakes
Vanilla Shake Strawberry Shake Cold Coffee Paan Shake Sharifa Shake

Juices
Orange, Pineapple, Mix Fruit

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

Packaged Drinking Water

SOUP COUNTER
(Choose any 2)

Cream of Tomato Veg. Sweet Corn Veg. Hot n Sour Veg. Manchow

SNACKS

Grilled Appetizers
(Choose any 5)

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

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)

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

Frolic Farms and Banquets

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

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

Aachari Chaap
(Spicy & Tangy Soya Chaap comes with mouth watering flavour)

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

Paneer Tikka
(Cottage Cubes marinated in a spicy yoghurt and grilled in tandoor till golden brown)

FRIED APPETIZERS
(Choose any 5)

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)

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

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

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

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

CHINESE/CONTINENTAL APPETIZERS

(Choose any 5)

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)

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)

CHAAT SECTION (LIVE)
(Choose any 8)

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)

.....
(A Potato basket offering a scrumptious combination of so many complimentary ingredients that leave you wanting more)

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)

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

SALAD 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
(Choose any 2)

Mix Veg Raita Dahi Bhalla Boondi Raita Cucumber Raita Pineapple Raita

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

SPECIAL VEGS
(Choose any 6)

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

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)

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
(Choose any 2)

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
(Choose any 2)

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)

Live Tawa Phulka

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

PASTA COUNTER (LIVE)
Pasta
Penne, Spagheti, Fettuccini, Fusilli

Variety of Sauces
Nepolitana, Arabiata, Formaggio

INDIAN DESSERTS
(Choose any 8)

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)

MalPua
(Fried pancake dipped in Chashni served with rabdi)

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

Kesar Rice Kheer
(Rice kheer flavored with Safron)

Raj Bhog
(Chenna Dumplings cooked and soaked in sugar syrup)

Rasgulla
(Chenna Dumplings cooked and soaked in sugar syrup)

Fruit Cream
(Fruit salad served with thik fresh cream)

ICE CREAM COUNTER

Make your own Sundaes with Assorted Flavours of Ice cream Vanilla/Strawberry/Chocolate/Mango

KULFI LIVE COUNTER

HOT COFFEE LIVE
HOT KADHAI MILK LIVE