Deluxe Menu

BEVERAGES

Soft Drinks
Cola, Orange, Limca Mineral Water Bottle

Hot Cappuccino Coffee

Soup Station
(Choose any 2)

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

Mocktails & Shakes
Blue Ice Virgin Mary Fruit Punch
Strawberry Delight Fresh Juice Mix Juice
Guava Juice (Seasonal)

Milk shakes
Vanilla Shake Strawberry Shake Chocolate Shake Paan Shake Cold Coffee

CHAAT BAZAR
(Choose any 5)

Gol Gappay
(Suji with 3 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)

FRESH FRUIT
Indian & Imorted (5+5)

SNACKS

Grilled Appetizers
(Choose any 4)

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

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

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 3)

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)

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

Frolic Farms and Banquets

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)

CHINESE/CONTINENTAL APPETIZERS

(Choose any 3)

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

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)

MAIN COURSE

(Choose any 8)
Shahi Paneer
(Cottage cubes delicately flavored with aromatic spices the sauce is full of flavors from tomatos, butter, cashew nuts and cream)

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

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

Dum Aloo Kashmiri
(Stuffed baby potatoes cooked with curd tomatoes and flavorful paste of while spices and sauteed onion)

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

Frolic Farms and Banquets

Dal Makhani
(Black lentils simmered in creamy gravy sauteed with tomatoes -onion and mild spice)

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

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

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

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

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

Paneer Makhani
(Cottage cheese cooked in rich aromatic gravy)

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

RICE
(Any Two)

Plain Rice Jeera Rice

Vegetable Rice Veg Biryani

DAHI KE RANG
(Any Two)

Dahi Bhalla Fruit Raita
Moong Pakori Raita

Kheera Raita Vegetable Raita Pineapple Raita

TANDOOR SE

Tandoori Roti Lachha Prantha Missi Roti Butter Naan

Baby Naan Amritsary Naan Makki Roti Tawa Roti

SALAD BAR

Garden Green Salad Russian Salad
Tossed Baby Corn Salad Cream Salad

Potato Salad Beans Sprout Salad Macroni Salad Pasta Salad

ACHAAR & PAPAD CHINESE BUFFET

INDIAN DESSERTS
(Choose any 5)

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)

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)