



## Main Course – Vegetarian

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#### Paneer-Indian

- Teen Mirch Ka Paneer  
(Assorted Pepper Cooked With Masala Gravy)
- Paneer Jhalfrezi  
(Cottage Cheese Cooked With Assorted Pepper)
- Khoya Matar Paneer  
(Cottage Cheese & Green Peas Cooked With Cashew Nut Khoya And Spices)
- Methi Chaman  
(Cottage Cheese & Fenugreek Leaves Cooked Onion Gravy)
- Palak Ke Kofta  
(Cottage Cheese Balls Combination Of Spinach Gravy)
- Paneer Makhani  
(Cottage Cheese With Tomato Creamy Gravy)
- Paneer Pasanda  
(Cottage Cheese Slice Stuffed And Fried Cooked With Gravy)
- Paneer Lababdar  
(Cottage Cheese With Onion Tomato And Spices)
- Paneer-do-pyaaza  
(Cottage Cheese With Diced Onion In Spicy Gravy)
- Kadhai Paneer
- Paneer Tikka Masala
- Shahi Paneer

#### Cottage Cheese - Continental

- Cottage Cheese Steaks With Bbq Sauce  
(Herbs Marinated Grilled Cottage Cheese)
- Vegetable And Cottage Cheese Au Gratin  
(A Delicacy Combination Of Baked Creamy Assorted Vegetables & Cottage Cheese)
- Broccoli, Baby Corn & Black Mushroom In Hoi Sin Garlic Sauce  
(A Delicacy Combination Of Exotic Vegetables With Hoi Sin Sauce)
- Bean Curd In Hot Garlic Sauce (Bean Curd In Hot & Garlic Gravy)

### Main Course – Vegetarian

#### Vegetables – Indian

- Kashmiri Dum Aloo  
(Fried Baby Potato Cooked With Curd, Dry Ginger And Anis Seed Gravy)
- Nadru Yakhni (Lotus Stem Cooked With Milky Gravy Spices)
- Aloo Gobhi Banarsi (Potato And Cauliflower Traditional Spiced Gravy)
- Methi Malai Mater (Green Peas And Fenugreek Leaves With Cashew Nut Gravy)
- Bhindi Jaipuri (Seasonal) (Sliced Fried Bhindi Coating With Gram Flour And Spices)

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Bhindi-do-pyaaza (Diced Ladyfinger And Onion Cooked With Masala Gravy And Spices)

Bhindi Amchuri (Whole Ladyfinger With Flavour Of Dry Mango)

Achari Arbi (Seasonal)

(Pickled Flavoured Arbi With Sour Curd Gravy)

Gaajar Methi Mater Masaledar

(Carrots, Green Peas And Fenugreek Leaves With Masala Gravy And Spices)

Palak Khumb (Spinach And Mushroom Cooked With Spices)

Gobhi Musallum (Roasted Cauliflower With Lucknow Gravy)

Sarson Ka Saag (Seasonal) (Mustard Leaves Cooked With Traditional Spices)

Vegetable Jhalfrezi (Mixed Vegetable Cooked With Spicy Gravy)

Navratan Korma (Vegetable With Dry Fruits Cooked)

Teen Mirch Ka Aloo (Potato With Assorted Pepper And Spices)

Aloo Gobhi Adraki

Aloo Methi

Mirch Aur Baigan Ka Salan

Khoya Matar Masala

Navrattan Korma

Dewani Handi

Gatta Curry

Punjabi Kadi

Bhagare Baigan

Makai Khumb Masaledar

Subz Panchratne

Lauki Ke Kofte

Khumb Hara Pyaaz

## Main Course – Vegetarian

### Vegetables - Continental

Vegetable-au-gratin

(Creamy Assorted Baked Vegetables)

Lasagna Of Roasted Vegetables

(Roasted Layered Of Exotic Vegetables In Pasta Sheet And Baked)

Cumin Ratatouille

(Nicely & Tangy Mixture Of Dice Eggplant, Zuccani, Onion & Bell Pepper In Tangy Tomato Sauce)

Baked Spinach With Corn & Mushroom

(Baked Creamy Combination Of Spinach, Corn And Mushroom With Herbs)

Garlic And Parsley Potato

(Roasted Garlic And Herbs Baby Potatoes)

Mashed Potato With Glazed Onion

Grilled Vegetable With Balsamic And Olive Oil

Buttered Broccoli And Cauliflower With Cous Cous

Cauliflower Morney

### Vegetables - Asian

Cantonese Vegetables

(Ginger Flavored Less Spicy Tossed Vegetables)

Baby Corn Spinach In Lemon Chilli Sauce

(Baby Corn Spinach Cooked With Lemon Chilli Sauce)

Vegetable Manchurian

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(Assorted Vegetable Dumpling Cooked In Garlic and Soya Sauce)  
Braised Chinese Cabbage, Pock Choi And Bamboo Shoot  
Seasonal Vegetable With Thai Green Curry  
Sweet And Sour Vegetables  
Bean Curd, Cottage Cheese And Baby Corn With Thai Red Curry  
Vegetable Manchurian

## Main Course – Vegetarian

### Lentils

Dal Makhani  
(Black Urad Lentils Cooked Over Night Flavored Of Cream Butter, Cumin And Kasoori Methi)  
Dal Panchmel  
(Five Types Of Lentils Tempered With Cumin, Garlic, Onion Tomato And Spices)  
Dal Amritsari  
(Dal Chana, Urad Washed Dal And Urad Chilka Dal Tempered With Spices)  
Chana Dal Masaledar  
(Lentil Tempered With Hing, Garlic, Onion And Tomato)  
Lahasuni Palak Ki Dal  
(Chana Dal Tempered With Garlic And Spinach)  
Dal Maharani  
(Black Urad Dal And Rajma Cooked Together And Tempered With Cumin, Garlic, Onion And Tomato)  
Pindi Choley  
(White Kabuli Chana Tempered With Spices)  
Lahsuni Tadke Ki Dal  
(Yellow Lentils Tempered With Garlic And Spices)  
Yellow Dal Tadka  
Moong Dal Sukhi  
(Moong Dal Washed Tempered With Onion Tomato And Spices)  
Dal Nawabi  
(Hari Moong Whole Dal Cooked With Fried Onion And White Butter)  
Rajma Masal