



## Royal Veg Menu

Price: ₹ 2,075

### Soups

- Tomato Dhaniya Shorba (Soup Cooked with plum of tomatoes & coriander leaves in Indian spices)
- Sweet Corn Soup (Soup Cooked With Cream Corns & Vegetables in Chinese Spices )

### Starters

From Hot Charcoal

- Paneer Shaslik Tikka (Cottage cheese cubes grilled in tandoor)
- Aachari Aloo Tikka (Baby Potato Marinated in Indian Spices with Hung curd)
- Khumb Tikka (Mushrooms grilled in tandoor)
- Afgani Soya Tikka (Soya Marinated with Hung curd, Cashew nut & cheese paste grilled in Tandoor)
- Tandoori Fruits (Apple & Pineapple Marinated in Indian Herbs Grilled in Tandoor)

Tak-Taka-Tak

- Peanut Hara Bhara Kebab (Stuffed Peanut & Casewnut Shallow Fried on Tawa)
- Shabnami Paneer Roll (Cheese cubes & Capsicum stuffed in Totila bread)
- Soya Shawarma (Soya roasted on low flame with garlic hung curd sauce)

Kebab Carnival

- Dahi Kebab
- Cashew nut Roll
- Anar Aloo Tikki
- Dal Kebab

Dancing Wok

- Chilly Paneer (Chunks of cottage cheese, tossed with pepper & onion in hot garlic sauce)
- Thai Spring Roll (Deep fried, spring roll skins stuffed with cooked cellophane noodles and carrots)
- Crispy Honey Potato (Spicy honey potato fingers garnished with spring onions)

# City Park Resort

---

Chilly Gobhi (Florets/ Cauliflower tossed with chopped onions and green chilies)  
Golden Fried BabyCorn (Corn crisped with cornflower butter & sauté)  
Manchurian Balls (Dried vegetable dumplings sauté ), Served With Hot Garlic Sauce

## Around the World

Cocktail Pizza (Italian pizza topped with tomato, capsicum, onion)  
Mushroom vol Au VENT (Stuffed mushroom in baked puff)

## Chat Chatori

Chatpatte Pani ke Patase  
Thandi Papri Bhalla  
Karari Aloo tikki  
Stuffed Moonglet  
Bharva Matra Kachori

## Main Course

Indian / Mughlai

Afghani Chap (Soyachap cooked in cashew nut gravy)  
Butter Paneer Masala (Cottage cheese cooked in tomato butter rich gravy)  
Kofta Sham Savera (Cottage cheese dumplings stuffed with raisins, cooked in tomato cashew nut rich gravy cooked with herbs and spices.)  
Gobhi Adraki (Ginger flavored dry preparation of Cauliflower)  
Kashmiri Dum Aloo (Whole baby potatoes cooked in Kashmir spices)  
Makai Palak (Spinach cooked with corn in Punjab style.)  
Subz Tawa (Live) (Subjiyon ka takatak cooked in tomato gravy.)  
Methi Malai Matar (Methi and matar served in spicy mughlai style.)  
Mushroom Do Pyaza (Fresh Mushroom with spring onion in homemade masala)

## Oriental Wok

Sliced Cottage cheese in Honey Sesame Sauce (Sliced cottage cheese fried with diced garlic and tomatoes sismi oil, Vinegar, oyster sauce, chilly garlic sauce, soya sauce.)  
Vegetable Manchurian (Mixture of fried vegetable balls in a spicy, sweet & tangy sauce made up of garlic, tomato sauce, vinger, chilli sauce, oyster sauce, soya sauce)  
Hakka Noodles (Chinese boiled noodles stir fried with diced capsicum, mushroom, carrots in red chili

# City Park Resort

---

sauce, white pepper, soya sauce & green chili sauce)

Burnt Garlic Rice (Sehezawan pepper, Sehezawan powder, vinegar & seheawan sauce with oriental rice preparation)

Live Pasta Station (Served with Bread)

Pastas: Penne (These are short hollow dried pasta, the thickness of a finger Both ends are cut diagonally, suggesting a nib of the pen)

Fuesilli (Small spiral pasta)

Spegheti (Long, thin pasta, slightly thicker than noodle)

Sauces (Tomato Basil Sauce, Mushroom Sauce, Cream Sauce)

Condiments (Oregano, Pink Pepper, White Pepper, Gherkin, Bell Pepper, Green Olives, Black Olives)

Select Any Two Cuisines

Kacha Khana

Methi Aloo

Tadke wali Dal-Arhar

Tawa Fulka

Bhindi Masala

Kadhi Chawal

South Indian (Served with Coconut Chutney & Sambhar)

Variety of Dosa's (Live)

Idly

Vada

Lemon Rice

Amritsari Dhaba

Amritsari Cholle

Amritsari Kulcha

Palak Paneer

**Pulses**

Lalla Mussa Dal (Black Lentil simmered in tomato puree enriched with cream, butter and dry "allu

bukhara")

## Indian Bread

Lachha Parantha (Layerd bread made with rebind flour)

Missi Roti (Hot Bread made with besan flour)

Tandoori Roti (Whole wheat flat bread baked in a clay oven)

Mirchi Roti (Layered bread made with refined flour & red chili)

Pudhina Parantha (Layerd bread made with mint & rebind flour)

Butter Naan (A butter flavoured flat bread made up of white flour & fine semolina flour with butter, baked in a clay oven)

Kandhari Naan (A flat bread made up of white flour and stuffed with khoya & dry fruits baked in a clay oven)

## Rice

Vegetarian Hydrabadi Biryani (A rice delicacy with an exotic mix of par boiled cauliflower, broccoli, carrots and green peas marinated in a creamy yoghurt blended with spices)

Navaratan Pulao (Traditional Indian rice, cooked with Indian herbs)

## Salad

Fresh Salad (Garden green salad)

Kachumber Salad (Dices of onion, tomato, cucumber, green chili, coriander, radish, carrot chopped and tossed with lemon dressing)

Russian Salad (Cooked carrot, beans & potato dices, mixed with mayonnaise)

Bean Sprout Salad (Sprouted chick peas, green grams tossed with vinaigrette dressing)

Macroni Neapolitan (Garlic flavored macroni with French dressing)

Cheese Pineapple Salad (Cottage Cheese cubes and pineapple mixed in mayonnaise)

American Corn & Bell Pepper Salad (American corn with diced bell peppers in garlic flavor)

Waldorf salad (Apple & celery with creamy honey dressing garnished with walnuts)

Coleslaw Salad (Fine shredded red & white carrots, cabbage mixed with mayonnaise, garnished with roasted peanuts)

## Desserts

Ice Cream (Choice of Ice Cream Strawberry / Chocolate / Vanilla)

Chak-a-Chak (Fresh Cheese dumplings in Rabri)

Rasgulla (White Cheese dumplings soaked in sugar syrup)

# City Park Resort

---

Kesari Jalebi with Rabri (Saffron flavoured battered fried rings dipped in sugar syrup)

Kesariya Kheer (Basmati rice cooked in milk with dry fruits)

Gulab Jamun (Dumplings of cottage cheese fried and soaked in sugar syrup)

Moong Dal Halwa (Lentil delicacy prepared with dry fruits)

Tillewali Kulfi (Condensed milk cold sticks)

## Drinks

Aerated Beverage

Cola

Orange

Lemon

Choice of Juices

Sweet Lime / Orange

Pineapple

Red Guava

Chef Special

Smoothie

Berry Berry Smoothie (Milk, Ice cream & berry blend together)

Mango Smoothie (Milk, Ice cream & mango pulp blend together)

Mocktails

City Special Mojito (Mint leaves, Lemon chunks, Orange chunks, Pomegranate seed, Lime Juice, topped up with soda)

Blue Angle (Blue Curacao, lime juice, sugar syrup topped with lemonade)

Virgin Mojito (Fresh Lime Juice, Mojito Syrup, Soda, Crushed Ice, Lemon Slice)

Passion Club (Passion fruit syrup sweet n sour mixture topped up with lemonade)

Beetroot & Carrot (Premix of beetroot & carrot with mixture of sweet n sour salty taste topped up with soda)

Coffee

Mineral Water Bottle (200 ml)

## Accompaniments

Pickle

Papad

Chutney

Dahi Pakori with Saunth

## Exotic Fresh Fruit

Variety of 5 Indian & 5 Imported Fresh Fruit Counter