



## NON-VEG. SILVER MENU

### WELCOME DRINKS

Mojito  
Lemon Chunks, Brown Sugar, Mint Leaves And Topped With Soda  
Thai Collins  
Fresh Chunk Of Pineapple, Kiwi And Pineapple Juice With Lemonade  
Dark Surprise  
Brown Sugar, Lemon Wedges Topped With Coke  
Aerated Drinks  
Mineral Water Bottle  
Tea And Coffee Station  
Kiss In The Dark  
Coke with vanilla ice cream  
Sun Shine Guava  
Roasted Cumin, Guava Extract And Mint Topped With Soda  
Mocktails With Imported Syrups

### VEG. STARTERS (ANY 2)

Paneer Tikka With Capsicum & Tomato  
Cubes Of Cottage Cheese Marinated In Yogurt Dressing And Indian Spices Cooked In Char Grilled On A Skewer

Soya Malai Tikka  
Soya Bean Marinated In Spiced Yogurt Cream Boiled In Tandoor With Touch Of Butter Cream

Spring Roll  
Deep Fried Imported Sheet Stuffed With Corn And Spinach And Served With Sweet Chilli Sauce

Dahi Ke Kebab  
Home Made Creamed Yogurt Tempered With Crushed Black Pepper

### NON-VEG. STARTERS (ANY 2)

Murgh Malai Kebab  
Also Known As Reshmi Kebabs Marinated With Cheese , Cream ,Thick Yogurt And Spices And Cooked In Tandoor.

Mutton Kakori Kebab  
Made With Authentic Mughlai Recipe . Served With Mint Sauce.

Chilly Chicken  
The Most Popular Indo Chinese Snack .

### SOUP STATION

Tamatar Ka Shorba / Creame Of Tomato  
Tomato Extract Flavored With Sweet Basil  
Or  
Hot & Sour (Veg / Non Veg)

## **SALAD COUNTER**

### **Indian Salad**

Fresh Garden Green Salad  
Seasonal Fresh Salad Cut Live Sliced On The Bed Of Ice And Served With Dressing Of Our Choice  
Mixed Lentil Chaat  
Mixed Lentils Boiled And Seasoned With Chaat Masala And Lemon Juice  
Aloo Chaat  
Boiled potatoes cut in small size tossed in Indian spices and lemon juice  
Russian Salad  
Mixed Boiled Vegetables With Cream And Seasoning  
Pickles, Chutneys, Papad.

## **RAITA STATION**

Dahi Bhalla, Pudina Raita

## **NORTH INDIAN**

Mutton Rogan Josh  
Succulent Pieces Of Lamb Braised In Rich Kashmiri Chilli Pepper Gravy.  
Chicken Lababdar  
Muglai Delicacy In A Rich Tomato Onion Based Gravy.  
Paneer Butter Masala with Kasturi Methi  
Triangle Of Cottage Cheese Served In Tangy Gravy With Kasturi Methi  
Deewani Handi  
Mixed Vegetables Stir Fried With Indian Spices

### **Dal Bukhara**

The Nations Favorite Lentil Delicacy Of Whole Urad Dal, Tomato Pure And Garlic Simmered Over Night On Tandoor, Enriched With Cream And Served With A Dollop Of Home Made Butter

### **Malai Kofta**

Vegetable Balls Dipped In Rich Crème Curry  
Or

### **Palak Kofta**

Classical Dish From North India Which Has Shallow Fried Spinach Dumplings In Onion Tomato Gravy

### **Amritsari Channe**

Punjabi Channa Masala

Or

### **Kadhi Pakora**

A Tantalisingly Sour Dahi Kadhi Having Besan Pakora Submerged In It.

## **BASMATI KI BAHAR (ANY 2)**

Steamed Rice Jeera Rice Navratan Pulao

## **ASSORTED INDIAN BREADS**

Wheat Bread With Or Without Mint

### **Butter Or Plain Naan**

Made From Fermented Refined Flour Cooked In Iron Tandoor

### **Roti**

Whole Wheat Bread Baked In Tandoor

### **Laccha Parantha**

Layered Bread Made With Refined Flour

### **Missi Roti**

Special Bengal Gram Flour Bread

## **CHINESE WOK**

### **Chicken In Hot Garlic Sauce**

This Is Tangy Hot N Sour Chicken With Aroma Of Garlic And Flavourful Sauces

### **Veg Manchurian**

Veg Dumplings In Hot Garlic Sauce.

### **Wok Fried Noodles**

Boiled Noodles Tossed With Juliennes Of Carrot, Cabbage, Capsicum & Seasoning

## **DESSERTS (ANY THREE)**

Gulab Jamun

Gajjar Ka Halwa / Moong Dal Halwa Rasmalai

Ice cream

(With Nuts & Chocolate Sauce)