



VEG. SILVER MENU

WELCOME DRINKS

Mocktails with Imported Syrups

Mojito

Lemon Chunks, Brown Sugar, Mint Leaves And Topped With Soda

Thai Collins

Fresh Chunk Of Pineapple, Kiwi And Pineapple Juice With Lemonade

Sun Shine Guava

Roasted Cumin, Guava Extract And Mint Topped With Soda

Aerated Drinks

Mineral Water Bottle

Assorted Tea And Coffee Station

VEGETARIAN PASS AROUND

Indian (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

Dahi Ke Kebab

Home Made Creamed Yogurt Tempered With Crushed Black Pepper

Soya Malai Tikka

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

Oriental Snacks (Any 2)

Schezwan Chilli Paneer

Batter Fried Cottage Cheese Tossed With Imported Red And Yellow Capsicum

Corn And Spinach Spring Roll

Deep Fried Imported Sheet Stuffed With Corn And Spinach And Served With Hot Garlic Sauce

Veg. Manchurian

Fried Veggies Balls Are Tossed And Dunked.

Chilli Honey Potato

Fried Potatoes, Honey And Chilli Sauce.

SOUP STATION

Tamatar Ka Shorba / Creame of Tomato

Tomato Extract Flavoured With Sweet Basil

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 (Any 1)

Dahi Bhalla, Raita

NORTH INDIAN

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 / Yellow Dal Tadka

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 KHAJANA

Peas Pulao / Mix Veg. Pulao

Jeera Rice

ASSORTED INDIAN BREADS

Pudina Or Plain Parantha

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

Assorted Vegetables In Choice Of Sauce

Schezwan / Black Bean/ Black Pepper/ Hot Garlic/ Kung Pao

Veg. Manchurian Gravy

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)