



NON-VEG. GOLD MENU

WELCOME DRINKS

Mocktails with Imported Syrups

Mojito

Fresh Chunk Of Pineapple, Kiwi And Pineapple Juice With Lemonade

Thai Collins

Fresh chunk of pineapple, kiwi and pineapple juice with lemonade

Dark Surprise

Brown Sugar, Lemon Wedges Topped With Coke

Kiss In The Dark

Coke With Vanilla Ice Cream

Moksh

(Virgin Mango Mojitos)

Apple Splash

(Lovely Concoction With Apple, Grenadine, Lime And Cordial With Ginger)

Pineapple Fun Strawberry Love

Aerated Drinks

Coke Limca Fanta

Mineral Water Bottle

Assorted Tea and Coffee Station

LIVE CHAAT COUNTER

Palak Patte Ki Chaat

(Crispy Fried Palak Patta Dipped In Curd, Topped With Potato Cubes, Chickpeas & "Saunth" Topped With Cumin Flavoured Spicy Masala)

OR

Dahi Bhalla Papadi

Dahi Bhalla Dipped In Curd, Topped With Potato Cubes, Chickpeas & "Saunth" Topped With Cumin Flavoured

Spicy Masala)

Gol Gappe

Atta Golgappa/Sooji Golgappa Served With Different Varieties Of Flavoured Water Flavoured Water Lemon
Kevra Khata Mitha Hing

Haridwar Ki Khasta Aloo Tikki

(Crispy Aloo Patty Served With Different Toppings)

Matra Patila Kulcha / Kachori

(Delhi's Fame Mattra)

Moong Dal Chilla / Moonglate

Delicious Indian Street Style Chilla served with khatti Metthi chutney

VEGETARIAN STARTER

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 Cooked In Tandoor With Touch Of Butter Cream

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

NON-VEG STARTER PASS AROUND

Murgh Malai Kebab

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

Amritsari Fish Tikka

A Punjabi Delicacy Bursting With Flavours Of Spices And Herbs.

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 / Cream Of Tomato

Tomato Extract Flavoured With Sweet Basil

Hot & Sour Veg/Chicken Soup

Served With Bread Roll, Bread Stick & Butter

Served With Bread Roll, Bread Stick & Butter

MAIN COURSE

SALAD COUNTER

Indian Salad

Fresh Garden Green Salad

Seasonal Fresh Salad Cut Live Sliced On The Bed Of Ice And Served With Dressing Of Your 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

Three Bean Salad

Three Types Of Beans Boiled And Tossed In Lemon Juice

CONTINENTAL SALAD

Pasta Salad

Pasta With Thousand Island Dressing

Russian Salad

Mixed Boiled Vegetables With Cream And Seasoning

Pickles, Chutneys, Hapur Papad. RAITA STATION

Dahi Bhalla,

Mix Veg Raita, 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 Favourite 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

BALLE-BALLE SEEDHE PUNJAB SE

Punjabio Da Special Amrtsari Counter

Featuring Kulchas From Maqbool Road In Amritsar Served With Amrtsari Channe, Pyaz And Imly

Sarson Da Saag Te Makki Di Roti

(It's All Time Favorite, But It's Seasonal)

Kadi Pakora

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

Meethi Aloo

A Delicious Side Dish Made With Potatoes , Fenugreek Leaves And Spices.

BASMATI KHAJANA

Peas And Paneer Pulao Or

Steamed Rice

Chicken Biryani Khatal Biryani

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

Bharwan Kulcha

Fermented White Flour Stuffed With Paneer Or Potato

Roti

Whole Wheat Bread Baked In Tandoor

Lucknowi Kulcha

Indian Special Bread From Royal House Of 'Oudh'

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 Gravy

Veg Dumplings In Hot Garlic Sauce.

Ginger Fried Rice

Steamed Rice Tossed Shredded Ginger And Seasoning.

Wok Fried Noodles

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

ITALIAN

Pasta with three different types of sauce Spaghetti Carbonara

Spaghetti With Your Choice Of Vegetables, Cream & Parmesan

Fettuccine Con 'Polo'

Fettuccine With Your Choice Of Vegetables & Pommery Mustard

Fusilliaglio Pepperoncino

Olive Oil, Garlic, Pepperoni And Parsley

Farfel Fungi Misti

Cream And Mushroom Sauce

ITALIAN PIZZA LIVE

Con Pomodoro Margherita- Tomato, Mozzarella And Basil **Marinara-** Tomato, Oregano And Garlic, No

Cheese Ortolana- Aubergines, Olive And Sliced Onion

Saporita- Tomato Sauce, Mozzarella, Capers And Kalamata Olives

Napoli - Broccoli Florets, Basil, Feta And Sundried Tomato

DESSERTS

Hot Station

Gulab Jamun Stuffed With Pista And Kesar Kesar Jalebi Rabri

Moong Dal Halwa Gajar Halwa (Seasonal)

Cold Station

Assorted Tilla Kulfi

Rasmalai

Ice Cream (2 Flavours)

(Served With Hot Chocolate Sauce And Nuts)