



VEG GOLD 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

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 Golegappa/Sooji Golegappa Served With Different Varieties Of Flavoured Water Lemon Kevra Flavoured Water 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 Lentil Recipe

SOUTH INDIAN

Masala Dosa

Rice Pancakes Stuffed With Masala Or Paneer

Paneer Dosa Noodles Dosa

Vada

Moong Dal Savpuri Traditional Keralite

Idli

Steamed Rice Dumplings A South Delicacy

Served With Sambhar & Nariyal Chutney

VEGETARIAN PASS AROUND

Paneer Tikka With Capsicum And Tomato

Cubes Of Cottage Cheese Marinated In Yogurt Dressing And Indian Spices Cooked In Char Grilled On A Skewer

Dahi Ke Kebab

Cubes Of Cottage Cheese Marinated In Yogurt Dressing And Indian Spices Cooked In Char Grilled On A Skewer

Soya Malai Tikka

Home Made Creamed Yogurt Tempered With Crushed Black Pepper

Tandoori Aloo/ Tandoori Mushroom

Made With Traditional Recipes

Oriental Snacks

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

Honey Chilli Potato

Super Addictive Snack Tossed in Sesame Honey Chilli Sauce

Veg Manchurian

The Most Popular Indo Chinese Dish, Made With Wisps Of Vegetables Dumplings Dunked Into Hot, Sweet & Sour Gravy.

SOUP STATION

Tamatar Ka Shorba

Tomato Extract Flavoured With Sweet Basil

Hot 'n' Sour

Exotic Chopped Vegetable With Vegetable Stock & Seasoning

Served with Bread Roll, Bread Stick & Butter

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

Three Bean Salad

Three Types Of Beans Boiled And Tossed In Lemon Juice

Pasta Salad

Pasta With Thousand Island Dressing

Russian Salad

Mixed Boiled Vegetables With Cream And Seasoning

Coleslaw Salad

Finely Shredded Vegetables Topped With Dressings

Pickles, Chutneys, Hapur Papad.

RAITA STATION

Plain Curd,

Pudina Raita Mix Veg 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

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

BALLE-BALLE SEEDHE PUNJAB SE

Punjabio Da Special Amrtisari Counter

Featuring Kulchas From Maqbool Road In Amritsar Served With Amritsari 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.

BIRYANI KHAJANA

Peas / Mix Veg Pulao Kathal Biryani

Steamed Rice / 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

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

Assorted Vegetables In Choice Of Sauce

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

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

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

Cold Station

Rasmalai

Ice Cream (2 flavours)

(Served With Hot Chocolate Sauce And Nuts)

Assorted Tilla Kulfi