



Classic menu

Aqua

Coke/Pepsi
Limca/Sprite
Fanta/Mirinda
Packaged Drinking Water Bottle

Variety Of Mocktails (2 Types)

Variety Of Shakes (2 Types)

Espresso Coffee

Fresh Fruits (4 Indian + 4 Imported)

(Chaat-Chatori) BTW

Gol Gappe (Panipuri is a common street snack in several regions of Indian subcontinent. In north India, it is known as golgappe. Main ingredients: flour, spiced water, potatoes, chickpeas.)

Bhalla Papdi (Stuffed lentil dumpling is hot served with green chutney, the whipped froth of milk & cream topped with chef spices.)

Agra Ki Tikki (The most famous hot delicacy of Agra. It is crispy potato ball deep fried on tawa, filled with mouth watering stuffing. This snack is served with chutnies.)

Pateela Mattra with kachori (It is popular low calorie food of north India. The White peas used are boiled & dried prepared in large brass pot (pateela). Served with chopped tomatoes, coriander, adraki lachha & kachori.)

Moong Dal Chilla (It is moong dal pancake stuffed with paneer and green coriander prepared in Agra style. This is protein packed crepes seasoned with green chutney and chaat masala.)

Veg Starters

Adraki Kali Mirch Paneer Tikka (Cubes of cottage cheese flavoured with ginger marination, black pepper cooked in charcoal garnished with ginger julienne & black pepper.)

Bar Be Que Mushrooms (Mushrooms stuffed with spinach & flavored with ginger.)

Malai Soya Chaap (Cubes of soya marinated in cream & yoghurt and chargrilled.)

French Fries (More delicious than ever, our piping hot, thick cut salted French Fries.)

Hara Bhara Kebab (Spicy delicious snack is deep fried made with spinach and potato flavored with spices mix.)

Chilli Paneer (Red chilli paste by mixing red chilli powder, sugar and little water, thick batter of corn flour, pepper, salt, paneer cubes in deep fry.)

Spring Roll (Mix Vegetable stuffed & Deep Fry)

Soups

Tomato Tulsi Shorba (Tulsi seeds crackle away in hot ghee along with ginger, garlic added with some chilli powder, pinch of salt and basil leaves in tomato stock, simmer & served hot.)

Veg. Manchow Soup (Loaded with vegetables and overflowing with flavor)

Salad

Fresh Garden Green Salad (Seasonal fresh green salads sliced on the bed of ice and served with variety of dressing.)

The Crispiano Papads (Along with yoghurt we have different varieties of papad from Hapur along with Pickles, chutney, Vinegar Onions, Green Chillies.)

The Varieties of Raita

Mix veg raita

Fresh fruit raita

Veg. Main Course

Dal Makhani (A Delicacy black lentil simmered on light slow for over day/night with cream Tomato paste & topped with block of butter.)

Tadka Dal (Chana dal with butter tadka.)

Shahi Paneer (Chunks of cottage cheese served in white gravy with Indian spices.)

Malai Kofta (Kofta made of cottage cheese stuffed with raisins, cashew nuts Cooked in saffron gravy.)

Palak Corn / Sarsoon Ka Saag - Seasonal (Boiled corn cooked in puree of spinach & seasoned with Indian spices /Boiled & fine chopped sarsoon with red chilly served with jiggery/White butter.)

Pindi Channa (Pindi Chole is a classic dish from the Punjabi repertoire, which is flavored with large assortment of spice powders and other Ingredients like ginger, garlic, tomatoes and onions, which lend an Irresistible flavor and aroma to it.)

Mix Veg (The typical vegetables included in mixed vegetables are cauliflower, carrots, cabbage, French beans and peas.)

Kadi Pakoda (Traditional Indian Kadi with mix Pakoda.)

Malai Soya Chaap

Italian

Pasta with Two Different Types Of Sauces

Penne Cheese Sauce (Penne with your choice of vegetables, cream & parmesan cheese.)

Fusilli Arrabbiata (Fusilli with your choice of vegetables and spicy tomato sauce & parsley.)

The Bread Station

Butter Naan (Made from fermented refined flour cooked in tandoor.)

Missi Roti (Whole-grain wheat and legume unleavened bread cooked on a hot iron plate.)

Lachha Parantha (Flaky layered bread made with refined flour.)

Tandoori Roti

Live Tawa Roti

Rice

Peas Pulao (Peas Pulao made using Basmati rice with very few spices and veggies)

Chinese

Vegetable Manchurian Gravy (Manchurian balls with hot garlic, ginger sauce.)

Fried Rice (Steamed rice fried with exotic vegetable on high flame.)

Noodles

Desserts

Jalebi Rabri

Gulab Jamun

Gajar Halwa / Moong Dal Halwa

Rabri Tilli Wali Kulfi

Kesariya Badam Kadhai Doodh

Vanilla / Strawberry / Chocolate Ice Cream