



## Standard Veg Menu

Price: ₹1,300

### AT THE TIME OF BARAT ASSEMBLY

Mineral Water Bottles 200ml

Aerated Drinks

Tea/Coffee

Assorted Pakoras (Paneer, Palak, Onions & Gobhi)

Aloo Bonda

### THE MENU

#### THIRSTY QUENCHERS

Mineral Water Bottles 200ml

Aerated Drinks (Fanta, Sprite, Coke, Lemon)

#### NON-ALCOHOLIC BEVERAGE BAR

Water Melon & Mint Lemonade

Classic Virgin Mojito

Green Apple Chilli Slush

Blue Pear

#### JALJEERA

#### STARTERS/HORS D'OEUVRES

Choose Any 10

Ajwaini Paneer Tikka

Cubes of Cottage Cheese Marinated In Indian Marinade Cooked In Charcoal

Subz Seekh Gilafi

Urban Style Desi Maaza

Corn & Mattar ke Kebab

Corn & Mattar Patty served with Mint Sauce

Aloo Ke Bhunney Kulley

Big Potatoes stuffed with Dry fruits & authentic Indian Masala & then Chargrilled

## Grilled Pineapple

Served with Masaledaar Pudeena Chutney

## Stuffed Mini Kulcha Served with Piping Hot Dal Bukhara Barbequed

### Pickled Cauliflower

Pickled Marinated Gobhi cooked on Charcoal Grill

### Papad Paneer Roll

Melange of Cottage cheese, Green Peas crum with papad and deep fried

### Mini Mattar Samosa with Pudina Chutney

Short crust pastry stuffed with peas, deep fried & served with mint sauce

### Petit Kachori with Lahsun ki chutney

### Vegetable Salt n Pepper

Exotic Vegetables Mixed in Corn Flour Batter and then Tossed with rare Chinese sauces & Spices

### Spring Rolls

Authentic Indo Spring Rolls

Vegetable Croquettes

Cylindrical Shaped Vegetable Cutlets

## MAKKA MALAI SEEKH KEBAB

## CHEESE JALAPENO ROLL

## CHAAT HOUSE

Choose Any 5

### Sooji/Atte Ke Golgappe

Golgappe stuffed with Varieties of Stuffings and served with Pudina and Khatta meetha Pani.

### Dahi Bhalla & Papri Chaat

Dahi Bhalla with Sweet Curd Topped with Saffron / Saunth / Adrak Ka Laccha / Anaar/ Pudine Ki Chutney

### Petit Potato Fritters (Aloo Tikki)

Crispy Aloo Patty Served with Saunth, Chunties and Different Topping

### Matra with Kulcha

A Old Delhi Chaat Delicacy

Moong Dal Ladoo/ Mirchi Pakoda

Fried Moong Dal Dumplings Served with Mooli Lachha & Mint Chutney & Bhavnagri Mirch stuffed with mashed

potatoes, coated with gram flour and deep fried

## **Ajmeri kadhi kachori**

Stuffed mini Kachories Served with Piping Hot Kadhi, Chutney and Sev

## **Ragra Patty**

Aloo Patty Served with Chana

Pav Bhaji

Boiled vegetables mashed & cooked in a tomato based spicy gravy; accompanied with Pav and chopped

onions & garnished with butter

Tawa Aloo Chana Chaat

Cubes of Potatoes cooked in Desi Ghee topped with Saunth, Mint Chutney & Rare Indian Spices

MOONG DAL CHILLA

KHASTA KACHORI

RAJ KACHORI

## **SOUP'S ON (ANY TWO)**

**Sweet Corn Soup**

**Cream of Tomato**

Served with Cream

**Veg hot & Sour Soup**

**Veg clear Soup**

**Veg Manchow Soup**

## **THE SALAD BAR**

**Indian Green Salad**

**Laccha Onions**

**Sprouts Salad**

**Russian Salad**

**Aloo Aur kachalu salad**

**Chatpata Chana**

**Coleslaw Salad**

**Spicy & Crispy Potato Cubes tossed with Lemon Juice & Coriander Leaves**

is a generalised term collectively referring to the cuisines of Europe and other Western countries including that

of Russia as well as non-indigenous cuisines of Australasia, the Americas, Southern Africa, and Oceania, which derive substantial influence from European settlers in those regions. The term is used by East Asians to contrast with Asian styles of cooking. When used by Westerners, the term may sometimes refer more

specifically to cuisine in Europe; in this context, a synonym is Continental cuisine

## PASTA PALACE

### PASTA VARIETIES SAUCES

### DELICACIES FROM THE STREETS

### OF WORLD

### EUROPEAN CUISINE

Penne Alfredo

Spahegetti Arabiatta

Fussili Mushroom

With a choice of Variety of Vegetables & Ingredients

Broccoli

Babycorn

### ASIAN DELICACIES

### Exotic Vegetables in Chilly Bean Sauce

Condiments : Oregano / Chilli Flaxes Balanced Seasonal Vegetables Finished with Spicy Chilly Bean Sauce

sweetcorn

### Vegetable Manchurian Balls in Gravy

### Served with Vegetable Hakka Noodles

Noodles Tossed with Fresh Vegetable Cubes

Fried Rice

Boiled Rice Tossed with Fresh Vegetable Cubes

Indian Cuisine

Comprises a wide variety of regional and traditional cuisines

(Hyderabad , Punjabi, Rajasthan & Many More) native to the Indian

subcontinent. Given the range of diversity in soil type, climate, culture, ethnic groups, and occupations, these cuisines vary substantially from each other and use locally available spices, herbs, vegetables, and fruits. Indian food is also heavily influenced by religion, in particular Hindu, and cultural choices and traditions.

Choose Any 1 Paneer Delicacy

## **Paneer Maska**

Triangles of Paneer, Cooked In Fresh Tomato Puree, Accented With Saffron And Drizzled With Pepper

## **Kadhai Paneer**

Paneer Tossed With Onion, Capsicum, Tomato & Indian Whole Grounds & Served In Onion Tomato,

Spicy Gravy

## **PANEER BUTTER MASALA**

### **PANEER LABABDAR**

### **PANEER ZAFRANI**

### **SHAHI PANEER**

Choose Any 7 Delicacy

## **Zafrani Malai Kofta**

### **Matar Korma**

Green peas Cooked with Khoya and Almond Yoghurt Based Gravy

## **Mattar Masala**

Homemade Green peas preparation

## **Makkai Shehzadi**

Sweet corn Cooked in Spinach Gravy

## **Palak Babycorn**

## **GOBHI ADRAKI**

## **GOBHI MSALE**

## **BHINDI DO PYAJA**

## **BHARWA SUBZ TAWA**

## **ALOO METHI**

## **MATTAR MASHROOM MAKHANA**

## **SARSO KA SAAG**

With GUDH

## **Maseldaar Aloo**

Home Style Preparation of Baby Potatoes

## **Dahi Wale Aloo**

Special

## **Mangochi Kadhi**

Made with Chefs Secret Recipe Served with Sada Chawal

## **Rassey Missey Chane**

A Punjabi delicacy

## **Gobhi Adraki**

Florets of Cauliflower cooked with rare Indian Spices

## **Mughlai Gobhi**

Made with Chefs Secret Recipe

## **Subziyon Ki Khurchan**

Fresh Exotic Vegetables and Cooked In Indian Spices

## **Choose Any 1**

Dal Makhani A Black Lentil Simmered On Light Slaw for Overnight & Cooked In Tomato, Ginger, Garlic Paste & Simmered Till Its Perfection & Chopped With Butter And Finished With CreamDal Tadka

Typically Known as Dal Fry

## **BIRYANI – HYDERABADI**

In Persian the Word Biryani Means Fried Or Roasted. In Indian Culminates

It Has Come To Mean Rice Roasted With Meat, Spice And Herbs.

The Delicacy's Greatest Charm Is That It Is Great Meal In Itself And,

Such Is Its Unique-And Universal Appeal- That It Has Become

Synonymous With Joyous Celebration and Festivities.

## **Subz Dum Biryani**

Fragrant Combination of Vegetables Cooked On Dum in Spicy Gravy

Burhani Raita

Garlic Raita Eaten Traditionally With Biryani

## **INDIAN BREADS**

**Tandoori Roti**

**Laccha parantha**

**Missi Roti**

**Baby butter Naan**

**Green Chilli parantha**

Lal Mirch parantha

PURI

BEDMI PURI

SWEETNESS AROUND THE GLOBE

SOMETHING SWEET

Choose Any 5

Thin Kesariya Jalebi with Laccha Rabri

Gajjar Halwa/Moong Dal Halwa/Pineapple Halwa

Apple Indrani

Gulab Kheer

Watermelon Rasgulla

Kesari Phirni

Fruit Blossom

Gulab Jamun

Stick Kulfi

French Vanilla Icecream with Chocolate Syrup

THE TEA & COFFEE BAR

AT THE TIME OF PHERA

Mineral Water Bottles 200ml

Tea / Coffee

Served with Assorted Cookies