



Non Veg Prime Menu

Price: ₹1,450

NON VEG PRIME MENU

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 Pearl

STARTERS/SNACKS

NON VEGETARIAN

Choose Any 3

Tandoori Chooza

Chicken with Bone Marinated In Fresh Ginger & Garlic Paste Serve Piping Hot With Mint Chutney And Onion Rings.

Charcoal Grilled Pickled Flavored Murgh Tikka
Served with Pudina Anardana ki chutney

Murgh Malai Tikaa

Chicken Marinated In Fresh Ginger & Garlic Paste Serve Piping Hot With Mint Chutney And Onion Rings.

Murgh Ki Makhmali Seekh

Fine Chicken Minced Flavoured With Exotic Spices Cooked On Skewers Till Perfection

Hari Mirch Aur Nimbu Ka Murgh Tikka

Marinated In Ginger Garlic Paste With Green Chilli & Lemon Chunks Served With Onion Rings & Green Mint Sauce

Crispy chicken in Schewan Sauce

Small Fried Pieces of Chicken Thigh tossed in Schewan Sauce and Chinese Spices Garnished with Spring Onions

Spicy chicken winglets

Chicken Winglets Tossed with Rare Chinese Sauces & Spices

VEGETARIAN

Choose Any 3

Maseldaar 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

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

Vegetable Salt n Pepper

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

Rice Noodle Spring Rolls

Authentic Indo Chinese Spring Rolls

Crispy Lotus Stem with Plum Sauce

Made with Chefs Secret recipe

Vegetable Croquettes
Cylindrical Shaped Vegetable Cutlets

Choose Any 4

Sooji/atta Ke Golgappe
Golgappe stuffed with Varieties of Stuffings and served with Pudina and Khatta meetha Pani.

Dahi Bhalla aur Papri Ki Chaat
DahiBhalla with Sweet Curd Topped With Saffron / Saunth / AdrakKaLaccha / Anar/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 gramflour 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 & garnised with butter

Moonglet
Moong Dal Pancakes

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

Chicken Hot n Sour

Cream of Tomato

Served with

Cream

Green Salad

Laccha Onions

Sprouts Salad

Russian Salad

Chatpata Chana

Coleslaw Salad

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

ASIAN DELICACIES

Shredded Chicken in Hot Garlic Sauce

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

DELICACIES FROM THE NATION

INDIAN CUISINE

Comprises a wide variety of regional and traditional cuisines (Hyderabad, Punjabi, and Rajasthani & 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 2 Non Veg Delicacies

Tangri masala

Chicken Thigh cooked in Onion Tomato Gravy

Butter chicken

Chicken Chunks in A Creamy Tomato Gravy Topped With Coriander

Kadhai Chicken

Chicken Tikka Butter Masala

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 Khada Masala

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

Choose Any 4 Delicacy

Zafrani Malai Kofta
UDFS SPECIAL

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
Babycorn Cooked in Palak Gravy

Maseldaar Aloo
Home Style Preparation of Baby Potatoes

Dahi Wale Aloo
Udfs 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

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 Cream

Dal 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

SWEETNESS AROUND THE GLOBE

SOMETHING SWEET

Choose Any 4

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

French Vanilla Ice-cream with Chocolate Syrup

THE COFFEE BAR