VEG MENU (GOLD)

MOCKTAIL: Juice, Shake

Juice Counter

Fruit Counter

BEVERAGES:

Assorted Soft Drink (All)

Mineral Water Packed Bottle Espresso Hot Coffee

CHAAT HUT : (Choose any Four) **(**Olive oil/Desi Ghee Preparation)

1) Golgappe (with 3 type of Water)

2) Bhalla Papri

3) Pav Bhaji

4) Bhel Puri

5) Aloo Tikki 6) Aloo Chaat

7) Moong Daal Chilla

8) Ram Ladoo with Mirchi Kurkure

STARTER SNACKS: (Choose any Eight)

1) Veg. Spring Rolls

2) Manchurian Balls

3) Crispy Chilly Potato in Chilli Honey Sauce

4) Chilly Paneer

5) Lemon Veg Potato

6) Baby Potato with Sauce Cream Grilled

7) Paneer Kurkure

8) Seasame Toast

9) Crispy Vegetable

10) Hariyali Kabab

11) Potato Salt 'N' Pepper

12) Vegetable Cutlate

SOUPS STATIONS: (Choose any Two)

1) Cream of Tomato Soup

2) Tamatar aur Tulsi Ka Shorba

3) Veg HOT 'n' SOUR

4) Mon-Chow Soup

5) Sweet Corn

SALADS : (Choose any Two)

1) Oriental Green Salad

2) Broccoli and Corn Salad

3) Mint Potato Yighurt

4) Fresh Green Salad Bar

5) Cucumber Salad

6) Russian Salad

7) Macroni Salad

8) Sprouted (Moong/ Bean) Salad

9) Green Bean Salad

10) Roasted Baby Corn & Capsicum

11) Lachha Onions

12) Chana Chat

YOGHURT: (Choose Any Two)

1) Pine-Apple Raita

2) Plain Bondi Raita

3) Mint Raita

4) Mix Vegetable Raita

5) Dahi Bhalla with Chatni

6) Aloo Raita

7) Cucumber Raita 8) Jeera Raita

9) Bathua Raita (Seasonal)

MAIN COURSE

Paneer Veg Food Corner: (Choose any Two)

1) Paneer Makhani

2) Sahi Paneer

3) Paneer Butter Masala with Kasuri Methi

4)Kadai Paneer

5) Palak Paneer

6) Matar Paneer

7) Methi Paneer

8) Matar Paneer Bhurji

9) Paneer Kali Mirch

Season Ki Bahar : (Choose any Three)

1) Loki Kofta

2) Mushroom Matar Korma

3) Baigan Ka Bharta

4) Mix Veg.

5) Gobhi Adraki

6) Methi Aloo

7) Dum Aloo (Kashmiri)

8) Gajar Matar

9) Bhindi Do Pyaza

10) Bhindi Kurkuri

11) Sarson Ka Saag (Seasonal) 12) Navratan Korma

13) Soyabean Chaap Masala 14) Aloo Achaari

15) Aloo Jeera

16) Aloo Matar

17) Kathal Masala (Seasonal) 18) Patta Gobhi Kofta 19) Palak Aloo

21) Punjabi Kadi Pakoda

LENTILS / DAL: (Choose any Two)

1) Dal Makhani

2) Dal Fry

3) Dal Tadka

4) Dal Urad Dry

5) Dal Panchratan

6) Jammu Rajma Masala

7) Amritsari Channa

8) Pindi Channa

RICE & BIRYANI : (Choose any Two)

1) Veg Hudrabadi Biryani

2) Subz. Biryani

3) Jeera Rice

4) Steamed Rice

5) Peas Pulao

6) Navaratan Pulao

7) Kashmiri Pulao

Achaar Pappad Chutney

TANDOORI DI HATTI : (Choose any All)

1) Naan (Plain/Butter/Garlic)

2) Lachha Parantha (Plain/Pudina/Jeera/Hara Dhaniya) 3) Ajwaini Parantha

4) Tandoori Roti

5) Missi/Makke Di Roti (Seasonal)

WORLD CUISINE (MAIN COURSE)

CHINESE & THAI FOOD VEG: (Choose any Two)

1) Veg Manchurian Gravy

2) Veg Sweet & Sour

3) Cauliflower in Schezwan Sauce

4) Crispy Veg in Choice of Sauce

RICE & NOODLES: (Choose any Two)

1) Singapore Street Noodles (Veg)

2) Chilly Garlic Noodles (Veg)

3) Traditional Hakka Noodles (Veg)

4) Veg Chowmein

5) Veg Fried Rice

6) Ginger Fried Rice

7) Garlic-Fired Rice

PASTA LIVE (Two Types)

HOT & COLD SWEET: (Choose any Four)

1) Kesri Kheer

2) Moong Dal Halwa

3) Gajar ka Halwa (Seasonal)

4) Gulab Jamun

5) Coconut Halwa

6) Spunch Rasgulla

7) Sahi Tukda

8) Chena Pies

9) Kulfi

10) Ice Cream