

## **VEGETARIAN MENU (C)**

### **PRE DINING STARTERS (Choose any Six)**

#### **ZAFRANI PANEER TIKKA**

(Cubes of cottage cheese marinated with yogurt and Indian spices, cooked in clay oven)

#### **TANDOORI SOYA TIKKA**

(Soya cubes marinated with Curd, Indian spices, cooked in clay oven)

#### **BHUTTE KI SEEKH**

(Means corn mixed with Indian spice, cooked in clay oven)

#### **DAHI KE KEBAB**

(Hanged yogurt's patties served deep fried)

#### **KHUMB KE KEBAB**

(Marinated Mushrooms cooked in clay oven)

#### **HARA BHARA KEBAB**

(Shallow fry kebab of minced Vegetables and Spinach, flavored with Indian spices)

#### **SZECHUAN CHILLY PANEER**

(Batter fried cottage cheese tossed with red and yellow capsicum in Szechwan style)

#### **CORN AND COTTAGE CHEESE CROQUETTES**

(American corn and cottage cheese with spices and golden fried)

#### **THAI SPRING ROLL**

(Julienne of carrots and cabbage rolled in bite size thin sheets & crispy fried.)

#### **HONEY CHILLY POTATO**

(Deep fried baby potato tossed with honey, tomato ketchup and chili paste)

#### **SOUP (Choose any Two)**

##### **CREAM OF TOMATO**

(Creamy tomato soup served with bread croutons)

##### **TOMATO DHANIYA KA SHORBA**

(Tangy tomato soup flavored with ginger and fresh coriander)

##### **VEG. SWEET CORN SOUP**

(Sweet corn soup made with tender corn kernels and spices)

##### **VEGETABLE MAN CHOW SOUP**

(Chinese vegetable soup with crispy noodles on side)

Served with chilly vinegar, soya and chili sauce)

## **SALADS (Choose any Six)**

### **VEGETABLE CRUDITÉS SALAD**

(Seasonal freshly cut cucumber, tomato, carrots, reddish served with lemon vinaigrette dressing)

### **SPROUTED SALAD**

(Mix sprouted with chopped onion, capsicum, tomato in tangy dressing)

### **ALOO CHANA CHAAT**

(Boiled chick peas and potato dices tossed with chat masala and lemon and tamarind chutney)

### **CLASSIC CAESAR SALAD**

(Ice berg lettuce with condiments like oven dried tomatoes, croutons and Caesar dressing)

### **PASTA SALAD**

(Freshly boiled pasta tossed with Thousand Island dressing)

### **RUSSIAN SALAD**

(Boiled diced carrots, potato, beans, green peas and pineapple with creamy mayonnaise)

### **FATTOUSH SALAD**

(Diced cucumber, bell peppers, onion, tomato, mix lettuce, feta cheese, olives tossed in vinaigrette dressing garnished with oregano)

### **SPICY MEXICAN CORN SALAD**

(Corn kernels and diced bell peppers tossed in chilly vinaigrette dressing)

### **LACCHA ONION, GREEN CHILI, LEMON**

### **SIRKA ONION**

Mixed Pickle, Papad

## **MAIN COURSE (Choose any Seven)**

### **PANEER BUTTER MASALA**

(Cottage cheese cube in cashew nut onion and tomato gravy with Indian spice)

### **KADHAI PANEER**

(Cottage cheese, capsicum, onion and tomato in spicy rich gravy with Indian spice)

### **MATAR METHI MALAI**

(Matar methi malai is a smooth, rich and delicious curry made with cashews, peas, fenugreek and spices)

### **MALAI KOFTA**

(Cottage cheese kofta simmered in cashew nut gravy)

**MIX VEGETABLE**

(Exotic vegetables tempered in mustard oil and Indian spices)

**ALOO GOBHI ADRAKI**

(Cauliflower and Potato cooked with smoky Indian spice)

**SARSON KA SAAG (Seasonal)**

(Fresh mustard leaves and fresh spinach leaves cooked with Punjabi spices)

With Makki ki Roti Gur & Makhan

**PALAK CORN**

(Smooth paste of Spinach and mix with Corn)

**MAKAI KHUMB HARA PYAZ**

(American corn, mushroom and spring onion cooked with onion – tomato gravy)

**PUNJABI KADHI PAKORA**

(Deep fried fritters dunked in a yogurt based curry made with besan and spices)

**BHINDI MASALA**

(Shallow fry Okra cooked with Onion and Tomato)

**LIVE: TAWA VEGETABLES**

**LENTIL (Choose any Two)**

**DAL MAKHANI**

(Black lentils simmered overnight, finished with butter and cream)

**YELLOW DAL TARKA**

(Dal Arhar tempered with cumin, onion, tomato, garlic and ginger and spices)

**RAJMA**

(Red kidney beans in a thick gravy with many Indian spices)

**AMRITSARI CHOLE**

**RICE**

**SUBZ BIRYANI**

(Rice cooked with assorted vegetables, Indian spice flavored of saffron and rose water)

**JEERA RICE**

**CURD (Choose any Two)**

**MIX RAITA**

**BOONDI RAITA**

**CUCUMBER RAITA**

**PINE APPLE RAITA**

## **INDIAN BREAD FROM TANDOOR**

Laccha Parantha

Butter Nan

Plain Naan

Roti

Missi Roti

## **ORIENTAL CUISINE**

### **EXOTIC VEGETABLES IN BLACK BEAN SAUCE**

(Stir fried baby corn, black mushroom, broccoli, snow peas and Bok choy in black bean sauce)

### **VEGETABLE MANCHURIAN**

(Mix vegetables dumplings cooked in soya garlic sauce)

### **VEG. HAKKA NOODLES**

### **VEG. FRIED RICE**

Condiments

(Served with chili vinegar, soya sauce, chili sauce)

### **LIVE: TAPANIYAKI**

Exotic vegetables tossed on hot plate in front of the guest with the Asian sauces

#### **Vegetables:**

Broccoli, Baby corn, Mushroom, Black Mushroom, Cherry Tomato, French Beans,  
Snow Peas, Zucchini, Bean Sprout, Yellow, Red and Green Capsicum, Chinese  
cabbage, Cauliflower, Spring Onions, Bok Choy, Spinach

#### **Sauces:**

**Black Bean, Chilly Garlic, Sweet and Sour**

**OR**

## **CONTINENTAL CUISINE**

### **VEGETABLE LASAGNA**

(Baked pasta dish made with layered pasta sheet and mixture of vegetable, sauce and cheese)

### **SAUTEED VEGETABLE**

(A delicious mix of fresh Zucchini, Colored Bell Peppers, Broccoli, Cherry tomato, mushroom  
etc. tossed with Garlic and butter)

### **PASTA STATION – LIVE**

Penne, Fusilli, Spaghetti

#### **Condiments**

Sun Dry Tomatoes, Olives, Parmesan

Chilly Flacks, Oregano

Pasta Sauce

Arrabiata and Cheese Sauce

DESSERTS (Choose any Six)

**HOT DESSERTS**

**GULAB JAMUN**

**MOONG DAL HALWA OR GAJAR KA HALWA (SEASONAL)**

**KESARI JALEBI WITH RABRI- LIVE**

**PINE APPLE HALWA**

**HOT CHOCOLATE BROWNIE**

**CHOCOLATE MUD CAKE**

**COLD DESSERTS**

SHAHI TUKDA

KESHARI RASMALAI

FRUIT TRIFFLE PUDDING

CHOCOLATE MOUSSE

STRAWBERRY CHEESE CAKE

**VANILLA ICE-CREAM WITH NUTS AND CHOCOLATE SAUCE**