

VEGETARIAN MENU (B)

STARTERS (Choose any Eight)

PANEER TIKKA (ZAFRANI /AFGANI /HARYALI / PAPAD CRUSTED)

(Cubes of cottage cheese marinated with yogurt and Indian spices)

TANDOORI ALOO

(Potato stuffed with resin, nuts and chips)

TANDOORI SOYA TIKKA (ACHARI / MALAI)

(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

(Spinach Stuffed mushrooms cooked in clay oven)

HARA BHARA KEBAB

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

MATAR KI POTLI

(Deep fried flour dumpling stuffed with green peas and cottage cheese)

BEETROOT AND WALNUT KEBAB

(Shallow fried kebab of beetroot, walnut and spices)

SZECHUAN CHILLY PANEER

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

CORN & CHEESE CIGAR ROLL

(Deep fried bite size corn and cheese rolls served in short glass with sweet chilly sauce)

JALAPENO CHEESE CROQUETTES

(Crumb fried jalapeno and cheese bullets)

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)

CRISPY WONTONS

(Stuffed vegetable deep fried wonton served with hot garlic sauce)

SOUP (Choose any Two)

CREAM OF TOMATO

(Creamy tomato soup served with bread croutons)

TOMATO DHANIYA KA SHORBA

(Tangy tomato soup flavoured 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 Five)

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 Six)

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)

NAV RATAN CORMA

(Navratan korma is a rich luxurious curry dish made with mixed vegetables and lots of dry Fruits)

DAM ALOO KASHMIRI

(Slow Cooked baby potato in fennel flavoured gravy)

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)

LENTIL (Choose any Two)

DAL MAKHANI

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

YELLOW DAL TARKA -LIVE

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

RAJMA

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

DAL PANCHMEL

(Five different lentil tempering in Ghee and Asafetida)

AMRITSARI CHOLE

(White chickpeas curry made in Punjabi style)

RICE (Choose any two)

SUBZ BIRYANI

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

JEERA RICE

STEAM RICE

CURD (Choose any Two)

MIX RAITA

BOONDI RAITA

DAHI BHALLA

CUCUMBER RAITA

PINE APPLE RAITA

MIX FRUIT RAITA

INDIAN BREAD FROM TANDOOR

Laccha Parantha, Pudina parantha

Garlic Naan, Butter Naan, Plain Naan

Roti

Missi Roti

ORIENTAL CUISINE (choose any two)

KUNG PAO COTTAGE CHEESE

(Stir-fried Chinese dish made with cubes of cottage cheese, peanuts, vegetables and chili pepper)

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. FRIED RICE

VEG HAKKA NOODLE

CONTINENTAL CUISINE

VEGETABLE LASAGNA

(Backed 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)

PIZZA STATION

LIVE: THIN CRUST PIZZA'S IN OVEN

Choose from varieties of ingredients to create your own Pizza

Broccoli, Zucchini, Bell Pepper, Capsicum, Mushroom, Corn,

Onion, Green Olive, Black Olive,

ACCOMPANIMENTS

Tabasco, Oregano, Chili Flakes & Olive Oil

PASTA STATION – LIVE

Penne

Fusilli

Spaghetti

Condiments

Sun Dry Tomatoes, Black Olives

Broccoli, Baby Corn, Zucchini, Basil Pesto, Parmesan

Pasta Sauce

Arrabbiata and Cheese Sauce

DESSERTS (Choose any Five)

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

FRUIT TRIFFLE PUDDING

CHOCOLATE MOUSSE

STRAWBERRY CHEESE CAKE

VANILLA ICE-CREAM WITH NUTS AND CHOCOLATE SAUCE

EXTRA COUNTER @ 200 Per Counter

SUSHI COUNTER

VEGETARIAN

Avocado & Cucumber

Crispy Asparagus Roll

Vegetable and cream cheese roll

SERVED WITH

Light Soya Sauce

Wasabi

Pickled Ginger

DIMSUM COUNTER

VEGETARIAN

CRYSTAL VEGETABLE

THREE MUSHROOM DIM SUM

SPINACH & POK CHOY

SERVED WITH

Homemade Chilly Oil

Soya Sauce

GALOUTI COUNTER

JIMIKAND KI GALOUTI

SERVED WITH

ULTA TAWA PRANTHA

LEBANESE COUNTER

FALAFEL

COTTAGE CHEESE SHAWARMA

COLD DIPS

Hummus bi Tahina

Babaghanoush

Labneh Zatar

Muhammara

Served with

Pita and Lavash

TAPANYANKI COUNTER -LIVE

Vegetables:

Broccoli, Baby corn, Mushroom, Black Fungus, Cherry Tomato, French Beans,
Snow Peas, Zucchini, Red-Yellow Bell pepper, Green Capsicum, Chinese
Cabbage, Cauliflower, Carrot, Spring Onions, Bok Choy, Spinach, Bean sprout

Sauces:

Teriyaki Sauce, Black Bean, Oyster sauce, Hot Garlic

Served with

Noodle & rice