

# **DIAMOND MENU**

## **SOFT BEVEREGES**

### **STRAWBERRY DAIQUIRY**

Crushed Ice Cubes, Fresh Strawberry, Lime Juice & Sugar Syrup

### **HEZULNUT SUN SIDE**

Monin Hazelnut Syrup, Monin Peach Syrup, Apple Juice, Fizz of Coke & Ice

### **VIRGIN SWEET PAN MOJITO**

Pan Syrup, Fresh Lemon Chunks, Brown Sugar, Fresh Mint Leaves, Crushed Ice, Topped With Soda & Sprite

### **MID SUMMER**

Monin Rose Syrup, Pineapple Juice, Soda (Fresh Kiwi, Fresh Banana, Fresh Strawberry)

### **GUAVA MERY**

Guava Juice, Worcestershire Sauce, Tabasco, Fresh Lime Juice, Chat Masala, Rim of Salt.

### **FRENCH LEMON ICED TEA**

Earl Grey, Fresh Lime Juice, Sugar Syrup, Ice

### **CRANBERRY SPARKLE**

Cranberry Juice, Passion Fruit Juice, Fresh Lime Juice, Fresh Mint Leaf

### **MANGO MULE**

Fresh Mango Puree, Monin Honey Syrup, 4-5 Slice Cucumber, Ginger Ale

## **SHAKES**

VANILLA

CHOCOLATE

MANGO

STRAWBERRY

BANANA

## **SMOOTHIES**

CHIKOO WITH CHOCO SMOOTHIE

BANANA FIG SMOOTHIE

KIWI SMOOTHIE

## **FRESH JUICE**

WATER MELON JUICE

PINEAPPLE JUICE

## **JEHAN'S DELIGHT**

KESAR PISTA THANDAI

AAM PANNA

JAL JEERA

FRESH LIME SODA/WATER

COLD COFFEE

## **SOFT BEVEREGES**

COKE

FANTA

LIMCA

SPRITE

MINERAL WATER BOTTLE (200 ml)

## **FLAVORS OF TEA**

Green Tea (Twinning's)

English breakfast (Twinning's)

Earl Grey (Twinning's)

Lemon Tea (Twinning's)

Assam Tea (Twinning's)

Darjeeling Tea (Twinning's)

## **FLAVOUR OF COFFEE**

Filter Coffee

BLACK Coffee

Espresso Coffee

## **CHAAT STATION**

### **AMBALA WALE GOLGAPPE**

Traditional Atta & semolina poori along with pudina paani, heeng paani & meetha paani

### **ALOO TIKKI**

Mashed Boiled Potato, Roasted Channa Dal Patty, Plain Yoghurt, Meetha Chutney, Pomegranate & Garnishes

### **CORN TIKKI**

Mashed Boiled Potato, Roasted Channa Dal with American Corn Patty, Plain Yoghurt, Meetha Chutney, Pomegranate & Garnishes

### **STUFFED CHILLA**

Crispy Moog Dal Paste Pan Cake Stuffed With Cottage Cheese & Served With Mint and Amchur Chutney

### **PALAK CHILLA**

Crispy Moog Dal Mashed with green palak Paste Pan Cake Stuffed with Cottage Cheese & Served with Mint and Amchur Chutney

### **DAHI BHALLE & PAPDI**

Moong Dal Dumpling, Crispy Papdi with Yoghurt, Chutney & Garnishes

### **RAJ KACHORI AND LACCHA TOKRI**

Kachori filled with moong daal sprouts, dahi pakodi, diced potato and tamarind chutney, cilantro chutney topped with roasted cumin seed, pomegranate seeds and famous sev.

### **BOMBAY PAV BHAAJI**

Assorted vegetable ragout cooked maharastrian style served with pav bread

### **MUTTER PATILA WITH KHASTA KACHODI**

Rajasthani khasta kachori served with yellow mutter, onion, lemon juice & garnishes

### **ANGREJI CHAAT**

Mixed Dry Fruit, Broccoli, Babycorn, Mushroom, Pepper with Chefs Special Spices.

### **PALAK PATTI CHAAT**

Palak patta dipped in besan batter deep fried served with amchur & mint chutney.

## **SOUTH INDIAN**

**MASALA/PLAIN/PANEER DOSA**

Crispy south Indian pan cake rolled with mixture of spiced potatoes

**IDLI**

Steamed Rice Dumpling

**VADA**

Doughnuts shape south Indian lentil fritter

**PANIYARAM IDLI**

Steamed rice small dumpling coated with mysore masala

**UTHAPAM**

Crispy south Indian pan cake with onion, tomatoes, coriander & chilli.

**Accompaniments:** Sambar, coconut chutney, coriander chutney, mint chutney & tomato chutney

**LIVE FRUIT STATION (8+8)**

**IMPORTED**

KIWI

DRAGON FRUIT

MELON HONEY DEW

CALIFORNIA GRAPES

GUAVA

APPLE FUZI

THAI TAMARIND

AFRICAN PEARS

**INDIAN**

WATERMELON

PAPAYA

PINEAPPLE RANI

SARDA

MANGO

CHICKOO

STRAWBERRY

LYCHEE

# **APPETIZER**

## **WESTERN**

### **BEER BATTER FRIED AUBERGINE**

Slices of Aubergine dip in Beer Infused flour batter & dip fried

### **PANKO CRUSTED MUSHROOM**

Panko crusted Button mushroom seasoned, dip fried and served with tartar sauce

### **FALAFEL WITH TAHINI SAUCE**

Deep Fried Patty Made Of Chickpea, Fava Beans, Garlic & Mediterranean Spices

### **POTATO GARLIC CHILLI BITES**

Mashed Potato, Chili Flakes, Garlic, Coated Bread Crumbed & Dip Fried

### **CHEESE JALAPENO POPPERS**

Chopped Jalapeno, Cream Cheese, Crushed Potato, Crumbed & Dip Fried

### **VEGETABLE CROQUETTES**

Assorted Vegetables Chopped, Marinate, Crumbed, Dip Fried & Served With Tartar Sauce

### **SPICY POTATO WEDGES**

Served With Ketch Up

### **FRIED RISOTTO BALL**

Cooked Italian Arborio Rice Seasoned, Crumbed & Dip Fried

## **ORIENTAL**

### **CHINESE CHILLI CAULIFLOWER**

Cauliflower Coated, Dip Fried & Tossed With Soya Chili Sauces

### **PANEER SCHEZWAN**

Cottage Cheese Cooked in Spicy Chilly Sauce, Soya & Spring Onion

**VEG BALL IN MANCHURIAN SAUCE**

Assorted Mixed Veg Ball Cooked in Mild Soya Garlic and Ketch up Based Sauce

**GOLDEN VEG WONTON**

Cabbage, Carrot, Chopped Capsicum Seasoned & Wrapped With Wonton Sheet

**MUSHROOM SALT & PEPPER**

Crispy Button Mushroom Tossed With Soya, Crushed Pepper & Spring Onion

**THAI SPRING ROLL**

Mixed Vegetables, Glass Noodles Rolled with Roll Sheet & Dip Fried

**INDIAN**

**PUDINA PANEER TIKKA**

Minty Flavor Paneer Tikka

**PANEER TIKKA KALIMIRCH**

Black Pepper Flavored Spicy Paneer Tikka

**CHHALI AUR PALAK KE KEBAB**

Sweet Corn, Spinach Minced, Marinated and Cooked in Tandoor

**SOYA MALAI CHAAP**

Soybean Chaap Marinated With Cashew, Garam Masala & Yoghurt

**AKHROTI KEBAB**

Potato, Green Chili & Walnut Mixture Patty Dip Fried and Served With Mint Chutney

**ANARI SHEIKH KEBAB**

Mashed cottage cheese, pomegranate seed, seasoned with Indian spices & skewered

**POTLI SAMOSA**

Potato & Peas Filled turn over shaped samosa

# **LIVE SNACKS COUNTER**

## **SINGAPOORI DIMSUM**

SCHEZWAN MUSHROOM

MIXED VEG CORIANDER

SPINACH & CORN

STUFFED BELPEPPER

STUFFED EGGPLANT

ACCOMPANIMENTS: SPICY TOMATO CHILLI CHUTNEY, SOYA SAUCE, CHILLI VINEGAR

## **SHWARMA**

Cottage cheese marinated in Arabian spices and cooked on shwarma grill & stuffed in pita bread with hummus & fattoush salad.

## **THIN CRUST PIZZA**

MARGARITA

PIZZA VEGETARIANA

THREE CHEESE PIZZA

**CONDIMENTS:** Mushroom, Peppers, Basil, Artichoke, Asparagus, Cherry Tomato, Pineapple, Zucchini, Olives, Oregano, Tomato Sauce, Grated Mozzarella, Blue Cheese, Goat Cheese

## **PERI PERI GRILL**

Whole potatoes bell peppers and exotic veggies with herbs and marinated with peri peri and sautéed on grill.



## **SOUP STATION (ANY TWO)**

BROCCOLI & ALMOND SOUP

ROASTED TOMATO BASIL SOUP

VEGETABLE MANCHOW SOUP

LEMON CORIANDER SOUP

SWEET CORN SOUP

MINESTONE SOUP

CREAM OF TOMATO

TAMATAR DHANIYA KA SHORBA

## **SELECTION OF CHEESE**

CAMEMBERT (SOFT FRENCH CHEESE)

ROQUEFORT (FRENCH)

PECORINO (ITALIAN CHEESE)

EDAM (NETHERLAND)

## **TAPAS**

**PAN TUMACA**

Spanish Garlic bread rubbed with fresh tomato

**NACHOS CON-VEGETARIANA**

Crispy tortilla chips topped with chilli, vegetables, salsa, cheddar cheese & salsa

**GAZPACHO**

Classic Cold Tomato Soup with Brunnoise of Pepper & Extra Virgin Olive Oil

**ACEITUNAS MIXTUS**

Mixed Olives Marinated With Pepper & Onions

**POTATO BRAVAS**

Fried Potatoes with Spicy Tomato Sauce

**PIMINTOES RELLENOS VEGETARIANA**

Vegetables & Cheese Stuffed Baby Pepper

**CHILLED SHOBA NOODLES IN CUCUMBER CUP**

Cooked Japanese soba noodles filled in fresh English cucumber cup

**GUACALOME BRUSCHETTA**

Creamy Avocado Salsa on French toast

**MEDITERRANEAN CORNER**

**SELECTION OF MEZZEH**

**HUMMUS**

Chickpeas, Garlic, Tahini & Olive Oil Based Dip

**BABAGANOUZ**

A Delicious Aborigine Dip with Chopped Onion, Tomato & Olive Oil

**MUHAMARA**

Roasted Red Pepper Dip with Garlic, Walnut & Olive Oil

**FATTOUSH**

Combined Mix Green, Pepper & Toasted Pita Bread Salad

**MARINATED OLIVES**

Mixed Olives Marinated With Olive Oil, Chopped Herbs & Chilli Flakes

**FALAFEL**

Dip Fried Patty Made Of Chickpea, Fava Beans, Garlic, Tahina & Olive Oil

*CONDIMENTS: Pita bread, ice berg, mayonnaise, garlic sauce & Arabic pickle*

## **SALAD BAR**

### **WESTERN SALADS**

#### **SWEET CORN & TRICOLOR PEPPER SALAD**

American corn, mixed pepper & vinaigrette dressing

#### **GREEK FETA SALAD**

Diced English Cucumber, Cherry Tomato, Peppers, Olive, Feta Cheese & Lemon Dressing

#### **RED CABBAGE & CARAWAY SEED SALAD**

Shredded Red Cabbage, Caraway Seed with Mayonnaise Dressing

#### **BETROOT & ORANGE SALAD**

Baby Beetroot, Orange Slices, Seasoning & Orange Dressing

#### **RUSSIAN SALAD**

Mixed Vegetable, Fruits Tossed In Creamy Mayo Dressing

#### **INSALATA CARPESSE**

Plum Tomato & Broccocchine Salad with Pesto Drizzle

### **ORIENTAL SALAD**

#### **SOM TAM**

Shredded Raw Papaya, Tomato Strips, Cherry Tomato, Roasted Peanut, Cilantro, Green Onion with Fish Sauce

#### **THREE BEANS SALAD**

Kidney Beans, Garbanzo Beans, Green Beans, Chopped Red Onion, Canola Oil & Vinegar Dressing

#### **WATERCRESS, TANGERINE & AVOCADO SALAD**

Rice Vinegar, Sesame Oil, Freshly Grated Ginger, Finely Chopped Shallot Dressing

#### **KOREAN KIMCHI**

Spicy Korean Cabbage Salad

## **INDIAN SALADS**

### **KATCHUMBAR SALAD**

Diced Spicy & tangy mixed vegetable salad

### **ALOO CHANNA CHHAT**

Boiled Potato, Chickpea, Onion, Tomato, Chat Masala, Chilli Powder & Mint Chutney

### **KOSAMBARI SALAD**

Moong Dal salad with cucumber, tomato & lemon juice

### **GOAN VILLAGE SALAD**

Shredded Cabbage, Carrot, Green Capsicum with Vinegar Dressing

## **CONDIMENTS**

**LETTUCE:** ICEBERG, LOLLO ROSSO, ENDIVES, FRISSE, RED OAK & ROMAIN

**TOPPING:** SUNDRIED TOMATO, MARINATED ARTICHOKE, MARINATED OLIVES, PICKLED ONION, GARLIC CROUTON, SWEET CORN, TOMATOES, CUCUMBER, ONION, CARROT PEPPER

**DRESSINGS:** THOUSAND ISLAND, FRENCH DRESSING, BALSAMIC DRESSING, HONEY MUSTARD DRESSING, NAMJIM SAUCE & EXTRA VIRGIN OLIVE OIL

## **MAIN COURSE**

### **INDIAN**

#### **PANEER TIKKA BUTTER MASALA**

Jehan chef's special

#### **DAL BUKHARA**

Black Urad Soaked & Cooked Over Night on Tandoor with Lots of Butter & Tomato Puree

**MALAI KOFTA**

Veg dumplings cooked in cashew nut gravy

**KAJU MUTTER MAKHANA**

Green peas cooked in tomato puree with traditional indian spices with special ingredients like kaju and makhana.

**MUTTER METHI MALAI**

Green peas and methi sag cooked with milk and tradition whole spice.

**PUNJAB SE**

**BAINGAN DA BHURTA**

Smokey Aborigine Minced & Cooked With Onion. Tomato & Green Chili

**SARSON KA SAAG (SEASONAL)**

Combination Of Fresh Mustard Leaf, Spinach Tempered With Garlic, Ghee & Served With Jaggery And Butter

**PIND DE CHHOLE AND CHUR CHUR NAAN**

Kabuli Channa Cooked With Chefs Special Spices Tempered With Fresh Garlic & Ghee

**RAJMA RASMISA**

Pink kidney beans cooked with tomato puree, onion & spices

**PUNJABI KADI**

Besan, yoghurt based gravy tempered with mustard, curry leaves, asafetida & topped with spinach pakoda

**KACHHI RASOI**

**ALOO METHI**

Baby Potato, Fresh Methi Cooked in A Semi Dry texture

**BHARWAN TINDA**

Farm Picked Apple guard Stuffed with Onion, Chilli, Garlic Masala

**MOOLI KA SAAG**

White radish, radish leaves chopped & cooked home style

**ACHARI BAINGAN**

Baby whole aborigine marinated in advance and cooked with picked flavored gravy

**DHABA DAL FRY WITH FULKA (LIVE)**

Channa dal tempered dhaba style with chili, onion & ghee

**CHULHE PE TAWA**

VEG GALAUTI KABAB

RAM BABU PARANTHA

PANEER TAKA TAK

TAWA SUBZI

**ORIENTAL**

**STIR FRIED ASIAN GREENS**

Bokchoy, Chinese Cabbage, Broccoli, Green Beans, Snowpeas Cooked With Soya, Garlic & Sesame Oil

**PANEER IN KUNG-PAO SAUCE**

Cottage Cheese Coated And Cooked Water chestnut & Chili Based Sauce

**PAD THAI NOODLES**

Thai Style Flat Noodles with Tamarind, Chilly & Peanut Crushed On Top

**SCHEZWAN NOODLES**

Spicy Noodles with Soya Spring Onion & Vegetables

## **TEPPANYAKI LIVE**

Vegetables Portion of soba noodles or special sticky steamed or fried rice tossed with-  
Grilled assorted mushroom oven bake tomatoes, bell pepper and lemon butter soya sauce

Searched potatoes with broccoli and asparagus in lemon grass and basil sauce

Spinach Pak Choy and silken tofu with ginger sesame sauce

Chinese cabbage shiitake mushroom, bean sprout, snow piece and carrots in chilly garlic sauce

## **CONTINENTAL**

### **CORN & SPINACH AU-GRATIN**

Sweet corn, sautéed spinach gratin ate with mozzarella cheese

### **HERBS PAPRICA ROASTED POTATO**

Rosemary infused potato wedges roasted with paprika powder

### **IMAM BAYALDI**

Stuffed baked aborigine with cheese & dry fruits

### **SAUTEED VEGETABLES**

Assorted English vegetables tossed with garlic & butter

## **LIVE PASTA**

### **CHOICE OF PASTA**

SPAGHETTIE, PENNE, FUSSILI, FARFALLE, FETTUCINNE

### **CHOICE OF SAUCES**

TOMATO SUCE/PESTO/ALFREDO/BOLOGNNAISE/AGLIO OLIO PEPEROCHINO

**CONDIMENTS**

TRI COLOUR

PEPPER,AUBERGINE,OLIVES,ZUCHHINE,ASPARAGUS,CHERRY,ARTICHOKE  
TOMATO,BASIL,GARLIC,ONION,GARLIC BREAD,BREAD ROLLS

**ASSORTED BREAD**

TANDOORI ROTI

METHI ROTI

LACHHEDAR PARATHA

MISSI ROTI

MAKKI ROTI (SEASONAL)/CHUR CHUR NAAN

BUTTER NAAN

PUDINA PARATHA

KANDHARI NAAN

KASHMIRI NAAN

SHEERMAL

**RICE /BIRYANI**

**SARENGI PULAO**

Traditionally made of green peas, white channa, white kidney beans & corn

**VEG DUM DUM BIRYANI**

Assorted mixed vegetable, yoghurt, brown onion cooked traditionally

**PEAS PULAO**

Green peas, clarified butter, coriander with cooked basmati



## **GHEE RICE**

Rice tossed with clarified butter, cinnamon, bay leaf & clove

## **DAHI STATION**

MIXED RAITHA

DAHI BHALLA

PINEAPPLE RAITHA

CUCUMBER RAITHA

## **ASSORTED PAPADS**

MOONG DAL PAPAD

SABUDANA PAPPAD

LAL MIRCH PAPAD

CHAWAL WADI

HEENG PAPAD

LIZZAT PAPAD

## **ASSORTED PICKLES**

MIRCH KA ACHHAR

NIMBU KA ACHAR

GAJAR KA ACHAR

LEHSUN KA ACHHAR

AAM KA ACHAR

ADRAK KA ACHAR

GAJAR KA MURABA

PINEAPPLE MURABA

MEETHA ACHAR

## **DESSERTS**

### **WESTERN DESSERTS & PASTRIES**

GREEN TEA & CHOCOLATE MOUSSE

PINEAPPLE UP SIDE DOWN

DARK CHOCOLATE BROWNIE

WALNUT CARMEL PUDDING

TIRAMISU

STRAWBERRY CHEESE CAKE

FRUIT TART

ASSORTED PASTRIES: Orange/Chocolate/Black Forest/Pineapple

### **INDIAN DESSERTS**

#### **HOT DESSERTS**

GAJAR KA HALWA (seasonal)

MOONG DAL HALWA

SINGADE KA HALWA

KIWI HALWA

KHUBANI KA MEETHA

GULAB JAMUN

JALEBI WITH RABRI (LIVE)

RABRI MALAI KI KHURCHAN (LIVE)

## **COLD DESSERTS**

RASGULLAH

RAJBHOG

MALAI PAAN

CHHENNA MAGGIE

ANGOORI RASMALAI

SHAHI TUKDA

KESARI KHEER

ROSE PETAL KHEER

SAKORA PHIRNI

## **SUGAR FREE SWEETS**

RASAGULLAH

KESARI KHEER

CHENNA PAIS

## **KULFI STATION**

RABRI KULFI

KESAR KULFI

ANARI KULFI

PAAN KULFI

MIX FRUIT KULFI

JAMUN KULFI

**ICE CREAM PARLOUR**

VANILLA

CHOCOLATE

STRAWBERRY

BUTTERSCOTCH

Serve with Chocó & mix fruit sauce topped by nuts and fruits.

**SELECTION OF AUTHENTIC CUISINE**  
**(ANY TWO)**

**MUGHLAI**

**SUBZ SHAHI KORMA**

Assorted mixed veg, paneer cooked mildly in cashew based gravy

**DINGRI KAAJU MUTTER**

Button mushroom cooked with fried cashew nut & butter based gravy

**PALAK KOFTA CURRY**

Cottage cheese, vegetable dumpling cooked with creamy spinach based gravy, kasori methi & butter

**PANEER PASANDA**

Paneer Sandwich Stuffed With Mint, Grated Paneer & Cooked With Shahi Gravy

# **RAJASTHANI**

## **DAL BATI & CHURMA**

Combination Of Cooked Dal, Mini Flour Dumpling & Crumbled Flour And Ghee

## **MANGODI PAPAD KI SUBZI**

Moong Dal badi & fried papad in gravies

## **GATTA CURRY**

Gram Flour Dumpling Cooked With Yoghurt Based Gravy

## **KER SANGRI**

Rajasthani Pickled Vegetable

# **KASHMIRI**

## **DUM ALOO KASHMIRI**

Small potatoes boiled and marinated with kashmiri spices cooked in homemade tomato puree

## **RAJMA KASHMIRI WITH STEAM RICE**

Red beans soaked overnight, boiled with whole Indian spices cooked with Indian tomato puree

## **NADROO YAKHINI**

Lotus stem marinated in curd batter cooked with traditional whole spice of Kashmir in rich authentic dry fruits gravy.

## **GOBHI YAKHINI**

Stems of cauliflower marinated in curd batter cooked with traditional whole spice of Kashmir in rich authentic dry fruits gravy.

## **ASSEMBLY**

ON EXTRA COST

### **SOFT BEVERAGES**

MOCKTAIL

COKE, LIMCA, FANTA  
& SPRITE

WATER BOTTLE  
(200ML)

TEA & COFFEE

### **CHAAT**

AMBALA WALE  
GOLGAPPE

ALOO TIKKI

DAHI BHALLE & PAPDI

### **SNACKS**

PUDINA PANEER  
TIKKA

ANARI SHEIKH KEBAB

AKHROTI KEBAB

POTLI SAMOSA

ASSORTED PAKODA

### **DESSERTS**

RASGULLAH

BIKANERI SWEETS

PASTRIES

## **PHERE TIME**

ON EXTRA COST

### **SOFT BEVERAGES**

COKE, LIMCA, FANTA  
& SPRITE

GARAM DOODH KI  
KADAI/ THANDAI

WATER BOTTLE  
(200ML)

TEA & COFFEE

### **SNACKS**

ROASTED KAJU

ROASTED BADAM

WAFORS

COOKIES

### **SWEETS**

KAJU BURFI

## **DRIVER'S**

## **FOOD**

ON EXTRA COST

1) PANEER SUBZI

2) DAL MALHANI

3) DRY VEG

4) STEAMED RICE

5) TANDOORI ROTI

6) ONE SWEET

7) SEALED WATER  
GLASS