

GOLD N/V MENU

MOCKTAILS

STRAWBERRY DAIQUIRY

Crushed Ice Cubes, Strawberry, Lime Juice & Sugar Syrup

HEZULNUT SUN SIDE

Hazelnut Syrup, 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

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

VIRGIN MARY

Tomato Juice, Tabasco Sauce, Worcestershire Sauce, Fresh Lime Juice, Salt & Pepper, Celery Stick

FRENCH LEMON ICED TEA

Earl Grey, Fresh Lime Juice, Sugar Syrup, Ice

SHAKES

VANILLA

CHOCOLATE

MANGO

STRAWBERRY

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

STUFFED CHILLA

Crispy Moog Dal 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

MUTTER PATILA WITH KHASHA KACHODI

Rajasthani khasha kachodi served with yellow mutter, onion, lemon juice & garnishes

MASALA DOSA

Crispy south Indian pan cake rolled with mixture of spiced potatoes

IDLI

Steamed Rice Dumpling

VADA

Doughnuts shape south Indian lentil fritter

UTHAPAM

Crispy south indian pan cake with onion, tomatoes, coriander & chilli

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

APPETIZER

CONTINENTAL

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

VEGETABLE CROQUETTES

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

CHINESE

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

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

THIN CRUST PIZZA(veg & non veg)

MARGARITA

PIZZA VEGETARIANA

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

NON-VEG APPETIZER

CHINESE

CHICKEN WINGS IN BBQ SAUCE

Fried chicken wings tossed with teriyaki, oyster, soy sauce, jin & ginger powder

CHINESE CHILLI CHICKEN

Chicken Coated, Dip Fried & Tossed With Soya Chili Sauces

CHICKEN SCHEZWAN

Boneless Chicken Cooked in Spicy Chilly Sauce, Soya & Spring Onion

FISH SALT AND PEPPER

Spicy flour coated seasoned fish pieces deep fried seasoned with salt and pepper

CHICKEN SALT & PEPPER

Spicy flour coated chicken pieces deep fried seasoned with salt and pepper

MUTTON SHAMI KEBAB

Flat round patty of minced mutton with channa dal with Indian spices cooked on tawa

INDIAN TANDOORI

FISH TIKKA AMRITSARI

Seasoned fish cubes marinated with gram flour batter, yoghurt, egg, ajwain & aromatic spices cooked in Indian tandoor

PUDINA CHICKEN TIKKA

Minty Flavor Chicken Tikka

CHICKEN SEEKH KEBAB

Chicken Minced, Marinated and Cooked In Tandoor

MUTTON SEEKH KEBAB

Mutton Minced, Marinated and Cooked In Tandoor

CONTINENTAL

CRUMB FRIED CHICKEN

Chicken whole pieces dipped in batter of egg, garlic paste & refined flour covered with bread crumbs. Deep fried and served with aioli sauce

FISH ORLY

Lightly seasoned fish dipped in flour and egg based batter served with fresh tartar sauce

SOUP STATION (ANY TWO)

BROCCOLI & ALMOND SOUP/CHICKEN & ALMOND SOUP

ROASTED TOMATO BASIL SOUP/CHICKEN HOT AND SOUR SOUP

VEGETABLE MANCHOW SOUP/CHICKEN MANCHOW SOUP
LEMON CORIANDER SOUP/CHICKEN CREAM OF MUSHROOM
SWEET CORN SOUP/CHICKEN SWEET CORN SOUP
CREAM OF TOMATO/CREAM OF CHICKEN
TAMATAR DHANIYA SHORBA

TAPAS

PAN TUMACA

Spanish Garlic bread rubbed with fresh tomato

NACHOS CON-VEGETARIANA

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

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 shoba noodles filled in fresh English cucumber cup

GUACALOME BRUSCHETTA

Creamy Avocado Salsa on French Toast

MEDITERRANEAN CORNER

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

SMOKED CHICKEN SALAD

Small chicken cubes smoked with charcoal mixed with celery, seedless grapes, butter lettuce
sour cream, salt and pepper

CHICKEN HAWAIN SALAD

White meat crushed pineapple syrup cheese celery small onion dressed with pecans

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

BEETROOT&ORANGE SALAD

Baby Beetroot, Orange Slices, Seasoning & Orange Dressing

RUSSIAN SALAD

Mixed Vegetable, Fruits Tossed In Creamy Mayo Dressing

INSALATA CARPRESS

Plum Tomato & Bruccocchine Salad with Pesto Drizzle

ORIENTAL SALAD

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

TANDOORI PANEER TART

Spicy Marinated Paneer, Sliced Onion, Mint Chutney, Chat Masala

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

MAIN COURSE

CHOOZA MAKHANI

Jehan chef's special

MURG NIZAMI

Whole pieces of chicken cooked in rich cashew nut gravy with sesame seeds, bay leaves & ginger-garlic paste with coconut water.

MUTTON ROGAN JOSH

Braised lamb chunks cooked with gravy based on browned onions, shallots, yoghurt, ginger, garlic & aromatic spices

FISH CURRY WITH LOTUS STEM

Seasoned fish cooked with nicely diced lotus stem, natural tomato pulp & aromatic kashmiri spices

PANEER TIKKA BUTTER MASALA

Jehan chef's special

PANEER PASANDA

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

DAL BUKHARA

Black Urad Soaked & Cooked Over Night on Tandoor With Lots Of Butter & Tomato Puree

PIND DE CHHOLE

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

SUBZ SANGAM

Assorted mixed vegetable cooked with onion, tomato & cashew based gravy

MASALADAR CHAAP

Soyabean Chaap Cooked In Spicy Onion Tomato Gravy

ADRARI GOBI MUTTER

Ginger Flavored Cauliflower, Green Peas Cooked With Onion Tomato Masala

RAJMA RASMISA

Pink kidney beans cooked with tomato puree, onion & spices

ORIENTAL

STIR FRIED ASIAN GREENS

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

CHICKEN IN KUNG-PAO SAUCE

Boneless Chicken Cubes Coated and Cooked Water chestnut & Chili Based Sauce

PAD THAI NOODLES

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

SCHEZWAN CHICKEN NOODLES

Spicy Noodles with Soya Spring Onion & Vegetables

MUSHROOM FRIED RICE

Sautéed Button Mushroom, Onion Rice with Soya Spring Onion

CONTINENTAL

RATATOUILLE

Assorted English vegetables cooked in tomato paste, tomato sauce & oregano

CORN & SPINACH AU-GRATIN

Sweet corn, sautéed spinach gratin ate with mozzarella cheese

HERBS PAPRICA ROASTED FISH

Rosemary infused fish finger roasted with paprika powder

IMAM BAYALDI

Stuffed baked aborigine with cheese & dry fruits

CHICKEN WITH PAPRIKA SAUCE

Chicken breast marinated with black pepper, poultry seasoning and paprika, baked and served

LIVE PASTA (veg & non veg)

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

MAKKI ROTI (SEASONAL)

METHI ROTI

BUTTER NAAN

LACHHEDAR PARATHA

PUDINA PARATHA

MISSI ROTI

KANDHARI NAAN

KASHMIRI NAAN

SHEERMAL

RICE /BIRYANI

BOMBAY BIRYANI

Sweeter, greasier preparation of biryani with fried onions in Iranian style Served with meat gravy & raita

DUMPUKHT MUTTON BIRYANI

Traditional-goes back hundred years method of cooking goat meat without water in a sealed container with aromatic traditional spices

VEG DUM BIRYANI

Assorted mixed vegetable, yoghurt, brown onion cooked traditionally

GHEE RICE

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

DAHI STATION

MIXED RAITHA

DAHI BHALLA

PINEAPPLE RAITHA

ASSORTED PAPADS

MOONG DAL PAPAD

SABUDANA PAPPAD

LAL MIRCH PAPAD

CHAWAL WADI

LIZZAT PAPAD

ASSORTED PICKLES

MIRCH KA ACHHAR

NIMBU KA ACHAR

AAM KA ACHAR

MEETHA ACHAR

MIX ACHAR

DESSERTS

INDIAN DESSERTS

HOT DESSERTS

GAJAR KA HALWA (seasonal)

MOONG DAL HALWA

KIWI HALWA

GULAB JAMUN

JALEBI WITH RABRI (LIVE)

COLD DESSERTS

RAJBHOG

CHHENNA MAGGIE

ANGOORI RASMALAI

SHAHI TUKRA

SAKORA PHIRNI

SUGAR FREE SWEETS

RASAGULLAH

KESARI KHEER

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

ICE CREAM PARLOUR

VANILLA

CHOCOLATE

STRAWBERRY

BUTTERSCOTCH

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

ASSEMBLY

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

BIKANERI SWEETS

PASTRIES

RASGULLAH

PHERE TIME

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

500/- 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

DRIVER'S
FOOD @ INR