

# **GOLD 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 MERY**

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)

## **TEA & COFFEE COUNTER**

### **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

**BOMBAY PAV BHAAJI**

Assorted vegetable ragout cooked maharastrian style served with pav bread

**MUTTER PATILA WITH KHASTA KACHODI**

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

**ANGREJI CHAAT**

Mixed Dry Fruit, Broccoli, Babycorn, Mushroom,Pepepr With Chefs Special Spices.

**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

# **LIVE FRUIT STATION (5+5)**

## **IMPORTED**

KIWI

DRAGON FRUIT

MELON HONEY DEW

CALIFORNIA GRAPES

GUAVA

APPLE FUZI

THAI TAMARIND

## **INDIAN**

WATERMELON

PAPAYA

PINEAPPLE RANI

APPLE KASHMIRI

SARDA

ORANGE

MANGO

CHICKOO

STRAWBERRY

## **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

**CHEESE JALLAPENO 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

**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

**VEG SALT & PEPPER**

Crispy Exotic Veg Tossed With Soya, Crushed Pepper & Spring Onion

**THAI SPRING ROLL**

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

## **INDIAN**

### **PUDINA PANEER TIKKA**

Mint 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

### **BHARWAN PALAK KHUMB**

Button Mushroom Filled With Garlic Flavored Spinach & Cheese

## **THIN CRUST PIZZA**

MARGARITA

PIZZA VEGETARIANA

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

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

BROCCOLI & ALMOND SOUP

ROASTED TOMATO BASIL SOUP

VEGETABLE MANCHOW SOUP

LEMON CORIANDER SOUP

SWEET CORN SOUP

MINESTONE SOUP

CREAM OF TAMATO

TAMATAR DHANIYA SHORBA

## **ASSORTED PAPADS**

MOONG DAL PAPAD

SABUDANA PAPPAD

LAL MIRCH PAPAD

CHAWAL WADI

HEENG PAPAD

LIZZAT PAPAD

## **ASSORTED PICKLES**

MIRCH KA ACHAR

NIMBU KA ACHAR

AAM KA ACHAR

MEETHA ACHAR

MIXED ACHAR

## **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**

### **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**

### **PANEER PASANDA**

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

### **DINGRI KAAJU MUTTER**

Button mushroom cooked with fried cashew nut & butter based gravy

## **PANEER TIKKA BUTTER MASALA**

Jehan chef's special

## **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

## **MASALENDAR CHAAP**

Soybean Chaap Cooked in Spicy Onion Tomato Gravy

## **ADRABI GOBI MUTTER**

Ginger Flavored Cauliflower, Green Peas Cooked With Onion Tomato Masala

## **PUNJABI KADI**

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

## **SUBZ SHAHI KORMA**

Assorted mixed veg, paneer cooked mildly in cashew based gravy

## **RAJMA RASMISA**

Pink kidney beans cooked with tomato puree, onion & spices

## **DHABA DAL FRY WITH TAWA PHULKA (LIVE)**

Channa dal tempered dhaba style with chili, onion & ghee

## **TAWA SUBZI (LIVE)**

# **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 Tamarin, Chilli & Peanut Crushed On Top

**SCHEZWAN 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 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

BUTTER NAAN

METHI ROTI

PUDINA PARATHA

LACHHEDAR PARATHA

KANDHARI NAAN

MISSI ROTI

KASHMIRI NAAN

MAKKI ROTI (SEASONAL)

SHEERMAL

**RICE /BIRYANI**

**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 & cloves

## **DAHI STATION**

MIXED RAITHA

DAHI BHALLA

PINEAPPLE RAITHA

## **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 TUKDA

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.