

# **SILVER MENU**

## **MOCKTAILS**

STRAWBERRY DELIGHT

HEZULNUT SUN SIDE

VIRGIN MOJITO

MID SUMMER

GINGER BREW

LEMON ICED TEA

## **SHAKES**

VANILLA

CHOCOLATE

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

### **MASALA DOSA**

Crispy south Indian pan cake rolled with mixture of spiced potatoes

### **IDLI**

Steamed Rice Dumpling

## **VADA**

Doughnuts shape south Indian lentil fritter

**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

#### **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

#### **CHILLI 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

**THAI SPRING ROLL**

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

**INDIAN TANDOORI**

**PUDINA PANEER TIKKA**

Mint Flavor 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

**ANARI SHEIKH KEBAB**

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

**POTLI SAMOSA**

Potato & Peas filled turn over shaped samosa

**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)**

ROASTED TOMATO BASIL SOUP

LEMON CORIANDER SOUP

SWEET CORN SOUP

MINESTONE SOUP

CLEAR SOUP

## **ASSORTED PAPADS**

MOONG DAL PAPAD

SABUDANA PAPPAD

LIZZAT PAPAD

## **ASSORTED PICKLES**

MIRCH KA ACHHAR

NIMBU KA ACHAR

AAM KA ACHAR

MEETHA ACHAR

MIX ACHAR

## **SALAD BAR**

### **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

### **RUSSIAN SALAD**

Mixed Vegetable, Fruits Tossed In Creamy Mayo Dressing

**INSALATA CARPRESS**

Plum Tomato & Bruccocchine Salad with Pesto Drizz

**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

**LACHA ONION SALAD**

Onion rings with green chilli and lemon wedges

**GARDEN GREEN SALAD**

Fresh garden vegetable diced in finger shape with lemon wedges

**MAIN COURSE**

**PANEER TIKKA BUTTER MASALA**

Jehan chef's special

**MALAI KOFTA**

Veg dumplings cooked in cashew nut gravy

**PIND DE CHHOLE**

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

**MASALENDAR CHAAP**

Soybean Chaap Cooked In Spicy Onion Tomato Gravy

## **ADRAKI 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

## **PALAK CORN**

American corns cooked with green palak leafs

## **DAL MAKHNI**

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

## **DHABA DAL FRY WITH PHULKA LIVE**

Channa dal tempered dhaba style with chili, onion & ghee

## **TAWA SUBZI (live)**

## **ORIENTAL**

### **HAKKA NOODLES**

Noodles with Soya Spring Onion & Vegetables

### **FRIED RICE**

Sautéed Herbs, Onion Rice with Soya Spring Onion

### **MANCHURIAN GRAVY**

Veg dumpling coated & cooked with exotic veggies in light brown gravy

## **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

**SAUTEED VEGETABLES**

Assorted English vegetables tossed with garlic & butter

**LIVE PASTA**

**CHOICE OF PASTA**

spaghettie, penne, fussili, farfalle, fettuccinne

**CHOICE OF SAUCES**

tomato sauce/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

LACHHEDAR PARATHA

MISSI ROTI

BUTTER NAAN

MIRCHI PARANTHA

**RICE /BIRYANI**

**VEG DUM DUM BIRYANI**

Assorted mixed vegetable, yoghurt, brown onion cooked traditionally

**GHEE RICE**



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

## **DAHI STATION**

MIXED RAITA

DAHI BHALLA

PINEAPPLE RAITA

## **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**

GULAB JAMUN

JALEBI WITH RABRI

MOONG DAL HALWA

BANGALI RASSAGULLAH

SHAHI TUKDA

### **ICE CREAM CENTER**

VANILLA  
CHOCOLATE  
STRAWBERRY  
BUTTERSCOTCH

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