



platinum
MENU
VEGETARIAN





Welcome Drinks

DRINKING WATER BOTTLES (200ML)

(Bisleri/Catch)

TAZGI

SOFT DRINKS

COCA-COLA

LEMON

SPRITE

FANTA

Special Mocktails

Shakes

(vanilla/banana/strawberry/mango)

Punch

(fruit punch/vanilla punch/mango punch)

VIRGIN MOJITO

VIRGIN MARY

BLUE LAGOON

MANGO PANNA

JAL JEERA

COCONUT WATER

THANDAI

FRESH LIME SODA/WATER

LASSI

CHHACH



Chatori Chaat Counter

(Select only six items. Any extra item cost will be @ 80/- per item)

GOL GAPPE

(with two to three types of water)

BHALLA PAPDI

ALOO TIKKI

(with stuffing of paneer, dal & matar)

MOONG DAL CHILLA PANEER WALA

PAV BHAJI

PATILA MATAR KULCHA

ENGLISH TAWA DRY FRUIT CHAAT

MORADABADI DAL

KANJI VADA

LOTAN KE CHOLEY

RAJ KACHORI

LACHHA TOKRI

PAAN PATTA CHAAT

BHEL PURI

South Indian - Live Counter

BUTTER PLAIN DOSA

BUTTER MASALA DOSA

PANEER MASALA DOSA

ONION RAWA DOSA

MIXED VEGETABLE UTTAPAM

IDLI

VADA

Saath mein:

SAMBHAR, COCONUT CHUTNEY, TOMATO CHUTNEY





Fresh Fruit Counter - Indian and Imported

(Selected varieties of minimum 5 Indian & 5 imported fruits. According to availability)

Indian Fruits

WATERMELON
DISCO PAPAYA
CHIKOO
MANGO (SEASONAL)
KANDHARI ANAR
DATES, LITCHI (SEASONAL)
RED GUAVA
CHERRY (SEASONAL)
JAMUN (SEASONAL)
MUSKMELON

Imported Fruits

THAI RAMBUTAN
THAI MINI ORANGE
THAI GUAVA
AUSTRALIAN GRAPES
FUJI APPLE
NEW ZEALAND KIWI
NEW ZEALAND PEAR

KINDLY NOTE:

We will personally select the fruit varieties and their confirmation will be discussed with the host. You can select your choice of fruits for an extra cost, three days prior to the function.



Soups Counter

SURKH TAMATAR & TULSI KA SHORBA

VEG. CIGAR SOUP (Non-Clear)

VEG. LEMON CORIANDER

BADAM KA SHORBA

(with bread rolls, bread sticks & butter)

Appetizers - Pass Around

Oriental

GOLDEN FRIED BABYCORN

CHEESE CORN SPRING ROLL

THAI SPRING ROLL

COTTAGE CHEESE IN DRY CHILLI OIL

TAI CHI CAULIFLOWER

STUFFED CHINESE MUSHROOM IN HONEY CHILLI SAUCE

CRISPY VEGETABLE IN SWEET CHILLI SAUCE

CRISPY CHILLI POTATO

PAN FRIED VEGETABLE DIM SUM

PANEER SATAY WITH PEANUT SAUCE

Indian

BURNT GARLIC DAHI KE KEBAB

PAN FRIED STUFFED HARA BHARA KEBAB

MINI SAMOSA

PANEER KE SHOLEY

MINI JIMIKAND GALOUTI KEBAB WITH ULTE TAWA KA PARANTHA

KALMI VADA





Appetizers - Pass Around

International

STUFFED PITA BREAD WITH HUMMUS
CRUMB FRIED MUSHROOM
VERMICELLI ROLL
MUSHROOM VOL-AU-VENT
CHEESE SAMOSA
COTTAGE CHEESE SHISH TAOUK

Grilled Snacks/Clay Oven

PANEER HARA MASALA
PANEER TIKKA SHASLIK
PANEER TIKKA KALI MIRCH
TANDOORI ALOO MOTIA
STUFFED TANDOORI MUSHROOM
TANDOORI VEG. SEEKH KEBAB
TANDOORI PHALON KI SEEKH

Saath mein:

MINT CHUTNEY, TOMATO SAUCE, SALSA



Veg. Dim Sum and Bao Counter

CORN & SPINACH DIM SUM

TOFU & VERMICELLI DIM SUM

PAK CHOY & BLACK MUSHROOM

TOFU BAO

Veg. Sushi Counter

YASAI

ASPARAGUS TEMPURA

BEETROOT & FETA CHEESE

AVOCADO

Pizza Counter

ORIGINAL MARGHERITA

(superb cheese)

FRESH VEGGIE

(onion, capsicum, tomato & cheese)

FARMHOUSE

(onion, capsicum, mushroom, tomato & cheese)

VEGGIE SUPREME

(onion, capsicum, mushroom, corn, tomato, black olive, jalapeno & cheese)

CLASSIC ITALIAN

(crisp capsicum, fresh tomato, black olive, golden corn & cheese)



Salad and Raita

CAPRESE SALAD

(cherry tomatoes served with melted mozzarella infused with herbs)

TANGY GHERKIN FARMHOUSE

*(baby corn marinated with secret seasoning served with chopped veggies
& topped with gherkins)*

WATER CALTROP VEGGIE SALAD

(water chestnut served with chopped veggies)

GINGER SPICED MELON GARDEN

(fresh melon & papaya topped & tossed in ginger vinaigrette dressing)

MINI IRISH COBBLER DRESSED IN GREEK YOGHURT

*(baby potato marinated with secret seasoning
& served with yoghurt dressing)*

TUSCAN TORTELLINI SALAD

(fusion salad of pasta blend with white & red sauce)

KIMCHI SALAD

*(a very famous thai inherited recipe with secret seasoning on
julienne cut veggies)*

CHICKPEA SALAD

*(Indian inherited tongue twister spiced boiled chana with
chopped onion, capsicum etc)*

FRESH GARDEN GREEN SALAD

*(seasonal fresh green salad cut live, sliced on a bed of ice
& served with a dressing of your choice)*

VINAIGRETTE ONION

(small onion dipped in vinaigrette syrup for a tangy zest)

ACCOMPANIMENTS

(pickle, chutney, green chilli, dahi bhalle, plain curd & papad)



Main Course

Indian

PANEER KASTOORI METHI

(chunks of Indian cottage cheese drowned in a rich tangy sauce laced with cream, with hint of chilli - a true maharaja cuisine. Finished with kastoori methi)

PANEER HASRAT-E-HUSN

(barrels of cottage cheese cooked in a rich tomato curry)

HING DHANIYA KE CHATPATE ALOO

(cubes of baby potatoes, cooked in home grounded spices)

CORN METHI MALAI

(fresh corn & methi, cooked in white gravy with Indian herbs)

KHUMBH HARA PIYAZ

(button mushroom with spring onion in semi dry gravy)

GOBHI LACHHA ADRAKI

(a typical combination of cauliflower garnish with laccha ginger)

KAJU MATAR MAKHANA

(cashews, peas & foxnuts cooked together in a delectable blend)

RATTAN MANJUSHA-ANJEER BHARE KOFTE

(rich & creamy spinach dumplings stuffed with delicately sweet figs)

DAL MAKHANI

(lentils slow cooked for 12 hours, on our tandoor)



Main Course

Subziyon Ka Sangam - Served From Live Tawa

KATHAL KEEMA ON TAWA WITH ROOMALI ROTI

VEGETABLE GALAUTI KEBAB WITH ULTE TAWA KA PARANTHA

SOYABEAN CHAAP MASALA ON TAWA

SUBZ BHARWAN TAWA

(assorted vegetables - lotus roots, ladyfinger, capsicum, tomatoes & small brinjal)

EXOTIC TAWA TAKA TAK

(zucchini, babycorn, mushroom, red/yellow bell pepper, broccoli & snow peas)

PANEER TAWA MASALA

Biryani Station

PLAIN DUM BIRYANI

KATHAL BIRYANI

SUBZ DUM PARDA HYDERABADI BIRYANI

GRATED CARROT & BROWN ONION PULAO

NAVRATAN PULAO

(served with mirch ka salan)

Rajasthani

DAL PANCHMEL

BATI

CHURMA

JODHPURI GATTE

MONGRI METHI

KER SANGRI KI SUBZI

PANEER LONG LATTA

RAJASTHANI DUM ALOO

MIRCHI PULAO

STUFFED BIKANERI PARANTHA



Main Course

Ghar Ki Rasoi Se

LIVE DAL TADKA COUNTER

(three types of dal: Chenna dal, Arhar, Dhuli Urad & Moong ki dal)

ALOO METHI

(fenugreek and potato stir fried with yogurt & seasoning)

CHAUNKI MATAR

(a Rajasthan speciality)

BHARWAN BHINDI MASALA

GAJAR MATAR KI SUBZI

BHARWAN TINDA

SOOKHI ARBI

DAHI KUNDA, SHAKKAR, DESI GHEE, BURA, BHUNNI HARI MIRCH

AMRITSARI PUNJABI CUISINE

AMRITSARI STUFFED KULCHA

AMRITSARI CHOLEY

PIYAZ & MOOLI KI CHUTNEY

BAIGAN KA BHARTA

ALOO & BADI KI SUBZI

PANEER BHURJEE

RAJMA MASALA

AMRITSARI KADI PAKORA

STEAMED RICE

SARSON KA SAAG WITH MAKKI KI ROTI (SEASONAL)

WHITE BUTTER & JAGGERY



Main Course

Dastaan-E-Tandoor - Breads

BESAN KI ROTI

HARI MIRCH KA PARANTHA

LAL MIRCH KA PARANTHA

(multi-layered whole wheat buttered bread topped with red chilli & butter)

PUDINA PARANTHA

(multi-layered whole wheat buttered bread topped with mint powder)

LACCHA PARANTHA

(multi-layered whole wheat buttered bread topped with butter)

BUTTER NAAN

(made from fermented refined flour cooked in charcoal tandoor with butter)

CHUR CHUR NAAN

TANDOORI ROTI

Special Papad Live From Hapur

RICE PAPAD

ALOO PAPAD

ANARDANA PAPAD

CHANE KI DAL KA PAPAD

URAD DAL HALKI LAL MIRCH PAPAD

MOONG DAL ROASTED KALI MIRCH PAPAD

MOONG DAL ROASTED LAL MIRCH PAPAD



Italian Pasta - Live Station

PASTA PIACERE

(pasta of your choice)

PENNE ALA NAPOLITANA

(pasta tossed in olive oil with fresh tomato sauce & finished with parmesan cheese)

PENNE ALA PUTTANESCA

(pasta tossed with dried red chilies, olives & caper in fresh tomato sauce)

FARFALLE CON SALSA DI FUNGHI E PANNA

(pasta tossed in fresh mushroom cream sauce with white wine)

SPAGHETTI AGLIO-e-OLIO

(this simple dish combines aromatic & delicious ingredients with garlic, olive oil & herbs)

FRESHLY BAKED ASSORTED BREADS

(french rolls, hard rolls, mini croissants, herb mini bread sticks, garlic & cheese toasted bread, multi grain brown bread & focaccia)

Mediterranean

BAKED SPINACH WITH CORN & MUSHROOM

CHEESE CANNELLONI

VEGETABLE LASAGNE

SPANISH POTATO

(Spicy baby potatoes with onion & juliennes of peppers)

MOSAÏQUE DE FROMAGE

(Grilled cottage cheese served with tangy tomato sauce)



The Mongolian Grill - Live Station

STIR FRY STATION

(exotic seasonal vegetables stir fried to perfection in the sauce of your choice)

SHIITAKE SOYA SAUCE

Oyster Sauce

Black Pepper Sauce

Black Beans Sauce

THAI SAUCE

Thai Red Curry - A Sweet, Sour & Chilli Combination

Thai Green Curry - Spiced Garlic & Green Chilli Sauce

VEGETABLES

*zucchini, carrots, mushrooms, button mushrooms, shiitake mushrooms,
noodles, rice, assorted peppers, bamboo shoot, coriander, snow peas, pak
choy, chinese cabbage, spinach, sprouted beans, broccoli & cauliflower*

RICE & NOODLES



Indian Desserts

CRISPY JALEBI IN DESI GHEE WITH DANEDAR RABRI

MOONG DAL HALWA WITH KHOYA & DRY FRUITS

KESAR PISTA STUFFED GULAB JAMUN

KESAR PISTA RASMALAI

KESARI RAJBHOG

PINEAPPLE HALWA

GAJAR KA HALWA (SEASONAL)

SHAHI TUKRA

SHAHI PHIRNI IN KULHAR

ANGOORI RASMALAI

GULABI KHEER

ORANGE KHEER

MILK CAKE KHURCHAN

BAKED BOONDI

Kulfi Counter

TILLI WALI KULFI

PAN KULFI

FRESH FRUIT CREAM KULFI

MANGO KULFI

KESAR PISTA KULFI





International Desserts

PASTRIES

*marble/honey/mango
butterscotch/kiwi/strawberry
black forest/pineapple/chocolate truffle*

PUDDINGS

pineapple/black forest/strawberry/truffle pudding

SOUFFLÉ

*mango soufflé/lemon soufflé/almond soufflé/chocolate
soufflé/orange soufflé*

MOUSSE

chocolate mousse/mango mousse/strawberry mousse

ICE CREAM COUNTER

*vanilla, chocolate, butter scotch & strawberry served with hot
chocolate, strawberry syrup & nuts*



Hot Beverages

Tea

GREEN TEA

LEMON TEA

TULSI TEA

BLACK TEA

HERBAL TEA

(with brown sugar, sugar free & fresh milk)

PUSHKAR CHAI

*(traditional chai from pushkar, rajasthan served in
kulhad - only in winters)*

GARAM DOODH KI KADHAI

*(hot kesar pista badam milk served in khurja &
kolkata kulhad)*

Coffee

ESPRESSO

CAPPUCCINO

(espresso, half steamed & half foamed milk)

CAFÉ LATTE

(flavoured version of our smooth cappuccino)





Extra Arrangements

Pheron Par Service

(only for weddings)

ROASTED BADAM

SALTED KAJU

PISTA LAUJ

ESPRESSO COFFEE

DRINKING WATER BOTTLES

SOFT DRINKS

ASSORTED COOKIES

KESAR PISTA HOT MILK *(in winter)*

KESAR PISTA COLD MILK *(in summer)*