



silver
MENU
NON VEGETARIAN



Appetizers - Pass Around

Non-Vegetarian

CHEESE CHICKEN TIKKA

MURG TIKKA SZECHUAN

MUTTON SHAMI SLIDERS

GHEE ROAST MUTTON TIKKA ON TORTILLA BREAD

SMOKED CHICKEN TOSSED IN BULLET CHILLI & PEANUTS

CHILLI FISH DRY

FISH CHETTINAD

Vegetarian

KAFIR LIME PANEER TIKKA

CRISPY BABY POTATOES WITH BEAN SPROUTS & LEMON GRASS

CORN & SPINACH BULLET

MUSHROOM KI GALAWAT

BURNT GARLIC DAHI KEBAB

SPINACH & CHEESE BALLS

MUSHROOM VOL-AU-VENT





Chatori Chaat Counter

PANI POORI WITH THREE TYPES OF WATER

BHALLA PAPDI CHAAT

DILLI KA MATTRA WITH KHAUSTA KACHORI

AGRA SPECIAL STUFFED COCKTAIL CHILLA

ALOO TIKKI (PANEER, BANANA & CORN)

BANARSI PALAK PATTE KI CHAAT

MORADABADI DAAL WITH BISCUIT ROTI

THAI PAV BHAJI

MINI SAMOSA & KACHORI WITH RAJASTHANI CURRY

Soups

LIVE SOUP COUNTER WITH 3 VEG. / 3 NON-VEG.

TOMATO & BASIL SOUP

Live Dim Sum Counter

CORN & SPINACH DIM SUM

TOFU & VERMICELLI DIM SUM

PAK CHOY & BLACK MUSHROOM DIM SUM

SHANGHAI CHICKEN DIM SUM

LAMB & CORN DIM SUM

CHICKEN & CHIVES SIU MAI





Salad and Raita

CAESAR SALAD

AMERICAN CORN & PEPPER SALAD

FRESH SEASONAL KUCHUMBER SALAD

HYDROPONIC SALAD

FRESH SPROUTED SALAD

(with lemon & olive oil dressing)

APPLE & WALNUT SALAD

FRESH GARDEN GREEN SALAD

TOMATO & MOZZARELLA SALAD

GREEK SALAD

DAHI BHALLA WITH SAUNTH

MAKE YOUR OWN RAITA

(mixed veg., fruit, mustard aloo, burnt garlic & pineapple)

ASSORTED ROASTED PAPAD & ACHAR BAR





Main Course

Indian (Non. Vegetarian)

MUTTON NIHARI

MUTTON ON TAWA

(mutton cut, keema kaleji, gorda kapoore and brain with anda parantha)

CHICKEN TIKKA MASALA ON TAWA - LIVE COUNTER

BUTTER CHICKEN BONELESS

Indian (Vegetarian)

LIVE COUNTERS

PANEER TIKKA MASALA ON TAWA

VEG. TAWA TAKA TAK

AMRITSARI CHOLE & KULCHA

SOYA CHAAP MASALA ON TAWA WITH ROOMALI ROTI

YELLOW DAL TADKA

PANEER DHANIYA ADRABI

NUTRI KEEMA ON TAWA

SARSON KA SAAG WITH MAKKI KI ROTI, WHITE BUTTER & GUDH

ANJEER BHARE KOFTE / MALAI KOFTA

MUSHROOM HARA PIYAZ

CHAUNKI MATAR

DAL MAKHANI

JEERA PULAO

VEGETABLE BIRYANI

ASSORTED INDIAN BREADS



Main Course

Rajasthani

LAAL MAAS

GATTE KI SUBZI

PAPAD MANGORI

SANGRI KI SUBZI

BIKANERI PARANTHA

Oriental

LIVE TEPPANYAKI COUNTER

(10 kinds of asian greens, four types of sauce- thai red curry, green curry, black pepper sauce and black beans sauce with rice and noodles)

International

VEG. PASTA & RISOTTO (LIVE COUNTER)

COTTAGE CHEESE STEAK WITH B.B.Q SAUCE (LIVE COUNTER)

GRILLED FISH WITH LEMON BUTTER SAUCE (LIVE COUNTER)

VEG. AU-GRATIN ON A BED OF SPINACH

ROSEMARY POTATO

PARSLEY BUTTER RICE

INTERNATIONAL BREADS





Desserts

KING SIZE GULAB JAMUN
CRISPY THIN MINI JALEBI WITH COCONUT RABRI
MALAI MOHAN BHOG
GUDH KE SANDESH
MILK CAKE KHURCHAN
ASSORTED TILLI WALI KULFI
GOLRAS (A-2 PROTEIN MILK RASGULLA)
GAJAR KA HALWA
BAKED BOONDI
THANDAI KESAR PHIRNI
MISHTI DAHI
PEANUT BUTTER BROWNIE GOOEY
NARIYAL PANNI MALAI MOUSSE
MANGO RASMALAI CHEESE CAKE
MATHURA PEDA
BUTTERSCOTCH
CHOCOLATE MOUSSE CAKE



Hot Beverages

Coffee

CAPPUCCINO

(espresso shot topped with heated cream milk)

CAFÉ LATTE

(concentrated espresso shot topped with heated cream milk)

ESPRESSO

*(25-30 ml of espresso beverage with a thick golden cream on top,
has an intense flavour & a long lasting after taste)*

CAFÉ FRAPPÉ

(Iced beverage blended to produce a tasty, foamy & refreshing drink)

Tea Junction

(with assorted cookies & sweet buns)

JASMINE

DARJEELING

EARL GREY

LEMON

MASALA TEA