



silver
MENU
VEGETARIAN



Mocktails

FRUIT PUNCH
STRAWBERRY SHAKE
MANGO SHAKE
CHOCOLATE SHAKE
VIRGIN MOJITO
JALJEERA
FRESH LIME SODA
GINGER BREW
STRAWBERRY CRUSH
ASSORTED SOFT DRINKS
MINERAL WATER (200ML)

Chatori Chaat Counter

PANI POORI WITH THREE TYPES OF WATER
BHALLA PAPDI CHAAT
DILLI KA MATAR KULCHA
AGRA SPECIAL STUFFED COCKTAIL CHILLA
ALOO TIKKI
PAV BHAJI
MINI SAMOSA CHAAT





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.



Multicuisine Snacks on Rotation

Indian

PANEER HARA MASALA

*(homemade cottage cheese marinated with chef's special mint chutney
roasted in charcoal)*

PANEER TIKKA ACHAARI

*(cottage cheese chunks marinated with achaari masala. served with mint
chutney)*

DUM PUKHT HARA KEBAB

(a fine dum pukht preparation of spinach & lentil. served with mint chutney)

KALMI VADA

(south Indian delicacy made from chana dal. served with coconut chutney)

DAHI KE KEBAB

(a melt in mouth yogurt kebab)

Oriental / Thai

PO-PIA-THOT (CIGAR ROLL)

*(deep fried bite-sized spring rolls stuffed with juliennes of vegetables,
served with sweet chill garlic sauce)*

VEGETABLE MANCHURIAN

CHILLI PANEER

CRISPY CHILLI HONEY POTATO

(finger potato in honey chilli sauce topped with sesame seeds)

Continental / Mediterranean

STUFFED PITA BREAD

PANEER SHASLIK

VERMICELLI ROLL

MUSHROOM VOL-AU-VENT





Soup Counter

LEMON CORIANDER SOUP

MUSHROOM & BADAM KA SHORBA

TOMATO & BASIL SOUP WITH BREADSTICKS & BUTTER

Salads and Raita

CAESAR SALAD

AMERICAN CORN & PEPPER SALAD

FRESH SEASONAL KACHUMBER SALAD

RUSSIAN SALAD

FRESH SPROUTED SALAD WITH LEMON & OLIVE OIL DRESSING

APPLE & WALNUT SALAD

FRESH GARDEN GREEN SALAD

PASTA SALAD

TOMATO & MOZZARELLA SALAD

GREEK SALAD

DAHI BHALLA WITH SAUNTH

MIXED VEG. RAITA

ACHAAR/PAPAD/CHUTNEY



Main Course

Indian

PANEER KASTOORI METHI

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

PANEER DO PYAZA

(succulent paneer cubes simmered with caramelized onions in a rich, aromatic gravy)

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)

SUBZ BHARWAN TAWA

(assorted vegetables - kamalkakri, okra, capsicum, tomatoes & small baigan)

RATTAN MANJUSHA-ANJEER BHARE KOFTE

(rich and creamy spinach dumpling stuffed with delicately sweet figs)

DAL MAKHANI

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



Main Course

Ghar Ki Rasoi Se

BHINDI MASALA

(okra cooked with tomatoes, ginger & shallots)

ALOO METHI

(fenugreek and potato stir fried with yogurt & seasoning)

BHARWAN BAIGAN

(tender baby eggplants stuffed with a spiced, tangy filling)

CHAUNKI MATAR

(a Rajasthan speciality)

LIVE DAL TADKA COUNTER

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

SERVED WITH PHULKA (LIVE COUNTER)

Amritsari Punjabi Cuisine

SPECIAL AMRITSARI KULCHAS

(served with Amritsari channa, mooli chutney & piyaz chutney)

AMRITSARI KADI PAKODA

(curd and gram flour mixture, cooked with cracked cumin seeds)

SHAHI RAJMA RASEELE

(red kidney beans cooked with whole Indian spices and tomato puree)

SARSON KA SAAG WITH MAKKI KI ROTI (SEASONAL)

MIRCHI PULAO

(pulao made with fresh green chilies & shahi jeera)



Main Course

Rajasthani / Marwari Food

BEDMI POORI

(a Rajasthani delicacy of semolina & flour)

RASILADAAR ALOO

(Rajasthani aloo best paired with bedmi poori)

PAPAD MANGORI

PANEER LONG LATTA

JODHPURI GATTA

(gram flour dumplings cooked in sharp cumin and asafoetida gravy)

KER SANGARI KI SUBZI

Biryani / Pulao

SUBZ DUM HYDERABADI PARDA BIRYANI

(basmati rice cooked on dum to perfection with dices of an assortment of seasonal vegetables with condiments & spices, with a touch of saffron)

KATHAL BIRYANI

JEERA RICE

(basmati rice cooked on dum to perfection with roasted jeera)



Main Course

Indian Breads

ROTI

(whole wheat bread baked in charcoal tandoor)

BUTTER NAAN

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

PLAIN NAAN

(made from fermented refined flour cooked in charcoal tandoor)

LACCHA PARANTHA

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

LAL MIRCH KA PARANTHA

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

PUDINA WALA PARANTHA

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

MISSI ROTI

(special Bengal gram flour bread)





Italian - Live Pasta Station

PASTA A PIACERE

(pasta of your choice)

PENNE ALA NEAPOLITAN

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

PENNE ALA PUTTANESCA

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

FARFALLE CON SALSA DI FUNGI E PANNA

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

SPAGHETTI AGLIO-e-OLIO

(this simple dish combining aromatic and delicious ingredients with garlic, olive oil and herbs)

FRESHLY BAKED ASSORTED BREADS

(french rolls, hard rolls, mini croissants, herb mini breadsticks, garlic & cheese toasted bread, multigrain brown bread & focaccia)



Mediterranean

BAKED SPINACH WITH CORN & MUSHROOM

CHEESE CANNELLONI

SPANISH POTATO

(spicy baby potatoes with onion & juliennes of peppers)

MOSAÏQUE DE FROMAGE

(grilled cottage cheese served with tangy tomato sauce)

Chinese Flaming Wok

VEG. MANCHURIAN

(chopped vegetable dumpling prepared with Chinese soya curry)

SWEET & SOUR VEGETABLES

(assorted english vegetables with bell pepper in tomato tangy sauce)

ASSORTED VEGETABLE CHINESE GREENS

(broccoli, baby corn, zucchini & asparagus tossed in Chinese style)

VEG. HAKKA NOODLES

(truly Shanghai style vegetable noodles)

VEG. FRIED RICE

(assorted cube size vegetables tossed with aromatic steam rice)



The Mongolian Grill - Live Station

STIR FRY STATION

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

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



Desserts

Indian Hot

NANO JALEBI TILL-WALI (LIVE COUNTER)

(small sized traditional flour-based jalebi dipped in saffron & rose syrup, served with cold kesar rabri)

KADAI MILK IN KULHAR

PISTA STUFFED GULAB JAMUN

(homemade cottage cheese dumpling stuffed with cardamom and pistachio)

MILK CAKE KHURCHAN (LIVE COUNTER)

(homemade milk cake sauté with milk on hot tawa)

KESARI MOONG DAL HALWA

(yellow lentil prepared in pure desi ghee with sugar & flavoured cardamom)

GAJAR KA HALWA (SEASONAL)

(grated carrots prepared in desi ghee with castor sugar & garnished with dry fruits)

PINEAPPLE KA HALWA

(grated pineapple prepared in desi ghee with castor sugar & garnished with pistachio flakes)

Indian Cold

KESRIYA RASMALAI

KESARIYA RAJBHOG

SHAHI PHIRNI

(ground rice cooked in milk flavoured with saffron, topped with pistachio flakes)

SHAHI TUKRA

(a pure Awadhi delicacy of white bread served with kesar rabri)

ASSORTED TILLI WALI KULFI

ICE CREAM COUNTER

(vanilla, chocolate, butterscotch & strawberry, served with hot chocolate, strawberry syrup & nuts)





Desserts

Continental

HAZELNUT MOUSSE

(crunchy hazelnut chocolate mousse)

TIRAMISU

(a famous mascarpone cheese dessert from Italy)

ASSORTED FRUIT TARTS

(fresh fruit-based Russian tarts with crispy crust and soft light inners)

CHOCOLATE TART

(tart with different imported chocolate fillings)

BLACK FOREST CAKE

(rich white chocolate cake topped with chocolate flakes and imported cherry)

Hot Beverages

PUSHKAR MASALA TEA (PASS AROUND)

(a traditional Rajasthani tea with special masala)

COFFEE (LIVE COUNTER)