

## **NON-VEGETARIAN MENU (A)**

### **PRE DINING NON-VEG STARTERS (Choose any Five)**

#### **MURG TIKKA KALI MIRCH**

(Boneless chicken marinated with cashew nut and cheeses hang curd and  
Crushed black pepper, cooked in charcoal grill)

#### **BHATTI MURG TIKKA**

(Boneless chicken marinated with hung curd and Indian spices)

#### **CHILLI CHICKEN**

(Chicken morsels spiced with green chilies and tossed with sweet peppers and  
Chinese spices)

#### **CHICKEN SEEKH KEBAB**

(Seasoned minced chicken flavored with Indian spices, cooked in clay oven)

#### **MUTTON SEEKH KEBAB**

(Seasoned minced lamb flavored with Indian spices, cooked in clay oven)

#### **MUTTON SHAMI KEBAB**

(Shallow fried mutton and chana dal kebab)

#### **LASUNI FISH TIKKA**

(Boneless fish marinated with yoghurt garlic and Indian spices)

#### **AMRITSARI FISH**

(Sliced marinated fish with Indian spices, gram flour and crispy deep fry)

#### **FISH ORLEY**

(Beer battered fried fish served with tartar sauce)

#### **CHICKEN FINGER**

(Crumb fried Chicken finger served with thousand island sauce)

### **STARTERS (Choose any Five)**

#### **PANEER TIKKA (ZAFRANI / AFGANI / HARYALI / PAPAD CRUSTED)**

(Cubes of cottage cheese marinated with yogurt and Indian spices)

#### **TANDOORI ALOO**

(Potato stuffed with resin, nuts and chips)

#### **TANDOORI SOYA TIKKA (ACHARI / MALAI)**

(Soya cubes marinated with Curd, Indian spices, cooked in clay oven)

#### **BHUTTE KI SEEKH**

(Means corn mixed with Indian spice, cooked in clay oven)

#### **DAHI KE KEBAB**

(Hanged yogurt's patties served deep fried)

**KHUMB KE KEBAB**

(Spinach Stuffed mushrooms cooked in clay oven)

**HARA BHARA KEBAB**

(Shallow fry kebab of minced Vegetables and Spinach, flavored with Indian spices)

**MATAR KI POTLI**

(Deep fried flour dumpling stuffed with green peas and cottage cheese)

**BEETROOT AND WALNUT KEBAB**

(Shallow fried kebab of beetroot, walnut and spices)

**HEENG MATAR KI TIKKI**

(Shallow fried green Pea Tikki flavoured with hing)

**KATHAL TIKKA**

(Jackfruit marinated with gram flour, curd and Indian Spices grilled in tandoor)

**SZECHUAN CHILLY PANEER**

(Batter fried cottage cheese tossed with red and yellow capsicum in Szechwan style)

**CORN & CHEESE CIGAR ROLL**

(Deep fried bite size corn and cheese rolls served in short glass with sweet chilly sauce)

**JALAPENO CHEESE CROQUETTES**

(Crumb fried jalapeno and cheese bullets)

**SPINACH AND CORN QUICHE**

(Bite size backed tarts stuffed with spinach and corn)

**THAI SPRING ROLL**

(Julienne of carrots and cabbage rolled in bite size thin sheets & crispy fried.)

**GOLDEN FRIED BABY CORN**

(Batter fried baby corn served with hot garlic sauce)

**HONEY CHILLY POTATO**

(Deep fried baby potato tossed with honey, tomato ketchup and chili paste)

**DRY MANCHURIAN**

(Dumpling of vegetables deep fried and tossed with onion, garlic, soya sauce)

**CRISPY WONTONS**

(Stuffed vegetable deep fried wonton served with hot garlic sauce)

**MASALA IDLI**

(Steamed Idli tossed with south Indian spices served with ginger chutney)

**SOUP (Choose any Two)**

**CREAM OF TOMATO**

(Creamy tomato soup served with bread croutons)

**TOMATO DHANIYA KA SHORBA**

(Tangy tomato soup flavored with ginger and fresh coriander)

**VEG. SWEET CORN SOUP**

(Sweet corn soup made with tender corn kernels and spices)

**VEGETABLE MAN CHOW SOUP**

(Chinese vegetable soup with crispy noodles on side

Served with chilly vinegar, soya and chili sauce)

**CHICKEN HOT & SOUR**

(Soup made with Chicken, Carrot, Egg drop, Soya sauce and spices)

**CHICKEN MAN CHOW SOUP**

(Chinese Chicken soup with crispy noodles on side

Served with chilly vinegar, soya and chili sauce)

**KHOW SUEY SOUP (live)**

(Khow suey, is a noodle soup made of Thai spices and coconut milk with choice of vegetables, Chicken, Boiled egg, brown garlic, Roasted pea nuts, brown onion..)

**SALADS any (Six)**

**VEGETABLE CRUDITÉS SALAD**

(Seasonal freshly cut cucumber, tomato, carrots, reddish served with lemon vinaigrette dressing)

**SPROUTED SALAD**

(Mix sprouted with chopped onion, capsicum, tomato in tangy dressing)

**ALOO CHANA CHAAT**

(Boiled chick peas and potato dices tossed with chat masala and lemon and tamarind chutney)

**CLASSIC CAESAR SALAD**

(Ice berg lettuce with condiments like oven dried tomatoes, croutons and Caesar dressing)

**PASTA SALAD**

(Freshly boiled pasta tossed with Thousand Island dressing)

**RUSSIAN SALAD**

(Boiled diced carrots, potato, beans, green peas and pineapple with creamy mayonnaise)

**FATTOUSH SALAD**

(Diced cucumber, bell peppers, onion, tomato, mix lettuce, feta cheese, olives tossed in vinaigrette dressing garnished with oregano)

**SPICY MEXICAN CORN SALAD**

(Corn kernels and diced bell peppers tossed in chilly vinaigrette dressing)

**LACCHA ONION, GREEN CHILI, LEMON**

**SIRKA ONION**

Mixed Pickle, Papad

**MAIN COURSE (Choose any Three)**

**NON-VEGETARIAN**

**KADAI CHICKEN**

(Chicken, capsicum, onion and tomato in spicy rich gravy with Indian spice)

**MURG MAKHANWALA**

(Tandoor cooked Chicken in smooth tomato gravy)

**CHICKEN TIKKA LABABDAR**

(Boneless Chicken cooked in onion, tomato and cashew gravy)

**MUTTON ROGAN JOSH**

(Mutton, curry cut cooked with Indian spices, onion and tomato gravy)

OR

**MUTTON RARA**

(Mutton, curry cut and mutton mince cooked with Indian spices, onion and tomato in thick gravy)

**FISH CURRY**

(Fish cooked with Indian spice and onion, tomato gravy)

**VEGETARIAN (Choose any Five)**

**PANEER BUTTER MASALA**

(Cottage cheese cube in cashew nut onion and tomato gravy with Indian spice)

**KADHAI PANEER**

(Cottage cheese, capsicum, onion and tomato in spicy rich gravy with Indian spice)

**NAV RATAN CORMA**

(Navratan korma is a rich luxurious curry dish made with mixed vegetables and lots of dry Fruits)

**DAM ALOO KASHMIRI**

(Slow Cooked baby potato in fennel flavoured gravy)

**MATAR METHI MALAI**

(Matar methi malai is a smooth, rich and delicious curry made with cashews, peas, fenugreek and spices)

**MALAI KOFTA**

(Cottage cheese kofta simmered in cashew nut gravy)

**MIX VEGETABLE**

(Exotic vegetables tempered in mustard oil and Indian spices)

**ALOO GOBHI ADRAKI**

(Cauliflower and Potato cooked with smoky Indian spice)

**SARSON KA SAAG (Seasonal)**

(Fresh mustard leaves and fresh spinach leaves cooked with Punjabi spices)

With Makki ki Roti Gur & Makhan

**PALAK CORN**

(Smooth paste of Spinach and mix with Corn)

**MAKAI KHUMB HARA PYAZ**

(American corn, mushroom and spring onion cooked with onion – tomato gravy)

**PUNJABI KADHI PAKORA**

(Deep fried fritters dunked in a yogurt based curry made with besan and spices)

**SOYA CHAAP CURRY**

(Soya chaap curry is a delicious vegetarian gravy of onion, tomato and cashew)

**KURKURI BHINDI**

**BHINDI MASALA**

(Shallow fry Okra cooked with Onion and Tomato)

**LENTIL (Choose any Two)**

**DAL MAKHANI**

(Black lentils simmered overnight, finished with butter and cream)

**YELLOW DAL TARKA -LIVE**

(Dal Arhar tempered with cumin, onion, tomato, garlic, ginger and spices)

**RAJMA**

(Red kidney beans in a thick gravy with many Indian spices)

**DAL PANCHMEL**

(Five different lentil tempering in Ghee and Asafetida)

**AMRITSARI CHOLE**

(White chickpeas curry made in Punjabi style)

**TAWA VEGETABLE -LIVE**

(Karela, Arbi, Lotus stem, Bhindi, Bengan)

**RICE (Choose any Two)**

CHICKEN BIRYANI

MUTTON BIRYANI

SUBZ BIRYANI

KATHAL KI BIRYANI

JEERA RICE

STEAM RICE

**CURD (Choose any Two)**

MIX RAITA

BOONDI RAITA

DAHI BHALLA

CUCUMBER RAITA

PINE APPLE RAITA

MIX FRUIT RAITA

**INDIAN BREAD FROM TANDOOR**

Laccha Parantha, Pudina parantha

Garlic Naan, Butter Naan, Plain Naan

Roti, Missi Roti

**ORIENTAL CUISINE (Choose any two)**

KUNG PAO CHICKEN

(Stir-fried Chinese dish made with cubes of chicken, peanuts, vegetables and chili pepper)

**CHICKEN THAI RED CURRY**

(Chicken cubes cooked with coconut milk and Thai spices)

**KUNG PAO COTTAGE CHEESE**

(Stir-fried Chinese dish made with cubes of cottage cheese, peanuts, vegetables and chili pepper)

**EXOTIC VEGETABLES IN BLACK BEAN SAUCE**

(Stir fried baby corn, mushroom, broccoli and Bok Choy in black bean sauce)

**VEGETABLE MANCHURIAN**

(Mix vegetables dumplings cooked in soya garlic sauce)

**VEG. THAI GREEN CURRY**

**VEG. FRIED RICE**

**TAPANYANKI COUNTER -LIVE**

**Non-Veg.**

Fish and chicken

**Vegetables:**

Broccoli, Baby corn, Mushroom, Black Fungus, Cherry Tomato, French Beans,

Snow Peas, Zucchini, Red-Yellow Bell pepper, Green Capsicum, Chinese

Cabbage, Cauliflower, Carrot, Spring Onions, Bok Choy, Spinach, Bean sprout

**Sauces:**

Teriyaki Sauce, Black Bean, Oyster sauce, Hot Garlic

Served with

Noodle & rice

**CONTINENTAL CUISINE (Choose any two)**

**CHICKEN LASAGNA**

(Backed pasta dish made with layered pasta sheet and mixture of chicken, sauce and cheese)

**VEGETABLE LASAGNA**

(Backed pasta dish made with layered pasta sheet and mixture of vegetable, sauce and cheese)

**SAUTEED VEGETABLE**

(A delicious mix of fresh Zucchini, Coloured Bell Peppers, Broccoli, Cherry tomato, mushroom

etc. tossed with Garlic and butter)

**MASHED POTATO**

**PIZZA STATION - Live**

**LIVE: THIN CRUST PIZZA'S IN OVEN**

Choose from varieties of ingredients to create your own Pizza

Chicken, Broccoli, Zucchini, Bell Pepper, Capsicum, Mushroom, Corn,

Onion, Green Olive, Black Olive,

Jalapeno and Basil

**ACCOMPANIMENTS**

Tabasco, Oregano, Chili Flakes & Olive Oil

**PASTA STATION – LIVE**

Penne

Fusilli

Spaghetti

Condiments

Sun Dry Tomatoes, Black Olives

Broccoli, Baby Corn, Zucchini, Basil Pesto, Parmesan

Pasta Sauce

Arrabbiata and Cheese Sauce

**DESSERTS (Choose any SIX)**

HOT DESSERTS

GULAB JAMUN

MOONG DAL HALWA

GAJAR KA HALWA (SEASONAL)

KESARI JALEBI WITH RABRI- LIVE

PINE APPLE HALWA

MALPUA WITH RABRI

HOT CHOCOLATE BROWNIE

CHOCOLATE MUD CAKE

COLD DESSERTS

SHAHI TUKDA

ROSE KHEER

CREAM CARAMEL PUDDING

BLUE BERRY CHEESE CAKE

FRUIT TRIFLE PUDDING

BREAD BUTTER PUDDING

KESHARI RASMALAI

FRUIT TRIFLE PUDDING

CHOCOLATE MOUSSE

STRAWBERRY CHEESE CAKE

VANILLA ICE-CREAM WITH NUTS AND CHOCOLATE SAUCE

TILLA KULFI

**EXTRA COUNTER @ 250 Per Counter**

**SUSHI COUNTER**

**NON-VEGETARIAN**

Crab Roll

Crunchy Chicken Roll



**VEGETARIAN**

Avocado & Cucumber

Vegetable and cream cheese roll

SERVED WITH

Light Soya Sauce

Wasabi

Pickled Ginger

**DIMSUM COUNTER**

DIM SUM

**NON-VEGETARIAN**

Chicken Basil

**VEGETARIAN**

Crystal vegetable

Three Mushroom Dim Sum

Spinach & Pok choy

**SERVED WITH**

Homemade Chilly Oil

Soya Sauce

**GALOUTI COUNTER**

**MUTTON GALOUTI**

**JIMIKAND KI GALOUTI**

SERVED WITH

ULTA TAWA PRANTHA

**LEBANESE COUNTER**

FALAFEL

**CHICKEN SHAWARMA**

**COLD DIPS**

Hummus bi Tahina

Babaghanoush

Labneh Zatar

Muhammara

**Served with**

Pita and Lavash