

VEGETARIAN MENU (A)

STARTERS (Choose any Ten)

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, flavoured 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)

KHOW SUEY SOUP

(Khow suey, is a noodle soup made of Thai spices and coconut milk with choice of vegetables and 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 Seven)

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 PYZ

(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

SUBZ BIRYANI (Choose any Two)

(Rice cooked with assorted vegetables, Indian spice flavored of saffron and rose water)

KATHAL KI BIRYANI

MOTI PULAO

JEERA RICE

STEAM RICE