

NON-VEGETARIAN MENU (C)

PRE DINING NON-VEG. STARTERS (Choose any Three)

CHICKEN TIKKA

(Chicken Pieces marinated with hung curd and spices cooked in tandoor)

MURG TIKKA KALI MIRCH

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

CHILLY CHICKEN

(Chicken morsels tossed with sweet peppers and Chinese spices)

MUTTON SEEKH KEBAB

AMRITSARI FISH

(Crispy deep fried marinated fish with Indian spices and gram flour)

VEG. STARTERS (Choose any Three)

ZAFRANI PANEER TIKKA

(Cubes of cottage cheese marinated with yogurt and Indian spices, cooked in clay oven)

TANDOORI SOYA TIKKA

(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

(Marinated mushrooms cooked in clay oven)

HARA BHARA KEBAB

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

SZECHUAN CHILLY PANEER

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

CORN AND COTTAGE CHEESE CROQUETTES

(American corn and cottage cheese with spices and golden fried)

THAI SPRING ROLL

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

HONEY CHILLY POTATO

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

SOUP (Choose One Veg. & one Non-Veg.)

CREAM OF TOMATO

(Creamy tomato soup served with bread croutons)

TOMATO DHANIYA KA SHORBA

(Tangy tomato soup flavoured with ginger and fresh coriander)

CHICKEN HOT & SOUR

(This soup is loaded with mushroom, chicken, carrot and egg drop)

CHICKEN MAN CHOW SOUP

(Chinese Chicken soup with crispy noodles on side)

Served with chilly vinegar, soya and chili sauce)

SALADS (Choose 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 ONIO

Mixed Pickle, Papad

MAIN COURSE (Choose any Two)

NON VEGETARIAN

BUTTER CHICKEN

(Tandoori chicken cooked in smooth tomato gravy)

KADAI CHICKEN

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

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)

MAIN COURSE (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)

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)

BHINDI MASALA

(Shallow fry Okra cooked with Onion and Tomato)

LIVE: TAWA VEGETABLE

LENTIL (Choose any Two)

DAL MAKHANI

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

YELLOW DAL TARKA

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

RAJMA

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

AMRITSARI CHOLE

RICE

CHICKEN BIRYANI

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

SUBZ BIRYANI

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

CURD (Choose any Two)

MIX RAITA

BOONDI RAITA

CUCUMBER RAITA

PINE APPLE RAITA

INDIAN BREAD FROM TANDOOR

Laccha Parantha

Butter Naan, Plain Naan

Roti

Missi Roti

ORIENTAL CUISINE

EXOTIC VEGETABLES IN BLACK BEAN SAUCE

(Stir fried baby corn, black mushroom, broccoli, snow peas and Bok choy in black bean sauce)

CHICKEN IN HOT GARLIC SAUCE

(Dice Chicken and Bell Pepper in hot garlic sauce)

VEG. HAKKA NOODLES

VEG. FRIED RICE

LIVE: TAPANIYAKI

Exotic vegetables tossed on hot plate in front of the guest with the Asian sauces

Non-Veg:

Chicken and Fish

Vegetables:

Broccoli, Baby corn, Mushroom, Black Mushroom, Cherry Tomato, French Beans,
Snow Peas, Zucchini, Bean Sprout, Yellow, Red and Green Capsicum, Chinese
cabbage, Cauliflower, Spring Onions, Bok Choy, Spinach

Sauces:

Black Bean, Chilly Garlic, Sweet and Sour

OR

CONTINENTAL CUISINE

CHICKEN LASAGNA

(Baked pasta dish made with layered pasta sheet and mixture of Chicken, sauce and cheese)

SAUTEED VEGETABLE

(A delicious mix of fresh Zucchini, Coloured Bell Peppers, Broccoli, Cherry tomato, mushroom
etc. tossed with Garlic and butter)

PASTA STATION – LIVE

Penne, Fusilli, Spaghetti

Condiments

Chicken, Sun Dry Tomatoes, Black Olives

Parmesan, Oregano, Chilly Flacks

Pasta Sauce

Arrabiata and Alfredo

DESSERTS (Choose any Six)

HOT DESSERTS

GULAB JAMUN

MOONG DAL HALWA OR GAJAR KA HALWA (SEASONAL)

KESARI JALEBI WITH RABRI- LIVE

PINE APPLE HALWA

HOT CHOCOLATE BROWNIE

CHOCOLATE MUD CAKE

COLD DESSERTS

SHAHI TUKDA

KESHARI RASMALAI

FRUIT TRIFFLE PUDDING

CHOCOLATE MOUSSE

STRAWBERRY CHEESE CAKE

VANILLA ICE-CREAM WITH NUTS AND CHOCOLATE SAUCE