

NON-VEGETARIAN MENU (B)

PRE DINING NON-VEG STARTERS (Choose any Four)

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)

VEGETARIAN STARTERS (Choose any Four)

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

(Spinach Stuffed mushrooms cooked in clay oven)

HARA BHARA KEBAB

(Shallow fry kebab of minced Vegetables and Spinach, flavored 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 any Two)

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

(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)

SALADS (Choose any Five)**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 CHICKEN CAESAR SALAD

(Iceberg lettuce with condiments like oven dried tomatoes, croutons and

Caesar dressing)

PASTA SALAD

(Freshly boiled pasta tossed with Thousand Island dressing)

RUSSIAN CHICKEN 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 two)

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 Four)

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)

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

(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

RICE (any two)

CHICKEN BIRYANI

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

SUBZ BIRYANI

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

JEERA 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)

EXOTIC VEGETABLES IN BLACK BEAN SAUCE

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

VEGETABLE MANCHURIAN

(Mix vegetables dumplings cooked in soya garlic sauce)

VEG. FRIED RICE

CONTINENTAL CUISINE

CHICKEN LASAGNA

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

SAUTEED VEGETABLE

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

ITALIAN

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

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 five)

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

SHAIH TUKDA

FRUIT TRIFFLE PUDDING

CHOCOLATE MOUSSE

STRAWBERRY CHEESE CAKE

VANILLA ICE-CREAM WITH NUTS AND CHOCOLATE SAUCE

EXTRA COUNTER @ 250 Per Counter

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

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

Pita and Lavash