

GOLD MENU

WELCOME DRINKS

Soft Beverages

Coke, Limca, Fanta

Lemon Soda

Fizzy blend of lemon and soda

Jaljeera

Cumin and spice based drink served with boondi and mint leaves.

Water Bottle

Signature packed water bottle

MOCKTAILS

Green Mint

Blend of fresh mint leaves, zesty lime & a splash of soda.

Blue Crush

Blue curacao, lemonade soda water.

Virgin Mojito

Ice & fresh mint muddled with lemon topped with limca & soda.

Strawberry Cooler

Mix of strawberry, lime & soda

SHAKES

Pineapple Shake

Blend of juicy pineapple & creamy ice cream.

Strawberry Shake

Smooth vanilla ice cream blended with strawberries & syrup.

Butter Scotch Shake

Ice cream & the flavour of buttery caramel.

HOT STATION

Espresso

Coffee

EXOTIC FRESH FRUIT

LIVE COUNTER

Watermelon

Disco Papaya

Rani Pineapple

Mango (seasonal)

Strawberry (seasonal)

Litchi (seasonal)

Muskmelon (seasonal)

Thailand's Guava

Thailand's Dragon

Australian Grape

New Zealand Kiwi

Australian Plum

Washington Apple

(As per seasonal availability, four Imported & four Indian fruits are served)

SPICY CHAAT STALLS

(Any five)

Assorted Paani Puri

(khatta, meetha & hing flavours)

Deep fried balls made of atta & suji, filled with boiled potato & chickpeas flavoured water as per taste.

Dahi Bhalla Papri Chat

Lentil fritters served with fresh dahi, saunth, mint chutney, chopped ginger, chilly, chana & potato.

Matar Pateela

Tangy matar curry garnished with finely chopped tomato, ginger, green chilli & lemon juice.

Aloo Matar Chaat

Crispy deep-fried potatoes and sauteed green peas in desi ghee mixed with chutney, spices & topped with fresh coriander.

Moong Dal Chilla

Indian pancake made of moong dal, fresh paneer & vegetables, served with saunth & mint chutney.

Lachchedar Aloo Tikki

Tawa fried lachcha tikki served with saunth, mint chutney and salad

Delhi Spl. Pav Bhaji

Delhi style pav served with Bhaji, sliced onion & butter.

GRILLED STARTERS

Paneer Tikka

Cubes of cottage cheese marinated with spices & baked on charcoal grilled on skewers.

Corn Seekh Kabab

Kebab made from cottage cheese, potatoes, corn and spices.

Soya Masala Tikka

Tender soya nuggets marinated in a flavorful blend of spices, grilled to perfection for a delectable vegetarian treat.

Spicy Grilled Potato

Grilled Potato with herbs and spices.

CHINESE STARTERS

Chilli Paneer

Fried paneer, onions and bell pepper tossed with authentic Chinese sauce.

Stuffed Spring Rolls

Vegetable stuffed rolls served with chilli garlic sauce.

Veg. Manchurian Dry

Corn flour batter coated minced vegetable balls fried and tossed in soy and chilli sauce.

FROM THE KADHAI

Beetroot Cutlet

A healthy, colorful, crispy snack made from beetroot, potato & Indian spices.

Cocktail Kachori

Round flattened ball made of flour, stuffed with a mixture of yellow dal, besan and coarse spices.

French Fries

Potato fingers coated in corn flour batter and deep fried.

Veg Cutlet

Veg cutlets are crisp, Savory made with a mix of hearty veggies, Spices fresh herbs and crispy breadcrumbs

Potli Samosa

Cocktail sized samosa stuffed with peas, nuts and spices.

PIZZA ON SERVICE

Pizza served with Toppings of pizza Sauce, Capsicum Onion, sweet corn, Mushroom, Olives, mozzarella Cheese & seasoned with oregano & chilli flakes.

Fried Momo's

Momo's fried & spiked with spices

SOUP STATION

Cream Of Tomato

Rich flavourful tomato soup enriched with cream and butter.

Veg. Sweet Corn Soup

Clear soup with vegetables and corn and mildly spicy.

SALADERO

Fresh Green Salad

Assortment of cucumber tomato, radish, carrot, beetroot, red & green cabbage-fancy.

Russian Salad

Creamy blend of potatoes, carrots, peas, and apples in a rich mayonnaise dressing.

Cottage Cheese Pineapple Salad

Sweet and Savory combo of juicy pineapple and soft cottage cheese.

Sirka Onion

Small sized onions marinated in vinegar for a zesty side dish.

Aloo Kheera Chaat

Indian street food with diced potatoes, cucumbers, and spices for a flavourful crunch.

Macaroni with Peanuts

Pasta mixed with roasted peanuts, seasoned with herbs and spices.

Chinese Salad

Crunchy mix of fresh vegetables in a Savory Chinese-style dressing.

Moth Dal Salad

Nutritious salad with moth dal (matki), vegetables, and spices for a protein-packed option.

MAIN COURSE NORTH INDIAN



Paneer Valentine Special

Paneer cubes cooked in a tomato and cashew gravy garnished with chopped coriander.

Malai Kofta

Spinach and cottage cheese dumplings made in light creamy sauce.

Kadhai Soya Chaap

Soyabean cooked in chef special spicy gravy.

Gobhi Musallam

Tender cauliflower, meticulously seasoned and cooked to flavourful perfection

OR

Vegetable Jalfrezi

Vegetable Jalfrezi is made with mixed vegetables, spices and herbs

Kashmiri Aloo With Methi Ki Chutney

Potatoes cooked in kashmiri chilli based red sauce served with fenugreek seeds based chutney.

Khumb Matar Masala

Button mushrooms and green peas cooked in a special tangy gravy.

Dal Makhani Bukhara Style

Whole urad dal simmered overnight on a clay oven, enriched with spices, milk, cream and butter.



GHAR-KI-RASOI

Amritsari Choley With Kulcha **(Served with onion & tamarind chutney)**

White chickpeas cooked in Amritsari style.

Punjabi Kadhi Pakora

Dumpling simmered in a yellow besan gravy topped with red chillies

Pind Wali Dal Tadka

Yellow lentil tempered with cumin, red chilli powder and finished with desi ghee.

Palak Corn

spinach cooked with sweet corn.

OR

Sarson Da Saag Te Makki Di Roti

(Served with white Butter & Gud)

A popular vegetarian dish from the Punjab region.

Jeera Rice

Top quality basmati rice cooked with cumin seeds and desi ghee.

Subz Sunheri Biryani

Aromatic rice cooked with vegetables in traditional Mughlai style.

RAJSTHANI

Dal

Urad dal cooked in Rajasthani style.

Bati

A delicious delicacy of whole-wheat dumplings dipped in desi ghee.

Gatte Ki Subzi

Gram flour dumpling simmered in yoghurt gravy cooked in traditional spices.

CHINESE

Hakka Noodles

Noodles tossed with vegetables and Chinese sauces.

Veg Manchurian Dry

Corn flour batter coated minced vegetable balls fried and tossed in soy and chilli sauce.

LIVE PASTA STATION

Penne

Fusilli

Bow

With Alfredo and Arrabbiata sauce.

DAHI & RAITA

Dahi Bhalla

Urad dal dumplings in fresh curd.

Pineapple Raita

Fresh sweet raita with chunks of pineapple.

SAATH MEIN

Achaar

Papad

Chutney

Murrabba

BREADS

Butter Naan

Soft, leavened flatbread cooked in a tandoor, brushed with butter.

Plain Naan

Traditional Indian flatbread, leavened and cooked until fluffy.

Pudina Naan

Naan infused with fresh mint leaves for a refreshing flavor.

Khasta Roti

Flaky and crispy North Indian bread made with whole wheat flour.

Missi Roti

Punjabi flatbread made from whole wheat and gram flour, flavored with spices.

Tandoori Roti

Simple whole wheat flatbread cooked in a tandoor, with a smoky taste.

Lachha Parantha

Layered, flaky flatbread cooked with ghee or oil on a griddle.

Tawa Roti

Quick and soft whole wheat flatbread cooked on a griddle

Bedmi Puri Served With Methi Ki Chutney

A delicacy is a urad dal stuffed crispy poori served with special chutney made from fenugreek seeds.

DESSERTS

Gulab Jamun

Cottage cheese dumplings mixed with cardamom and pistachios steeped in Kashmiri saffron infusion.

Bengali Rasgulla

Chenna dumplings dipped in thick saffron flavored sugar syrup.

Chenna Paes

Chenna dumplings dipped in thick saffron flavored milk.

Rasmalai

Pancake made of chhena & dipped in milk rabri, topped with saffron & pista.

Moong Dal Halwa

Yellow lentil halwa prepared in pure desi ghee with castor sugar and flavoured cardamom with lots of dry fruit.

OR

Gajar Halwa (Gajrela)

A slow cooked traditional Indian halwa or pudding made by simmering carrot in milk.

ICE-CREAMS

Vanilla

Strawberry

Butterscotch

(Served with chocolate sauce & nuts)

KULFI

Kulfi Tille Wali

Kulfi made of thick milk, khoya and fry fruits.

Assembly point

Packed water bottle
Espresso Coffee
Coke, Limca, Fanta
Assorted Pakoras
Small Rasgulla

During Phera

Packed water bottle
Espresso Coffee
Packed cold drinks
Assorted Cookies
Standard Burfi
Hot kesar milk



VALENTINE
MOTEL & RESORTS