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GOLD MENU

WELCOME

SWEETS & DRINKS

Small Rasgulla

Fresh Lime Soda

Coke

Limca

Fanta

Spicy Boondi Jaljeera

Water Bottle

Mix, Pineapple & Orange Juice (Packed)

MOCKTAILS

Green Mint

Blue Crush

Virgin Mojito

Strawberry Cooler

SHAKES

Pineapple Shake

Strawberry Shake

Butter Scotch Shake

Gulaab Badshah

Shahi Paan

HOT STATION

Espresso

Brewed nearly boiling water through finely ground coffee beans.

EXOTIC FRESH FRUIT

LIVE COUNTER

Watermelon

Thailand's Mini Orange

Disco Papaya

Thailand's Guava

Rani Pineapple

Thailand's Dragon

Kandhari Anar

Australian Grape

Chikoo

Fuji Apple

Mango (seasonal)

Australian Plum

Strawberry (seasonal)

New Zealand Kiwi

Litchi (seasonal)

New Zealand Pear

Muskmelon (seasonal)

Washington Apple

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

SPICY CHAAT STALLS

Assorted Golgappe (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 chilly and lemon juice.

Moong Dal Chilla

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

Aloo Ki Tikki

Tawa fried tikki served with saunth, mint chutney and salad

Pav Bhaji

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

GRILLED STARTERS

LIVE STATION

Paneer Tikka

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

Paneer Hariyali Tikka

Succulent cubes of paneer marinated in a vibrant green herb and spice mixture, grilled to perfection.

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.

Dahi Ke Kebab

A delicious kebab made of dahi & cottage cheese.

Veg Cutlet

Fried Potato and vegetable rolls with herbs and spices.

CHINESE STARTERS

Chilli Paneer

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

Spring Rolls

Vegetable stuffed rolls served with chilli garlic sauce.

Veg. Manchurian

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

FROM THE KADHAI

Cheese Balls

Balls of cheese and flour fried to golden brown colour.

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.

Moong Dal Ladoo

Deep fried balls of moong dal, topped with mooli, chutney & masala.

Potli Samosa

Cocktail sized samosas stuffed with peas cooked in spices.

DIM SUM STATION

Steam Momo's

Stuffed with vegetable, mushroom, paneer and steamed.

Fried Momo's

Stuffed with vegetables, mushroom, paneer & deep fried.

PIZZA ON SERVICE

Pizza Slice

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

SOUP STATION

Cream Of Tomato

Rich flavorful 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 flavorful 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.

Kadhai Paneer

Paneer cubes and bell pepper cooked in a spicy gravy.

Malai Kofta

Spinach and cottage cheese dumplings made in light creamy sauce.

Soya Chaap

Chunks of soyabean cooked in chef special spicy gravy.

Gobhi Musallam

Tender cauliflower, meticulously seasoned and cooked to flavorful perfection.

OR

Vegetable Jalfrezy (Seasonal)

Mixed vegetables chopped and cooked in sauce.

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

The nations favourite lentil delicacy of whole urad dal simmered overnight on a clay oven enriched with cream and served with a dollop of butter.

GHAR-KI-RASOI

Amritsari Chhole

Special chhole cooked in punjabi style.

Kadhi Pakori

Dumpling simmered in a yellow besan gravy topped with red chillies

Punjabi Dal Tadka

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

Palak Corn

A creamy spinach cooked with sweet corn kernels, offering a flavorful and nutritious dining experience.

OR

Sarson Ka Saag

A popular vegetarian dish from the Punjab region of India subcontinent.

Jeera Rice

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

Veg. 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.

Sweet & Sour Vegetables with Baby Corn & Broccoli

Broccoli, baby corn and bell pepper tossed in schezwan sauce.

Veg Manchurian

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

LIVE PASTA STATION

Penne

Fussily

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 Poori

Deep-fried bread made from urad dal and whole wheat flour, spiced for flavor.

DESSERTS

Stuffed Gulab Jamun

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

Kesari Jalebi

Traditional flour based jalebi dipped in saffron and rose syrup.

Danedar Rabri

Thickened sweetened milk having layers of malai and cream in it.

Chenna Paes

Chenna dumplings dipped in thick saffron flavored milk.

Rasmalai

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

KULFI

Kulfi Tille Wali

Kulfi made of thick milk, khoya and fry fruits.

CAKES

Pineapple Cake

Black Forest Cake

Butterscotch Cake

Chocolate Truffle

PASTRIES

Mango

Butterscotch

Pineapple

Strawberry

Chocolate

Black forest

PUDDING

Butterscotch

Pineapple

Black forest

Chocolate