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ROYAL MENU

WELCOME

Sweets & Drinks

Kaju Katli

Small Rasgulla

Coke. Limca. Fanta.

Thandai (seasonal)

Spicy Jaljeera

Water Bottle

Fresh Lime Soda

MOCKTAILS

Combination of fruit syrup

Green Mint

Blue Crush

Virgin Mojito

Strawberry Cooler

Iced tea

SHAKES

Pineapple Shake

Strawberry Shake

Butter Scotch Shake

Gulaab Badshah

Shahi Paan

Orange/Mix/Pineapple Juices (Packed)

HOT BEVERAGES

COFFEE COUNTER

Different Varieties of Coffee

Coffee

Espresso Hot Coffee.

Cappuccino

Espresso with steamed milk.

Café latte

Flavored version of smooth Cappuccino.

TEA COUNTER

Different Varieties of Tea

Green Tea

English Breakfast Tea

Cardamon Tea

Tulsi Honey Chamomile Tea

THE EXOTIC FRESH FRUITS

Live Counter

Watermelon

Disco Papaya

Rani Pineapple

Kandhari Anar

Chikoo

Mango (seasonal)

Strawberry (seasonal)

Litchi (seasonal)

Muskmelon (seasonal)

Thailand's Mini Orange

Thailand's Guava

Thailand's Dragon

Australian Grape

Fuji Apple

Australian Plum

New Zealand Kiwi

New Zealand Pear

Washington Apple

(We serve 6 Indian and 6 Imported varieties of fruits, based on seasonal availability)

SPICY CHAAT STALLS

Assorted Paani Puri

(Khatta / meetha / hing flavours)

Seep fried balls -atta/suji filled with potato & chickpeas.

Pav Bhaji

Bombay style pav served with Bhaji, sliced Onion & Butter.

Dahi Bhalla Papri Chat

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

Aloo Paneer Tikki

Paneer Tikki fried in desi ghee served with saunth & mint chutney

Matar Pateela

Boiled Matar with finely chopped Tomato, Ginger, green chilli & Lemon juice.

Dal Chilla

Moong Dal Pancake served with saunth & mint chutney.

Palak Patte Ki Chaat

Chaat made with spinach, drizzled with chutney & masalas.

American Corn

Boiled corn tossed with masala and lemon juice.

GRILLED STARTERS

Served live from Charcoal grill

Corn Seekh Kebab

Kebabs made of American corn, cottage cheese, potatoes, herbs and spices.

Paneer Tikka

Cubes of cottage cheese marinated in yogurt dressing and spices, char grilled on skewer.

Paneer Hariyali Tikka

Cubes of cottage cheese marinated in yogurt dressing with mint and coriander, char grilled on skewer.

Kathal Tikka

Good old jackfruit marinated in yogurt dressing and char grilled on skewer.

Stuffed Tandoori Aloo

Sesame seeds marinated Potatoes stuffed with cottage cheese seasoned with spices and char grilled.

Mushroom Tikka

Spiced mushrooms grilled to perfection for a smoky, flavorful dish.

FROM THE KADHAI

Potli Mutter Samosa

Cocktail sized samosas stuffed with peas, nuts and spices.

Cocktail kachori

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

Cheese Croquets

Golden and crunchy on the outside, filled with soft and fluffy potato.

Veg Cutlet

Fried Potato and vegetable rolls with herbs and spices.

French Fries

Deep fried Potato fingers coated in corn flour batter and spices.

Cheese Balls

Balls of cheese and flour fried to golden brown color.

Baby Corn Fritters

Baby-corns coated in corn flour batter with spices and deep fried.

CHINESE STARTERS

Served live from the frypan

Chilli Paneer

Fried cubes of cottage cheese, onions & bell pepper tossed with authentic Chinese sauce.

Spring Rolls

Vegetable stuffed rolls served with chilli garlic sauce.

Vegetable Manchurian

Corn flour coated minced vegetable balls, fried & tossed in soy & chili sauce.

Honey Chilly Potatoes

Stir fried Potato fingers tossed with honey, Chilli, hot garlic sauce & white sesame seeds.

Chilly Gobhi in Garlic Sauce

Cauliflower bites coated in spicy garlic sauce.

LIVE DIM-SUM COUNTER

Steamed Momo's

Steamed dumplings stuffed with Vegetables, mushroom & Paneer.

Fried Momo's

Steamed Momos fried and spiked with spices.

MEXICAN BITES

Nachos with Salsa

Tortilla chips served with tangy tomato salsa.

Tacos

Mexican dish where fillings are folded in a corn / wheat tortilla and garnished with salsa, chili & avocado.

Maxican Wrap

Flavorful mix of beans, veggies, cheese, and salsa in a warm tortilla.

LIVE PASTA COUNTER

live Hot Pasta Directly served from the Pan

VARIETY OF PASTA

PENNE, SPAGHETTI & FUSSILY

Tossed with tomato, basil, cheese,
and fresh cream, with olives, mushrooms,
baby corn, jalapenos, chili flakes, and Tabasco.

OVEN FRESH PIZZA

Live Hot Pizza Directly served from the oven

Pizza served with toppings of Sauce, capsicum, Onion, Sweet corn,
Mushroom, Olives, Mozzarella cheese and seasoned with
Oregano & Chilli flakes.

SOUTH INDIAN

Live Hot plate Counter with authentic
South Indian Flavour

Idli & Vada

Steam Idli

Vada

With Sambhar

Dosa

Butter Plain Dosa
Butter Masala Dosa
Paneer Masala Dosa

Uttapam

Mixed Vegetables

Served with

Hot Sambhar, Coconut & Tomato Chutney

AROMA OF SOUPS

Cream Of Tomato

Rich flavorful tomato soup enriched with cream and butter

Veg. Sweet Corn Soup

Clear soup with vegetables, sweet corn and pepper.

Veg. Hot & Sour Soup

Flavorful spicy soup, loaded with veggies & black
Mushroom.

OR

Veg Manchow Soup

A tantalizing blend of fresh veggies in a savory broth, topped
with crispy noodles for a burst of flavor in every spoonful.

AROMA OF INTERNATIONAL GARDEN

Russian Salad

Mixed Vegetable Cubes and Pineapple in Creamy Mayonnaise Dressing.

Potato Pineapple Salad

Refreshing blend of boiled potatoes and sweet pineapple in a light citrus dressing.

Macaroni Peanut

A Unique Macaroni Salad Infused with Ginger and Cheese.

Broccoli & Baby Corn Salad

Tender Broccoli and Baby Corn in a French Dressing Ensemble.

Cole Slaw Salad

A tangy creamy coleslaw made with mayonnaise, vinegar, sugar & seasonings along with shredded carrot,
cabbage & onion.

Asian Khimchi Salad

Korean aroma, shredded cabbage in tangy sharp chilli tomato sauce.

FROM INDIAN GARDEN

Green Salad

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

Sprouted Lentil Salad

Sprouted green lentils Mixed in tangy chat masala and lemon dressing, placed on bed of chilled green lettuce.

Chickpeas Salad

Sprouted chana mixed with lemon for a refreshing taste.

Cottage Cheese Salad

Creamy cottage cheese meets crisp veggies and zesty dressing for a quick, nutritious delight.

Lachcha Onion

Onion rings with a hint of lemon & fresh coriander.

Sirka Onion

Baby onions clip in Vinegar.

MAIN COURSE INDIAN

Paneer Valentine Special

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

Paneer Ke Tohfey

Paneer cubes and bell peppers cooked in a spicy gravy.

Mutter Paneer

Cottage cheese and peas cooked together in a tomato base gravy.

Khumb Matar Masala

White button mushrooms and peas cooked in a chef special tangy gravy.

Malai Kofta

Spinach and cottage cheese dumplings made in light creamy sauce.

Gobhi Musallam

Tender cauliflower, meticulously seasoned and cooked to flavorful perfection.

OR

Kurkure Bhindi (Seasonal)

Crispy okra slices delicately seasoned and fried to golden perfection.

Kashmiri Aloo With Methi Ki Chutney

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

Soyabean Chaap

Chunks of soyabean cooked in chef special spicy gravy.

Dal Makhani

Everybody's favourite lentil delicacy of whole urad dal simmered overnight on a clay oven, enriched with spices, cream and butter.

Dal Panch Mela

Five types of lentils mixed and cooked together.

Tawa Vegetables

Assorted vegetables sautéed with tomato gravy live on the tawa.

Green Peas Pulao

Basmati rice cooked with Indian spices and peas.

Subz Biryani

Aromatic rice cooked with vegetables in traditional mughlai style.

GHAR-KI-RASOI

Amritsari Chholey

White chickpeas cooked in Amritsari style.

Kadhi Pakori

Dumpling made of besan, simmered in a yellow besan gravy topped with pure ghee tadka.

Jeera Rice

Quality basmati rice cooked with cumin seeds and desi ghee.

Palak Corn

OR

Sarson Ka Saag (seasonal)

A popular vegetarian dish from the Punjab region.

Aloo Ki Launji

A sweet and sour version of potato curry.

Khatta – Meetha Kashifal

Sweet and tangy red pumpkin with fenugreek seeds.

Aloo Methi (seasonal)

A delicious mix of potatoes and fenugreek leaves cooked with spices.

Bedmi Puri

A Rajasthani delicacy is a urad dal stuffed crispy poori.

Methi Ki Chutney

Special chutney made from fenugreek seeds.

Live Punjabi Tarka Dal Counter

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

RAJASTHANI

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 WOK

Hakka Noodles

Noodles tossed with vegetables and Chinese sauces.

Sweet & Sour Vegetables with Baby Corn and Broccoli

Broccoli, baby-corn, bell pepper and asparagus tossed in Schezwan sauce.

Veg Manchurian

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

Fried Rice

Assorted vegetables tossed with steamed rice and Chinese sauces.

CONDIMENTS

DAHI & RAITAS

Dahi Bhalla

Urad dal dumplings dipped in fresh curd

Pineapple raita

Fresh sweet raita with chunks of pineapples

Mix Veg Raita

Fresh curd with lots of veggies

INDIAN BREADS

Chur Chur Naan

Twisted and crispy North Indian bread with a soft inside. Traditional flatbread with wheat and gram flour, spiced up and great with yogurt.

Missi Roti

Traditional flatbread with wheat and gram flour, spiced up and great with yogurt.

Khasta Roti

Crispy and flaky bread layered with ghee or oil, perfect for any dish.

Khandhari Naan

Rich naan with yogurt and ghee, cooked for a smoky flavor.

Stuffed Naan

Naan with a surprise filling like spiced potato or paneer.

Pudhina Lachcha Parantha

Flaky bread with a minty twist, ideal with gravies or chutneys.

Plain Lachcha Parantha

Layered flatbread without stuffing, goes well with curries.

Tandoori Roti

Classic Indian bread with a smoky touch, cooked in a tandoor.

Tawa Phulka

Essential thin flatbread cooked on a griddle, perfect with any side dish.

INDIAN DESSERTS

Stuffed Gulab Jamun

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

Makhani Rasgulla

Ball shaped dumplings of chhena and semolina dough, cooked in light syrup made of sugar.

Chenna Paes

Chenna dumplings dipped in thick saffron flavoured milk.

Kesari Jalebi

Traditional flour based jalebi, dipped in saffron and rose syrup.

Danedar Rabri

Thickened sweetened milk, having layers of malai and cream.

Malpua with Rabri

Indian pancake dipped in saffron based sugar syrup.

Rasmalai

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

Kesari Kheer

Rice cooked in full cream milk with saffron and dry fruits.

Moong Dal Halwa

Ground Yellow moong dal prepared in pure desi ghee with sugar and cardamom, topped with lots of dry fruits.

OR

Gajar Halwa (Gajrela)

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

ICE CREAMS PARLOUR

Vanilla

Butter scotch

Strawberry

Mango

KULFI TILLE WALI

Rabri Kulfi

Paan kulfi

CAKE

Pineapple Cake
Black Forest Cake
Butterscotch Cake
Chocolate Truffle

PASTERIES

Mango
Butterscotch
Pineapple
Strawberry
Chocolate
Black forest

PUDINGS

Butterscotch
Pineapple
Black forest
Chocolate