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Silver Menu

BEVERAGES

Coke

Limca

Fanta

Packed water Bottles

Espresso Coffee

CHAAT STALLS

Assorted Gol Gappa

Different sweet & salted water balls of atta & Suji mix

Papri Dahi Bhalla

Chat mix served with Dahi & saunth and finely chopped ginger / chilly, chana / potato.

Lachcha Aloo Tikki

Tawa fried Tikki served with saunth, mint chutney and salad

Moong Dal Chilla

Tawa fried dal Chilla stuffed with paneer served with saunth & chutney

STARTERS

Paneer Tikka

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

Spring Rolls

Vegetable stuffed rolls served with chili garlic sauce

Veg. Manchurian

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

Corn seekh Kabab

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

French Fries

Potato fingers coated in corn flour batter and deep fried

Potli Samosa

Cocktail sized samosas stuffed with peas cooked in Indian spices

SOUPS

Cream of tomato

Rich flavorful tomato soup enriched with cream and butter

OR

Veg. sweet corn soup

Clear soup with vegetables and corn and mildly spicy

SALADS

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.

DAHI & RAITA

Dahi Bhalla

Urad dal dumplings in fresh curd

OR

Mix Veg Raita

Fresh curd with lots of veggies

MAIN COURSE

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

Kadhi Pakori

Dumpling simmered in a yellow besan gravy topped with red chilies

Kashmiri aloo with Methi ki chutney

Potatoes cooked in Kashmiri chili based red sauce served with fenugreek seeds-based chutney

Dal makhani

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

Punjabi dal tadka

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

Jeera rice

Top quality basmati rice cooked with cumin seeds and desi ghee

Veg. Biryani

Aromatic rice cooked with vegetables in traditional Mughlai style

CHINESE WOK

Hakka noodles

Noodles tossed with vegetables and Chinese sauces

Veg Manchurian

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

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.

Lachcha parantha

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

SAATH-MEIN

Achaar

Papad

Chutney

Murrabba

DESSERTS

Makhni Rasgulla

Ball shaped dumplings of chhena, Cooked in light syrup of sugar.

Chenna Paes

Chenna dumplings dipped in thick saffron flavored milk.

OR

Gajar Ka Halwa

A slow cooked traditional Indian halwa or pudding made by simmering

carrots in milk.

ICE CREAMS

Vanilla

Strawberry