

DELUXE NON VEGETARIAN MENU

MOCKTAILS

Sattva

Tomato juice flavored with worchester sauce, jalapenos and lemon

Moksha

Exotic combination of watermelon and blue berry juices

Maya

Strawberry drink with ginger ale and lemonade

Sutra

blend of lemon, mint, ginger and ginger syrup with crushed ice.

Mojitio

Scented with fresh mint leaves

Gentle breeze

Cranberry juice & Pineapple juice

AERATED WATER

Cola

Orange

Lemon

Diet

PRESERVED JUICES

Orange

Pineapple

Tomato

SOFT BEVERAGES

Jal jeera

Mineral water (200 ml)

NON VEGETARIAN ROTATORY HORDOEUVRES

Indian

Dhaundhar murg kasoori tikka

spiced with green chilies

Mahi sarson kae tikkae

Mustard infused fish grilled over simmering embers

Lal maas ki lahori seekh

spiced with blended lahori masalas

Oriental

Wok tossed honeyed chicken with chilies and sesame seeds

served with sambhal olek

Drum of heaven

Our old time hot favorite

Thai Fish Cakes

Spiced with red chili and scented with basil and lemongrass

International

Cajun chicken satay

Tipsy chicken flavored with aged cajun spices

Fish orley

Batter fried finger fish served with ramulade sauce

Chicken Nuggets

Served with sauce piquant

VEGETARIAN ROTATORY HORDOEUVRES

Indian

Paneer Nilgiri tikka

Spiced with Chatpatti hari chutney and black pepper

Anjeer aur Akhroat ka kabab

home made cakes of lentils paired with figs and walnuts

Bande dahi ki tikki

Yougert cheese cakes flavored with Indian herbs

Oriental

Vegetable dragon roll

Oriental specialty rolls coated with sesame seeds

Chili Paneer

spicy cottage cheese tossed with three peppers

Golden fried baby corn

Young babycorn flavored with oriental spices and batter fired

International

Feta cheese Fillo pastries

(Greek Fillos stuffed with creamed feta cheese)

Mushroom and Brie vol au vent

(Puff pastry shells filled with champignons and brie cheese and baked in the oven)

Tarts filled with antipasto

(Baked tarts filled with Italian anti pasto)

Soups

Chicken sweet corn soup

Our famous old sweet corn chicken soup

Tamatar aur Dhaniyae ka Shorba

Fresh plumb red tomatoe broth infused with cilantro

SALAD MOSAIC

Lettuces:

Red butter lettuce, green lettuce, iceberg lettuce

Vegetables:

Broccoli florets, baby corn, red pimentos, green pimentos, sliced mushrooms, cauliflower florets, carrots, tomato wedges, brussels sprouts

Condiments:

Capers, green stuffed olives, black olives, pickled ginger

Dressings:

Creamy italian, french, thousand island, herbed, ranch

Compounded salad

Relish with assorted dips

Assorted fresh vegetable crougettes with assorted dressing

Potato salad with mustrad and spinach

baked potato salad with mustard and wilted spinach

Roasted corn and pepper salad

char grilled corn with smoked olive poached peppers

Mixed garden greens

fresh garden green vegetables

Macaroni and egg pasta salad

a traditional pasta salad

Sprouted Beans salad

Young sprouted beans tossed with lemony vinnegrette

MAIN COURSE

INDIAN CUISINE

Tawa Station (Live display)

The freshness of food grilled on Indian tawa is celebrated in vibrant variations of exotic dishes

Avadh kae gailawat kae kebab

served with ultey tawe ke roti

Anda Parantha

Most notorious street food of india and an all time favourite

Soyabeen ki chaap

Chops grilled over charcoal and tossed with ginger infused gravy

Bharwan subz on tawa

Assorted stuffed vegetables grilled fresh on tawa



Non vegetarian

Avadhi Murgh Korma

Made with a blend of traditional lucknovi masalas

Mutton belli ram

Lahore's late maestro belli ram, the undisputed king of punjabi cuisine in undivided punjab. We have tried to reproduce it to the best of our abilities.



BIRYANIYON KI DEGHS

Kacchae Ghost ki Biryani

Dum cooked Biryani made with succulent lamb paired with basmati rice

Subjion ki Biryani

Dum cooked rice paired with root vegetables and spanish saffron



Paneer lababar

Cottage cheese cooked in rich tangy gravy

Methi malai matar

Green peas cooked with fresh fenugreek

Vegetable Gullars in Amritsari vadi ki gravy

Delicacy of punjab stewed in gravy spiced with spicy vadi

Bhindi do Plaza

Crispy okra tossed with flakes of corn and onions

Dum aloo kashmiri

Baby potatoes cooked with yakhani gravy

Dal makhni

dum kae lentils cooked overnight and finished with butter and cream

Peas Pullao

A light preparation by tempering it with fresh peas

Assorted Breads

Tandoori roti

Nan

Namak mirch ki roti

Laccha parantha, Pudhina parantha

Raitas...

Dahi bhalla

Pineapple raita

DELICACIES FROM PUNJAB

From the land of mystic punjab famous for its robust and rich cuisine

Butter chicken

Charcoal grilled chicken cooked in rich butter cream gravy

Matar paneer

Made dhaba style

Baingun ka bhartha

An amritsari favourite roasted eggplant cooked with onion, tomatoes and chilies

Patiala di kadi pakodi

Famous for its simmering palak ki pakoris

Amritsari chole

Served with mooli aur piaz ki chutney

Amritsari kulchae

Stuffed with home made cheese, nuts and napped with desi ghee

ORIENTAL PAN-ASIAN

A fun filled japanese "inochi no dashi" which means broth of vigor is a spread of oriental bar-be-q with an indian & english vegetables with rice and noodles along with different sauces made a fresh by our are placed.

The guest can pick and choose the combination to their liking and get it cooked in front of them by our professional chefs.

Tepanyaki live counter

Assorted vegetables

Babycorn, white mushrooms, black mushrooms, brocolli, cauliflower, carrot, beans sprout, green sweet peppers, red sweep, bell peppers, bok choy, Chinese cabbage

Sauce & Condiment

Light soya sauce, dark soya sauce, schezwan sauce, chili garlic



Diced chicken in Thai red curry

chicken stewed in coconut and Thai red curry paste

Sauteed crispy vegetables in garlic sauce

Garden fried vegetables tossed with garlic and black pepper

Crispy spinach leaves salt and pepper

Deep fried crisp leaves tossed with salt, pepper and roasted garlic flakes

Hakka style noodles wok tossed with chili and garlic**Vegetable fried rice****CONTINENTAL****Pasta fare- live****Assorted pastas**

Penne, fussilli, fettuccini

Vegetarian sauces

Sun-dried tomato, cream sauce, basil pesto

Condiments

Button mushrooms, broccoli, zucchini, yellow squash, sweet red bell pepper, sweet green bell pepper, sundried tomato, artichoke hearts, black pepper, garlic, onions, green olives, black olives, capers, parmesan cheese, cheddar cheese, olive oil, fresh basil, oregano, chili flakes

Assorted breads

Garlic, french, herb, ciabatta, foccacia, lavash



DESSERTS BAR

Indian sweets

Mini coin size jalebi with saffron **-live**

Allahbadi rabri

Stuffed gulab jamun

Moong dal ka halwa

Gulab ki kheer with chandi ka vark

Continental

Hot chocolate gateaux

Lemon and mint cakes

Strawberry Souffle

Orange and Mint Souffle

Assorted Ice creams

Hot beverages

Tea

Coffee

DILLI KI CHAAT

Bharwan Tikki

Served with saunth and curd

Gol gappe

(Atta & suji with 3 kinds of tasty water)

Bhalla Papri

(Served with Gujja and kalmi vada)

Moong dal Cheela

(With 3 kinds of stuffing: Paneer / matar /Dahi)

Moong dal pakori (ramladdu)

(With mooli ka laccha and mint chutney)

FRESH FRUIT COUNTER –

(Choice of 5 Indian & 5 Imported)