

## DELUXE VEGETARIAN MENU

### **Mocktails**

#### **Moksha**

*Exotic combination of watermelon and blue berry juices*

#### **Maya**

*Strawberry drink with ginger ale and lemonade*

#### **Nirvana**

*Blend of pineapple and orange juice with blueberry & pineapple ice cream.*

#### **Mojitio**

Scented with fresh mint leaves

#### **Gentle breeze**

Cranberry juice & Pineapple juice

#### **Gourmet fruit punch**

Mixed fruit juice, grenadine syrup

#### **Aerated Water**

Coke/Pepsi

Diet coke/Pepsi

Fanta/Miranda

Limca / 7up

#### **Preserved juices**

Orange

Mixed fruit

Mango

Pineapple

#### **Soft beverages**

Fresh lime soda

Jal jeera

Mineral water (200 ml)

## **ROTATORY HORS D OEUVRES**

### **INDIAN**

#### **Paneer Achaari Tikka**

Cottage cheese infused with aam ka achaar masala and grilled

#### **Khumb Pudina Tikka**

Mint marinated mushroom and grilled

#### **Soya Malai Chaap**

Cream soft marinated soya chaap & grilled

#### **Dahi aur kali mirch ke Kebab**

Home Made Creamed Yogurt Cheese spiced with Crushed Black Pepper

#### **Imli Wale Tandoori Aloo**

Roasted potatoes stuffed with seedless tamarind and served with mint sauce

#### **Hare Matar ki Potali**

Green Peas stuffed in pot sticker and served with tamarind sauce

### **PAN ASIAN**

#### **Corn & Cheese Thai Cigars**

*Served with sweet chili sauce*

#### **“Thai” Bhel Ki Chaat**

*Batter fried spinach leaves mixed with bhel and tossed with “Thai sweet chili sauce”*

#### **Chilli Paneer**

*Traditional Chinese chili Paneer*

## **CONTINENTAL / INTERNATIONAL**

#### **Vermicelli croquettes**

*Roulade of vegetables coated with vermicelli and deep fried*

#### **Falafel in pita pocket**

*Lebanese savory made of broad beans and garlic*

**Mushroom and brie vol au vent**

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

**SOUPS****Cream of tomato**

*A rich tomato broth flavored with cream*

**Lemon coriander**

*A light clear soup with lemon grass kafir lime leaves and galangal*

**SALAD MOSAIC****Relish with assorted dips**

*Assorted fresh vegetable crougettes with assorted dressing*

**Sprouted beans salad with citrus vinaigrette**

*Oriental salad orange lemon vinaigrette*

**Potato salad with mustard 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*

**Crispy tawa aloo chaat**

*Tawa fried potato with tamarind and mint sauce*

**Macaroni pasta**

*A traditional British and pasta salad*

**Kimchee Salad**

*A Korean salad made of cabbage marinated with Sambhal olek*

## **MAIN COURSE**

### **LIVE TAWA**

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

#### **Soya bean ki chaap**

Grilled and tossed in spicy kali mirch ki gravy

#### **Bharwan subz on tawa**

Assorted stuffed vegetables grilled fresh on tawa

### **Indian Buffet**

#### **Paneer Lababdar**

*Cottage cheese stuffed with mint and nuts and served in tangy gravy*

#### **Methi malai matar**

Green peas cooked with fresh fenugreek

#### **Diwani handi**

*Assorted vegetables spiced with crushed black peppercorns*

#### **Nadru Kofta in amritsari vadi ki gravy**

*Louts steam dumplings served in spicy gravy stewed in spicy gravy*

#### **Bhindi Kurmuri**

*Crispy okra tossed with flakes of corn and onions*

#### **Charra aloo hara piaz**

*Baby potatoes cooked with green onion*

#### **Dal makhni**

*Dum kae lentils cooked overnight and finished with butter and cream*

#### **Jeera Pulao**

*Alight preparation by tempering it with cumin seeds*

## **BREADS ASSORTED**

Tandoori roti  
Nan  
Namak mirch ki roti  
Laccha parantha  
Pudina parantha  
Missi Roti  
Khasta roti  
Butter Nan

## **Curds.....**

Dahi Bhalla  
Pineapple raita

## **Achaar**

## **Pappad**

## **Chutney**

## **PURANI DILLI KE PARANTHA.....**

Gobi Parantha  
Mooli Parantha  
Aloo Parantha

## **Accompaniments:**

Assorted pickles, Plain curd

## **PUNJABI DHAABA**

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

### **Matar Paneer**

*Made dhaba style*

### **Patiala di Kadi pakori**

*Famous for its simmering palak ki pakoris*

### **Sarson ka saag (seasonal)**

*Served with gud, shakkar, safed makkhan and makki ki roti*

### **Amritsari chole**

*Served with amritsari kulcha*

## **ORIENTAL PAN-ASIAN**

*A fun filled Japanese "inochi no dashi" which means broth of vigor is a spread of oriental bar-be-que with an assortment of meats, Indian & English vegetables with rice and noodles along with different sauces. The guest can pick and choose the combination to their liking and get it cooked in front of them by our professional chefs.*

## **TAPANYAKI LIVE COUNTER**

### **Assorted vegetables**

*Babycorn, white mushrooms, black mushrooms, broccoli, 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*

### **Sautéed 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**

Tossed with scallions and spring vegetables

**CONTINENTAL****Pasta fare- live****Assorted pastas**

*Penne, fusilli, 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*

**Bouquetier de legumes**

*Assorted English vegetables sautéed & served*

**Assorted breads**

Garlic, french, herb, ciabatta, foccacia, lavash

## **DESSERT BAR**

### **Indian sweet**

Mini coin size jalebi with saffron -live

Allahbadi rabri

Stuffed gulab jamun

Moong dal ka halwa

Gulab aur Gulukand ki kheer with chandi ka varq

### **Continental**

Hot chocolate gateaux

Lemon Mousse

Strawberry Soufflé

Vanilla Ice cream

## **HOT BEVERAGES**

Tea

Green 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 05 Indian & 05 Imported)***