

## **Royal Exclusive Non Vegetarian Menu**

### **MOCKTAILS**

#### **Mojitio**

Scented with fresh mint leaves

#### **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.

### **AERATED WATER**

**Cola**

**Orange**

**Lemon**

**Diet**

### **PRESERVED JUICES**

**Orange**

**Mango**

**Pineapple**

**Tomato**

## **SOFT BEVERAGES**

**Jal jeera**

**Mineral water (200 ml)**

## **COLD HORS D OEUVRES**

**Tapas Bar.... (Bar side)**

**Assortment of international cheese**

Served with kalamatta olives, raspberries, strawberries, nuts, crackers

**Mexican corn Nachos**

Served with Sour Cream and Salsa

**Assorted vegetarian canapés**

With assorted vegetarian toppings

**Cheese, cherry and olives**

Served on skewers

**Sushi bar on display**

Nilgiri Sushi, Maaki Sushi and sashimi

Choice of the filling:

Avocado, pickled cucumber, pickled carrots, daikon and pok choy

## **PIZZA STATION**

**Chicken and Cheese**

**Cheese and Capsicum**

**Vegetable and olive**

**Cheese and tomato**

## **DIMSUM STATION**

**Choice of Non Vegetarian:-Chicken, Mutton & Shrimps**

**Choice of Vegetarian:-Cottage Cheese, Mushroom & Mix Vegetables.**

## **NON-VEGETARIAN ROTATORY HORDOEUVRES**

### **Indian**

#### **Murgh Lasooni tikka**

Chicken morsels scented with garlic and spiced with green chilies

#### **Murgh Malai tikka**

Delicately marinated chicken napped with cheese and cream

#### **Mahi Kasoondi tikka**

Mustard infused fish grilled over simmering embers

#### **Lal maas ki lahori seekh**

Spiced with blended lahori masalas

#### **Kakori kabab**

Awadhi" dastarkhwan" of lamb mince charcoal grilled to an extremely soft texture

#### **Mahi Amritsari**

Sole flavored with ajwain and spiced with red chili paste

### **Oriental**

#### **Wok tossed honeyed chicken with chilies and sesame seeds**

served with sambhal olek

#### **Golden fried prawns**

Our old-time hot favorite

#### **Fish and garlic Balls**

Served with chili Sc

### **Chicken Satay**

Supreme of chicken napped in peanut sauce

### **Chili Chicken**

Tossed with chili peppers

## **International**

### **Meat Balls in BBQ sauce**

Broiled noisettes of lamb tossed in BBQ Sauce

### **Fish orley**

Batter fried finger fish served with ramulade sauce

### **Chicken and Brie cheese Bouchées**

Chicken paired with brie cheese stuffed in pastry shell and baked

### **Smoked Chicken Creamy tarts**

Smoked chicken filled in flour tarts

## **VEGETARIAN ROTATORY HORDOEUVRES**

### **Indian**

#### **Paneer Tikka stuffed with Aam ka Achar**

Cottage cheese stuffed with mango pickle and grilled

#### **Khumb Pudina Tikka**

Mushrooms marinated with mint sauce & grilled

#### **Dahi aur kalimirch ke kebab**

Yogurt cheese cakes flavored with Indian herbs

#### **Hare matar ka kebab**

Organic young green peas blended with fenugreek and crispy fried

### **Imli wale Tandoori Aloo**

Served with mint sauce

### **Oriental**

#### **Corn & Cheese Thai Roll**

Oriental specialty cheese & corn filled rolls served with sweet chili sauce

#### **Chili Paneer**

Spicy cottage cheese tossed with three peppers

#### **Crispy lotus stem**

Crispy lotus stem served with plum sauce

#### **Golden fried baby corn**

Young babycorn flavored with oriental spices and batter fired

### **International**

#### **Falafal**

(Lebanese savory made of broad beans and garlic & served in pita pockets)

#### **Feta cheese Fillo pastries**

(Greek Fillos stuffed with creamed feta cheese)

#### **Vermicelli croquettes**

(Vegetable croquettes topped with crisp vermicelli)

#### **Mushroom and brie vol au vents**

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



### **Tawa Station (Live display)**

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

#### **Non-Vegetarian Tawa – Live**

##### **Avadh kae gailawat kae kebab**

Served with ultey tawe ke roti

##### **Murgh Khurchan kalimirch**

Chicken grilled with butter, Black pepper and lemon juice

##### **Salli Boti Peshawari**

Made peshawari style topped with straw potatoes

##### **Gurdae, Kapoorae, Kaleji, Chaamp masala**

Stir fried with spices on the tawa

##### **Egg & keema Parantha**

Served with butter & green chili pickle

#### **Vegetarian Tawa – Live**

##### **Paneer khurchan**

Chops grilled over charcoal and tossed with chili, tomatoes, ginger & garlic infused gravy

##### **Soyabean ki chaap**

Chops grilled over charcoal and tossed with ginger infused gravy

**(All above counter will be served with laccha onion, lemon wedge, mint sauce & roomali roti)**



## **SOUPS**

### **Khao Suey-Live**

Spiced burmese broth served with vegetables & chicken

### **Paaye Soup**

Kharode bone broth infused with chilies, garlic & cilantro

### **Tamatar aur Dhaniyae ka Shorba**

Fresh plumb red tomatoes broth infused with cilantro

### **Lemon Coriander**

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

## **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 Salads**

### **Relish with assorted dips**

Assorted fresh vegetable crougettes with assorted dressing

### **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

### **Macaroni and egg pasta salad**

A traditional pasta salad

### **Sprouted Beans salad**

Young sprouted beans tossed with lemony vinaigrette

### **Kabuli Channa ki chaat**

Spicy and tangy chaat made of garbanzo beans paired with green peas



## **MAIN COURSE**

### **Non vegetarian**

#### **Butter chicken**

Charcoal grilled chicken cooked in rich butter cream gravy

#### **Mutton bellini**

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

#### **Goan Fish Curry**

Traditional home style fish made in goan style with coconut and curry leaves



## **BIRYANIYON KI DEGHES**

#### **Kaccha 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





### **Bharwan subz on tawa**

Stuffed bhindi, shimla mirch, baby baingun, kamal kakadi, karela, tinda

### **Paneer Lababdar**

Cottage cheese cooked in rich tomata cream tangy gravy

### **Methi malai matar**

Green peas cooked with fresh fenugreek

### **Vegetable Jhalfrezi**

Assorted sweet and sour vegetables spiced with sweet peppers

### **Vegetable Gullars in Amritsari vadi ki gravy**

Delicacy of punjab stewed in gravy spiced with spicy vadi

### **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

### **Achaar**

### **Pappad**

### **Chutney**

### **Assorted Breads**

**Tandoori roti**

**Nan**

**Namak mirch ki roti**

**Laccha parantha, Pudhina parantha**

### **Raitas...**

**Dahi bhalla, Pineapple raita**

## **DELICACIES OF PUNJAB**

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

### **Kukad Makhan wala**

Made dhaba style

### **Patiala di kadi pakodi**

Famous for its simmering palak ki pakoris

### **Sarsaon Ka Saag (Seasonal)**

Served with makki ki roti, white butter & Gur

### **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 chef

### **Tepanyaki live counter**

#### **Non vegetarian**

**Spicy prawns**

**Ginger lamb**

**Garlic chicken**

#### **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**

Tossed with chili flakes and garlic

### **Vegetable fried rice**

Tossed with spring vegetables



## **EUROPEAN**

### **Griddled Fish - Live**

Grilled and served with lemon caper butter

### **Stuffed chicken steaks -Live**

Served in peppery red wine sauce

## **Pasta Station- 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

Rasmalai

Stuffed gulab jamun

Moong dal ka halwa

Gajjar ka halwa

Gulab ki kheer with chandi ka vark

Kesaria Phirnee

Tiley wali kulfi

## **Continental**

Hot chocolate gateaux

Lemon and mint cakes

Red velvet cake

Chocolate Mousse

Tiramisu

Strawberry Souffle

Waffles - Live

Assorted Ice creams  
(Vanilla, Chocolate & butter scotch)

## **Hot beverages**

Tea

Coffee

Masala chai

## **FRESH FRUIT COUNTER**

Choose five Indian and five imported

Rambo tan (Thailand)  
Grape (Californian)  
Kiwi (New Zealand)  
Shardha (Kabul)  
Guava (Thailand)  
Plum (Australian)  
Pineapple (Rani)  
Water melon (Bangalore)  
Papaya (Disco)  
Apple (China)  
Prunes  
Dragon fruit

## **CHAAT STATION**

**(Choose any six)**

Gol gappe (Atta & Suji with 3 kinds of flavored water)

Bhalla Papri with Gujia and Kalmi Vada

Bharwan Tikki

Moong Dal Cheela

Ram Ladoo (Moong Dal Pakori) with Mooli ka Laccha and Mint Chutney

Ragda Pattie

Matar Patila with Kulcha

Aloo Matar Tawa Chaat

Pao Bhaji

Mini Raj Kachori

Laccha Tokri

Hara Moong Dal Chaat