

## Royal 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*

#### **Mojitio**

*Scented with fresh mint leaves*

#### **Gentle breeze**

*Cranberry juice & Pineapple juice*

#### **Gourmet fruit punch**

*Mixed fruit juice, grenadine syrup*

### **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**

***Choice of the filling:***

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

## **ROTATORY HORS D OEUVRES**

### **INDIAN**

**Paneer Achaari tikka**

*Cottage cheese infused with aam ka achaar masala and grilled*

**Khumb Pudina tikka**

*Mushroom raped with mint sauce and grilled*

**Soya Malai tikka**

*Cream marinated soft Soyabean served with mint sauce*

**Grilled Pineapple**

*Grilled pineapple cubes served strawberry dip*

**Imli wale Tandoori aloo**

*Roasted potatoes stuffed with seedless tamarind and served with Greek sauce*

**Anjeer aur Aukroot ke kebab**

*Anjeer aur walnut round kebabs served with mint sauce.*

**Dahi aur kali mirch kae kebab**

*Home Made Creamed Yogurt Cheese spiced with Crushed Black Pepper*

**Beetroot kebab**

*Crispy beetroot kebabs served with mint sauce.*

**Hare matar ki potali**

*Green peas stuffed in pot sticker and served with tamarind sauce*

**PAN ASIAN****Vegetable Thai Cigars Rolls**

*Served with sweet chili sauce*

**Spiced corn cakes**

*Sweet corn Cakes spiced with Thai red curry paste.*

**Honey chili potatoes**

*Served in sweet chili sauce*

**Tofu served in BBQ sauce**

*Crispy tofu tossed in BBQ Sauce*

### **“Thai” Bhel ki chaat**

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

## **INTERNATIONAL**

### **Falafel**

*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**

*Roulade of vegetables coated with vermicelli and deep fried*

### **Mushroom and brie cheese Bouches**

*Champignon duxelle stuffed in puff pastry and baked*

## **PIZZA STATION**

### **Margherita**

### **Corn & Cheese**

### **Veggie pizza**

### **Mushroom & olive**

## **DIMSUM STATION**

**Cottage Cheese**

**Mushroom**

**Water Chestnut**

**Mix Vegetables**

## **GARAM - GARAM**

**Khao Suey-Live**

Spiced Burmese broth served with vegetables

**Tamatar aur Gajar Ka Shorba**

*Served with cheeselings*

**Lemon Coriander**

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

## **SALAD BAR**

**Relish with assorted dips**

*(Assorted Fresh Vegetables Croquettes with Assorted Dressing)*

**Pasta salad**

*(Macaroni pasta tossed with vegetables and Thousand Island dressing)*

**Sprouted beans salad with dressing**

*(Sprouted beans marinated with citrus vinegar and peppers)*

### **Apple and walnut salad**

Apples tossed with walnuts and napped with honeyed mayonnaise)

### **Aloo aur channae ki chaat**

Baby potatoes crispy fried paired with garbanzo beans and topped with mint and saunth chutney

### **Rocket, Fennel pine nut and green apple salad**

Rocket leaves, Red lettuce, Curly endives, green apple, Half Cherry tomato, Red and green capsicum

### **Roasted Corn and pepper salad with pomegranate**

Char grilled corn tossed with pepper and topped with anar

### **Laccha Onion, Lemon Wedges and Green Chilies**

## **CURDS AND RAITAS**

Dahi Gujiya stuffed with Kishmish and Laccha Adrak

Boorani Raita

Pineapple Raita

Kadukas Kheerae ka Raita with Pudina

## **PAPAD KI TASHTARI**

Rajasthani Papad

Amritsari kali mirch kae Papad

Aloo kae Papad

## **INDIAN MAIN COURSE**

### **TAWA STATION**

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

#### **Paneer Aur Teen Mirch Ki Khurchan- Live**

Straws of Cottage cheese spiced with three types of peppers

#### **Soya Ki Adraki Champ- Live**

Grilled soya champ paired with ginger and chatpattae masalas

#### **Katri aur churan kae karaelae ka Tawa- Live**

Stuffed baby bitter guard scented with herbs and infused with aryuvedic churan

#### **Subjion Ki Gilawati- Live**

Served with Ultey tawae ka Parantha

## **INDIAN**

### **Paneer Makhani**

*Cottage cheese stewed with rich tomato cream gravy*

### **Matar methi Malai**

Fresh fenugreek leaves stewed in rich mughlai gravy and paired with green peas

### **Subjion kae gullar in amritsari vadi ki gravy**

Vegetable Gullars tossed with cherry tomatoes and pearl onions

**Beans aur teen mirch ki Jhalfrezi**

French beans paired with assorted Belgium peppers and tossed in kadai

**Khomchae ki Gobi**

Cauliflower paired with peas and cooked in mustard oil

**Palak aur makkai ki Degh**

Baby spinach tossed with sweet corn in mustard oil

**Hing aur dhaniyae kae chatpattae aloo**

Baby potatoes tossed with hara dhaniya and scented with asafetida

**Dal Makhni**

Dum kae lentils cooked overnight and finished with butter and cream

**Assorted Breads**

Multi grain Roti

Tandoori Roti

Missi Roti

Namak mirch ki Roti

Tandoori Parantha

Pudina Parantha

Khasta Roti

Dal aur methi ki Roti

**BIRYANI KI DEGHS**

Our specialty from Master Chef Qureshi who has mastered the art of Dumpukht Cooking with his secret hand pounded spices, finest saffron and aged basmati rice

.

**Tarkari Biryani**

Aromatic vegetable Biryani made with saffron and Gulab ka itter



### **Kabuli Biryani**

Made with kale Channa

### **Kathal Ki Biryani**

Spiced with slit chilies and paired with jackfruit

**Served with Lasoon ki Boorani, Laccha nimboo Piaz and Aloo papad**

## **PUNJABI DHAABA:**

### **Matar Paneer**

*Made dhaba style*

### **Gobi Laccha Adraki**

Young florets of cauliflower made with loads of ginger

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

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

### **Kadi with Palak di Pakori**

Patiala di famous Kadi with dumplings made of spinach

### **Amritsari Chole**

Served with Amritsari Kulchae

## **RAJASTHANI**

**The land of Rajwadas famous for the rich cuisine and spiced with red chili**

### **Ganderi Paneer**

Cottage cheese rolls made in spiced Rajasthani gravy

### **Papad Magori Ki Subji**

Moong dal vadi paired with Rajasthani papad

### **Govind Gatta Curry**

A Specialty of Rajasthan

### **Panchmela Subji**

Assorted mixed vegetables tempered with yogurt

### **Uplae ki siki Bhatti**

Whole wheat flour dumplings cooked on wood fire and served in desi ghee

### **Rajasthani Dal**

Assorted dal tempered with hing and spiced with red chili

### **Choorma**

Sweetened whole wheat flour

### **Bhedmi Aloo**

Best had with Bhedmi poori

### **Lasoon ki chutney**

Made with Lasoon and kachri

### **Bhedmi Ki Poori**

Stuffed with dal and crispy fried to perfection

## **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 assortment of Indian & English vegetables with rice and noodles along with different sauces made a fresh by our Chefs.*

*The guest can pick and choose the combination of their liking and get it prepared in front of them.*

## **TEPANYAKI LIVE COUNTER**

### **Assorted vegetables**

*Baby corn, 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 Vegetables in Basil Pepper Sauce**

Garden fried vegetables tossed in with Basil and black Pepper

### **Hand Picked Vegetables in Thai Sauce**

Fresh seasonal vegetables cooked in Thai red curry sauce

### **Vegetable dumpling in Soya Sauce**

Vegetable balls served in soya garlic sauce

### **Hakka Style Noodles**

Wok Tossed with Chili and Garlic

## **Vegetable Fried Rice**

Tossed with scallions and spring vegetables

## **ITALIAN COUNTER**

### **Griddled Cottage Cheese & Tofu - Live**

Grilled and served with lemon caper butter

### **Pasta Station- Live:**

#### **Choice of Pastas**

Penne, Fussilli, Fettuccini

#### **Sauces**

Alfredo, Arrabiatta, Basil Pesto

## **BREADS**

Olive Foccacia

Rosemary and sun dried tomato Foccacia

Assorted Dinner Rolls

## **DESSERTS**

### **INDIAN**

Kesaria Rasmalai

Mini coin size Jalebi with saffron -live

Allahbadi tawa rabri with gulgulae- live

Gulab aur Gulukand ki Kheer with Chandi ka Varq

Bharwan Gulab Jamun

Zafrani phirni

Shahi tukda

### **Halwa Station**

Moong dal ka Halwa

Gajjar ka Halwa (Seasonal)

Anjeer ka Halwa

### **INTERNATIONAL**

Blue Berry Cake

Hot Chocolate Fudge

Fruit Trifle Pudding

Lemon and Mint Cakes

Strawberry soufflé

Assorted Ice Creams

### **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