

DELUXE MENU (NON-VEGETARIAN)**Snacks**

Paneer Tikka
 Makka Malai Kebab
 Dahi ka Kebab
 Spring Rolls
 Murg Hari Mirch ka Tikka
 Makhmali Boti Kebab
 Macchi ke Soole
 Chicken Nuggets with Tangy Tomato Sauce

Soup

Chicken Hot & Sour
 Cream of Tomato

Cold Buffet

Taze Phalon ki Chaat
 Indian Green Salaad
 Tomato with Cottage Cheese
 Tossed Salad
 Bellpepper with Cucumber Salad
 Pineapple with Peanut Dressing
 Babycorn & Tomato
 Moth Aur Moong ki Chaat
 French Bean & Onion Salad

Main Course

Continental Cuisine
 Pasta Counter-Live Station

Choice of Pasta	Vegetable	Herbs/Spices	Sauces
Spaghetti	Red/Red Bell Pepper	Cocktail Onion	Mustard
Penne	Mushroom	Thyme	Arabiata
Fettuccini	Broccoli	Basil	Alfredo
Macroni	Baby corn	Dill	Concasse
Fussily	Snow Peas	Black/Red Pepper	Mushroom

Stuffed Bell Pepper with Hollandaise Sauce
 Grilled Fillet of Sole Served with Tomato Sauce
 Assorted Continental Breads with Herbs & Butter

Oriental Cuisine

Stir Fried-Live Station

Stir Fried Vegetables in Tangy Chilli & Lemon Sauce

Assorted Seasonal Crispy Vegetables Tossed with Butter & Special Tangy Sauce

Thai Cuisine

Fresh Deluxe Vegetables in Thai Red/Green Curry Served with Steamed Rice

Indian Cuisine

Murg Kali Mirch

(charcoal grilled chicken stir fried with black pepper)

Rarra Gosht

(mutton cooked in typical Punjabi style with mutton minced)

Paneer Zafrani

(cottage Cheese cooked in saffron Gravy)

Makai Palak

(corn cooked in Indian spices with fresh spinach)

Aloo Udaygiri

(potato cooked in typical south Indian style with curry leaves)

Dal Makhani

(a deliciously creamy preparation of lentils, slowly cooked with herbs & fresh spices, garnished with butter)

Tarkari Biryani

(an authentic preparation of rice with juliennes of mixed vegetables)

Dahi Bhalla

Assorted Indian Breads

Mixed/Boondi/Kheera Raita

Achar/Papad/Chutney

Desserts

Kashmiri Phirni

Moong Daal Halwa

Chocolate Chip Mousse

Truffle Pudding

Vanilla Ice Cream with Chocolate & Nuts

Soft Beverages/Tea/Coffee

Deluxe Menu (Non-Veg.)