

DELUXE MENU (VEGETARIAN)

Snacks

Tandoori Paneer Tikka
Ajwaini Paneer Tikka
Vegetable Spring Rolls
Vegetable Dimsum
Makka Malai Tikka
Crispy Potato Wedges
Dahi Kebab

Soup

Vegetable Sweet Corn
Cream of Tomato

Cold Buffet

Taze Phalo ki Chaat
Indian Green Salaad
Beensprout mixed with Bell Perpper
Thai Cheese and Tomato Salad
Moth Aur Moong ki Chaat

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
Assorted Continental Breads

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

Paneer Zafrani

(cottage Cheese cooked in saffron Gravy)

Makai Palak

(corn cooked in Indian spices with fresh spinach)

Muttar Dhingri

(mushroom with peas in Punjabi style)

Nilgiri Korma

(mixed vegetables in green sauce)

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)

Daal Tadka

(yellow lentils simmered with Indian sauces)

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