



BLING

BANQUET

GOLD MENU-VEG

NR 16 DLF PHASE- 3, Near Neelkanth Hospital, Gurgaon

Abhishek Chawla	-	9810150807
Naresh Chawla	-	9810262807
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BEVERAGES COUNTER

MOCKTAILS

VIRGIN MOJITO

Fresh mint leaves, lime juice, and soda, served with a golden syrup twist for a luxurious touch.

FRESH LIME SODA

A vibrant combination of lime juice and soda with edible gold powder

FRUIT PUNCH

JUICES

Orange Juice

Mixed Fruit Juice

SOFT DRINKS

Coke

Limca

Sprite

Fanta

Mineral water bottles

ESPRESSO STATION

Rich espresso shots with a touch of chocolate.

TEA STATION

PURANI DELHI KI CHAAT

PANI PURI

A crispy puri stuffed with spicy and tangy water, served with a burst of flavors.

DAHI BHALLA PAPDI

Crispy papdi topped with sweet yogurt, tamarind chutney, and spicy green chutney.

KHASTA ALOO TIKKI

Fried potato patties filled with peas and spices, served with mint and tamarind chutneys.

STARTERS

INDIAN STARTERS

PANEER ROYALE TIKKA

Cottage cheese marinated in royal spices, grilled to perfection with fresh vegetables.

TANDOORI MASALA CHAAP

Spicy marinated soya chaap, grilled with aromatic spices, served with a special golden chutney.

Tandoori achari aloo Spicy marinated potato, grilled with aromatic spices, served with a special golden chutney.

TANDOORI ACHARI ALOO

MUSHROOM TIKKA

CHINESE STARTERS

CHILLI PANEER

Fried paneer cubes tossed in spicy chili sauce with bell peppers.

CRISPY HONEY CHILLI POTATO

Potato fingers tossed in a honey-chili sauce with a sprinkling of sesame seeds.

VEG SPRING ROLL

Crispy rolls filled with a spicy vegetable mix,
served with tangy dip.

VEG MANCHURIAN DRY

Deep-fried vegetable dumplings tossed in a spicy soy-based sauce.

SALAD STATION

GREEN GARDEN SALAD

Garden Green Salad Fresh lettuce, cucumbers, tomatoes,
and radishes, with a choice of dressings.

LACHHA ONION SALAD

Sliced onions with green chilies, lemon, and vinegar.

BEAN SPROUT SALAD

A healthy salad made with moong sprouts, tossed in fresh lemon and herbs.

SPICY CHANA CHAAT

A chickpea salad with a spicy, tangy mix of chutneys and herbs.

YOGURT STATION

DAHI BHALLA

Bhalla dunked in yoghurt and topped with chutneys

Dry fruit chutney/ Pudina chutney

OR

MIX VEG RAITA

Indian condiment which is yoghurt based

Made with mix vegetables and curd

MAIN COURSE

INDIAN DELIGHTS

MUGHLAI PANEER LABABDAR

Cottage cheese cooked in a rich cashew-tomato gravy, infused with cream and saffron.

ZAFRANI DAL MAKHANI

Black lentils slow-cooked with butter, cream, and a touch of saffron for richness.

KADI PAKODA

MIX VEGETABLES

Vegetables together in a traditional Indian onion- tomato gravy

CHINESE SPECIALTIES

VEG HAKKA NOODLES

Stir-fried noodles with fresh vegetables in soy sauce.

HOT GARLIC VEG MANCHURIYAM

BASMATI KHAZANA

JEERA RICE

OR

SUBZ BIRYANI

ASSORTED TANDOORI BREADS

ROTI

PLAIN , BUTTER , MISSI

BUTTER NAAN

PLAIN, BUTTER

LACHHA

AMRITSARI KULCHA

INDIAN DESSERTS HOT

GULAB JAMUN

MOONG DAL HALWA

A traditional dessert made with moong dal, Ghee, and cardamom.

OR

SHAHI GAJAR HALWA (SEASONAL)

Grated carrots cooked in ghee and milk, served with dry fruits and a golden touch.

INDIAN DESSERTS COLD

FLAVOURS OF ICE CREAM

Vanilla, strawberry topped with variety of hot chocolate

STICK KULFI