





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

SOFT DRINKS

Coke

Limca

Sprite

Fanta

Mineral water bottles

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.

STARTERS

INDIAN STARTERS

PANEER ROYALE TIKKA

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

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.

GREEN GARDEN SALAD

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

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.

MIX VEGETABLES

Vegetables together in a traditional Indian onion-tamato gravy

BASMATI KHAZANA

JEERA RICE OR

SUBZ BIRYANI

ASSORTED TANDOORI BREADS

ROTI
PLAIN , BUTTER , MISSI
BUTTER NAAN





INDIAN DESSERTS HOT



GULAB JAMUN

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 choclate

STICK KULFI



