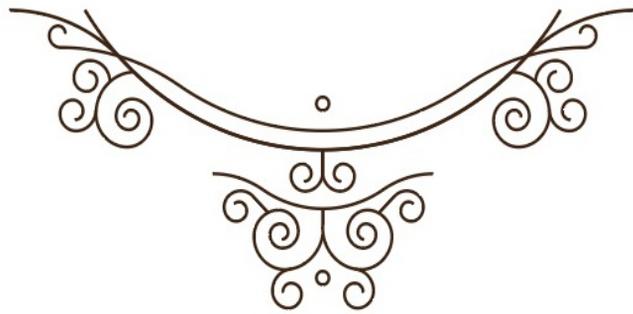




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*Celebrate Flavor. Celebrate life*



# Luxury Menu - Veg



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# Beverages

## AERATED DRINKS

Coke  
Limca  
Fanta  
Sprite

## ASSORTED JUICES

Orange  
Mango  
Pineapple  
Mix Fruit

## FRESH JUICE

Orange  
Pineapple  
Watermelon  
Mix Fruit

## REFRESHING STATION

Shikanji  
Jaljeera  
Shaan-e-Sharbat  
Fruit Punch

## SHAKES

Vanilla Shake  
Chocolate Shake  
Strawberry Shake

# Beverages

## MOCKTAILS

### Virgin Mojito

A refreshing mix of lime and mint

### Cinderella

Smooth blend with fresh fruit juice, grenadine and ginger ale

### Pina Colada

Creamy concoction of coconut milk, pineapple juice and crushed ice

### Sweet Sunrise

Fruity drink with a hint of red berries and orange tanginess

### Mint Cooler

Freshness of mint and coconut water to rejuvenate

### Bloody Mary

Concoction of tomato juice, spices and flavoring including worcestershire sauce, hot sauces, garlic and herbs

### Sex on the beach

A combination of orange juice, cranberry juice and peach schnapps

### Blue Lagoon

Deliciously tangy, citrus harmony of blue curacao and lemonade

## fresh fruit Counter

### 6 Indian & 6 Imported Fruits

A vibrant & exquisite display of fresh, ripe & juicy fruits

# Chatori Chaat

## **Ambala Golgappe with varieties of water**

Crispy semolina & whole wheat puff balls stuffed with spiced chickpeas and potatoes served with mint, asafoetida (hing), guava, jeera, kali mirch, lemon kewra water

## **Shahi Dahi Bhalla - Haridwar**

Soft lentil fritters served with sweetened yogurt, dry mango saunth and mint chutney

## **Muradabadi Dal with Biscuit Roti**

A protien packed tempered yellow lentil chaat served with crispy biscuit roti and coriander chutney

## **Matra Kulcha**

Cumin tempered dried white peas curry served with oven baked fermented flatbread

## **Bharwan Aloo Tikki**

Shallow fried potato patty stuffed with green peas & dressed with dry mango saunth and mint chutney

## **Lucknawi Sookhi Matar Ki Tikki / Moonglet**

Shallow fried patty stuffed with green peas and potato, dressed with papdi, yogurt dry mango saunth and mint chutney / A fluffy pancake made of split moong beans mixed with spices served with mint & dry ginger sauce

## **Paneer Achar Quessadilla / English Dry Fruit**

Spicy flavourful scrambled paneer stuffing with aromatics like ginger and garlic filled in tortillas and served with mint chutney / Exotic dry fruits & veggies sauteed and tossed with spices and mixed with chaat masala

## **Khajoor ki Chaat / Rasmalai ki Chaat**

Khajoor stuffed with one whole cajun mixed with spices served with yogurt & dry mango saunth / Soft sweetened chhena discs served with sweetened yogurt, dry mango saunth and mint chutney

# Pass Around Snacks

## INDIAN

### **Paneer Tikka Shashlik**

Cottage cheese cubes marinated in spiced yogurt seared with capsicum, onion and tomatoes

### **Basil Paneer Tikka**

Cottage cheese marinated with basil pesto, cooked in tandoor

### **Ananas Tikka**

Freshly grilled pineapple slices glazed with brown sugar and ginger

### **Tandoori Anardana Aloo**

Tandoor baked baby potatoes marinated with anardana, honey, yogurt and chili

### **Subz Seekh Kabab**

Tandoor roasted vegetable skewer with coconut, semolina and dry-fruits

### **Vegetable Nawabi Kabab**

Crushed black chickpeas cutlets filled with green chilli, coriander and freshly ground spices

### **Dahi Ke Sholay**

Crispy fried bread pockets filled with fresh hung curd and bell peppers

### **Zafrani Malai Soya Chaap**

Marinated soya chaap with Kashmiri kesar, cashew nut paste, rich cream & cheese in special north Indian rich spices

### **Stuffed Mushroom Tikka**

Mushroom filled with crumbled cottage cheese & coated with Indian spices

# Pass Around Snacks

## PAN ASIAN

### **Kung Pao Paneer**

Deep fried cottage cheese tossed in a spicy and tangy sauce topped with roasted peanuts

### **Crispy Corn**

Batter fried corn kernels served with tomato dip

### **Thai Veg Spring Roll**

Golden fried crispy rolls filled with vegetable julienne served with sweet chili sauce

### **Honey Chili Potatoes with Sesame Seeds**

Crispy fried finger potatoes tossed with honey and chili sauce

### **Schezwan Mushroom**

Button mushroom sauteed in chilli in sauce and gamished with spring onions

### **Salt and Papper Vegetable**

Work tossed assorted vegetables with chinese spices and black pepper

## CONTINENTAL

### **Cigar Roll**

Golden fried crispy rolls filled with cheese served with sweet chilli sauce

### **Mini Spanakopita**

Delicious savory Greek pie made of perfectly crispy layers of dough and a comforting filling of spinach and cheese

### **Golden Coin**

Crispy golden fried breaded potatoes and cheese

# Pre - Dining Live

## WOOD FIRE OVEN "THIN CRUST PIZZA"

### **Traditional Margherita**

Tomato, basil & mozzarella

### **Smoked Cottage Cheese**

Charcoaled cottage cheese, rocket leaves and pinch truffle oil

### **Mushroom**

Assorted mushroom, olives, basil and mozzarella

### **Corn and Spinach**

Winter green spinach, golden grain corn and garlic mix cheese

## BRUSCHETTA

Popular Italian snacks toasted garlic bread topped with tomato basil and mozzarella cheese

## MUSHROOM VOL-AU-VENTS

Creamy herb sauteed mushroom filled in flakey puff shell

# Pre - Dining Live

## DIMSUM STATION (CRYSTAL)

### Steamed Veg

Assortment of finely chopped exotic vegetable and chinese spice flavoring

### Cottage Cheese & Spinach

A classic spinach and cottage cheese filled dim sum served with special chef style sauce

### Shiitake & Button Mushroom

An exotic button mushroom and shiitake filled dim sum served with special chef style sauce

### Water Chestnut

Water chestnut cooked in ginger, garlic and soy sauce wrapped in bite sized delicious morsels

### Served With

Spicy mayo, kikkoman soya, tomato chilli dip, burnt chilli garlic dip & chef's special sauce

## LUCKNOWI DELICACY "GALOUTI"

### Beetroot ki Galouti

Beetroot tossed in cumin, onion, ginger, roasted chana powder and cashew nut powder

### Rajma Ki Galouti

A delectable vegetarian version of the traditional galouti kabab with rajma and other condiments

### Vegetable Galouti

Minced fresh vegetable mixed with numerous exotic spices

### Served With

Ulte tawa paratha, laccha onion & mint chutney

# Pre - Dining Live

## TAK-A-TAK

### **Veg Kathi Roll**

A delicious Indian style wrap stuffed with spiced mix veggies

### **Masala Soya Chaap**

Marination of hung curd, ginger garlic paste, red chillies & spices on soya chunks, cooked in tawa

### **Served With**

Roomali roti, mint chutney & laccha onions

## KABAB STATION

### **Basil Scented Dahi Ke Kabab**

Pan seared kababs made with hung curd and chopped basil mixed with aromatic spices served with mint sauce

### **Hara Bhara Kabab**

Delicate hand rolled kababs with veggies, mint, coriander and spices, deep fried and served crisp

## SUSHI COUNTER

### **Spicy Avocado**

Avocado, cream cheese and spicy japanese mix

### **Crunchy Vegetable**

A mix of crispy asparagus, carrot, baby corn and sweet potato, topped with mayonnaise

### **Rock Corn Roll Sushi- Corn Tempura**

Mix of tempura fried baby corn and sweet corn with sriracha mayo

### **Shiitake Mushroom**

Fried sushi roll with spicy shiitake mushrooms blended with cream cheese and topped with guacamole dressing

# Pre - Dining Live

## LEBANESE "MEZZE"

### **Pita Bread**

A middle eastern flat bread baked from wheat flour that puffs up creating an air pocket in the middle

### **Falafel**

Falafel is a deep fried ball or patty-shaped fritter of Arab origin, featuring in middle eastern cuisine made from broad beans, ground chickpeas, or both

### **Pita Pockets**

Soft pita breads made with whole wheat flour and filled with a spicy mexican bean filling served with three types of dips

### **Crispy Lavash**

Light, crispy and crunchy cracker that is made with flour, water and salt, paired with any dip

### **Sesame Breads sticks**

Breadstick covered with toasted sesame seeds and flavored with mahlab

### **Hummus**

A savory dish made from mashed chickpeas blended with tahini, lemon juice and garlic garnished with olive oil, parsley and paprika

### **Labneh**

A soft middle eastern dish made from strained yogurt

### **Babaganoush**

An appetizer consisting of finely chopped roasted eggplant, olive oil, lemon juice, tahini, chopped tomato, pomegranate molasses and parsley

### **Mutabal**

A smokey dip made using roasted red bell peppers and olive oil, tahini and garlic

### **Nachos & Tomato Salsa**

A dip made of charred onions & tomatoes, chillies & coriander served with tortilla chips

# Soup Station

Select any two + one chef's recommendation - Khao Soi on the house

## **Khao Soi**

### **Thai Coconut Curry Noodle Soup**

A fragrant curry broth with chunks of exotic vegetables & noodles & coconut milk

## **Mulligatawny**

Soth Indian lentil chowder, tempered gat curry leaves, black pepper and coconut

## **Cream of Tomato**

Milk aromatic and creamy fresh tomato soup with toasted bread croutons

## **Tamatar Dhaniya Ka Shorba**

Traditional Indian shorba made with fresh tomatoes & coriander leaves

## **Veg Manchow Soup**

Vegetable broth simmered with exotic vegetables served with fried noodles and Chinese seasoning

## **Sweet Corn Soup**

Slow simmered broth with American golden sweet corn kernels worked up into a wholesome soup

## **Lemon Coriander Soup**

A zesty lemon-flavored thick broth with vegetables and coriander leaves

## **Hot And Sour Soup**

Chinese soup combination of savoury, spicy and tanginess with vegetables

## **Cream of Mushroom**

Thick mushroom cream soup finished with light cream foam and porcini dust

# Salad Station

## **Waldorf Salad**

An American salad made typically of diced apples, celery, nuts and mayonnaise

## **Roast Potato And Spring Onions**

Mustard marinated oven baked potatoes with spring onions, olive oil and fresh herbs

## **Corn and Sweet Pepper Salad**

Grain corn and assorted pepper salad with lime and garlic dressing

## **Som Tom - Raw Papaya Salad**

Small green unripe papaya, peanuts, cherry tomatoes, long beans, palm sugar and lime

## **Macaroni with Trio Peppers**

Assorted sweets peppers, cream, freshly ground black pepper mixed with macaroni

## **Ever-Green Salad**

Slices of cucumber, carrot, radish, tomato served in a platter

## **Aloo Chana Chaat**

Potato & chickpeas salad with green chillies and coriander

## **Hara Moong and Moth Salad**

Sprouted green lentil salad with tangy spices, green chillies and onions

## **Kimchi**

A popular Korean salad made by fermenting cabbage, garlic, vinegar and soya sauce

## **Sirka Pyaaz**

Button onions steeped in vinegar, beetroot, sugar and whole spices

## **Lacha Onions**

Sliced rings of onions mixed with green chillies and lemon wedges

# Accompaniments

## DRESSINGS

Thousand Islands  
French Dressing  
Vinegar Dressing  
Herb Dressing

## PICKLE BAR

Aam Ka Achar (Mango)  
Nimbu Ka Achar (Lemon)  
Mix Achar (Mix Veg)

## PAPAD

Moong Dal Papad  
Hing Papad  
Urad Papad

## CHUTNEY

Tomato Chutney  
Mint Chutney  
Mango Chutney

# Yogurt Station

**Plain Yogurt**  
Classis plain curd

**Boondi Raita**  
Gram flour pearls, roasted cumin and churned yogurt

**Mixed Vegetable Raita**  
Chopped cucumber, tomato and fresh coriander churned yogurt

# Main Course

## REGIONAL CUISINE

### AWADH-E-KHAAS

#### **Paneer Lababdar**

Cottage cheese simmered in smooth tomato & cashew gravy with chopped capsicum topped with cream

#### **Subz Miloni**

Fresh Indian vegetables cooked in spinach gravy & tempered with green chillies

#### **Dal-E-Ambria**

Chef's Special Dal - Slow simmered black lentil with garlic, tomato, cream and white butter

#### **Palak Paneer**

Cottage cheese cooked with fresh spinach, tomato and cream tempered with garlic and Indian spices

#### **Methi Matar Malai**

Green peas, fresh methi cooked in rich cream, cashew nut gravy flavoured with cardamom powder

### AMRITSARI DHABA

#### **Paneer Makhni**

Cottage cheese cooked in traditional tomato gravy, finished with butter, fenugreek & cream

#### **Amritsari Pindi Choley with Kulcha**

Classic chickpea preparation with dry mango & garam masala best combination to have with baked flat bread called kulcha served with mooli & pyaaz ki chutney

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

Garlic tempered fenugreek leaves cooked with seasonal mustard greens mashed with garlic & tomatoes served with cornmeal bread, white butter & gur

# Main Course

## REGIONAL CUISINE

### NAWAB-E-HYDERABAD

#### Hyderabadi Subz Biryani

Handpicked selection of garden fresh vegetable, layered with aromatic saffron rice; delicately flavoured with herbs and blended spices

#### Mirch Ka Salan

A hyderabadi curry made of Bhavnagri chillies flavoured with a rich paste of roasted peanuts, coconut, sesame seeds and red chillies

### KASHMIRI CUISINE

#### Kashmiri Dum Aloo

Traditional Kashmiri delicacy of potato dish simmered in onion gravy with dry ginger & fennel

#### Rajma Raseela

A popular dish in north india with kidney beans cooked with deghi michi, tomato and garlic, perfect match with plain steamed rice

#### Kashmiri Kofra

Soft balls made of minced vegetables dunked in onion tomato gravy with flavors of cardomom & fennel

#### Kashmiri Pulao

Delicious variant of rice pulao from kashmiri cuisine made with nuts, dried fruits, saffron and fresh fruits

# Main Course

## REGIONAL CUISINE

### KACHI RASOI STATION

#### **Methi Aloo**

A Popular Indian style stir fry made with potatoes and fresh fenugreek leaves

#### **Kurkuri Bhindi**

Kurkuri bhindi is a spicy, tasty and super crispy fries made with tender okra pods or lady finger, all-purpose flour and spices topped with cornflakes

#### **Gobhi Masala**

Stir fried cauliflower tempered with ginger, cumin, tomatoes and fresh coriander

#### **Kadhi Chawal**

Crispy pakoras doused in thick mildly spiced gram flour based gravy served with basmati rice

#### **Yellow Dal Tadka & Tawa Phulka - Live**

A yellow dal generously garnished with tadka (tempering) of onion, tomato, garlic dry red chilli and cumin seeds served with fresh roti

#### **Assorted Vegetable On Tawa - Live**

Fresh garden vegetables cooked in desi ghee and indian spices

# Main Course

## REGIONAL CUISINE

### ASSORTED INDIAN BREADS

#### **Tandoori Roti**

Whole wheat bread cooked in tandoor

#### **Lachha Paratha**

Layered whole wheat bread with desi ghee

#### **Pudina Paratha**

Layered whole wheat bread with dry mint powder

#### **Mirchi Paratha**

Layered whole wheat bread with green chilly

#### **Plain/Butter/Garlic Naan**

Refined flour bread cooked in tandoor with choice of garlic or butter

#### **Missi Roti**

Combination of gram flour & refined flour with Indian spices cooked in clay oven

#### **Stuffed Kulcha**

Amritsari styled bread made with refined flour & crushed coriander & spices

### MEERUT KE TANDOOR SE

#### **Bakarkhani**

A thick, spiced flat-bread made by kneading together flour, ghee, sugar and salt

#### **Sheermal**

A saffron-flavored traditional flatbread made with maida, ghee, milk, saffron and sugar

#### **Khandari**

Leavened flat bread baked on the wall lining of the tandoori oven

#### **Biscuit Roti**

Biscuit roti or biscuit poori is crispy bread with a crunchy and sweet & spicy filling

# Main Course

## REGIONAL CUISINE

### RAM BABU KA PARANTHA FROM AGRA

#### **Mawa Paratha**

Sweet flatbreads prepared with wheat flour dough and stuffed with mawa or khoya

#### **Paneer Paratha**

Flatbreads prepared with wheat flour and stuffed with cottage cheese, chillies, coriander & spices

#### **Matar Methi Paratha**

Flatbreads prepared with wheat flour and stuffed with peas, fenugreek leaves & spices

#### **Aloo Paratha**

Flatbreads prepared with wheat flour and stuffed with boiled potatoes, onions & spices

#### **Pyaz Ka Paratha**

Flatbreads prepared with wheat flour and stuffed with onions, chillies and spices

#### **Served With**

#### **Amrood Ki Sabzi**

Simple curry made using ripe guavas

#### **Sitaphal Ki Sabzi**

A dish made of pumpkins, dry mango powder, chillies and sugar

#### **Arbi Ka Jhol**

An authentic and traditional dum style curry with taro roots

#### **Angoor Ki Sabzi**

A unique curry prepared with green grapes, tomatoes, onions and Indian spices

#### **Kunda Dahi**

A classic pot curd

# International Cuisine

## PAN ASIAN

### TEPPANYAKI

#### Sauteed Vegetables

Asparagus, baby corn, bok choy, broccoli, bean sprouts, carrot, chinese cabbage, cherry tomato, french beans, green pepper, mushroom, red pepper, red cabbage, scallions, snow peas, yellow pepper, zucchini, and cottage cheese and tofu

#### Tossed With

Sichuan sauce, hoisin sauce, sweet & sour, black bean sauce, barbeque sauce, schezwan red chilli paste, vinegar, soy, honey sesame & hp sauce

#### Served With

Flat noodle, hakka noodle & rice

### THAI CUISINE

#### Thai Green Curry

Green curry cooked in coconut milk & choice of exotic vegetable like broccoli, baby corn, mushroom, basil, baby eggplant, pock choy, assorted peppers, carrot & french beans

#### Jasmine Rice

Subtly perfumed rice used across south east asia best served with thai food

### CHINESE CUISINE

#### Crackling Spinach

Finely shredded spinach is deep-fried till crisp and perked up with roasted sesame seeds, garlic and a sprinkling of sugar and salt

#### Vegetable Hakka Noodles

Noodles tossed in chinese spices along with juliennes of vegetables and spring onion

#### Garlic Onion Fried Rice

Garlic and onion flavoured rice tossed with chinese spices

#### Sweet and Sour Vegetables

Exotic vegetables cooked in sweet and sour gravy with oriental spices

#### Veg Manchurian

Mixed vegetable balls steeped in hot garlic sauce with ginger

# International Cuisine

## CONTINENTAL

### ITALIAN

#### Choice of Whole Wheat Pasta

Penne, Fusilli, Spaghetti

#### Choice of Sauces

Arrabbiata Sauce - tomato sauce with garlic and oregano

Bechamel sauce - white sauce made with cream, milk and butter

Pink sauce - a perfect blend of arrabbiata & bechamel sauce

#### Exotic Vegetables

Broccoli, baby corn, mushroom, zucchini, bell pepper and olives

#### Choice of Herbs

Oregano, chilli flakes, rosemary and thyme

#### Served With

Garlic bread

#### Baby Potato & Cherry Tomato

A delightful one pan dish with roasted garlic potatoes, busted heirloom cherry tomatoes tossed with a little brown butter

#### Spinach Corn Lasagne

Layered pasta sheet with sauteed spinach and grain corn, baked with cheese

# Symphony Of Indian Sweets

## HOT DESSERT

### **Kesari Nano Jalebi with Rabri**

Fermented refined flour batter in spiral shape, fried in desi ghee, soaked in sugar syrup, served with slow cooked thickened condensed milk

### **Gulab Jamun**

Fried dumplings made of thickened and reduced milk soaked in saffron and rose scented sweet syrup

### **Bikaneri Ghevar - Live**

Delicacy of Rajasthan disc-shaped sweet cake made with refined wheat flour, soaked in saffron sugar syrup topped with sweetened khoya, pistachios and almonds

### **Malpua**

Small deep fried semolina pancakes in saffron and cardamom sugar syrup served with lachedar rabri

## HALWA FACTORY

### **MOONG DAL HALWA**

Delicious yellow lentils slow cooked in desi ghee cooked with sugar

### **Apple Halwa**

Grated apple with castor sugar garnished with dry fruits

### **Mirch Ka Halwa**

Unique recipe of Bhavnagar - chillies cooked with milk and cardamom

### **Gajar Halwa/Beetroot Halwa (Seasonal)**

Grated seasonal carrots or beetroot, simmered in desi ghee and milk served with dry fruits

# Symphony Of Indian Sweets

## COLD DESSERT

### **Gulab Kheer**

Reduced milk thick porridge with rose petals

### **Kesari Rasmalai**

Paneer cheese known as chhena served with saffron flavored chilled milk

### **Sponge Rasgulla**

Poached chhena balls steeped in thin and chilled sugar syrup

### **Rice Phirni**

Phirni is a classic creamy slow-cooked sweet pudding made with ground rice, sugar, milk, almonds, saffron and cardamom powder

### **Assorted Dessert on Ice**

Malai cham-cham, butter watermelon on cold ice

## COLD STATION-LIVE

### **Tilla Kulfi**

Kesar pista, paan & anar

### **Ice Cream Parlour**

Vanilla, chocolate, tutti frutti, butterscotch, strawberry ice cream flavors served with chocolate sauce and nuts

## LIVE STATION (Choose One)

### **Roller Kulfi-Live**

Rollercoaster kulfi, or simply roller kulfi is a special kind of kulfi prepared on a cylindrical roller. The kulfi is then scraped off from the rotating roller and the cold flakes are served in a bowl

### **Doodh Ki Kadhahi-Live**

Milk simmered for hours on a low flame and garnished with ground almonds, pistachios, cashews, and saffron

# European Desserts

## LUXURY CAKES (mini portions)

### **Flourless Cake**

Dense cake made with aerated chocolate, butter and egg

### **Citron Cake**

Moist fluffy cake made with lemon curd, butter and egg

### **Cocoa Melange**

Moist and decadent delight made with whole wheat, cocoa, cream cheese and egg

### **Baked Cheesecake**

A fluffier and lighter cheesecake made with cream cheese, egg baked to perfection

## TARTS

### **Chocolate Tart**

Chocolate tart is a dessert consisting of chocolate ganache, flour and butter beaten together poured into a crisp, sweetened pastry shell and baked until firm

### **Lemon Tart**

Lemon tart consists of a pastry shell containing a baked lemon custard made with lemon curd flour and butter

# European Desserts

## SHOT GLASS

### **Chocolate Mousse Shot Glass**

A staple dessert which is light and airy made with rich chocolate and cream

### **Lemon Souffle Shot Glass**

A rich and fluffy souffle made with lemon, mascarpone and cream

### **Fruit Trifle Shot Glass**

This beautiful and delicious fruit trifle includes layers of fresh fruits custard and whipped cream

### **Hot Chocolate Shot Glass**

A popular dessert made of brownie and truffle served in shot glass

### **Banoffee Shot Glass**

Banoffee is a British dessert made from bananas, whipped cream and milkmaid

### **Fruit Custard Cup**

A famous dessert with freshness of fruits and creamy custard

# Hot Beverages

## TEA

### **“Pushkar Tea” on the move**

Pushkar tea, offers a blend of traditional Indian spiced tea made with a blend of spices like cardamom, cinnamon and ginger providing a delightful taste of India's rich tea culture

### **Ginger**

Ginger tea is made by steeping fresh ginger root in hot water mixed with milk tea leaves & sugar

### **Cardamom**

Cardamom tea is a delightful beverage made by infusing black or milk tea with cardamom pods

### **Green**

Green tea is a healthy beverage known for its health benefits

### **Masala**

Masala tea is a concoction of different spices like ginger, cardamom, cinnamon, etc

### **Lemon**

Lemon tea is a refreshing beverage made by combining black or green tea with fresh lemon juice, offering a zesty and citrusy flavor

### **Black**

Black tea is a fully oxidized tea, often enjoyed without milk and sugar

### **Tulsi**

Tulsi tea is an herbal infusion made from the leaves of the tulsi which offers a unique and aromatic flavor that combines herbal, slightly peppery, and minty notes

## COFFEE

### **Latte**

Concentrated espresso shot topped with heated cream milk

### **Black**

Classic beverage made by brewing coffee beans with hot water, without milk or sugar

### **Cappuccino**

Cappuccino is an espresso-based coffee drink that consists of a shot of espresso and steamed milk

### **Hazelnut**

Hazelnut coffee is a flavored coffee that has a rich and nutty taste reminiscent of hazelnuts by adding hazelnut extracts, creating a delightful and sweetly aromatic brew

# Assembly Menu

## SNACKS

Cocktail Potli Samosas  
Paneer Tikka  
Hara Bhara Kabab  
Chilli Paneer  
Honey Chilli Potatoes  
Assorted Mix Pakoras  
Finger Sandwiches

## SWEETS

Mini Gulab Jamun  
Kaju Katli Bite Size

## BEVERAGES

Assorted Soft Drinks  
Assorted Juices  
Tea/Coffee  
Mineral Water Bottles

# *Phera Menu*

## **SNACKS**

Methi Mathri  
Namak Pare

## **LIVE COUNTER**

Maggie

## **SWEETS**

Mini Gulab Jamun  
Sweet & Salted Assorted Cookies

## **DRY FRUITS**

Roasted Almonds  
Roasted Cashew Nut

## **BEVERAGES**

Assorted Soft Drinks  
Hot Milk  
Tea/Coffee  
Mineral Water Bottles



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