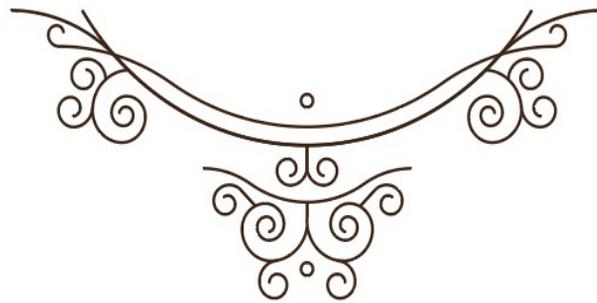




GET YOUR MENU.₹

Celebrate Flavor. Celebrate life



Luxury Menu - Non Veg



GET YOUR VENUE COM

Managing Events from Venue to Adieu!

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

Daulat ki Chaat / Moonglet

A dessert that is extremely popular goes under the name of 'chaat' which is delicately cloud like cream made from milk melts immediately as soon as you eat it A fluffy pancake made of split moong beans mixed with spices served with mint & dry ginger sauce

Paneer Achar Quesadilla / 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

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

Ananas Tikka

Freshly grilled pineapple slices glazed with brown sugar and ginger

Dahi Ke Sholay

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

Golden Coin

Crispy golden fried breaded potatoes and cheese

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

NON-VEGETARIAN

Murgh Malai Tikka

Bite size pieces of chicken cooked in a creamy marinade with yogurt, cheese, ginger, garlic and chilli

Mutton Seekh Kabab

Minced meat mixed with herb & flavored with few aromatic spices grilled on skewer

Chicken Tikka

Boneless chicken pieces are marinated with a spicy marinade and then grilled until nicely cooked and slightly charred

Lahori Fish Tikka

Deepfried, crispy fish fingers coated in a batter made of gram flour, hung curd and some authentic South Asian spices served with tangy mint sauce

Fish Amritsari

Slices of fish marinated with Indian spices deep fried with mustard flavour until crisp

Pass Around Snacks

PAN ASIAN

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

Honey Chilli Potatoes with Sesame Seeds
Crispy fried finger potatoes tossed with honey and chilli sauce

Schezwan Mushroom
Button mushroom sauteed in chilli sauce and garnished with spring onions

NON-VEGETARIAN

Chilly Chicken
A sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic chilli sauce & soya sauce

Korean Fried Chicken
Korean fried chicken is crispy coated double deep fried chicken smothered in a sweet and spicy Korean inspired gochujang sauce

Chicken Satay
Sliced marinated chicken meat, and served with a sauce made of peanuts and chilli sauce and garnished with shredded shallots, chilli paste and lime juice

CONTINENTAL

VEGETARIAN
Cigar Roll
Golden fried crispy rolls filled with cheese served with sweet chilli sauce

NON-VEGETARIAN
Fish Orly
Fish Orly is basically seasoned finger size beer batter fish dipped in semi thick egg-flour batter, deep fried until golden brown and crispy served with tartar sauce

Pre-Dining Live

WOOD FIRE OVEN "THIN CRUST PIZZA"

VEGETARIAN

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

NON-VEGETARIAN

BBQ Chicken

Spicy barbeque sauce, grilled barbeque chicken, onion, paprika, mozzarella cheese

Florentine Roast Chicken

Pizza sauce, smoked chicken, roasted capsicum, onion, fresh jalapenos, chilli flakes mozzarella cheese

BRUSCHETTA

VEGETARIAN

Veg Bruschetta

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

NON-VEGETARIAN

Chicken Crostini

Crustybread brushed with olive oil topped with chicken in white, red & pesto sauce

VOL-AU-VENTS

VEGETARIAN

Mushroom Vol-Au-Vents

Creamy herb sauteed mushroom filled in flakey puff shell

NON-VEGETARIAN

Chicken Vol-Au-Vents

Creamy herb sauteed chicken filled in flaky puff shell

Pre-Dining Live

DIMSUM STATION (CRYSTAL)

VEGETARIAN

Steamed Veg

Assortment of finely chopped exotic vegetables and Chinese spice flavoring

Cottage Cheese & Spinach

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

Shitake & Button Mushroom

An exotic Button Mushroom and shitake 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

NON-VEGETARIAN

Crystal Steamed Chicken

A classic chicken dim sum with onion, spring onion, celery and garlic

Chicken & Basil Siumai

A flavourful chicken filling enhanced with basil, burnt garlic and chilli

Sichuan Chicken, Mushroom & Chestnut Dimsum

An exotic Button mushroom, chicken and chestnut filled dim sum served with special chef style sauce

Served With

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

Pre-Dining Live

LUCKNOWI DELICACY "GALOUTI"

VEGETARIAN

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 kebab with rajma and other condiments

Vegetable Galouti

Minced fresh vegetables mixed with numerous exotic spices

Served with

Ulte tawa ka paratha, laccha onion & mint chutney

NON-VEGETARIAN

Tunday Kabab

Minced mutton blended with aromatic spices pan fried on traditional tawa

Served with

Ulte tawa ka paratha, laccha onion & mint chutney

Pre-Dining Live

TAK-A-TAK

VEGETARIAN

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, of soya chunks cooked in tawa

Served With

Roomali roti, mint chutney & laccha onions

NON-VEGETARIAN

Murg Tak-A-Tak

Chunks of tandoori chicken cooked with capsicum & bell pepper tossed with authentic spices

Served With

Roomali roti, mint chutney & laccha onions

Pre-Dining Live

KABAB STATION

VEGETARIAN

Basil Scented Dahi Ke Kabab

Pan seared kababs made with hung curd 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

NON-VEGETARIAN

Chicken Seekh Kabab

Ground or minced chicken, seasoned with warm spices, aromatics, and herbs, and shaped into cylinders

Mutton Seekh Kabab

Ground or minced meat, seasoned with warm spices, aromatics, and herbs, and shaped into cylinders

Chicken Tangdi Kabab

Tangdi Kabab are delicious grilled chicken kababs made with chicken drumsticks, spices yogurt & cream

Pre-Dining Live

SUSHI COUNTER

VEGETARIAN

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

Teriyaki Mushroom

Panko fried mushrooms in sweet teriyaki sauce, rolled into a sushi of your choice

Rock Corn Roll Sushi-Corn Tempura

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

Veg Nigiri

Three oval blocks of rice topped with exotic raw avocado on top

Shiitake Mushroom

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

NON-VEGETARIAN

Nigiri Sushi

Vinegared rice topped with exotic seafood on top seasoned with wasabi

Uramaki

Slice sushi rolls consisting of vinegared rice rolled around seaweed or nori sheet laced with flying fish roe or toasted sesame seeds

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 flour, water, & salt, paired with any dip

Sesame Bread 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

NON-VEGETARIAN
Chicken Shawarma
A popular Middle Eastern dish made of well-marinated chicken, layered on a vertical rotisserie

Chicken Pita Bread
Seasoned and grilled chicken breast tossed with greek yogurt, sweet red onion, juicy tomatoes dressed with fresh lemon juice served inside grilled warm pita bread

Soup Station

Select any two (1 Veg + 1 Non-veg) + one chef's recommendation khao soi on the house

VEGETARIAN

Khao Soi Thai Coconut Curry Noodle Soup

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

Mulligatawny

South Indian Lentil chowder, tempered gat curry leaves, black pepper and coconut

Cream of Tomato

Mild 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 & 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

NON-VEGETARIAN

Chicken Hot & Sour Soup

Spicy Chinese soup made of boiled shredded chicken cooked with chopped fresh veggies simmered in spicy & tangy water

Chicken Lemon Coriander Soup

A healthy clear soup that is made with fresh coriander leaves, zesty lemon juice, vegetable broth and loaded with fresh chicken

Chicken Minestrone

A thick soup of Italian origin made with vegetables, often with the addition of pasta or rice and chicken

Salad Station

VEGETARIAN

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

SomTom-Raw Papaya Salad

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

Macaroni with Trio Peppers

Assorted sweet 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 and whole spices

Lacha Onions

Sliced rings of onions mixed with green chillies and lemon wedges

NON-VEGETARIAN

Chicken Hawaiian Salad

Chunks of boiled chicken mixed with seasoning, salt, pepper & olive oil

Chicken & Corn Salad

Chunks of boiled chicken & sweet corn mixed with seasoning, salt, pepper & olive oil

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
Classic 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

Cottage chesse simmered in smooth tomato & cashew gravy with chopped capsicum

topped with cream

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

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

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

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

NON-VEGETARIAN

A popular Awadhi dish where meat is slow cooked with whole spices, cashew nuts, fried onions and yogurt

VEGETARIAN

Paneer Lababdar

Subz Miloni

Dal-E-Ambria

Palak Paneer

Methi Matar Malai

Chicken Korma

Main Course

REGIONAL CUISINE

AMRITSARI DHABA

VEGETARIAN

Paneer Makhni

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

Amritsari Pindi Choley With Kulcha

Classic chickpea preparation with dry mango & gram 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

NON-VEGETARIAN

Butter Chicken

Marinated & grilled chicken cooked in spicy, aromatic, buttery & creamy tomato gravy

NAWAB-E-HYDERABAD

VEGETARIAN

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

NON-VEGETARIAN

Chicken Dum Biryani

The famous biryani of Hyderabad, basmati rice layered with cooked biryani chicken in thick gravy with biryani masala dum cooked in deg

Egg Counter - Live

Anda Paratha served with varieties of egg

Main Course

REGIONAL CUISINE

KASHMIRI CUISINE

VEGETARIAN

Kashmiri Dum Aloo

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

Rajma Raseela

A popular dish in north India with kidney bean cooks with deghi mirch, tomato and garlic perfect match with plain steamed rice

Kashmiri Pulao

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

NON-VEGETARIAN

Kashmiri Kofta

A Kashmiri meatball dish called 'Rista' made of grounded mutton mixed with caramelized onion dunked in onion tomato gravy

Mutton Rogan Josh

India lamb curry cooked in authentic spices with intense flavoring of garlic, ginger and aromatic spices using a slow cooking method

Main Course

REGIONAL CUISINE

BIHAR CUISINE

Litti

Litti is a whole flour dough ball that is stuffed with an earthy, spiced mixture of sattu or roasted black chickpea or kala chana flour

Aloo Chokha

Mashed potato mixed with onion, garlic, green chillies, mustard oil & lemon juice

Baigan Ka Chokha

Fire-roasted mashed aubergine mixed with onion, garlic, green chillies, mustard oil, coriander leaves & lemon juice

Tomato Chokha

Churned & peeled tomato mixed with garlic, green chillies, mustard oil, coriander leaves & lemon juice

Mango Chutney

Diced raw mango sauteed in panch phoran, salt, sugar & water

Dhania Pudina Chutney

This spicy green colored chutney includes fresh mint leaves, coriander leaves, ginger, lemon and green chillies

Garlic Chutney

This spicy chutney is made with red chillies & garlic

Dry Fruits Chutney

The amazing taste of the dry fruits combined with the flavorsome coriander and spicy green chillies

Main Course

REGIONAL CUISINE

KACHI RASOI STATION

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

VEGETARIAN

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 seed served with fresh roti

Assorted Vegetable On Tawa-Live

Fresh garden vegetables cooked in desi ghee and Indian spices

NON-VEGETARIAN

Dim-er Kosha

Dim-er Kosha is a Bengali style egg curry with fried boiled egg smeared in thick gravy made with onion, tomato, ginger - garlic and spices

Goan Fish Curry

An aromatic fish curry of Goa made with a blend of spices, garlic, ginger and onion along with fresh tomato and coconut

Main Course

REGIONAL CUISINE

ASSORTED INDIAN BREADS

Tandoori Roti

Whole wheat bread cooked in tandoor

Laccha 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 chickpea 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 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

International Cuisine

PAN ASIAN

MONGOLIAN

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

VEG + NON-VEG

Sauteed Vegetables

Choice of Chicken

Boiled Chicken, roasted chicken fried chicken

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

VEGETARIAN

Green Thai Curry

Green curry cooked in coconut milk & choice of exotic 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 served with Thai food

NON-VEGETARIAN

Chicken Red Thai Curry

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

International Cuisine

PAN ASIAN

CHINESE

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

VEGETARIAN

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 and soy

NON-VEGETARIAN

Shredded Chicken in Hot Garlic Sauce

Tendered shredded chicken stir fried and tossed in spicy, tangy and mildly sweet hot garlic sauce

International Cuisine

CONTINENTAL

ITALIAN

VEG+NON-VEG

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

Choice of Chicken

Boiled chicken, tandoori chicken

Exotic Vegetables

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

Choice of Herbs

Oregano, Chilli flakes, rosemary and thyme

Served with

Garlic bread

VEGETARIAN

Baby Potato & Cherry Tomato

A delightful one pan dish 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

EUROPEAN

NON-VEGETARIAN

Grilled Fish in Lemon Butter Sauce

Fish filet made of minced garlic or garlic paste, fresh lemon juice, white wine butter, salt and pepper, and heavy cream

Symphony of India 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 caster 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 India Sweets

COLD DESSERT

Gulab Kheer

Reduced milk thick porridge with rose petals

Kesari Rasmalai

Paneer cheese known as cheena served with saffron flavored chilled milk

Sponge Rasgulla

Poached cheena 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 cardmom powder

Assorted Dessert on Ice

Malai cham-cham, butter watermelon on coldice

COLD STATION-LIVE

Tilla Kulfi

Kesarpista, 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 Kadai-Live

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

European Desserts

ASSORTED CAKES

Red Velvet Cake

A vanilla based red velvet cake dressed in red velvet crumbs with dollops of whipped cream

Fudge Cake

A fudge cake is a chocolate made with both melted chocolate and cocoa, and topped with chocolate ganache

Pineapple Cake

Pineapple cake is a Taiwanese sweet traditional dessert containing made from crushed pineapples

Butterscotch Cake

This butterscotch cake is made with moist and tender brown sugar cake layers, butterscotch sauce, and topped and filled with butterscotch buttercream

CHEESECAKES

Carrot Cheesecake

A layered carrot cake filled with chopped carrots and rich cheese, topped with whipped cream cheese icing

Blueberry Cheesecake

A light & creamy cheesecake with blueberry pulp baked with cream cheese

European Desserts

SOUFFLE

Orange Souffle

This classic souffle recipe is flavored with fresh orange juice and orange rind

Lemon Souffle

A delicate dessert with the freshness of lemons

Banoffee Pie

Banoffee pie is a British dessert pie made from bananas, whipped cream and a thick caramel sauce combined on a buttery biscuit base

PASTRIES

Strawberry Pastry

A vanilla sponge, covered with whipped cream and topped with strawberries

Pineapple Pastry

The pastry features layers of light and fluffy sponge cake, perfectly complemented by a luscious pineapple filling

Lemon Pastry

A refreshing treat that combines the tangy flavors of lemon with sweetness of sugar

Black Forest Pastry

Black Forest gâteau consists of several layers of chocolate sponge cake sandwiched with whipped cream and dark cherries

Hot Beverages

TEA

"Pushkar Tea" on the move

Pushkar tea, offers a blend of traditional indian spiced tea made with 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

Masala 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 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

Kaju Katli Bite Size

BEVERAGES

Assorted Soft Drinks
Assorted Juices
Tea/Coffee
Mineral Water Bottles

Phera Menu

SNACKS

Methi Mathri
Namak Pare

LIVE COUNTER

Maggi

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