

**Social Veg Menu @ 1000 pax @ Rs 2500**

## **Welcome Beverages**

**Badam Thandai**

**Meerut Ki Masala Shikanji**

**Aam Panna**

### **Mocktail**

**Italian Smooch**

Ginger Ale Syrup, Lemon Chunks, Brown Sugar, Mint Leaves,  
Crushed Ice Topped With Coke & Soda

**Virgin Mojito**

Sugar Syrup, Lemon Chunks, Brown Sugar, Mint Leaves, Lime Juice  
Crushed Ice Topped With Limca / Sprite

**Pink Lady**

Cranberry Syrup, Lime Juice, Sugar Syrup Topped With Lime Mint  
Ice Tea

**Strawberry Daiquiri**

Cracked Ice Cubes, Fresh Strawberry, Lime Juice And Sugar Syrup

**Bloody Mary**

(Tomato Juice & Combinations Of Other Spices & Flavorings)

## **Mango Julius**

(Mango & Pineapple Juice Blended With Vanilla Ice – Cream)

## **Hot Mocktails**

(Rose & Cinnamon Flavours Mocktail Serve In Shots Glass)

## **Assorted Soft Beverages**

Coke / Pepsi

Limca / 7up / Sprite

Fanta / Mirinda

Diet Coke

Fresh Lime Soda/Water (Sweet/Salted)

## **Assorted Juices**

Mango

Orange

Anaar

Pineapple

Cranberry

## **Fresh Juice**

Orange

Anaar

Pineapple

## Shakes

(Strawberry / Chikoo / Mango)

## INTERNATIONAL (PRE-DINING)

### TUSCAN WOOD FIRE PIZZA STATION

Add your choice of toppings as we set – up a live pizza station.

#### Base Options

Regular / Thin Crust / Herbed

#### Toppings

Onion / Red & Yellow Bell Peppers/ Roasted Garlic / Sun Dried Tomatoes / Button Mushroom / Green & Black Olives / Jalapeno / Tomato / Cottage cheese / Baby Corn / Capsicum / Basil Leaves / Mozzarella Cheese / Bononcini Cheese.

Served with Tabasco sauce, Oregano, Extra Virgin Olive Oil & Chilli Flakes.

### CRYSTAL DIM SUM STATION

Mix Vegetable Sui-mai

Spinach & Corn Dumpling

Water Chesnutt

**Served with Spring Onion Sauce / Dark Soya Sauce / Tomato Sesame Sauce.**

## **TANDOORI DIM SUM**

**Mix Veg / Corn / Paneer / Soya Keema**

**I.e.**

**Red / White / Green Marinade served with mint chutney & laccha onion.**

## **SUSHI BAR**

**Sushi is probably the most famous Japanese dish outside japan.**

**Served with Yakumi / Wasabi / Soya Sauce / Gari**

**Avacado Cucumber**

**Asparagus Cream Cheese, Nori Maki**

**Carrot / Radish / Cucumber Roll**

**Red & Green Pepper Nigri**

**Asparagus Tempura**

**Fruit Sushi**

## **LEBANESE STATION**

### **Paneer Shawarma**

Large chunks of marinated paneer rolled up with pickled vegetables & dressing in a soft pita bread.

### **Falafel**

Fried ball made from chickpeas served with soft pita bread and hummus.

### **Mezze**

A selection of small dishes called “Mezze” from these lands.

### **Hummus**

Pesto / Garlic / Paprika

### **Labneh**

### **Baba Ganoush**

### **Tzatziki**

### **Greek salad**

### **Fattoush**

### **Tabbouleh**

### **Mixes Salad**

### **Pickled Red Cabbage**

**Pickled Olive**

**MEXICAN**

**Quesadillas**

Grilled flour tortillas filled with cheese, onion, tomato & jalapeno chilli served with guacamole.

**Enchiladas**

Traditional corn enchilada with a filling of vegetable & cheese, served with ranchero sauce

**Vegan Tostadas**

**Chimichangas**

**Mexican Rice / Verdure Rice**

**Nachos with cheese Sauce**

**Taco**

I.e. assorted fillings.

# **STREET FOOD OF INDIA**

## **FROM THE CHAAT CITY AGRA**

Pani Pooori i.e. 3 water

Kanji Vada

Shahi Dahi Bhalla

Raj Kachouri

Laccha Tokri

English Dry Fruit Chaat

Aloo ki Tikiya

Paneer Aur Moong Dal Chilla

Mattra Kulcha

Ram Ladoo i.e. Mooli Ka laccha

## **FROM THE BUSY CITY MUMBAI**

Bhel Puri

Sev Puri

Pao Bhaji

Vada Pav

Bombay Sandwich

Ragda Pattice

Dabeli

Dahi Misal / Usal Pav

Bhajiya Pav

## **STRAIGHT FROM THE RUSSEL STREET KOLKATTA**

Puchka

Churmur Thanda

Jhal Moori

Chana Jor Garam

Aloo Chaat

Garam Wada

Ghugni Samosa

## **FROM THE VIBRENT GUJRAT**

Panki / Chatani Mirch

Paneer Lifafa

Baajra Uttapam with Raw mango coconut chutney

Methi na Gotta

Surti Undhiya / Thepla

## **SOUTH INDIAN STATION**

A la minute dosas and fluffy uttapams.

### **Uttapam Counter**

Sada / Onion / Cheese

### **Dosa Counter**

Sada / Masala / Mysore Masala / Pesarattu / Ghee Roast Dosa

### **Idli Counter**

Kadhi Idli / Chilli Idli / Kanchipuram Idli / Thatte Idli / Rawa Idli

**Medu vada**

**Rasam vada**

**Paniyaram**

**Served with classic coconut chutney and lahsun chutneys, as also  
the  
malgapodi chutney with steaming sambhar.**

**Vegetable Ishtu**

With Appams OR Idiyappam

**Curd Rice**

**Bisi bele Bath**

Served with sago Papadams

**Lemon / Tamarind Rice**

Served with Apalams (South Indian Padap)

### **Pass Around Starters**

**Paneer Sikampuri i.e. Rogan**

**Zafrani Paneer Tikka i.e. Pineapple Chutney**

**Paneer Angar i.e. Jangli Pudina Ki Chutney**

**Cheena Stuffed Tandoori Khumb**

**3 Cheese Paneer Chandi Tikka**

(Mozzarella / Cheddar / Cream Cheese / Silver Leaf)

**Paratwala Paneer**

(Layered cottage cheese / Cream Marinade / Chargrilled)

**Tazi Subziyoon Ki Seekh**

**Tandoori Bharwaan Aloo**

**Bandhe Dahi Ke Kebab**

**Smoked Subz Galouti i.e. Ulta Tawa Parantha**

**Buffalo Mozzarella Stuffed Bhutta Kebab**

**Anarkali Tikki**

(Beetroot / Quinoa / Peanut Butter / Pan Seared)

**Panko Crusted Button Stuffed Mushroom**

**Thai Cigar Rolls**

(Glass Noodle / Bell pepper / Sweet Chilli)

**Paneer Singapore**

**Cottage Cheese i.e. Burnt Chilli Sauce**

**Wok Tossed Cheese Arancini**

**Exotic Veg Salt & Pepper**

**Zaatar Spring Roll with Iebneh**

**Jalapeno Cheese Poppers**

**Assorted Canopies**

(Garlic toast / tomato / onion / mushroom)

## **SOUP STATION**

**Tomato Dhaniya Shorba** i.e. Namak Para

**Yakhni Badam Ka Shorba** i.e. Almond Flakes

**Grilled Tomato Soup** i.e. Bread Croutons

**Cream of Mushroom Soup** i.e. Bread Sticks

### **Know Suey**

A delectable one pot meal which is essentially a broth thickened with coconut milk.  
Served with noodles, crunchy vegetables and crispy toppings such as crushed peanut etc.

**Burmese Curry** i.e. fresh noodles

### **Live Salad Bar**

#### **Cold Salad**

**Thai Rice noodle salad / live som tom**

**German Potato Salad**

**Pear carpaccio with walnut, cheese and rocket leaves**

**Crunchy Beansprout and Radish Salad**

**Lettuce, Pomegranate and croutons salad**

**Avocado and cherry tomato salad**

**Greek salad**

**Garden fresh green salad**

**Laccha onion / masala onion / vinaigrette onion**

## **Warm Salad**

### **Served Live**

**Warm Asparagus salad with herbed olive oil and parmesan shavings.**

**Warm Cauliflower and Broccoli with peanuts and crumbled ricotta**

**Burnt Corn Mexican Style**

**Street Style Hara Chana Chaat**

**Warm Tandoori Fruit Salad**

## **Main Course**

### **Punjabi Cuisine**

**Paneer Makhni / Paneer Butter Masala /  
Paneer Bhurji / Paneer Te Mutter Di Subzi**

**Aloo Gobhi Adraki**

**Bhindi Do Pyaza / Baingan Ka Bhartha / Baingan Patiala**

**Amritsari Cholle i.e. Amritsari Kulcha and Pyaz Ki Chutney**

**Kadhi Pakora / Rajma Masala**

**Dal Bukhara**

**Yellow Dal Tadka / Dal Maa Rajma**

## **Awadhi Daawat**

**Dum Pukht brings you the intense flavours and leisurely luxury of slow cooked food made from authentic recipes from the royal kitchens of Awadh.**

**Paneer Qualiya**

**Vegetable Quorma**

**Mirch Ka Salan**

**Dal Khuskh Awadhi**

**Saadhey Basmati Chawal**

**Dum Subz Biryani**

## **Live Roti Station**

**Naan, Roti and Parantha made live with a choice of Methi / Pudina / Cheese & Garlic / Kalonji / Green Chilli etc**

**Naan-e-tunak**

**Live Roomali Roti**

**Cucumber Raita / Burani raita**

## **Hyderabadi Cuisine**

**Pathar Ka Paneer / Paneer Pasanda**

**Mirchi ka Salan / Tamatar Kut**

**Lahori Kofta / Baghare Baingan**

**Hyderabadi Dum Biryani**

**Plain Jeera Rice**

**Khatti Dal**

**Warqui Parantha**  
The Speciality Bread

**Maharashtrian Cuisine**  
**(Kolhapuri chatakdaar food)**

**Misal**

(Matki usal with farsan mixture, chopped onion, lime; Dahi on side)

**Sol Kadhi (Kokum curry)**

(Smoothing digestive drink, made from kokum fruit & coconut milk)

**Khamang Kakdi (Kakdi che koshimbir)**

**Tomato Kakdi Koshimbir**

**Kolhapuri Hirwa Thecha / Lemon / Salt**

**Gavhyanchi Kheer / Puran Bharli vangi / Tindora fry / Flower vatana batata Rassa / Matki Usal / Dalimbi usal / Batata Bhaji or Alu Chi Patal Bhaji.**

**Suralichya vadya**

**Kothimbir vadi**

**Puri – Sadhi / Masala / Phulka / Bhakri**

Made live with makhan, lahsun chutney and mirchi thecha.

**Masale Bhaat**

With tondli / matar / kaju

**Tomato Saar / Danyachi Amti / Amsool Saar / Papad**

**GUJRATI**

**Mithai**

**Garam Coin Jalebis / Tawa Seera (Akhrot, Pista, Moongdal, Badam, Doodhi, Gajar) / Baby Rasgulla with Basundi & Dry Fruits.**

**Farsan**

**Mutter Ghugra / Tuver Dana na Ghughra / Jodhpuri Mirchi Wada / Corn Handvo or Pandoli Live Station / Ponkh na vati Dhokla / Kand na Pattice**

**Raiwala Mircha**

**Makai Doodh nu Shaak**

**Khandvi Vatana Tameta**

**Surati Dal**

**Gujrati Kadhi**

**Puri – Masala / Plain**

**Thepla (Methi / Doodhi)**

**Bajra na rotla with gud, ghee and makhan.**

**Phulka**

**Papad / Khichiya**

**Mogri nu Raita or Kaki Pudina Raita**

## **Rajasthani**

### **Mithai**

**Mini Ghewar with Rabri / Garam Jalebi / Tawa Seera /  
Moondal Badam**

### **Farsan**

**Pyaz ki Kachori / Moong dal vada / Jodhpuri Mirchi vada /  
Kalmi vada /  
Vegetable Kanji / Kanji Wada**

### **Baati**

**Masala / Sattu / Plain / Mewa**

### **Churma**

**Bajra / Dry Fruit**

**Served with Panchmel Ki Dal**

### **Sabji**

**Jodhpuri Gatta / Ker sangri Ki Sabzi / Papad Mangodi ki  
Subzi / Muli Kachari Ki Subzi / Panchmel Ki Suzi / Methi Ki  
Lunji / Kachari Ki Chatni / Bhuji (Papad, Onion), Garlic  
Chutney.**

**Chasni Ke Chawal**

**Served with mogar**

**Bajre Ka Khichada**

**With**

**Veg Malawani**

**With desi makhan and ghee.**

**Assorted Roti**

**Roti (Phulka)**

**Dal Ki Puri**

**Bajre Ki Roti**

**With desi makhan and gud.**

## **INTERNATIONAL CUISINES**

### **Mongolian Counter- Live**

**An interactive style of exhibition cooking adapted from a  
century  
old tradition of a great warriors.**

#### **Vegetables**

**Baby corn / Bok Choi / Asparagus / Carrot / Scallions /  
Chinese cabbage / Red Cabbage / Broccoli / Red Pepper /  
Yellow Pepper / Green Pepper / Snow Peas / Cottage  
Cheese / Tofu**

#### **Tossed with**

**Sichuan Sauce / Hoisin Sauce / Sweet & sour / Black Bean  
Sauce /  
Honey Sesame and many more**

#### **With**

**Flat noodle / Hakka noodle / Pad thai noodle / Rice**

## **Chinese Station**

**Vegetable in coriander sauce**

**Baby corn & Water chestnut in Schezwan sauce**

**Stir fried Asian green**

**Cottage cheese in burnt garlic sauce**

## **Thai Station**

**Thai Vegetable Red Curry**

Broccoli, Mushroom, Bamboo Shoots

**Thai Green Curry**

Egg Plant, Mushroom, Garden Vegetables, Bamboo shoots

**Massaman Curry**

Potato / Sweet Potato

**Tofu Vegetable**

Mix vegetable stir fried with soya sauce and fresh tofu.

**Steamed Rice / Jasmine Rice**

**Phad Thai Noodle**

**Som Tam Salad**

Raw papaya salad or make your own variation with  
cucumber / green mango / carrot – cucumber.

## **LIVE A La Minute Pastas**

**Toss up your favourite shape**

**Fusilli / Whole Wheat Penne / Spaghetti / Stuffed Ravioli**

With a sauce and vegetable to go.

Sprinkle fresh herbs and shavings of parmesan.

### **Sauces**

**Tomato, Cheese, Aglio e Olio and traditional Pesto,  
Bolognese or Arrabiata.**

Served with freshly baked garlic bread.

### **Continental**

**Vegetable Lasagne**

**Italian Roasted Potato**

**Spinach & Ricotta Cannelloni**

**Cottage Cheese Steak**

### **Assorted Indian Desserts**

**Kesari Nano Jalebi with Lachha Rabri**

**Orange Imarti**

**Pistachio Phirni served in Mitti Sakora**

**Garam Gud ka sandesh**

**Assorted Sandesh Platter**

Daab / Orange / Strawberry / Mango / Rose / Chocolate /  
Blueberry

**Tender Coconut Mawa Mishri**

**Fresh Mango Muzaffar**

**Tender Coconut Kheer**

**Bharwan Gulab Jamun**

**Fresh melon Chena Payesh**

**Western Dessert Presentation**

**Coffee Viennese Cake**

**Banoffee Pie**

**Tropical Fruit Gateaux**

**Hot chocolate mud pudding**

**Italian Tiramisu**

**Blueberry Cheese Cake**

**Walnut Brownie**

**Red Velvet Cake**

**Almond Baklava**

## **Kulfi Counter**

### **Assorted Tilla Kulfi**

Kesar Pista / Mango / Paan / Gulab / Rabri / Anar

### **Fresh Fruit Kulfi**

Stuffed in whole fruit

### **Matka Kulfi**

### **Kulfi Fladoo**

### **Mango Kulfa**

## **Cold Stone Ice Cream**

Kala Jamun

Dolce Latte

Bubble gum

Ferrero Rocher

Sitaphal

Rose

World class Chocolate

Served on side: waffle cones, waffle cups, whipped cream, star fruit, grape bunch, sparkles, sauces & cocktail fruits.

## **Coffee**

Italian coffee machine, using freshly brewed coffee beans to make the freshest cappuccino, espresso and lattes.

Add vanilla, Hazelnut or Caramel flavourings to make it your very own signature coffee.

Espresso

Americano

Double Espresso

Cappuccino

Macchiato

Latte

## **Share market ki Chai**

Hot Masala tea i.e. Butter toast / Malai Toast.