

MEHNDI NON-VEG BRUNCH @ 100 PAX @ RS 1800/-

SUGGESTED MENU

INDIAN BEVERAGES

LASSI (SWEET/SALTED)

MASALA SHINKANJI

ASSORTED JUICES

ROSE AND COCONUT WATER LEMONADE

JAL JEERA

GAJJAR KI KANJI

ASSORTED AREATED DRINKS

MINERAL WATER-200ML

PURANI DILLI KI CHAAT

GOLGAPPE WITH THREE TYPES OF WATER

BHALLA PAPDI CHAAT

RAJ KATCHORIE

ALOO PANEER TIKKI

PALAK PATTA CHAAT

MASALA DOSA COUNTER

SERVED WITH **SAMBHAR** AND ASSOTED CHUTNEY

MEDU VADA

STEAMED IDLI

MINI UTTAPAM

STARTERS ON ROTATION

PRAWN SALT N PEPPER

CORN FLAKES FRIED FISH WITH JALAPENO DIP

CRISPY CHICKEN WITH SMOKED CHILIES

PANEER TIKKA SALT N PEPPER

PEPPER CORN CHEESE ROLLS

BSIL SCENTED DAHI KE KEBAB

LIVE STATION - SALAD BAR

MAIN COURSE

BAR- BE – QUE

MURGH LAL TIKKA

TANDOORI POMFRET/FISH TIKKA AJWAINI

TANDOORI VEGETABLES

KATHAL KE TIKKE

PANEER TIKKA SHASHLIK

INDIAN

MUTTON CHAAP AND KEEMA TAWA MASALA

BUTTER CHICKEN

PANEER MAKHANI

SAFED BAINGAN KA BHARTHA

KURKURI BHINDI

DHABA DAL TADKA – LIVE

PUNJABI KADHI

RAJMAH CHAWAL

PINDI CHOLLE BHATURE

SARSON KA SAAG WITH MAKKI KI ROTI (SEASONAL)

KACCHE GOSHT KI BIRYANI

Flavored lamb and basmati preparation finished with fresh green chillies and Punjabi matha and then cooked on traditional iron tawa over a slow fire.

KATHAL BIRYANI

MITTI KI BHATTI SE

LAHSONI NAAN

TANDOORI ROTI

LACCHA PARANTHA

MISSI ROTI

CONTINENTAL

MOROCCON ROAST CHICKEN

SPINACH AND MUSHROOM LASAGNE

POMMES ROESTI

COTTAGE CHEESE STEAKE WITH BAR BE QUE SAUCE

SAUTE VEGETABLES

DESSERT

KESARI JALEBI WITH CHOCOLATE RABRI

BHARWA GULAB JAMUN

BADAM KA HALWA

GULAB KI KHEER

BROWNIE WITH HOT CHOCOLATE SAUCE

ASSORTED SOUFFLE

ASSORTED TILLA KULFI- KEASR PISTA / PAAN /ANAR

KESARI KULFI WITH FALOODA

ASSORTED TEA AND COFFEE