

# **Social veg Menu @ 300 pax @ Rs 1700**

## **Welcome Beverages**

### **Aeriated Drinks**

Coke, Diet Coke, Coke Zero  
Fanta  
Sprite, Limca

### **Assorted Juices**

Orange Juice  
Mango Juice  
Mix Fruit  
Cranberry Juice, Pine apple juice

### **Mocktials**

#### **Gentle breeze**

(Cranberry juice & Pineapple juice)

#### **Fruit punch**

(Mixed fruit juice, grenadine syrup)

#### **Fools mule**

(Ginger ale, lime juice, grenadine syrup)

#### **Shirley Temple**

(Ginger ale, grenadine syrup)

#### **Virgin mojito**

Fresh mint, white sugar, lemon chunks muddled with  
Crunchy ice flakes and splashed with sprite

**Pre-Dining**

**Crystal Dim-sum**

**Spinach & Corn Dumplings**

In crystal skin

**Mix Vegetables & Mushroom**

**Spicy Asparagus Dumpling**

**Served With**

Spicy Peanut Dip | Chili Garlic Dip | Soya And Coriander

**Chef @ work hand rolled wood fired pizza station**

**Margarita**

**Tomato & Cheese**

**Grand veg**

**Calzones**

**Served with**

**Oregano, Chilli Flakes & Olive Oil**

**Galouti Kebab**

Rajma Ki Galouti

Beetroot Ki Galouti

Vegetables Galouti

Served With

Ulte Tawa Ka Paratha

## **Pass Around Snacks**

### **Indian**

#### **Punjabi Paneer Tikka**

Served with Mint Chutney

#### **Magazi Paneer**

Paneer fingers with Indian Spices along with peri Chilli paste & batter coated with Pumpkin seed served with chilli mayo

#### **Mushroom Tikka**

Button mushroom stuffed with minced mushroom and charcoaled

#### **Basil Scented Dahi Ke kebab**

#### **Tandoori Soya Chaap**

#### **Vegetable Spring Rolls**

#### **Paneer Singapore**

Cottage cheese cooked in Asian style with cashewnuts & dry chillies

#### **Falafel Pita Pockets**

Falafel on a bed of hummus, pita and turshi

#### **French Fries with 3 Dips**

### **Salad Station**

Caesar salad

Fresh sprouted salad with lemon and olive oil dressing

Salad primavera

Chick pea salad

Cottage and feta cheese salad

Spicy fruit and pineapple salad

Fresh seasonal cucumber salad

**Papad & Pickle Station**

Assorted fried & Roasted papad

Assorted Pickles

Aam, Mirchi, Lemon, Mix Veg

**Soup**

**Tomato Basil Soup**

**Hot & Sour Soup**

**Main Course**

**Tak-A-Tak Counter: - Live**

**Paneer Tak-A-Tak**

**Soya Nihari Tak-A-Tak**

**Mushroom Tak-A-Tak**

**Served with Roomali Roti**

**Lachha Pyaz & Mint Chutney**

**Indian cuisine**

**Paneer factory – live**

**Shahi Paneer**

**Paneer Lababdar**

**Palak Paneer**

## **In Chaffers**

**Bagian Ka Bharta**

**Palak bhutte ki Subzi**

**Banarasi Kofta Curry**

**Kurkuri Bhindi**

**Punjabi Arbi ki Subzi**

**Gobi Adraki**

**Amritsari chole kulchey**

With mooli laccha, sarson ki mirch, boondi ki chaas,  
Kalonji wala aam ka achar

**Bharva Tinda**

**Rashogulla Kadhi**

**Kashmiri Dum Aloo**

**Khumb Hara Pyaz**

## **Dal**

**Dal Bukhara**

Our signature recipe of black gram patiently with  
Fresh tomato puree and butter

**Yellow Dal tadka – LIVE**

**With Phulka**

## **Biryani factory**

**Hydrabadi Subz Pardah Biryani**

**Motia Pulao**

**Served with**

Mix Veg raita

Mirchi Ka Salan

## **Indian breads**

**Tandoori roti**

**Assorted kulcha (Paneer, Matar)**

**Roomali**

**Laccha paratha, Ajwani paratha, Mirchi paratha**

**Jaitooni roti**

**Kandhari**

**Sheermal**

**Biscuit Roti**

**Missi Roti**

**Pizza Naan & Butter Naan**

## **Agra Parantha Station: - Live**

**Aloo/Matar/Paneer**

**Amrood Ki subzi**

**Arbi ka Jhol**

**Served with Achar, Curd**

## **Chef @ Work- Dancing WOK Station**

### **Sauces**

Housin/Black Bean/chilli garlic sauce

Yellow beans sauce/white garlic sauce

### **Vegetables**

Asparagus | zucchini Broccoli |

Asparagus | beans | baby corns Cherry tomatoes | bell  
peppers Water chestnuts | bamboo shoots

Bok Choy | spinach Chilies

Herbs and spices, Lemon grass

Crushed black pepper | lemon salt | Salt | chili flakes

## **Chef @ work-Thai & Oriental**

**Veg Thai green Curry with jasmine rice**

**Pad Thai Noodles**

**Veg Manchurian**

**Veg Fried Rice**

**Veg Hakka Noodles**

## **Chef @ work-Italian/Mediterranean**

Selection of Pasta: - Penne, Fuseli, Linguini Spaghetti

Selection of Sauces: Pomodoro, Ratatouille, Cheese Fondue,  
pesto

Selection of Condiments: Grated parmesan, Basil, Olives,

Sundried Tomatoes

Pasta cooked in Arabiata sauce & White sauce to be pre-cooked & put in chaffers

**Italian Bread**

Ciabata, Multigrain Rolls

French Sticks, Rye Bread

Oregano Focaccia

Cream Cheese & Crushed Pepper, Smoked pepper with olive drizzle

**Continental**

**Spinach & corn Lasagna**

**Grilled Vegetables**

**Mashed Potatoes**

**Desserts**

**Badam Ka Halwa**

**Nano Jalebi – Live**

**Served with Laccha Rabri**

**Malpua with Plain Rabdi**

**Gulab Jamun**

**Chilled Bengali Rasgulla served in Matka**

**Nariyal Ki Kheer**

**Assorted Tilla Kulfi**

Pista, Anjeer & Strawberry

**Western dessert**

**Banoffee Pie**

**Chocolate Mud cake**

**Assorted chocolate mousse**

**Italian Tiramisu**

**Hot Chocolate Brownie**

**Assorted Tea/Coffee Station**