

Birthday Non - Veg Menu

250 pax @ Rs2000/-

Welcome Beverages

Mocktails

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

Aerated Drinks

Coke

Diet Coke

Coke Zero

Fanta

Sprite

Limca

Assorted Juices

Orange Juice

Mango Juice

Tomato
Pineapple

Sorbets

Kala Khatta Sorbet
Aam Panna Sorbet
Sugar Cane Sorbet

Table Amenities Around The Bar Area

Pita Bread

Crispies

Lavash

Bread Sticks

Hummus

Babaganoush

Mutable/Labneh

Beetroot Mutable/Marinated Olives

Feta In Olive Oil/Nachos With Salsa

Five Spice Masala Nuts

Finger Munchies

Cob Sunflower

(Sliced Corn On The Cob Pan Tossed, Mildly Spiced On A Skewer)

Beetroot Hummus Toast

(Beetroot Hummus On Toast Garnished With Microgreens)

Crostini SevPuri

(Crusty Toast Topped With Bhel)

Flea Market Appetizers

Peanut Masala

(All Time Classic from The Delhi Gymkhana Served In Paper Cones)

PiriPiri Fries

(PiriPiri flavored Good Old French Fries)

Wai Wai Bhel

(The Chinese Answer To The Mumbai Bhel)

Puchka Station

Traditional Paani Puchkas

Puchka

Suji Puchka

Atta Puchkas

Paani

Hing

Teekha Pudina

Amchoor Imli

Bharwan Gulgappa

Traditional Raj Kachori

(Filled With The Following Topped With Dahi, Saunth, Hari Chutney
Dal Moth, Crispy Bhindi, Bhalla)

Tikki Station

Karak Aloo Tikki

(Stuffed with Spicy Dal Peethi)

Paneer Tikki

Peas And Cashew Nut
(Served WithMatra)

Snacks On Rotation

Non-Vegetarian

Amritsari Fish Fingers

(Served With Spicy Mayo)

Desi Ghee Ka Murgh Tikka

Cubes Of Chicken, Reserved Overnight In A Non-Yoghurt Marinade That Is A Veritable
Symphony Of Exotic Spices, Including The Rarely Used 'Maggaz'

Hazratganj Dum-E-Kebab

Lamb Seekh Kebab Blended With Onion, Ginger And Garlic Paste, Spiked With White
Pepper And Cardamom Powder

Bhatti Murgh

Chef Special Chicken

Smoked Chicken Bulgogi

Mushroom Duplex

Mocked Soya Tikka

Our Own Fusion

Mozzarella Cheese Stuffed Bhutte Ke Kebab

Corn Kernels Mashed Then Stuffed With Mozzarella Cheese And Shaped Into Medallions

Basil Scented DahiKe Kebab

Dragon Roll

Baby Crispy Fried Rolls Stuffed With Sautéed Juliennes Of Oriental Vegetables

Paneer Singapore

Cottage Cheese Cooked In Asian Style With Cashew Nuts & Dry Chilies

Salad Station

Raw Carrot, Radish, Lettuce, Onion, Tomato & Cucumber

Served With Chaat Masala & Lemon

Raw Papaya Salad

Green Salad

Accompaniments

Achaar

Aam Ka Zaika

Lemon Hot And Sweet

Lazeez Adrak Lachcha

Gajar Gobhi Shalgam Chatpata

Papad

Rice Papad

Disco Papad

Aloo Papad

Chane Ki Dal Ka Papad

Moong Dal Roasted Lal Mirch Papad

Chutney

Fresh Fruit & Dry Fruit Chutney
Dhania Pudina Chutney
Tomato Chutney

Main Course

Indian

Tawa -Live

Non Vegetarian

Gurda /Kapoora/Kaleji

Anda Paratha

MurghChoozaTak-A-Tak

Vegetarian

Nuti KeemaTak-A- Tak

With Roomali Roti

In Chaffer

Non-Vegetarian

Special Butter Chicken

Patiala Pressure Cooker Wala Meat
Famous Mutton Rara With A Twist Of Yoghurt

Vegetarian

Methi Matar Paneer

Khumb Hara Pyaz

Mushrooms And Spring Onions, Stir-Fried With An Herbal And Peppery Tomato-Based Masala, Garnished With Pickled Ginger Juliennes

Banarasi Kofta Curry

Besan Naal Bhunney BheinTe Aloo

Potato Roundels Stir-Fried With Spicy Gram Flour And Served With A Garnish With Pickled Green Chillies And Coriander

Dal Makhani

(Served With Home-Churned Butter)

The Black Lentil Delicacy Incorporating Pomegranate Juice Fresh, Tomato Puree And Garlic, Simmered Overnight On The Tandoor, Finished With Cream

Sarson Ka Saag

(Served With Makki Ki Roti On Tawa White Butter And Jaggery)

Biryani Station

AwadhiSubz Biryani

Dum Gosht Biryani

Assorted Tandoori Breads

Tandoori Roti

Assorted Kulcha (Paneer, Aloo, Pyaz)

Lachha Paratha

Ajwain Paratha

Mirchi Paratha

Butter Naan

Italian Pasta Station

Selection Of Pasta:

Penne, Fuseli, Spaghetti

Selection Of Sauces:

Pomodoro, Ratatouille, Cheese Fondue, Pesto

Selection Of Condiments:

Grated Parmesan, Basil, Olives, Sun Dried Tomatoes

Desserts

Kesari Nano Jalebi With Rabri

Moong Dal Halwa

Stuffed Gulab Jamun

Lavender & Wild Berry Kheer

Crepe's Station - Live

Served With Chocolate & Caramel Sauce

Chocolate & Walnut Brownie

Crispy Choori With Ice Cream

Flavored Kulfi With Falooda

(Milk Based Frozen Dessert Exquisitely Flavored With
RabriMalai&Kesar Pista)

Tea Cake Trolley

Crunchy Banana Bread

Apple Cinnamon Tea Cake

Almond Cake

Birthday Cakes

Pineapple Cake

Chocolate Gooey Cake

Assorted Tilla Kulfi

Paan, Kesar Pista

Tea & Coffee Station

Masala Tea

Assam Tea Green & Earl Grey Tea Caramel Tea

Cappuccino / Latte

Espresso / Americano