

## **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 DahiKe 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**

**LachhaPyaz& Mint Chutney**

**Indian cuisine**

**Paneer factory – live**

**Shahi Paneer**

**Paneer Lababdar**

**Palak Paneer**

**In Chaffers**

**Bagian Ka Bharta**

**Palak bhuttekiSubzi**

**Banarasi Kofta Curry**



**Kurkuri Bhindi**

**Punjabi ArbikiSubzi**

**Gobi Adraki**

**Amritsari chole kulchey**

With moolilaccha, sarsonkimirch, boondikichaas,  
Kalonji walaaam ka achar

**BharvaTinda**

**RashogullaKadhi**

**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**

**HydrabadiSubzPardah Biryani**

**Motia Pulao**

**Served with**

Mix Veg raita

Mirchi Ka Salan

## **Indian breads**

**Tandoori roti**

**Assorted kulcha (Paneer, Matar)**

**Roomali**

**Lacchaparatha, Ajwaniparatha, Mirchiparatha**

**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**



**GET YOUR MENU.₹**  
*Celebrate Flavor. Celebrate life*

Asparagus | zucchini Broccoli |

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

Bok Choy | spinach Chillies

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 LacchaRabri**

**Malpua with Plain Rabdi**

**Gulab Jamun**

**Chilled Bengali Rasgulla served in Matka**

**Nariyal Ki Kheer**

**Assorted TillaKulfi**

**Pista, Anjeer & Strawberry**

**Western dessert**

**Banoffee Pie**

**Chocolate Mud cake**

**Assorted chocolate mousse**

**Italian Tiramisu**

**Hot Chocolate Brownie**

**Assorted Tea/Coffee Station**

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