

## MIX MENU SUGGESTIONS

### **Vegetarian Starters**

Kairi Paneer Tikka  
Paneer tikka hariyali  
Paneer shaslik  
Tawa Paneer kebab  
Paneer sesame with sweet and sour sauce  
Palak aur anar ki tikki  
Vegetable shami kebab  
Vegetable spring rolls  
Sunehari khasta  
Spinach and cheese quiche  
Dal ke kebab  
Falafel with mint and garlic yoghurt  
Saffron rice balls with cheese  
Aloo aur dal ki tikki

### **Non-Vegetarian Starters**

Murg Tikka Kali mirch  
Murgh Malai Kebab  
Chicken Reshmi Kebab  
Chicken nuggets with bar-be-cue sauce  
Chicken spring rolls  
Chilly chicken dry  
Tandoori chicken tikka  
Achari murgh tikka  
Corn and chicken vol-au-vent  
Sikampuri kebab  
Macchli Amritsary  
Sole tikka  
Fish finger with tartar sauce  
Sole nuggets with lemon ginger mayonnaise

### **Salads (any 2)**

Kachumber salad  
Aloo chaat  
Channa chaat  
Sliced green salad  
Tamatar aur paneer ka salad  
Baby onions in red vinegar  
Fresh fruit chaat  
Murgh chatt  
Apple and walnut salad

Tossed green salad  
Veg Caesar salad with condiments  
Cucumber in garlic yoghurt  
Assorted lettuce  
Carrot salad with sesame dressing  
Chilly garlic marinated mushrooms  
Tomato and mozzarella salad with fresh basil and olive oil  
Coleslaw with apple and raisins  
N. veg Caesar salad  
German potato salad  
Potato salad with lemon caper and olives  
Pickled beetroot with walnut  
Chicken and pine apple salad

**Curd (any 1)**

Jeera raita  
Mint raita  
Pine apple raita  
Cucumber raita  
Tomato raita  
Dahi Bhalla  
Dahi papdi chaat

**Vegetarian Soup (any 1)**

Tamatar dhaniye ka Shorba  
Dal Shorba  
Mullygatwany  
Subz Shorba  
Badam ka Shorba  
Rasam  
Dahi Shorba  
Cream of tomato  
Cream of ginger and carrot  
Cream of vegetables  
Mixed vegetable broth  
German lentil soup  
Italian Minestrone soup  
Hot and sour veg soup  
Veg sweet corn soup  
Cream of oven roasted tomatoes and garlic  
Creamy pumpkin and roasted garlic soup  
Tomato and garlic consommé flavored with thyme

## ***Vegetarian Main Course***

Glazed mix vegetables  
Assorted vegetable au Gratin  
Broccoli sautéed with garlic butter  
Vegetable lasagna  
Lasagna with spinach and Ricotta Cheese  
Palak Paneer  
Kadhai paneer  
Aloo matar paneer  
Matter paneer  
Paneer Jalfrezi  
Tawa paneer  
Khadey Masaley ka Paneer  
Paneer Lababdar  
Paneer kali mirch  
Paneer ki Khurchan  
Paneer tikka  
Dum aloo Banarasi  
Achari Aloo  
Hing Aur Dhaniye ke Chatpate Aloo  
Harey pyaz aur aloo  
Bharey aloo ka Krma  
Dum Aloo Kashmiri  
Malai Kofta  
Lauki ke koftey  
Khazana -e- Lazzat  
Aloo Bukhara Kofta  
Palak ke Koftey  
Aloo Gobhi Matar  
Gobhi aur methi ka Tuk  
Mirchi Aur Baigan Ka Salan  
Gobhi adarki  
Hare bhare phool (Gobhi & Broccoli)  
Meloni tarkari  
Khoya matar masala  
Subz panchratni  
Vegetable Jalfrezi  
Matar mushroom masala  
Karela do pyaza  
Bharwan Karela  
Bhindi Amchoor wali

## ***Continental cuisine***

Glazed mix vegetables

Baked vegetable  
Pesto grilled vegetables  
Vegetable parmigiana  
Aubergine moussaka  
Stuffed vegetables  
Mushroom & green pea ragout  
Vegetable koosa  
Baked pasta  
Spinach & cottage cheese lasagna  
Bean enchilada  
Assorted gratinated vegetable  
Sautéed parsley potatoes  
Baked florets  
Vegetable stew  
Mexican bean stew  
Chickpea & potato gratin  
Vegetable enchilada  
Ratatouille  
Eggplant parmigiana  
Vegetable pie  
Potato cakes with leek sauce  
Vegetable balls in spicy tomato olive sauce  
Chickpea mashed potato  
Lyonnais potato  
Grilled vegetable lasagna

<b><i>Non - Vegetarian Main Course</i></b>
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Murgh kali Mirch  
Murgh khas Korma  
Murgh Makhani Kesari  
Murgh Achari  
Murgh ka Mokul  
Murgh Tikka Butter Masala  
Palak Murgh  
Murh dahi wala  
Kadhai chicken  
Chicken curry  
Goan fish curry  
Malika e dariya  
Bengali fish curry  
Machli Amritsary  
Chilly chicken with spring onions  
Shredded chicken in black bean sauce  
Diced chicken in sweet and sour sauce  
Stir fried vegetables  
Chinese mushrooms and bean curd tossed with soya and honey

Garlic fried spinach and baby corn

Garlic and thyme marinated Grilled prawns( Rs 110++ extra)

**The mutton dishes would be charged @INR 150+tax per person extra**

Achari Gosht  
Mutton Dahiwala  
Kadahi mutton  
Gosht do pyaza  
Palak Gosht  
Nahari gosht  
Shan-e- Raan  
Dum ki Chaamp  
Bhuna Gosht  
Shredded lamb with oyster sauce  
Crispy lamb with spring onions in hoisin sauce  
autéed lamb shacks with haricot beans  
Braised lamb shoulder with glazed roots  
Roast lamb leg with mint and garlic jus  
Lamb stew with carrots and potatoes  
Roasted leg of lamb with red wine and mushroom sauce

**Lentil**

Dal Makhani  
Dal Maharani  
Dal Panchratni  
Yellow dal Tadka  
Dal palak Masaleydar  
Rajma Masaley dar  
Punjabi Cholley  
Pindi Cholley  
Dal Amritsary

**Rice**

Peas pulao  
Jeera Pulao  
Motia Pulao  
Jodhpuri Pulao  
Kashmiri Pulao  
Vegetable Pulao  
Mater aur gatte ka pulao  
Phaldari pulao  
Vegetable biriyani  
Sada Chawal  
Biryani chicken

Vegetable/Chicken  
Schezwan Style fried rice

**Indian Breads**

Butter naan  
Plain Naan  
Tandoori Roti  
Chappati

**Dessert (any 2)**

Chenna payesh  
Fruit kheer  
Rasmalai  
Kala Jamun  
Imarti  
Gulab jamun  
Moong dal Halwa  
Gajar ka Halwa (Seasonal)  
Jalebi  
Rabri  
Malpua  
Chocolate Truffle Cake  
Pine apple cake  
Apple Crumble  
Apple strudel  
Caramel Custard  
Chocolate custard  
Orange Souffle  
Chocolate soufflé  
Lemon Souffle  
Honey Nut Pie  
Tiramisu  
Banana tiramisu

NOTE - ALL LIVE STATIONS SUBJECTIVE TO AVAILABILITY OF  
RESOURCES