



WELCOME DRINKS

PEACH MARTINE

(Peach crush, lemon salt, sprite)

KIWI MARTINE

(Kiwi crush lemon sugar brim and sprite)

BLUE MOUNTAIN

(Blue curacao, lemon salt sprite)

BLUE LAGOON

(Blue curacao pineapple juice coconut milk)

VIRGIN MERRY

(Tomato juice, capsico, salt, pepper, lemon juice)

MOJITO MINT

(Mojito syrup grenadine syrup mint, lemon)

VELVET MAGIC

(Black grape juice, cranberry juice, litchi juice sugar brim)

TROPICAL SMOOTHIE

(Orange juice, pineapple juice peach crush salt bream)

FIZZY MOCKTAILS

BLUE ANGEL

(Blue curacao, fresh lime juice, lemonade n soda)

RED DRAGON

(Grenadine syrup, strawberry syrup, fresh lime juice n lemonade soda)

BLACK BEAUTY

(Blackcurrant, fresh lime juice, lemonade, soda)

MAY QUEEN

Mango Fruity, Coconut Cream, Vanilla Ice cream

OCEAN BREEZE

Litchi Juice, Pineapple Juice, Apple Juice

MISS FANTASY

Apple Juice, Litchi Crush, Vanilla Ice cream

JUICY N FIZZY MOCKTAILS

VIRGINISLAND

(Strawberry syrup, cranberry juice, orange juice, fresh lime juice, lemonade)

CINDRILLA

(Litchisyrupe, orangejuice, litchi juice n lemonade)

SMOOTHIES / HEALTHY TREAT

STRAWBERRY SHOT

(Sponge Cake, strawberry Crush, milk)

STARTER

CHOTI MOTI KABAB

(Cottage cheese, onion, tomato, bell pepper marinated in Indian herb, deep fried)

PATIYALA PANEERKE TIKKA

(Soft malai paneer marinated with saffron and hung curd charcoal grilled.)

FLUPPY PANEER KI TIKKA

(Stuffed paneer with honey and chilly garlic paste covered hung curd, Smokey papad deep fried)

KOREAN COTTAGE CHEESE

(Cottage Cheese with fresh cream, Korean herbs pan grilled.)

SHANGHAI PANEER

(finger cottage cheese, onion, capsicum with Sichuan style)

CRISPY COTTAGE CHEESE CRACKLINGS SPINACH

(Cottage cheese tossed with Sichuan sauce topped on crispy spinach)

CHEESE CORN CRUNCH

(Fresh corn, mashed potato, fresh pepper crushed boll deep fried-served with cocktail dip)

JALAPENO ROLL

(Mash potato, chopped jalapeno chili pepper, salt and mozzarella cheese)

MEXICAN TACKY

(Crushed three bans bell pepper, oregano, chilly flacks mash potato with salsa dips)

LEBANESE FINGER

(Crushed beans, mustard, jalapeno and parsley with sour cream)

CORN FITTER

(Tender corn, chopped with chilly, onion bell pepper bolls deep fried with cocktail dip)

BABY CORN TEMPURA

(Fresh baby corn Marinade, herbs and dips and fried with honey chilly dips)

AVDHIPALAK KEBAB

(Crushed veg, crispy spinach stuffed with cheese and served with mint chutney)

VOL-AU-VENTS

(Puff based shell stuffed with broccoli and cheese)

PASTA BOLLS

(Chopped pasta, olives, jalapeno, bell pepper with cocktail dip)

CHEESE NUGGETS

(Grated cheese with chopped bell pepper, oregano, chilly flacks all mash bolls. with tarter dip)

ASSORTED MINI TARTS

(With various fillings)

Red beans gyro

Cheese munchies

Falafel with pita

Orange cilantro cottage cheese

Mozzarella fingers

Capers'

SOUPS

Moroccan harira
Red bean goulash
Brussels sprouts
Cream of Broccoli & Almonds
Smoked bell pepper and parsley
Cappuccino of zucchini red peppers and lentil
Mexican tortilla
Paprika & creamy potato
Curried flavor Thai coconut soup
Talumen soup
Crispy rice n ginger soup
Japanese noodle soup
Tom- kha- ja soup
Cream of Spinach
Vegetable Supreme
Lemon Grass
Lemon Coriander
Vegetable Chimney
Mexican Three Beans
Bell Pepper & Tomato
Vegetable Goulash
Potato & Paprika
Onion n, Beet Root
Tomato & Celery
Tomato Dhaniya Shorba
Jahangir Shorba
Vegetable Man chaw
Tom Yom
Vegetable Tirangi

SALADS

Garden Fresh
Exotic vegetable
Japanese
Waldorf
Russian
Corn Potato
Hawaiian
Caesar
Young Carrot
American Corn & Lettuce
Mexican
Mexican Three Beans
Sprouted beans
Fitness Freak
Italian salad
Greek salad
Raddish & Zucchini
Classic five layer beans salad
Swedish cucumber salad
Fattouce salad
Inslata pomedoro Calabrese salad
Inslata caprese
Three treasure salad
Pickle cucumber n carrot salad
Crispy noodle salad

CHAAT STATION

DELHI CHAAT
(Dahigujia, papadi, Potato, curd and two chutney)
AAGRE KA BHALLA
(Verity of gujia, lacha curd, nylon sev,anar Dana chutney)
BIKANERI WADA
(Moong, urad beans soya bolls with all type Water)
CHATRANGI CHAAT
(palak, ratalu, peta chilly, bhuna green peas, curd chutney)
KUR- MURE PALAK KE PATTE KA CHAAT
(A unique of chef Special recipe)
RAJWADI CHAAT
(Canapé samose, ratalu ke gujia, moong ki wadi, mirchi ke gujia ragda)
BASKET CHAAT
(Special waffle Potato basket with cheen and Deshichana, curd, sevaya)
MATHURAITAWA
(Sweet Potato, Ratalu, Sprout ka choriki ring dal ke samosa chutney hot tawa)
BENGALI KHUMCHA
(A unique of chef spl.Chaat)
NAVRATNAPAKODI CHAT
(Aagreki verity of pakodi topped on curd and beet Root moong munth chutney)
BREAD TIKKI CHAT
(Soft bread ki Tikki with Anar Dana, Moong ki munth and Khajur ki cheen)
HYDERABAD TIKKI
(A unique of mass bottle guard, Mint ginger, lentil on Tawa deep fried , served with Chutney)
ALOO TIKKI WITH CHOLE
(Mash Potato Stuffed With masala Lentil OnTawa Deep Fried Topped on Chole)

SPECIAL LIVE COUNTER

ITALIAN PASTA STATION

ASSORTED FLAVORED BUTTERS
PASTAS (MADE AL DENTE)
(Penne, Farfel, Fettuccini, Rainbow)

SAUCES

CHEESE PAPRIKA SAUCE, ARRABBIATA SAUCE, PESTO SAUCE ACCOMPANIED BY COLORED BELL PEPPERS (RED GREEN YELLOW) CHOPPED PARSLEY N OTHER HERBS BROCCOLI, BABYBORN, CHEDDAR CHEESE, MOZZARELLA CHEESE PARMESAN CHEESE, FRESH CREAM



ITALIAN PIZZA STATION

OUR OWN PIZZERIA
ALL PIZZAS MADE FROM THIN CRUST, FLAKY PIZZA BASE
MARGHERITA OF ITALY
TOPPINGS
BLACK N GREEN OLIVES, JALAPENOS, COTTAGE CHEESE
BELL PEPPERS, CHERRY TOMATOES
SERVED WITH
TABASCO, OREGANO, FRESHLY GROUND BLACK PEPPER
EXTRA VIRGIN OLIVE OIL, CHILLI FLAKES

MEXICAN STATION

Richie reach take toes
Mexican hum – pum
Danish the Manish
Served with salsa & sour cream
Mexican hot pot rice

ORIENTAL STATION

Assorted cut vegetable
Cottage cheese & tofu
Sauce
Mild grilled sauce, Szechwan sauce, chilly bean sauce
Served with
Rice & Noodles

MONGOLIAN BAR

STIR FRID VEG
LEMON CORIANDER SAUCE &
VEGETABLE DUMPLING WITH
HONEY CHILLY SAUCE
Accompanied by
Oriental fried rice or noodles

LEBANESE STATION

Falafel with Pita
Hummus, Tahini
Lebanese Rice With Basil co Sauce

BURMESE KHOWSUEY

curry, Assorted cut vegetables, Steam rice
Accompaniments Brown onion, brown garlic,
crisp potato, crispy noodles

MIDDLE EASTERN

Cottage Cheese shawarma rotessari grilled
Filling With Pita
Served with Julian Cole Slow Tahini, Harisha Sauce

INTERNATIONAL GRILLED STATION

Three grills selections
Cottage Cheese Grilled
Thai Potato Pan Cake Grilled
Marinated Onion Rings

FRENCH STATION

Veg. hong roise
With herb breads & Veg. Diana with buttered rice

WINTER SPECIAL COUNTER

Fresh methi ki bhaji, Tandle ki bhaji, Suaorsarson bhaji,
Moole ki bhaji, Bhakri, Bajreki roti, Livesukhdi, Bajrekakhich,
Marwadi kadi, Gur, Ghee, Lasun mirch ki chatni

AAGRE KA PARATHA STATION

Verity Of Parathas
(Mooli, Ratalu, paneer, gooni, cheese, pudina)
Served With Aagre Ka mirch ka Salan and, Aloo Rasile
Onion Rings, Tadka Raita

AMRITSARI STATION

Amritsari pindi Chole
Served with bakery Kulcha
Onion ki chutney, Lacha Salad

CONTINENTAL BAKED DISH

Baked Lasagna / Broccoli Pea Nut Ricotta / Mexican Trio /
Vegetable Augratine / Arubgine Parma Gina / Mushaka /
Vegetable Florentine / Burmese Spaghetti / Macaron

INDIAN MAIN COURSE

Dum Ka Paneer
Paneer Peshawari
Paneer Anaar Dana
Paneer Angare Hariyali Paneer
Nariyeli Paneer
Rarha Paneer
Paneer makhani
Paneer SiaMirch
Kadai Kofta
Kandhari Kofta
Sham Savera, Hyderabad Kofta
Vegetable Angare
Vegetable Methi Garlic
Subzi Kundan Kalia
Lakhnawi Handi
MiliJuli Tarkari
Kandhari Vegetable
Nanhi Munhi Suzbzion KaMela
Dum Ka Gobi Mutter
Bhindi Do Pyaza

INDIAN BREADS

Hariyali Naan / Garlic Naan / Afgani Naan
Butter Naan / Lacha Paratha / Pudina Paratha
Methi Paratha / Kerela Paratha / Roomali Roti
Fulka Roti / Tandoori Roti / Guni Ki Roti

DAL PREPARATION

Dal Bukhara
Dal Makhani
Dal Kabila
Dal Tadka
Dal Panchmeli
Gujarati Dal
Punjabi Kadi Pakora
KantiyaWadi Kadi
Gujarati Kadi

RICE PREPARATION

Zafrani Pulao
Zarda Pulao
Vegetable Pulav
Peas Pulav
Motion Ke Chaval
Hyderabadi Biryani
Tarkari Dum Biryani
Parda Biryani
Veg Fried Rice
Szechuan Fried Rice
Mexican Rice

GUJARATI MENU

Undhiyu
Mini Undhiyu
Bharwan Bhindi
Baigan Bharta
Turiya Patra Vatana nu Shaak
Parwal nu rasiluShaak
Fansi Vatana nu shaak
Bamniya Bataka
Cauliflower tamatar nu shaak
Dana Mutiya nu shaak
Makai Dhokli nu saak
Khandvi patra nu Saak

SIDE ORDER

Roasted Papad
Fried Papad
Sarevda
Khichiya
Pickle
Morrbo
Sambhariya Marcha
Tamatar Chutney
Mint chutney

INDIAN SWEET (HOME MADE)

GulabJamun
Stuffed GulabJamun
Lamcha
Kesriya Jalebi
Emrati
Malpua
Stuffed Malpua
Baked Malpua
Stuffed Pancake Dates Pan Cake
Pahadi Kheer
Moong Dal Halwa
Fresh Fruit Cream
Pineapple Pleasure
Badam ki kheer
Shahi phirnee
Kheer sapta
Baked anjeer pie

PREMIUM SWEET

Badam Ka Halwa
Dry Fruits Halwa
Pista Halwa
Gure Ki RasMalai
Saffron RasMalai
Strawberry blossom
Malai Rabdi
Fruits Cup
Kesar Anarkali
Sandeshkachagola
Raskadam
Baked Ras Gulla
Chandra Mukhi

DESSERTS

Chocolate Lawa Lawa
Black forest gateaux
Fresh fruit gateaux
Fresh fruit tarts
Orange tarts
Kunafa
Stuffed apple creaps
Chocolate Dream
Brownie
Apple- Pie
Walnut Pie
Mud Pie
Strawberry Chocó pudding
Chocolate Chips Pudding
Tiramisu
Dates & walnut Pudding
Tropical Pudding
Fresh Fruits Pudding
Chocolate Orange Mousse
Blue Berry Mousse
Choice of Bulk Ice Cream
Kulfi
RollarKulfi

MOUTH FRESHENER

Mukhwass / Kharekh
Mukhwass Counter / Live Pan Counter