



**STANDARD**

**LUNCH/ DINNER**

**VEGETARIAN MENU**

## **MENU | BEVERAGES**

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### **ASSORTED AERATED BEVERAGES**

MINERAL WATER 200 ML (Catch)

### **MOCKTAILS**

CAPRINCHIKA

GRASSHOPPER

MINT SPLASH

VIRGIN MARY

MOJITO

STRAWBERRY DELIGHT

SEA BLUE LAGOON

### **COLD GOLD STATION**

### **| LIVE TAWA STATIONS**

**LITCHI NAWABI**

**CHAMP LAKHNAVI**

**CHEESE SATAY**

**PANEER AFRIN**

## MENU | HOT (In circulation)

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### The Grill Room

#### TEH TE TEH PANEER TIKKA

(Layers of paneer supremes, filled with an invigorating mustard & nut paste, draped with a deftly spiced yoghurt marinade, gilded on the grill)

#### PERI PERI TANDOORI HARI GOBHI

(Broccoli florets in Peri Peri spiced tandoori marinade & roasted to perfection in tandoor)

#### VEGETABLE KUNCHAO

(Combination of vegetables with paprika & Szechuan sauce)

#### JODHPURI PYAZ KI KACHORI

(Ever popular onion stuffed kachori from Jodhpur)

#### BATATA RECHEADO COZIDO

(Recheado paste marinated potato stuffed with cheese & dry nuts, finished in clay oven)

#### PANEER KA SOOLA

(Cottage cheese chunks marinated with Rajasthani spices & cooked in clay oven)

#### BHARWAAN KHUMB KABAB

(Vegetables & cheese stuffed mushroom in flavourful yoghurt marinade & char grilled- a unique masterpiece)

## MENU | HORS D'OEUVRES

### Fried & Tossed

#### DAL VADA

(A wonderful mouth watering delicacy of chana dal preparation with green chili and coriander tempering)

#### LOTUS STEM HONEY CHILLI

(Crisp lotus stem tossed in honey chilli sauce)

#### BEAN CURD HONGKONG

(Tofu dices tempered with dry red chilli, ginger & scallion, cooked in soy chilli)

#### MUNGOCHI

(Spiced fritters made of ground moong dal served with tangy green chutney)

#### MAKHANA MATAR MUTHIA

(Assorted vegetable and makhana fritter cooked in desi ghee)

**MIRCHI WADA**

(Gram flour coated stuffed thick green chilli fritters- speciality of Rajasthan)

**TING MING MUSHROOM**

(Crisp fried assorted mushroom & button mushroom tossed with chilli garlic sauce & light soy)

**PUFFED MUSHROOM DUPLEX**

(Chef's special stuffing between two mushrooms)

**BABY CORN SALT & PEPPER**

(Tossed baby corn with chopped onion &  
crushed black peppercorn)

## **AGRA STREET FOOD**

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"AGRA" a name synonymous with quality sweets and exotic savouries which got established in 16<sup>th</sup> century at the time of Mughal Empire. Ever since then there has been no looking back and "AGRA" excelled in street food catering business with chats stalls and popular street food of north India like Dahi Chat, Stuff Chilla, Matar Tikki etc. Today Agra region proudly claims of owning & huge number of families who are specializing in quality chat production and trying to reach popular cities of North India through stalls in marriage functions.

**PANI PURI**

**BHALLA PAPRI**

**STUFF ALOO TIKKI**

**MATTAR PATILA**

## **CAFÉ EXPRESS**

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Premium tea & coffee lounge serving selected tea, coffee & cold beverages only

### **COFFEE**

**FILTER COFFEE**

**CAPPUCCINO**

**ESPRESSO COFFEE**

**CAFE MOCHA**

**ICED TEA**

**AMERICANO**

**Long black coffee**

**COLD COFFEE**

### **TEA COUNTER**

**LEMON TEA**

**CARDAMOM TEA**

**MASALA TEA**

**HERBAL TEA**

**EARL GREY TEA**

**JASMINE TEA**

### **SHAKES**

**VANILLA SHAKE**

**STRAWBERRY SHAKE**

**CHOCOLATE SHAKE**

**MANGO SHAKE**

## **MENU | SOUPS**

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### **ROASTED CHERRY TOMATO & BASIL SOUP**

(Thick soup made with roasted cherry tomato flavoured with basil, garnished with almond slivers)

### **SWEET CORN NOODLE SOUP**

(Sweet corn & noodles in flavourful vegetable broth)

### **VICHYSOISE**

(Thick soup made with potato & leek- an international favourite)

### **BREADS & SPREAD**

(Assorted Breads Rolls & Bread Sticks)

## **SELECTION OF RAITAS**

JEERA PUDINA RAITA

KUNDA DAHI

BURRHANI

BOONDI KADI PATTI RAITA

## MENU | SALADS

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FARM FRESH GARDEN SALAD BAR

ASSORTED LETTUCE

**CAESAR SALAD- LIVE**

PASTA, SUNDRIED TOMATO & BELL PEPPER SALAD

GRILLED PINEAPPLE & COTTAGE CHEESE SALAD

FARFALLE IN BALSAMIC VINAIGRETTE

PANZANELLA- ITALIAN BREAD SALAD

MACARONI COCKTAIL

MEXICAN THREE BEAN SALAD

KACHUMBER

ALOO CHANNA MOONGPHALI CHAAT

ACHAR / PAPAD/ SIRKA PYAAZ

SALAD DRESSINGS & CONDIMENTS

## MENU | MAINS

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### AWADH

*Awadhi cuisine is a cuisine native to the city of Lucknow, which is the capital of the state of Uttar Pradesh in Northern India. It is very closely related to Bhojपुरi cuisine of its neighboring region, Bhojpur. The cooking patterns of Lucknow are similar to those of Central Asia, the Middle East and Northern India with the cuisine comprising both vegetarian and non-vegetarian dishes. The Awadh region has been greatly influenced by Mughal cooking techniques and the cuisine of Lucknow bears similarities to those of Central Asia, Kashmir, Punjab and Hyderabad.*

#### AMINABADI PANEER

(Heart shaped cottage cheese pieces simmered in mildly spiced masala gravy)

#### BHUTTA METHI PALAK

(Baby corn cooked in creamy spinach gravy scented with kasoori methi)

#### KHUMB TAK – A – TAK

(Button Mushroom cooked in yellow spicy gravy with green onions)

#### DUM KI DHULI URAD

(Urad lentil cooked in traditional Awadh dum style)

#### SUBZ MILONI

(Thick julienne of vegetables tossed in spicy gravy....little on drier side)



## MENU | MAINS

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### PUNJAB

*Punjabi cuisine is associated with food from the Punjab region of India and Pakistan. Distinctively Punjabi cuisine is known for its rich buttery flavours along with extensive vegetarian and meat dishes.*

*Main dishes include Sarson da saag and makki di roti.*

#### PANEER DO PYAZA

(Chunks of cottage cheese and dices of onion cooked in dhaba style)

#### TADKA DAL- LIVE

(Home made moong & masoor dal tempered by chef as per guests' choice)

#### MAKHANA MATTAR PUDINA- LIVE

(Green peas tempered with cumin seed, flavoured with mint & tossed with makhana)

#### ACHARI PUDINA ALOO

(Potato cooked in achari gravy flavored with mint- makes it a must have dish)

#### TAWA ARBI AJWAINI

(Arbi flavoured with ajwain & served in mildly spiced gravy)

#### MUSALLAM LAUKI

(Stuffed bottle guard cooked in spicy & sour tomato onion masala)

#### KADHI PAKODA

(Traditional besan & sour curd preparation with unique flavor of fenugreek)

#### SAADE CHAWAL

#### RASSE MISSE RAJMAH

(Special small red kidney beans cooked in authentic village style)

#### DAL MAKHANI

## **CHOICE OF BREADS**

TANDOORI ROTI  
KULCHA  
PLAIN NAAN  
MAKHANI NAAN  
TAWA CHAPATI  
MISSI ROTI  
LACCHA PARANTHA  
AJWAINI PARATI PARANTHA  
MIRCHI ROTI

## MENU | MAINS

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### **BIRYANI/ PULAO/ TEHARI**

(The origin of dum pukht Biryani is traced back to a story about a benevolent ruler of Awadh (Now the region is called Lucknow in northern India). In the late 18th century, the Nawab (Ruler) Asaf-ud-Daulah, during the famine of 1784, decided to create jobs for his people to alleviate hunger by decreeing the construction of a colossal building known as the Bara Imambara. He ordered food to be made available to the workers day and night as part of wages. Large pots were filled with rice, vegetables and spices, and then sealed to make a simple, one-dish meal, and Biryani was born. Hot coals were placed on top and fires were lit underneath the pots for the food to be left simmering. One day, as the pots were being unsealed, the extraordinary aromas attracted the attention of the Nawab who was passing by. It was discovered that the cooking method retained the natural aromas and flavours of the food. The Nawab ordered that the cooking technique be perfected for the royal table, and it is from this that modern-day dum pukht cooking is evolved.)

### **SUBZ CHUTNEY BIRYANI**

(A vegetarian delight... Seasonal vegetables simmered in gravy and Basmati rice, layer upon layer with tangy mint chutney, makes a royal treat. )

### **HARA MATTAR PULAO**

\*(All rice preparations are served with your choice of mint & onion raita or cucumber raita)

## MENU | MAINS

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### INTERNATIONAL | PAN ASIAN

VEGETABLES IN SCHEZWAN SAUCE

(Exotic vegetables tossed with spicy schezwan sauce)

STIR FRIED ASIAN GREENS

(Chinese cabbage, bok choy, baby corn, zucchini & broccoli in light soy & burnt garlic)

PHAD THAI NOODLES- LIVE

(Beautiful combination of colourful vegetables and delicate flat noodles)

JASMINE RICE

(Traditional Thai Jasmine rice)

VEGETABLE THAI GREEN CURRY

(Exotic vegetables cooked in fragrant Thai green curry)

THREE MUSHROOMS IN HUNAN SAUCE

(Shiitake, button mushroom & oyster mushrooms simmered in Hunan sauce)

VEGETABLE HAKKA NOODLES

BURNT GARLIC VEGETABLE FRIED RICE

## MENU | MAINS

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### INTERNATIONAL | CONTINENTAL

#### SWISS ROESTI-LIVE

(It was originally a common breakfast eaten by farmers in the canton of Bern (Switzerland), but today is eaten all over the World...a baked Roasted potato)

#### COTTAGE CHEESE STEAK WITH BBQ SAUCE- LIVE

(Marinated cottage cheese grilled and served with barbeque sauce)

#### RATATOUILLE

(Classic veg stew comprising aubergine, zucchini, peppers, onion, tomato & garlic from France)

#### GLAZED SEASONAL DELUXE VEGETABLES

(Served with bread rolls & garlic butter)

## MENU | MAINS

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### INTERNATIONAL | ITALIAN

#### LIVE PASTA COOKING

(italian food in the united states range from quick serve eateries that offer classic spaghetti and lasagne meals ... to some of the most upscale and elegant restaurants a city can offer utilizing the freshest ingredients to augment a vast array of pastas, and more.)

CHOICE OF PASTAS: PENNE | FARFALLE | SPAGHETTI | FETTUCCINE

CHOICE OF SAUCES: AL FREDO | ARRABIATTA | NAPOLITAINE | FORESTIERE | AGLIO OLIO | SAGE BUTTER GARLIC

ACCOMPANIMENTS: PARSLEY | BLACK & GREEN OLIVES | SUN DRIED TOMATO | PARMESAN CHEESE | EXTRA VIRGIN OLIVE OIL | CHILLI FLAKES | ASSORTED DRIED HERBS

## **MENU | DESSERTS**

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DARK & WHITE CHOCOLATE MOUSSE- FUDGE BROWNIES WITH CHOCOLATE SAUCE- LIVE

HAZELNUT MOUSSE IN SHOT GLASSES

OREO PUDDING

WAFFLES WITH ASSORTED TOPPINGS- LIVE

(Strawberry, Honey, Maple syrup, Butter & Chocolate)

SALTED CARAMEL VERRINES-

### **CHOICE OF CUP CAKES/ PASTRIES**

CHOCOLATE TRUFFLE PASTRY

PINEAPPLE & COCONUT PASTRY

RED VELVET PASTRY

BLACK FOREST PASTRY

WHITE FOREST PASTRY

### **INDIAN SWEETS**

#### **COLD**

CHENA TOAST

KESARI RASMALAI

#### **HOT**

JALEBI- LIVE

RABRI

MOONG DAL HALWA

GOLDEN HALWA

GAJAR KA HALWA

STUFFED GULAB JAMUN

### **ICE CREAM PARLOUR**

(DIFFERENT FLAVOUR OF ICE CREAMS WITH DIFFERENT SAUCES)

VANILLA

STRAWBERRY

BUTTER SCOTCH

ALMOND

## **ADD ON SERVICES**

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**LIQUOR LICENCE**

**FRUIT**

**VALLET PARKING**

**DRIVER FOOD**

**GOVT. LEVIES**

**DJ /ENTERTAINMENT**

**DÉCORATION**

**HOSTING GIRS**

**KIDS COUNTER**