

# PLATINUM MENU

Celebration Cuisines

By SukhSaroj



## Beverages

**Assorted Aerated Drinks (Cola, Orange & Lemon)**

**Packaged Drinking Water**

## Mocktails

**Virgin Mojito**

**Strawberry Daiquiri**

*...continued*





# Mocktails

**Fruit Punch**

**Blue Breezer**

**Prince Charms**

**Appletine**

**Collins**

**Summer Fizz**

**Winter Fizz**





## *Shakes*

**Vanilla**

**Strawberry**

**Mango**

**Banana**

**Cold Coffee**

## *Juices*

**High quality assorted packaged  
juices will be at service throughout the occasion**





# Refreshers

**Jal Jeera**

**Aam Panna**

**Shikanji - (Sukhsaoj Special)**

**Amritsari Lassi**







## *Chaat Selection* - (Select Any Six)

**Dahi Bhalla Papdi**

**Variety Of Tikki**

**Pav Bhaji**

**Aloo Chat**

**Kanji Vada**

**Raj Kachori**

**Moong Dal Chilla**

**Raj Bhog Chaat**

*...continued*





# Chaat Selection

**Dal Muradabadi**

**Mattar Patiala Kulcha**

**Paan Ke Patte Ki Chaat**

**Moonglet**

**Ram Ladoo With Mint Chutney & Lacha**

**Lacha Tokri**





# *Gol Gappe Counter*

**4- Varieties Of Water**

**2 - Varieties Of Gal Gappe-(Atta & Suji)**

# *Fresh Fruits*

**Fresh Fruits From  
Around The World. 5-Indian. 5-Imported**







## *Starters* - (Select Any Six)

### **ROYAL INDIAN**

**Paneer Tikka Lucknowi**

**Haryali Paneer Tikka**

**Malai Paneer Tikka**

**Gulnaar Soya Chaap**

**Aloo Kaali Mirch**

**Tandoori Bharwan Aloo**

**Sukhsaroj Gulafi Sheek Kebab**







# Starters

## ROYAL INDIAN

**Dahi Ke Kebab**

**Dahi Ke Sholay**

**Pineapple Tikka**

**Corn Sheek Kebab**

**Kathal Tikka**





**ORIENTAL** - *(Select Any Twelve)*

**Chilli Paneer**

**Honey Chilli Potato**

**Thai Spring Roll**

**Soya Chap In Black Bean Sauce**

**Crispy Honey Chilli Lotus Stem**

**Cauliflower and Corn Dumplings**

**Veg Manchurian Dry**

**Golden Fry Baby Corn**



*...continued*



## **ORIENTAL**

**Baby Corn Crum Fry**

**Zat Ball**

**Saute Paneer In Black Bean Sauce**

**Fry Dim Sim With Chilly Sauce**

**Nefutreylla In Schezwan Sauce**





## **ORIENTAL**

**Cottage Cheese Fry**

**Banana Chilly Schezwan Sauce**

**Pineapple Sweet Chilly Sauce**

**Spinach Cheese Roll**

**Chilly Mushroom Crispy Veges Potato**

**Cauliflower and Corn Dumplings**

**Smoke Cigar Roll**



*...continued*





## **ORIENTAL**

**Basil Potato**

**Baby Corn Crum Fry**

**Zat Ball**

**Saute Paneer In Black Bean Sauce**

**Fry Dim Sim With Chilly Sauce**

**Nefutreyla In Schezwan Sauce**



*...continued*



## *Pizza Counter* - (In Snacks)

### **SOUP SELECTION** - (Any Two)

**Tamatar Ka Shorba**

**Sweet Corn**

**Hot & Sour**

**Tom Yum**

**Veg Clear Soup**

**Veg Manchow Soup**

**Tomato Soup**



*...continued*



# *Yogurt Counter* - (Any Two)

**Boondi Raita**

**Aloo Raita**

**Dahi Gujia**

**Pineapple Raita**

**Pyaz Tamatar Aur Kheere Ka Raita**







## *Live Pasta Counter*

**Variety of Pastas- Penne, Susilli & Farfalle.**

**Cooked with assorted peppers, broccoli, mushrooms, baby corn, olives, capers, oregano, peppercorn, pesto etc. with 2 types of different sauces.**

## *Salad Bar Counter*

**Green Salad**

**Kachumber Salad**

**Kimchi Salad**

**Woldorf Salad**

*...continued*







# Salad Bar Counter

**Beans Sprout Salad**

**Aloo Chana Chat**

**Macaroni Peanut Salad**

**Sirka Onion**

**Lacha Onion**

**Russian Salad**

**American Corn Salad**





## *Main Course* - (Any Two)

### **Shahi Paneer**

A succulent dish made with soft, pillowy paneer floating in a creamy gravy of yogurt and nuts.

### **Paneer Butter Masala**

A rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

### **Paneer Lababdar**

A luscious North Indian curry where grated paneer and paneer cubes are simmered in a rich and creamy onion-tomato-based gravy.

### **Kadahi Paneer**

Paneer along with bell peppers cooked in a tomato and onion based gravy with a special spice powder.



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## Main Course

### **Palak Paneer**

A classic curried dish from North Indian cuisine made with fresh spinach, onions, spices, paneer and herbs.

### **Paneer Pasanda**

A rich recipe of shallow fried stuffed paneer sandwiches in a smooth, creamy onion-tomato based gravy.

### **Mattar Paneer**

A popular Indian curry dish made with fresh green peas and cottage cheese.

### **Kaali Mirch Paneer**

Paneer tossed in a fragrant creamy sauce flavored with freshly ground black pepper.

### **Paneer Do Pyaza**

Rich, creamy & soft paneer with plenty of onions, spices, herbs and tomatoes.

### **Paneer Achari**

Delicious paneer added to a tomato, onion & yogurt based gravy which is flavoured with an achari.

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## Main Course

### **VEG SELECTION** - *(Select Any Two)*

#### **Mix Vegetable**

A mixture of vegetables together in a traditional onion-tomato gravy.

#### **Diwani Handi**

This is a nutritious and a healthy mixed vegetable curry with some greens thrown in. It is a traditional Hyderabadi style dish.

#### **Malai Kofta**

A delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes.

#### **Jafrani Kofta**

A creamy sumptuous dish made with the richness of saffron with cottage cheese balls in it.

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## Main Course

### VEG SELECTION

#### **Dum Aloo Kasmiri**

Made using baby potatoes simmered in a yogurt-based gravy with dry ginger powder.

#### **Hing Dhaniye Ke Aloo**

A delicious dish made with baby potatoes that have a strong flavor of asafetida and coriander.

#### **Jaipuri Bhindi**

Okra fried in Rajasthani style with rubbles of crispy fried okra.

#### **Soya Chap Masala**

It is a kind of mock meat prepared with soybean chunks and flour.

#### **Navratan Korma**

A delicious creamy and aromatic North Indian curry made with 9 different kinds of vegetables, dried fruits, nuts and fresh fruits.



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## Main Course

### VEG SELECTION

#### **Kumbh Makai Palak**

A mushroom and spinach curry with a base of tomato gravy.

#### **Palak Corn**

A rich saucy dish made with fresh spinach and sweet corn which is slightly spiced & perfectly creamy.

#### **Mattar Mushroom**

Mushrooms and peas in a creamy onion, tomato and cashew sauce.

#### **Kaju Mattar Makhana**

This Curry is an Indian vegetarian dish consisting of fox nuts from Lotus stem & peas cooked in rich cashew gravy.

#### **Bhindi Do Pyaza**

Made with okra, spices, herbs & lots of onions, tempered with red chilies.

#### **Shabnam Curry**

A mughlai style curry made in a combination of mushrooms and peas cooked in a rich cashew nut gravy,





## Main Course

**GHAR KI RASOI SE** - (*Select Any Two*)

**Jeera Aloo/ Methi Aloo**

**Gobhi Masala/Gobhi Pudina**

**Bhindi Masala**

**Arbi Masala**



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## *Main Course*

**PUNJABI HUT** - *(Select Any Two)*

**Amritsari Chole With Stuffed Kulcha**

**Imli Chutney**

**Punjabi Kadhi With Plain Rice**

**Sarson Ka Saag (seasonal) With Gud & White Butter**

**Rajma Masala With Plain Rice**



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## Main Course

**DAL SELECTION** - *(Select Any Two)*

**Dal Makhani**

**Dal Bukhara**

**Dal Panchratan**

**Dal Tadka**

**Dal Dry**





## *Chinese* - (Select Any Two)

Vegetable Manchurian

Veg Hakka Noodles

Fried Rice

Mix Veg In Sauce Of Choice







**RICE STATION** - *(Select Any Two)*

**Paneer Pulao**

**Kashmiri Pulao**

**Navratan Pulao**

**Peas Pulao**

**Veg Hydrabadi Biryani**

**Soya Chap Biryani**

**Kathal Ki Biryani**

**Jeera Rice**





## Breads

**Tandoori Roti**

**Butter Roti**

**Butter Naan**

**Missi Roti**

**Lachha Parantha**

**Pudina Parantha**

**Mirchi Parantha**



*...continued*



# Breads

**Kandhari Naan**

**Chur Chur Naan**

**Stuffed Naan**

**Stuffed Kulcha**







## *Deserts* - (Select Any Three)

### **HOT**

**Gulab Jamun (Stuffed)**

**Gulab Jamun (Lambe)**

**Moong Dal Halwa**

**Raj Halwa**

**Gajar Ka Halwa**

**Jalebi With Rabri**

**Malpua With Rabri**

**Hot Milk Kadhai With Dry-Fruits & Kesar**

*...continued*





# *Deserts* - (Select Any Three)

## **COLD**

**Ras Malai**

**Ras Madhuri**

**Raj Bhog**

**Sponge Rasgulla**

**Ras Kadam**

**Tilla Kulfi**

**Kheer Kesari (Apple)**





# *Ice-Cream Parlor*

**Vanilla**

**Strawberry**

**Chocolate**

**Butter scotch**







# *Phero Per*

**Kaju Masala**

**Badam Masala**

**Kaju Barfi**

**Mineral Water**

**Soft Drinks**

**Coffee & Cookies**



*Bon Appetite*