#### PLATINUM MENU

Celebration Cuisines
By SukhSaroj



Ceverages

Assorted Aerated Drinks (Cola, Orange & Lemon)

**Packaged Drinking Water** 

Mocktails

Virgin Mojito

Strawberry Daiquiri



# 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** 





# Chart Selection - (Select Any Six)

Dahi Bhalla Papdi

Variety Of Tikki

Pav Bhaji

**Aloo Chat** 

Kanji Vada

Raj Kachori

**Moong Dal Chilla** 

**Raj Bhog Chaat** 



### Chart 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 Keebab

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





#### **ORIENTAL**

**Baby Corn Crum Fry** 

Zat Ball

Saute Paneer In Black Bean Sauce

Fry Dim Sim With Chilly Sauce

Nefutreyla In Schezwan Sauce



#### **ORIENTAL**

**Cottage Cheese Fry** 

**Banana Chilly Schezwan Sauce** 

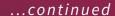
**Pineapple Sweet Chilly Sauce** 

**Spinach Cheese Roll** 

**Chilly Mushroom Crispy Veges Potato** 

**Cauliflower and Corn Dumplings** 

**Smoke Cigar Roll** 





**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







### Dizza Counter-(In Snacks)

**SOUP SELECTION** - (Any Two)

Tamatar Ka Shorba

**Sweet Corn** 

**Hot & Sour** 

**Tom Yum** 

**Veg Clear Soup** 

**Veg Manchow Soup** 

**Tomato Soup** 



# Yogurt Counter-(Any Two)

**Boondi Raita** 

Aloo Raita

Dahi Gujia

Pineapple Raita

Pyaaz 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** 



### 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.



#### 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 oniontomato based gravy.

#### **Mattar Paneer**

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

#### Kaali Mirch Paneer

Paneer tossed is 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.



**VEG SELECTION** - (SelectAnyTwo)

#### Mix Vegitable

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.



#### **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.



#### **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 slighty 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,



GHAR KI RASOI SE - (SelectAny Two)

Jeera Aloo/Methi Aloo

Gobhi Masala/Gobhi Pudina

**Bhindi Masala** 

Arbi Masala

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**PUNJABI HUT** - (SelectAny 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





**DAL SELECTION** - (SelectAnyTwo)

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** - (SelectAny Two)

Paneer PulaoMatter

Kashmiri Pulao

Navratan Pulao

Peas Pulao

Veg Hydrabadi Biryani

Soya Chap Biryani

Kathal Ki Biryani

Jeera Rice



# Greads

Tandoori Roti

**Butter Roti** 

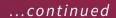
**Butter Naan** 

Missi Roti

Lachha Parantha

**Pudina Parantha** 

Mirchi Parantha





Gread8

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



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