



## Gold Menu

### VIRGIN COCKTAIL

#### VIRGIN MARY

Tomato & lemon juice, Worcestershire sauce, celery salt, ground pepper, tabasco sauce.

#### BLUE ICE

Blue curacao, lemonade

#### CINDERELLA

Lemon, orange, pine apple juice, ginger ale, grenadine.

#### FRUIT PUNCH

Orange mango pineapple & lemon juice, grenadine syrup and fresh cream.

#### PINA COLADA

Coconut cream & fresh pineapple.

#### STRAWBERRY SUNDAE

Strawberries, clotted cream with vanilla ice cream.

## **MILK SHAKES**

Vanilla  
Chocolate  
Strawberry  
Mango  
Banana

## **REAL JUICE**

Pineapple juice,  
Mix juice

## **SOFT DRINKS**

Coke, Fanta, Limca

## **WATER BOTTLE**

## **SOUP STATION**

CREAM TOMATO SOUP  
VEG HOT & SOUP

## **ORIENTAL SNACKS**

### **VEG. MANCHURIAN**

Generous amount of garlic and ginger and flavoured with soya sauce and vinegar.

### **FRENCH FRIES**

Finger and deep fried finger potato served with tomato sauce.

### **VEG SPRING ROLL**

Fresh cabbage ,carrot ,capsicum cooked in Chinese sauce wrap and fried served with chilli garlic sauce.

### **HONEY CHILLY POTATO**

Crispy potato fingers glazed with a honey chilli sauce.

## BAR-BE QUE

### PANEER TIKKA MALAI

Cubes of cottage cheese marinated in curd , cheese and indian spices.

### STUFFED POTATO

A Hyderabadi cuisine speciality in which potatoes are stuffed with raisins & cashew nuts served with mints sauce

### STUFFED SOYA MALAI CHAAP / MASALA CHAAP

Soya chap marinated in cream & cashew nut paste & Indian spices served with laccha onion & mint sauce.

## CONTINENTAL RAGBAG

GARDEN GREEN SALAD, RUSSIAN SALAD,  
TOSSED BABY CORN SALAD, CHEESE &  
TOMATO SALAD, POTATO SALAD  
DAHI BHALLA & MIX FRUIT RAITA

## MAIN COURSE

### PANEER LABABDAR

Soft chunks of finger style paneer capsicum cooked with spicy tomato & onion gravy garnished cream coriander leaf

### DAL MAKHANI

Rich ,creamy slow cooked whole urad dal (black lintel)  
with tomato puree, butter and cream

### GOBHI ALOO

Fried Aloo & gobhi cooked with kadai masala & Indian species .

### MIX VEG

Stir fried vegetables cooked in kadai sauce and Indian spices.

## ASIAN BUFFET

### VEG MANCHURIAN GRAVY

Finely chopped mixed vegetables are served with generous amount of garlic & ginger and flavoured with soya sauce .

### HAKKA NOODLES

Noodles are made with unleaded dough which are than boiled and stir-fried with sauces and vegetables

## PUNJABI DISHES

### CHANA PINDI

Chickpeas cooked in fresh Indian spices, enriched with cream served with doolap.

### DAL TADKA

A hearty stew of lentils tempered with Indian spices with fulka.

### PUNJABI KADHI PAKORA (TADKA)

Indian yogurt and besan curry with fried besan pakoras seasoned with spices and garnished with dhania leaves.

## RICE STATION

### STEAMED RICE

### VEGETABLE AACHARI BIRYANI

## BAKED BREAD

LACCHA PARANTHA, STUFFED NAAN

BUTTER NAAN, MISSI ROTI.

## COFFEE EXPRESSO

## DESSERTS

STUFFED GULAB JAMUN

KHEER KESAR  
OR  
RAS MALAI

## ICE CREAM PARLOUR

VANILA  
STRAWBERRY  
BUTTER SCOTCH

## EXTRA CHARGES

## CHAT COUNTER

GOL GAPPE

(Atta Suzi & 3 type of water)

BHALLA PAPDI WITH PALAK PATTI CHAT

ALOO TIKKI

MOONG DAL CHILLA

OR

PAO BHAJI