



THALI NON VEGETARIAN



Bajre Ki Chhas
Chicken Patty Rithoj
Damdama Fish Tikka
Palwal Mutton Curry
Damdama Chicken Curry
Makai Palak
Behalpa Mushroom
Mili Juli Dal
Jeera Pulao
Bajre Ki Roti/Paratha
Kachumber Salad
Achar
Dahi Vada
Gajar Ka Halwa

Please inform our associate if you are allergic to any ingredients.



THALI VEGETARIAN



Bajre Ki Chhas
Bhatti Ka Paner Tikka
Hare Pyaaz Aur Palak Ke Kebab
Damdama Mutter Paneer
Rithoj Baigan Bhartha
Makai Palak
Behalpa Mushroom
Mili Juli Dal
Jeera Pulao
Bajre Ki Roti/paratha
Kachumber Salad
Achar
Dahi Vada
Gajar Ka Halwa

Please inform our associate if you are allergic to any ingredients.



CHAMPAGNE BREAKFAST



(NON VEGETARIAN)

Champagne

Fresh Water Melon Juice

Or

Cold Coffee

Or

Freshly Cut Fruits

Cereals with Hot and Cold Milk

Cold Cuts Platter

Egg Preparation

(Omelette/ Scrambled Egg On Toast/
Egg Benedict/ Boiled Egg)

Hash Brown

Grilled Tomato

Bacon

Or

Chicken Sausages

Pancakes

Or

French Toast

Morning Bakery (Any Two)

(Croissant, Danish, Muffin, Doughnuts)

Please inform our associate if you are allergic to any ingredients.



CHAMPAGNE BREAKFAST



(VEGETARIAN)

Champagne

Fresh Water Melon Juice

Or

Cold Coffee

Or

Freshly Cut Fruits

Cereals with Hot and Cold Milk

Cheese Platter

Baked Bean On Toast

Grilled Tomato

Hash Brown Potato

Grilled Cottage Cheese

Herb Tossed Vegetables

Pancakes

Morning Bakery (Any Two)

(Croissant, Danish, Muffin, Doughnuts)

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FUSION THEME MENU



SALAD

Greek Salad with Tikka Style Paneer
Greek Salad with Tikka Style Chicken

SOUP

Tomato Basil Soup (For Winter)

MAIN COURSE

Grilled Stuffed Chicken Breast with
Biriyani Rice & Butter Chicken Gravy

Or

Pan Seared Stuffed Zucchini on Bed of Biriyani Rice
with Makhani Gravy

BREADS

Olive Basil Naan & Jalapeno Paratha

DESSERT

Gur ka Rasogolla

Or

Tea Mousse

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