# Fine Dine Silver Mena THIRST COOLERS CRUNCHERS.....!!!!!!!!

FRESHLY SQUEEZED SEASONAL FRUIT JUICE .... ( SEASONAL FRUITS)

### **MOCKTAILS**

**LEMON MOJITO** 

LEMON CHUNKS, MINT LEAVES, SODA WATER

#### FRUIT PUNCH

MIXED JUICE WITH FRESH CREAM BLENDED WITH GRENADINE SYRUP

#### SAFFRON ALMOND THANDAI

MILK FLAVOURED WITH SAFFRON, ALMONDS AND PISTACHIOS

#### CHILLED PINEAPPLE MOCKTAIL

PINEAPPLE JUICE MIXED LEMON .ORANGE JUICE AND TAMARIND EXTRACT

**SHERBET E GULAB** 

ROSE FLAVOURED MILK

**SHARIFFA SHAKE** 

KIWI BLAST

FRESH KIWIES BLENDED WITH MILK

MANGO BOLT SMOOTHIE

MANGO PULP SMOOTHIES FRESHLY SERVED

FRESH LEMONADE SWEET OR SALTED

**AERATED DRINKS COLA, ORANGE, LEMON** 

**POTABLE WATER BOTTLES (200 ML)** 

## **DILLI - 6 KE CHATKARE.....**

CHATORI CHAAT DILLI OR DELHI AS IT IS KNOWN AS FAMOUS FOR ITS CHAAT.

#### PANI POORI WITH ASSORTMENT OF WATER

WHEAT PUFFS SERVED WITH SOUR TAMARINED AND SAUNTH CHUTNEY

#### **KESARI DAHI BHALLA WITH PAPDI**

**deep fried dal dumplings served with yogurt & chutneys** 

#### **DAL STUFFED TIKKI**

STUFFED POTATO PATTY WITH URAD DAL PITTHI AND SHALLOW FRIED SERVED WITH

SAUNTH, MINT CHUTNEY

#### CHILLA MOONG DAL STUFFED WITH PANEER

MOONG DAL PAN CAKES STUFFED WITH POTATO, COTTAGE CHEESE AND SPICES SERVED
WITH SAUNTH, MINT CHUTNEY

#### **PAO BHAJI**

BOMBAY SPECIAL BHAJI SERVED WITH BAKERY FRESH PAO

## INDIAN SNACKS

#### DAHI KE SHOLEY

FRIED BREAD ROLLS STUFFED WITH CURD & SERVED WITH MINT SAUCE

#### **COCKTAIL SAMOSA**

SALTED PAN CAKE STUFFED WITH SPICED GREEN PEAS & FRUITS & FRIED

#### **VEG. CUTLET**

**CRISPY VEGETABLES & CHEESE STUFFED CUTLETS** 

#### PANEER ROLLS

CRISPY COTTAGE CHEESE STUFFED VEGETABLE ROLLS FRIED

#### HARA BHARA KEBAB

MASHED BOILED POTATO MIXED WITH SPICES

## STARTERS PASS AROUND.....

# Flaming Grillies

#### **PANEER MALAI TIKKA**

TANDOORI PANEER PREPARATION WITH SUCKLE FLAVOUR OF KALI MIRCH IN CASHEW
AND CHEDDAR CHEESE MARINATION ACCOMPAINED WITH MINT CHUTNEY

#### TANDOORI KHATTA MEETHA ALOO

BABY POTATOES PAR BOILED WITH SOYA AND ROASTED WITH TAMARIND PULP
MARINADE

#### TANDOORI SOYA AAFGHANI TIKKA

SOYA CHAAP MARINATED WITH CLASSICAL TANDOORI MARINADE WITH ROBUST FLAVOURS OF INDIAN AROMAS

#### DRY FRUIT SEEKH KEBAB

A MASH OF DRY FRUITS, CORN KERNELS & SEASONAL VEGETABLES SKEWERED &
ROASTED IN TANDOOR SERVED WITH MINT CHUTNEY

#### MUSHROOM SKEWERS

MUSHROOM FILLED WITH IN GINGER AND SPINACH FLAVORED

#### CHAR COOKED PINEAPPLE

FRESH PINEAPPLE SLICES, BRUSHED WITH A BUTTERFLY FRESH GINGER AND BROWN SUGAR PLATE

# **AROMAS OF SOUP**

#### TOMATO CRACKLING SOUP

CREAM OF TOMATO SOUP FINISHED WITH TOUCH OF BASIL

#### **EVERGREEN SWEET CORN SOUP**

A THICK CHINESE BROTH WITH SWEET CORN NIB LETS AND CREAM OF CORN

#### HOT 'N' SOUR SOUP

ITS ALL TIME FAVOURITE TRADITIONAL SOUP WITH VEGETABLED AND SPICES



#### BABYCORN ORLY

GOLDEN FRIED BABYCORN SERVED WITH TAR SAUCE

#### **FRENCH FRIES**

EQUALLY CUTTING POTATOES DOUBLE FRIED & SERVED WITH SAUCE

#### TWINS CAP MUSHROOMS

BUTTON MUSHROOMS TOSSED IN BUTTER WITH CHOPPED LEEK, CELERY AND BALSAMIC

VINEGAR, FLAVOURED WITH FRESH ROASTED CRUSH PEPPER AND SERVED WARM

#### VIETNAMESE SPRING ROLLS

WONTON SHEET STUFFED WITH SHREDDED CHINESE SEASONINGS, & SERVED WITH

SWEET CHILLI SAUCE

#### **DUMPLING IN HOT GARLIC SAUCE**

CHINESE VEGETABLES DUMPLINGS SERVED WITH HOT GARLIC SAUCE

#### SEASAME HONEY CHILLI POTATOES

CHARRA POTATOES TOSSED IN HONEY CHILLI SAUCE AND SPRINKLED WITH ROASTED

SEASAME SEEDS & FRESH SCALLION

VEG. SALT 'N' PEPPER

GOLDEN FRIED CRISPY VEGETABLES TOSSED WITH SWEET CHILLI SAUCE

## **GREENS FROM THE EARTH.....!!!!**

#### **GARDEN GREENS**

BOUQUET OF SLICED TOMATO, CARROT, RADISH, CUCUMBER, DE-STALKED GREEN CHILLIES & LEMON

#### **BEANS SPROUT SALAD**

GREEN BEAN AND BLACK SPROUTS, CHOPPED TOMATO AND ONION BASED WITH LEMON VINAIGRETTE

#### **MACRONI SALAD**

REFRESHED MACRONI WITH VEG MAYO DRESSING

#### **RUSSIAN SALAD**

A SALAD WITH HINT OF SWEETNESS , FRENCH BEANS, POTATO , GREEN PEAS , CUBES OF COTTAGE CHEESE WITH MAYO CREAM DRESSING

#### **LACCHA ONION**

RING SHAPE ONIONS MIXED WITH CHOPPED GREEN CHILLI & GARNISHED WITH MINT LEAVES

#### **SIRKA ONION**

SMALL RED ONIONS SOAKED IN VINEGAR, WATER & SALT

#### YOGURT WILL BE SERVED WITH ITS VEGETABLES & SPICES CONDIMENTS

CHOPPED ONION, CHOPPED TOMATO, CHOPPED CORIANDER, MINT, BOONDI, SAUTEED

CORN&DEGHI MIRCH BHUNA JEERA SENDHA NAMAK KUTI KALI MIRCH ETC

#### **DAHI GUJIYA**

MOONG DAL DUMPLINGS DIPPED IN CURD & FLAVOURED WITH ROASTED CUMIN AND BLACK SALT

#### **BOONDI RAITA**

CRISP BOONDI MIXED IN A PERFECTLY SPICED THICK CURD

ASSORTMENT OF PICKLES AND PAPAD



#### PANEER KHADA MASALA

COTTAGE CHEESE SIMMERED IN RICH ONION GRAVY WITH WHOLE SPICES AND GINGER SHREDS

#### RATAN MANJUSHA—ANJEER BHARE KOFTA

RICH IN CREAMY DUMPLINGS STUFFED WITH ADELICATELY SWEET FIGS 'N' TANGY

IUMBLE AND GREEN CHILLIES, SIMMERED IN FLAVOUR SOME AND FULL—BOILED

CASHEW NUT GRAVY

#### ART OF CUISINE CHAAP MASALA

ROASTED TANDOORI SOYA CHAAP SIMMERED IN A ROBUST TOMATO IONION MASALA

#### **NAVRATTAN KORMA**

NINE VARIETY OF VEGETABLES, COCKTAIL FRUITS PREPARED WITH CHEF'S SPECIAL

SWEER GRAVY

#### LAGAN KI SUBZ MILONI

FRESH SEASONAL GREEN VEGETABLES PREPARED WITH CHEF'S SPECIAL CREATION

#### DAL 'E' ZEENNAT

TRADITIONAL URAD WHOLE DAL SLOW COOKED OVERNIGHT ON FIRE, AND FINISHED

WITH CREAM AND BUTTER

#### **PALAK CORN**

FRESH SPINACH COOKED WITH AMERICAN CORN AND INDIAN. SPICES

#### KADHI PAKORI IN PUNJABI STYLE

BUTTER MILK AND GRAM FLOUR MIXTURE COOKED WITH CRACKED CUMIN SEEDS, ASAFETIDA



#### DAL STATION LIVE

ARHAR DAL, CHANNA DAL, MOONG DAL TEMPERED WITH GROUND SPICES MADE LIVE
IN OTHERWORDS ONE CAN SAY DAL FRY

#### **TAWA PHULKA LIVE**

PUFFED BREADS MADE ON TAWA - HOMELY STYLE

## **BASMATI RICE KA KHAZANA**

#### NAVRATAN PULAO

BRONAISE CUT VEGETABLE, DRY FRUITS, COTTAGE CHEESE & SELA BASMATI RICE

## INDIAN BREADS......

ROTI -- PLAIN, BUTTER, MISSI

PARANTHA -- LACCHA, PUDINA, MIRCHI

NAAN -- PLAIN, BUTTER, STUFFED KULCHA, KANDHARI

## SWEET TOOTH.....KUCH MEETHA HO JAYE.....

#### THIN KESARIYA JALEBI WITH RABRI

SMALL SIZE TRADITIONAL FLOUR BASED IALEBI DIPPED SAFFRON AND ROSE SYRUP

#### STUFFED JAMUN

HOME MADE COTTAGE CHEESE DUMPLING OF CARDAMOM AND PISTACHIO, STEEPED IN KASHMIRI SAFFRON INFUSION

#### **KESARI MOONG DAL HALWA**

YELLOW LENTIL PREPARED IN PURE DESI GHEE WITH SUGAR & FLAVOURED CARDAMOM

# **LIVE ICE CREAM PARLOUR**

**SPECIAL VARIETIES** 

# **COFFEE COUNTER**

**COLD COFFEE** 

**HOT COFFEE** 

**GREEN TEA** 

## **ASSEMBLY POINT**

**SOFT DRINKS** 

MINERAL WATER BOTTLE

**MIX PAKORAS** 

**KAJU BARFI** 

## PHERA MENU.....

TEA / COFFEE

KAJU / BADAM

COOKIES

**KAIU KATLI** 

