

# Fine Dine Gold Menu

## 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

### **MUTTER PATILLA WITH KACHORI & KULCHA**

CHANNA MIXED WITH SPICES & TAMARIND CHUTNEY SERVE WITH KACHORI & KULCHA

### **PAO BHAJI**

BOMBAY SPECIAL BHAJI SERVED WITH BAKERY FRESH PAO

## **DAKSHIN INDIAN.....**

### **IDLY**

STEAMED RICE DUMPLINGS 'A' SOUTH DELICACY

### **VADA**

MOONG DAL SAVOURI TRADITIONAL KERALITE FAVOURITE

### **VARIETY OF DOSA**

RICE PAN CAKES STUFFED WITH AN ASSORTMENT OF PLAIN, MASALA & STUFFED MIXTURES

**SERVED WITH TRADITIONAL SAMBHAR AND CHUTNEY'S**

## **RUSTIC WOOD THIN CRUST LE GRAND PIZZAS....**

**"THE PIZZA COULD HAVE BEEN INVENTED MORE THAN 3000 YEARS  
AGO. IN ONE OF ITS MANY FORMS THE PIZZA HAS BEEN A  
BASIC PART OF ITALIAN DIET SINCE THE STONE AGE CHOOSE FROM A  
VARIETY OF INGREDIENTS TO CREATE YOUR OWN PIZZA  
SMOKED SUNDRIED TOMATOES AND OLIVE CALAMANTA**

PICKLED OLIVES , SUNDRIED TOMATOES & PAPRIKA

### **BASIL , CAPERS & BELL PEPPERS**

BASIL PESTO, CAPERS, ALPENOS WITH SMOKED CHEESE

### **CHEESE, ROCKET LEAVES & PINE NUTS**

IN SMOKED CHEESE

## **FRESH FRUIT COUNTER**

### **ASSORTED FRESH SEASONAL FRUITS**

#### **(10 VARIETIES OF INDIAN AND IMPORTED FRUITS)**

GRAPES (CALIFORNIA)

KIWI (NEW ZEALAND)

I GUAVA (THAILAND)

I PLUM (AUSTRALIAN)

APPLE (FUJI)

PEAR (THAILAND)

SHARDA

WATERMELON (BENGALURU)

DISCO PAPAYA (BENGALURU)

RANI PINEAPPLE (BENGALURU)

MUSK MELON (SEASONAL)

MANGO (SEASONAL)

## 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

## 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

## **ORIENTAL.....**

### **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

## **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

# **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

## **ALOO CHANNA CHAAT**

BOILED POTATO AND CHICKPEAS TOSSED WITH LEMON JUICE & INDIAN SPICES

## **LACCHA ONION**

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

## **SIRKA ONION**

SMALL RED ONIONS SOAKED IN VINEGAR, WATER & SALT

## **SLIT GREEN CHILLIES**

## **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

## **MIX. VEG. RAITA**

CHOPPED VEGGIES DIPPED IN CURD & FLAVORED WITH ROASTED CUMIN AND BLACK SALT

## **BOONDI RAITA**

CRISP BOONDI MIXED IN A PERFECTLY SPICED THICK CURD

## **ASSORTMENT OF PICKLES AND PAPAD**

# **DUMPUKTH..... INDIAN CUISINE**

## **PANEER KHADA MASALA**

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

## **PANEER ART OF CUISINE**

BARRELS OF COTTAGE CHEESE STUFFED AND COOKED IN A RICH SAFFRON BASED  
TOMATO CURRY

## **RATAN MANJUSHA—ANJEER BHARE KOFTA**

RICH IN CREAMY DUMPLINGS STUFFED WITH ADELICATELY SWEET FIGS 'N' TANGY  
JUMBLE 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 [ONION MASALA

## **NAVRATTAN KORMA**

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

## **LAGAN KI SUBZ MILONI**

FRESH SEASONAL GREEN VEGETABLES PREPARED WITH CHEF'S SPECIAL CREATION

## **DAL 'E' ZEENAT**

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

## **GHAR KI RASOI SE**

### **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

## **PUNJABIO THE SPECIAL AMRITSARI COUNTER**

### **AMRITSARI CHOLLEY AND KULCHE WITH FRESHLY CHURNED BUTTER**

FAMOUS CHOLLEY MADE IN AMRITSARI STYLE WITH MASALA KULCHA AND KATHEE  
MEETHI PYAZ KI CHUTNEY

### **KADHI PAKORI IN PUNJABI STYLE**

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

### **SARSON DA SAAG TE MAKKI DI ROTI**

IT'S ALL TIME FAVOURITE, BUT IT'S SEASONAL

## **BASMATI RICE KA KHAZANA**

### **NAVRATAN PULAO**

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

### **STEAM RICE**

AROMATIC STEAM BASMATI RICE

## **INDIAN BREADS.....**

**ROTI** -- PLAIN, BUTTER, MISSI

**PARANTHA** -- LACCHA, PUDINA, MIRCHI

**NAAN** -- PLAIN, BUTTER, STUFFED KULCHA, KANDHARI

## **CHINESE CUISINE**

### **HAKKA NOODLES**

WOK-FRIED NOODLES TOSSED WITH SHREDDED VEGETABLES AND CAPSICUM

### **MANCHURIAN**

SPICY CHINESE PREPARATION WITH MANCHURIAN SAUCE

### **STIR FRIED RICE**

GOLDEN SELA RICE TOASTED WITH CHINESE SPICES

## **ITALIAN FOOD ... PASTA BAR LIVE**

### **VARIETY OF PASTA :-**

PENNE, SPAGHETTI, FUSSILY AND MACRONI

### **SERVED WITH SAUCES :-**

TOMATO BASIL

CHEESE AND CREAM

### **CONDIMENTS :-**

OLIVES, MUSHROOMS, BABY CORNS, JERKINS, JALAPEONS, CHILLI FLAKES, OREGANO, ROSE

MARY TABASCO

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

### **THIN KESARIYA JALEBI WITH RABRI**

SMALL SIZE TRADITIONAL FLOUR BASED JALEBI DIPPED SAFFRON AND ROSE SYRUP

### **STUFFED JAMUN**

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

KASHMIRI SAFFRON INFUSION

### **RASMALAI**

DELICIOUS BENGALI SWEET IN DRY FRUIT LACED SAFFRON FLAVOURED CREAMY MILK RABRI

### **GULAB KHEER**

RICE COOKED IN FULL CREAM MILK WITH ROSE PETALS AND DRY FRUITS

## **HALWA STATION**

### **KESARI MOONG DAL HALWA**

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

### **GAJAR HALWA (SEASONAL)**

GRATED PUMPKIN OR GRATED CARROT PREPARED WITH & DRY FRUIT IN PURE  
DESI GHEE

### **PINEAPPLE HALWA**

GRATED PINEAPPLE PREPARED IN PURE DESI GHEE WITH SUGAR & FLAVOURED CARDAMON

## **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**

**KAJU KATLI**