



Soup or Welcome Drink (Any 1)

Soup: Tomato / Vegetable / Lemon Coriander / Minestrone / Thukpa / Hot n Sour

Welcome Drink: Cold Drink / Fresh lime soda / Khus/Rose Sherbet / Mojito / Ginger Ale / Chaach / Nimbu Paani etc.

Salad (Any 2)

Green / Kachumber / Ceaser / Greek / sprouts / Russian / Spinach / Lettuce etc.

Padad (Any 1)

Roasted / Fried / Sago etc

Pickles / Chutneys etc as accompaniments

Seasonal Vegetables (Any 1)

Mix / Dum Aloo / Bhindi Masala / Gobhi Matar / Alu Achari / Alu Gobhi / Gobhi Masala / Alu Pudina / Alu Methi / Bhindi Bharwan / St. Tinda / Kadi Pakoda / Palak Corn / Soya Matar / Papad Mangodi

Curry Vegetables (Any 1)

Paneer dishes: Butter Masala / Palak / Lababdar / Shahi / Khurchan / Kadhai Chilly / Matar Paneer etc

Kofta: Vegetable / Malai / Lauki / Spinach / Nargisi etc.

Dal (Any 1)

Rajma / Chola / Mix / Yellow / Lauki Chana / Makhani / Panchmel / Saag etc.

Rice / Pulao (Any 1)

Plain / Veg. Fried / Mint / Pulao / Mangodi / Jeera / Peas Pulao etc.

Raita (Any 1)

Plain / Veg / Onion / Mint / Boondi / Pineapple

Rajasthani or Pasta or Continental or Chinese (Any 1)

Rajasthani: Gatta curry / Ker Sangri / Alu Pyaz / Papad Ki Subzi Etc.

Pasta: Pasta with Red/White Sauce / Veg. Pasta / Cheese Macaroni etc.

Continental: Baked Veg. / Saute Veg. / Herb Potato etc.

Chinese: Chowmein / Fried Rice with Sweet and Sour Veg.

Dessert (Any 1)

Fruit Custard / Kheer / Vermicilli / Ice Cream / Ras Gulla / Gulab Jamun

Rs. 500 per person plus GST

ADD 2 Starters at Rs. 100 per person (separate menu)

ADD 1 dessert at Rs. 50 per person