

Fresh Juices

1. *Pomegranate With Black Grapes*
2. *Orange Strawberry Juice (Seasonal)*
3. *Orange Juice With Orange Pieces*
4. *Orange Sweet Lime Juice*
5. *Pineapple Sweet Lime Juice*
6. *Peru Pineapple Juice*
7. *Watermelon Juice*
8. *Watermelon Juice With Pieces*
9. *Mix Fruit Punch*
10. *Fresh Coconut Water with Malai*
11. *Muskmelon Blossom*
12. *Watermelon Blossom*
13. *Berry Berry Juice*
14. *Kiwi Green Grapes Green Apple Juice*
15. *Mulberry Strawberry Juice*
16. *Sunrise Juice (Pineapple, Mosambi, Muskmelon with Watermelon Pieces.)*
17. *Black Current Juice*
18. *Plum Peach Juice*
19. *Black Jamun Juice*
20. *Litchi Coconut Juice*
21. *Aam Panna*
22. *Pomegranate Litchi Juice*
23. *Kiwi Pineapple*
24. *Peru Pineapple Tulshi*
25. *Chickoo Chocolate*
26. *Anar Peru*
27. *Anar Pineapple*
28. *Green Plaza*
29. *Coconut Punch with Rose Petals*
30. *Pineapple Pudhina (Apple Pieces)*
31. *Orange Berry (Muskmelon)*
32. *Pinacolada*
33. *Green Cool (Green Grapes, Pineapple)*

Mocktails

1. ***Peach Apricot***
2. ***Litchi Margarita***
3. ***Lemon Pudhina Punch***
4. ***Pacific Blue***
(Cool Litchi, Blue Curacao & Sparkling)
5. ***Cran Cooler***
(Cranberry & Ginger with Homemade Lemonade)
6. ***Chocolate Mork***
(Smoothie Coffee, Chocolate & Hazelnut)
7. ***Tropical Spice***
(Guava, Pineapple with a Hint of Spice)
8. ***Spice Girls***
(Khus, Litchi, Ginger Lime, Sparkling Lime & Chat Masala)
9. ***Paradise Island***
(Mango Syrup, Strawberry Syrup with a Hint of Lime)
10. ***Watermelon Mojito***
(Watermelon Syrup, Fresh Mint, Sugarsyrup & Fresh Lime)
11. ***Sunrise***
(Peach Syrup, Cranberry & Orange with a Hint of Lime)
12. ***Kokum Whirt***
(Refreshing With Kokum, Litchi & Chat Masala)
13. ***Watermelon & Mint Julep***
(Muddled With Fresh Ginger & Laced With Cranberry)
14. ***Apple & Mint Lemonade***
(Fresh Muddled Ginger, Mint, Apple Juice & Sparkling Lime)
15. ***Ginger & Mint Lemonade***
(Twisted Lemonade Flavored With Ginger Mint & Cranberry)

Salad Bar

1. *Mexican Burnt Salad*
2. *Pineapple Woldorf Salad*
3. *Penne in Thousand Island Salad*
4. *Mix Sprout Salad*
5. *Ceylonese Cucumber Peanut Salad*
6. *Russian Salad*
7. *Peppery Corn & Tomato Salad*
8. *Green Salad*
9. *Coleslaw with Roast Peanut Salad*
10. *Red & Yellow Pepper &Peanut Salad*
11. *Green Salad*
12. *Aloo Chat*
13. *American Corn Salad*
14. *Kabuli Chana Chat*
15. *Macroni Salad*

Soups

1. *Cream Of Tomato Soup*
2. *Sweet corn Soup*
3. *Veg Manchow Soup*
4. *Veg Clear Soup*
5. *Hot & Sour Soup*
6. *Spring Onion Soup*
7. *Broccoli Almond Soup*
8. *Palak Ka Shorba*
9. *Spinach Coconut Soup*
10. *Bajra Ka Soup*
11. *Mexican Tomato & Bean Soup*
12. *Cream of Celery*
13. *Tomato Basil Soup*
14. *Lemon Coriander Soup*
15. *Red & Yellow Bell Peppers Soup*
16. *Tomato Garlic*
17. *Minestrone Soup*
18. *Dal Shorba*

Starters

Indian Starters

1. *Dhania Phudina Ke Tawa Aloo*
2. *Bhune Pyaaz Aur Makai Kurkure*
3. *Dahi Ke Samose*
4. *Paneer Papad Schezwan*
5. *Tuver Vatana Lilva Kachori*
6. *Mini Garlic Bateta Vada*
7. *Crunchy Paneer*
8. *Spinach Roll*
9. *Spinach Cigar*
10. *Paniyaram*
11. *Kand Aloo Toast*
12. *Tuver Lilva Lasan Kachori*
13. *Corn Crackers*
14. *Cheese Corn Roll*
15. *Dudhi Muthiya*
16. *Veg Lolipop*
17. *Vatana Kachori*
18. *Veg Gold Coin*
19. *Pani Puri Shot*
20. *Mini Cutlets*
21. *Mini Dabeli*
22. *Veg Finger*
23. *American Corn Tikki*
24. *Veg Puff With Sechzwaan*
25. *Paneer Pudhina Kabab*
26. *Makai Mutter Roll*
27. *Mini Moong Dal Kachori*
28. *Aloo Palak Cheese Roll*
29. *Palak Paneer Pakoda*
30. *Mini Samosa*
31. *Four In One*
32. *Chilly Breeze Roll*
33. *Bing Roll In Glass*
34. *Peas Potli*
35. *Methi Corn Kabab*
36. *Corn Kachori*
37. *Harabara Kabab*
38. *Kand Ka Kabab*

From The Oven

1. *Bruschettas*
2. *Mini Burger*
3. *Baked Pav Vada*
4. *Cream Corn Vol-Au-Vent*
5. *Spinach On Toast*

International Starters

1. *American Corn Tikki*
2. *Baby Corn Cigars*
3. *Jalapeno Poppers*
4. *Mashed Potatoes With Broccoli*
5. *Thai Sweet Chilli Baby Corn*
6. *Cheese Olive Balls*
7. *Schezwan Glazed Baby Corn*
8. *Three Pepper Roll*
9. *Mini Tacos*
10. *Tortila Chips In Salsa Sauce*
11. *Veg Roll in Manchurian Sauce*
12. *Mexican Cottage Cheese Supreme*
13. *Aranchini Baslls*
14. *Jalapeno Cheese Poppers*
15. *Meggi Balls*
16. *Jalapeno Cheese American Corn With Lavash Cone*
17. *Ghanderi Kabab*
18. *Zucchini Wrape*
19. *Cheese potato muffins*
20. *Cheese olivity*
21. *Mexican Tarts*
22. *Pav Bhaji Fondue*

Indian Breads

1. *Puri*
2. *Masala Puri*
3. *Methi Puri*
4. *Rajgara Puri*
5. *Fulka Roti*
6. *Resmi Paratha*
7. *Lachhedar Phudina Paratha*
8. *Saunf Ajwain Ke Parathe*
9. *Baby Butter Naan*
10. *Garlic Naan*
11. *Tandoori Kulcha*
12. *Cheese Onion Kulcha*
13. *Stuffed Aloo Kulcha*
14. *Gehu Ki Tandoori Roti*
15. *Missi Roti*
16. *Cheese Rumali Paratha*
17. *Satpadi Roti*
18. *Lachha Paratha*
19. *Aloo Paratha*
20. *Stuffed Kulcha*
21. *Garlic Naan*
22. *Achari Kulcha*
23. *Biscuit Roti*
24. *Cheese Naan*
25. *Paneer Kulcha*
26. *Capsicum Naan*
27. *Onion Paratha*
28. *Makkai Roti*
29. *Pudhina Paratha*
30. *Bajra Roti*

Sweets

Milk Based

1. *White Basundi*
2. *Dry Fruit Basundi*
3. *Angoor Basundi*
4. *Rose Petal Basundi*
5. *Sitafal Basundi*
6. *Kesar Rasmalai*
7. *White Rasmalai*
8. *Orange Rasmalai*
9. *Strawberry Basundi*
10. *White Shrikhand*
11. *Fruit Shrikhand*
12. *Kesar Shrikhand*
13. *Orange Basundi*

Ghee Based /Halwa

1. *Moong Dal Halwa*
2. *Badam Ka Halwa*
3. *Walnut Halwa*
4. *Badam Pista Ka Baked Halwa*
5. *Dal Badam Ka Halwa*
6. *Kesar Coin Jalebi*
7. *Jalebi With Rabdi*
8. *Stuff Malpoha*
9. *Malpoha Dry Fruits*
10. *Gulab Jamun*
11. *Stuff Gulab Jamun On Tawa*
12. *Madhur Melan On Tawa*
13. *Gajar Halwa*
14. *Dudhi Halwa*

Bengali Sweets

1. *Orange Sandwich*
2. *Triveni Cup*
3. *Assorted Sandesh*
4. *Strawberry Plaza*
5. *Pineapple Alaska*
6. *Mango Plaza*
7. *Rajbhog*
8. *Malai Sandwich*
9. *Chum Chum*
10. *Kashmir Kali*
11. *Anarkali*
12. *Rasmadhuri*
13. *Baked Rasgulla Hot*
14. *Thandai Rasgulla*
15. *Tender Coconut*

Dryfruit Sweet

- | | |
|--------------------------------|----------------------------|
| 1. <i>Dryfruit Rosted Roll</i> | 12. <i>Ghevar Malai</i> |
| 2. <i>Aam Russ</i> | 13. <i>Kaju Pista Roll</i> |
| 3. <i>Badam Pista Cube</i> | 14. <i>Kiwi Finger</i> |
| 4. <i>Aam Russ With Picess</i> | 15. <i>Pista Burfi</i> |
| 5. <i>Khajur Dryfruit Roll</i> | 16. <i>Petha Pan</i> |
| 6. <i>Millennium On Ice</i> | 17. <i>churma ladoo</i> |
| 7. <i>Kaju Katli</i> | 18. <i>puran poli</i> |
| 8. <i>Coconut Malai Milk</i> | |
| 9. <i>Badam Katli</i> | |
| 10. <i>Kesar Wati</i> | |
| 11. <i>Kaju Anjeer Katli</i> | |

Farsans / Namkeens

Fried Farsans / Namkeens

1. *Vatana Ghughra*
2. *Corn Phudina Cutlet*
3. *Vatana Pattice*
4. *Veg Puff With Schezwan Sauce*
5. *Half Moon*
6. *Coriander Kali*
7. *Thai Peanut Balls*
8. *Spinach Cheese Roll*
9. *Dahi Na Samosa*
10. *Rajdhani Roll*
11. *Tuver Vatana Lilva Kachori*
12. *Paneer Papad Schezwan*
13. *Kothmir Vadi*
14. *Spinach Wraps*
15. *Veg Cutlet*
16. *Garlic Aloo Vada*
17. *Makai Marbal*
18. *Khasta Kachori*
19. *American Roll*
20. *Moong Dal Kachori*
21. *Veg Spring Roll*
22. *Veg Crystal*
23. *Thread Paneer*
24. *Mix Pakoda*
25. *Chaina Badam*
26. *One More*
27. *Green Peas Potli*
28. *Veg Talash*
29. *Cheese Corn Roll*
30. *Surti Plaza*
31. *Veg Wonton With
Sechezwan Sauce*
32. *Capsikangan*
33. *Jacket Potato (Potato With
Mayonnaise Sauce)*
34. *Green Fal*
35. *Green Peas Potli*
36. *Corn Tikki*

Non-Fried Farsans / Namkeens

1. *Khata Dhokla*
2. *Paneer Dhokla*
3. *Cheese Dhokla*
4. *Damini Dhokla*
5. *Green Dal Vegetable Dhokla*
6. *Pandoli*
7. *Corn Methi Pandoli*
8. *Pandoli Dhokla*
9. *Kand Sabudana Handvo*
10. *Kulfi Dhokla*
11. *Khandvi*
12. *Stuff Khandvi*
13. *Dabeli Dhokla*
14. *Khaman Dhokla*
15. *Amri Khaman*
16. *Wati Dhokla*
17. *Khichoo*
18. *Trirangi Dhokla*
19. *Sandwich Dhokla*
20. *Spoonch Dhokla*

New Farsan / Namkeen, Starter;-

1. Cheese kabab;-

Chana Dal, Paneer, Cheese Potato With Chutney

2. Cheese Pudhina Kabab;-

Panner, Cheese, Pudhina, Potato, Soyabeen

3. Delux Methi Cheese Corn Kabab;-

Methi, Cheese, Panner, Soyabeen, corn

4. Green Cheese Ball;-

Palak, Potato, Paneer, Cheese.

5. Three In One;-

Paneer, Babycorn, Broccoli(Green Palak)

6. Five In One;-

Paneer, Potato, Green Capsicum, Onion, Tomato(Red)

7. Cheese Milk Roll;-

Cheese, Milk Powder, Bread (Sechzwan Taste, mayonese & honey)

8. Pop Kabab;-

Paneer, Soyabeen, Potato, Green Capsicum, Cabbage, Onion, Garlic, Ginger.

9. Melody Batata;-

Batata, Cheese, Mayonese With Pudhina Chutney

10. Cheese Punch;-

Chana Dal, Paneer, Soyabeen, Green, Red, Yellow Capsicum, Onion, Mayonese Sauce

11. Talash-2;-

Bread, Paneer, Makai, Singdana, Coconut Garnishing With Nylan Sev

12. Albella Potato;-

Green Pahadi Aloo, Simla, Tomato, Onion

13. Cheese Punch;-

Cheese, Chana Dal, Soyabeen, Vegetable, Mayonise.

14. Mono Ton;-

Paneer, Mix Veg With Sechzwan Sauce

15. Chancellor Kabab;-

Palak, Chana Dal, Paneer, Garlic Chutney, Mint Chutney

16. Kaveri Roll;-

Fry Moong Dal, Pomegranate, Paneer, Cashew With Chutney, Potato, Banana, Green Chutney, Tomato Sauce

Gujarati Vegetables

1. *Surti Undhiyu*
2. *Lilva Paapdi Muthiya*
3. *Turiya Patra Vatana*
4. *Mutter Baby Kachori Khandvi Patra*
5. *Dahi Patra Capsicum*
6. *Ringna Batata Sambharia*
7. *Turiya Patra Draksh*
8. *Flower Vatana Bateta*
9. *Masala Bhinda With Tomato &Capsicum*
10. *Karela Vatana Kaju Kismis*
11. *Parval Sambhariya*
12. *Parval Kela Muthia*
13. *Kanda Bateta Sambhariya*
14. *Angoor Vatana Kaju*
15. *Green Gujrat*
16. *Aloo Russ*
17. *Mix Kathol*
18. *Punch Kathol*
19. *Sev Tomato*
20. *Undiyo*
21. *Stuff Baigan*
22. *Rangooni wal*

Punjabi Vegetables

1. *Paneer Lababdar*
2. *Kadhai Paneer*
3. *Lachhewala Paneer Palak*
4. *Dum Paneer Kali Mirchi*
5. *Paneer Makhni*
6. *Paneer Methi Tikki Masala*
7. *Paneer Butter Masala*
8. *Paneer Makhanwalla*
9. *Paneer Amritsari*
10. *Paneer Palak*
11. *Paneer Makhamali*
12. *Paneer Tikka Masala*
13. *Paneer Babycorn Capsicum*
14. *Paneer Koliwada*
15. *Paneer Mutter*
16. *Paneer Babycorn*
17. *Paneer Kolhapuri*
18. *Paneer Corn Palak*
19. *Paneer Lasoone*
20. *Paneer Achari*
21. *Aloo Gobhi*
22. *Aloo Mutter*
23. *Aloo Palak*
24. *Chana Masala*
25. *Chole Paneer*
26. *Veg Kolhapuri*
27. *Malai Methi Mutter*
28. *Navaratna Kurma*
29. *Veg Hariyali*
30. *Veg Jalfrize*
31. *Veg Kadai*
32. *Veg Makhanwalla*
33. *Stuffed Tomatto*
34. *Veg Jaipuri*
35. *Veg Lababdar Hydrabadi*
36. *Dum Aloo*
37. *Dum Aloo Kashmir*
38. *Dum Aloo Chatneywalla*
39. *Spicy Aloo*
40. *Sarsoon Ka Sag*
41. *Methi Mutter Paneer*
42. *Tava Mehfil*
43. *Methi Corn Capsicum*
44. *Palak Baby Corn*
45. *Nargis Kofta*
46. *Veg Kofta*
47. *Nawabi Kofta*
48. *Palak Kofta*
49. *Veg Begam Bahar*
50. *Veg Jodhpuri*

Our Special Vegetables

1. Veg Kurma Masala:

(Makana, Red-Yellow Capsicum, Babycorn, Fry Paneer)

2. Paneer Muskan:

(Paneer, Till, Magaj)

3. Veg Olympic:

(Paneer, Bhindi, Red-Yellow Capsicum, Babycorn, Potato, Broccoli, Moongdal, Potli)

4. Raj Gharne Ki Chap:

(Doodhi, Apple, Radish, Paneer, Soyabeen)

5. Paneer Adraki:

(Paneer In Ginger Paste)

6. Green Peshwa:

(Palak, Methi, Green-Red-Yellow Capsicum, Green Peas, Bhopla, Juccini, Potato, Banana, Paneer)

7. Green Tikka Masala:

(Green Capsicum, Palak, Soya, Paneer, Green Peas)

8. Veg Pancharatna:

(Pineapple, Paneer, Green Capsicum, Green Onion, Broccoli)

9. Kashmir Paneer:

(Paneer, Apricot, Cream)

10. Kashmir Kofta:

(Paneer, Cheese, Cabbage)

New Vegetables

1. **Lipton Bobshahi;-**
Ten Types Vegetable, small cheese kofta Mawa, Kaju, Pineapple golden gravy mid spicy.
2. **Paneer Green plaza;-**
Paneer, Palak, Methi, Pudhina, Mawa, Tomato, Soyabeen, Cream, Butter, Yellow Gravy Mid Spicy
3. **Bombay Paneer;-**
Paneer, Cherry Tomato, Broccoli, Red Gravy Mid Spicy
4. **Julli Vegetable;-**
Eight Types Vegetables, Mawa, Cream Green Gravy Mid Spic White Gravy Mid Spicy
5. **Hara Bhara Garden;-**
Cheese, Cream, Eight Types Vegetable, Palak, Paneer, Mawa, Mini Kofta green gravy mid spicy
6. **Ringal Delight;-**
Lal, Pilla Simla, Babycorn, Broccoli, Paneer, Cheese, Cream, Kajukani, Magajitari, Mawa, Mayonese, Peprica, Basil Red Gravy Mid Spicy.
7. **Lot Pot Pop;-**
Dudhi, Mawa, Paneer, Khas Khas, Cheese Fry, Toothpick, Brown Gravy Mid Spicy On Tawa.
8. **Veg Handi;-**
Ten Types Vegetables Red Gravy Mid Spicy
9. **Punjabi yaro Di dal;-**
Three Types, Moong, Masur, Kali Chana, Safed Akha Kali Masur, Methi
10. **Kaju Mutter Stawberry;-**
Kaju, Green Peas, Mawa & almond small kofta, Cheese red gravy mid spicy
11. **Methi Paneer Dry;-**
Methi ,Paneer dry masala

Other Vegetables

1. *Veg Lachhedar Bhaji*
2. *Sofia Ki Bhaji*
3. *Rinkle Paneer*
4. *Palak Kofta*
5. *Veg Bonshahi*
6. *Litchi Paneer*

Baked Vegetables

1. *Baked Pasta In Rich Spinach Cheese Sauce*
2. *Veg Au-Gra-Tin*
3. *Baked Vegetables*
4. *Baked Macroni*
5. *Baked Corn Capsicum*
6. *Baked With Cheese Microni*
7. *Baked Veg Paneer With Cream*
8. *Baked Potato Cheese*
9. *Veg lasagne*
10. *Vegetable Cannelloni*
11. *Milky Corn*
12. *Mexican Marbal*

Marwari Varities

- | | |
|-------------------------------------|---------------------------|
| 1. <i>Dal Bati</i> | 9. <i>Ker Sangri</i> |
| 2. <i>Rabodi Mogri</i> | 10. <i>Ram Pulao</i> |
| 3. <i>Gatte Ki Subji</i> | 11. <i>Khichoo</i> |
| 4. <i>Churma Ladoo</i> | 12. <i>Baked Khichidi</i> |
| 5. <i>Gawar Phali</i> | 13. <i>Methi Gutta</i> |
| 6. <i>Churma With Dry Fruits</i> | 14. <i>Fada Khichidi</i> |
| 7. <i>Karela Vatana Kaju Kismis</i> | 15. <i>Mogri Vadi</i> |
| 8. <i>Sat Padi Roti</i> | 16. <i>Panchkuti Dal</i> |

Rice Preparations

1. *Plain Steam Rice*
2. *Hydrabadi Biryani*
3. *Taj Lavang Rice*
4. *Veg Biryani*
5. *Dum Biryani*
6. *Hydrabadi Biryani*
7. *Jeera Rice*
8. *Green Pudhina Rice*
9. *Kashmir Pulav*
10. *Lemon Rice*
11. *Mutter Corriander Rice*
12. *Palak Biryani*
13. *Veg Pulav*
14. *Tava Biryani*
15. *Peas Pulav*
16. *Kashmir Biryani*
17. *Handi Biryani*
18. *Punjabi Biryani*

Dal / Kadhi

1. *Surti Dal*
2. *Urad Dal*
3. *Yellow Tadka Dal*
4. *Gujrati Kadhi*
5. *Dal Fry*
6. *Marwadi Kadhi*
7. *Dal Makhani*
8. *Fajetto*
9. *Punjabi Pakodewali Kadhi*
10. *Mix Kathol*
11. *Marwadi Kadhi*
12. *Dal Angara*
13. *Gujarati Kadhi*
14. *Dal Bukhara*
15. *Panchavati Dal*
16. *Dal Bahurani*
17. *Gujarati Dal*
18. *Dudh Ki Da*
19. *Mughlai Dal*
20. *Kasmir Dal*
21. *Punjabi Dal*

Curd preparation

1. *Boondi Raita*
2. *Cucumber Raita*
3. *Mint Raita*
4. *Mixed Raita*
5. *Palak Raita*
6. *Pineapple Raita*
7. *Potato Raita*
8. *Dahi Vada*
9. *Dahi Gunjia Vada*

Our Special Chaat Station

1. Kaveri Chat;-

Bread, Potato, Peas, Chana Dal, Sweet & Green Chatney, Radish, Ginger, Onion, Tomato, Paneer, Garlic Chutney, Tomato Chutney

2. Pyajo:-

Yellow Kadhi, Peas, Paneer Samosa, Potato Roll, Mint Chutney, Red Chutney

3. Ati Uttam Chat:-

Peas Paneer, Chana Dal, Curd, Cream, Cashew, Sweet Potato Chutney, Onion, Ginger, Red-Yellow Capsicum.

4. Cream Crunchy:-

Chana Dal, Paneer, Ragda, Papdi, Garlic Chutney, Green Chutney, Radish, Onion, Tomato, Ginger, Lemon, Masala.

5. Rajsai Ragda Pattice;-

Rajbhog Paneer, Cream, Curd, Nylon Chewda, Potato Peels, Pomegranate & Chutney.

6. Talash;-

Bread, Paneer, Green Peas, Potato, Palak, Coconut Chutney, Green Chutney, Onion, Tomato, Red-Yellow Capsicum, Cabbage, Sweet Chutney.

7. Pehchan;-

Chana Dal, Green Peas, Cashew, Paneer, Soyabeen, Red-Yellow Capsicum, Cabbage, Onion, Ginger, Mint Chutney, Pomegranate, Mayonise.

8. Tikki Station;-

Peas Tikki, Corn, Banana, Paneer, Loki, Papaya, Rajma. Chana Dal, Moong Dal, Curd, Ragda, Chhole, Vegetable, Chutney.

9. Royal Challenge;-

Cashew, Green Peas, Fry Moong Dal, Apple, Sweet Potato, Grapes, Curd, Chutney, Lemon, Mint Chutney. Pineapple, Potato.

10. Cheese Pattice;-

Potato, Cheese With Schezwan Sauce, Mayonnaise, Green Chutney, Vegetables.

11. Vrindavan Special;-

Curd, Cashew, Raisin, Paneer, Vegetable, Sweet, Green Chutney

12. Shree Radhakrishna Special;-

Curd, Cream, Apple, Grapes, Pineapple, Potato Peels, Mint Chutney,

13. Manik Bhog;-

Moong Dal Vada, Paneer, Palak, Fry Moong Dal, Potato Peel, Pomegranate, Curd, Sweet, Green Chutney.

14. Governor Chat;-

Green Capsicum, Tomato, Vegetable Roll, Garlic Chutney, Green Sauce.

15. Agre Ka Bhallaha;-

Pattice Of Paneer, Potato, Cheese. Peas With Dahi & Various Chutney

16. Amritsari Tikki Chole;-

Tikki Of Potato, Peas, Paneer With Black Chole On It.

17. Masti Bhari Chat;-

Palak Bhajia, Papadi, Vada, Potato With Dahi & Chevda & Chutney

18. Pinorma Chat;-

Paneer, Potato Pattice With Chole And Papdi

19. Lucknow Ki Fiza;-

Potato. Green Peas, Chana Dal with Beet & Tomato Chutney.

20. Thandai Papdi Chaat;-

Papdi, Kamal Kakdi, White Chole, Rajma, Potato, Peru, Apple, Papya, Sweet Chutney, Green Chutney, Jada Sev.

21. Chandrabali Patice;-

Paneer, Mawa, Chana Dal With Tomato, Onion, Paneer, Capsicum With Garlic Chutney, Green Chutney.

New Chaat Counter

1. Delhi Famous;-

Potato, Paneer, Curd, Vegetable, moong dal, kabuli chana, rajma And Variety of Chutney.

2. Golden Super;-

Rawa, Chole, Rajma, Paneer, Apple, Pineapple, Anar, Curd, Variety Of Chutney & Kaju, Kismis, aloo lachha.

3. Adda;-

Patato, moong Dal, Paneer, Fry Chole, Vegetable And Variety of Chutny

4. Nawabi Masti;-

Maida Puri, Basundi Angoor, Rajma, Chole, Chiwda, Paneer, Curd & Variety Of Chutney.

5. Lot Pot;-

Paneer, Baby Corn, Fry Chole, Apple, Pineapple, Honey, Pudhina Chutney, Kaju, Grapes, Anar, Cream & Mayonese, Lemon.

6. Rajwadi Ragda Patice;-

Potato, Green Peas, Chana Dal, Paneer, Lemon Masala And Variety of Chutney

7. Gokul Ki Matki;-

Curd, Cream, Lal Makwana, Mishri, Akrot, Grapes. Apple, Pineapple , Anar, Red & Yellow Cherry With Chocolate & Ruh Afza, Vanilla

8. Pizza Nirmay Dil;-

Moong Dal Ki Pizza, Vegetable With 3 Types Sauce.

South Indian Dosa (Three Types)

The Familiar Dosa Bar Serving 3-4 Types Of Dosas

- 1. Dosa With Schezwan Vegetable Filling*
 - 2. Dosa With Paneer Tikka Filling*
 - 3. Mysore Masala Filling*
 - 4. Sada Dosa*
 - 5. American Chopsuey Filling*
- (Take Your Choice)*

- **Paniyaram**

- **Rasam Wada**

- **Appam:**

(A Choice of Rice & Coconut Milk, Concoction Shallow Fried Served With a Fiery Coconut Curry)

Bombaiya (Any Two)

- 1. Pav Bhaji*
- 2. Tava Pulav*
- 3. Vada Pav*
- 4. Sev Puri*
- 5. Bhel Puri*

Special Idli Counter

- 1. Fry Idli*
- 2. Kancheepuram Idli*
- 3. Mini Butter Idli*
- 4. Mini Butter Masala Idli*
- 5. Steam Idli*
- 6. Stuff Idli*

Bread Station(Any Two)

1. *Chilli Cheese*
2. *Bruschettas*
3. *Olive Jalapeno*
4. *Garlic Bread with Cheese*
5. *Mini Bread Rolls*
6. *Bread Stick/Lavash/Grissini*

Butter:

Herb Butter/ Parsley Butter /Rosemry Butte

Dips:

*Herb Fondue /Smoke Mayo /Minty Curd / Feta Cheese /Misty Mustard /
Rosemary Chilly Oil.*

Salads:

All Leafy Salads /Greek Salad /Tangy /Tomato Salad / Zucchini Steaks.

Asian Cuisine (Chinese) (Select Any 3 Items)

Rice

- 1. Heavenly Pineapple Rice*
- 2. Balinese Rice*
- 3. Coconut Rice*
- 4. Burnt Garlic Rice*
- 5. Lemon Ginger Rice*
- 6. Thai Ginger & Kaffir Lemon Rice*
- 7. Veg Fried Rice*
- 8. Schezwan Rice*
- 9. Basil Rice*
- 10. Black Pepper Rice*
- 11. Crispy Spinach Rice*

Noodles

- 1. Veg Sechzwan Noodles*
- 2. Veg Singapore Noodles*
- 3. Thai Peanut Noodles*
- 4. Chiang Mai Noodles*
- 5. Guilin Chilli Noodles*
- 6. Thai Sweet Chilli Noodles*
- 7. Black Beans Noodles*
- 8. Veg Hakka Noodles*

Gravies

- 1. Veg Chilly Noodles Five Spice
Exotic Vegetables*
- 2. Thai Green Curry*
- 3. Thai Red Curry*
- 4. Black Pepper Exotic Veg.*
- 5. Black Beans Exotic Veg.*
- 6. Schezwan Exotic Veggies.*
- 7. Devils Paneer*
- 8. Crackling Spinach*

- 9. Thai Sweet Chilli Babycorn*
- 10. Bar-Be-Que Potato Or Banana*
- 11. Charsui Exotic Veg*
- 12. Veg Manchurian Gravy*
- 13. Paneer Chilly Gravy*
- 14. Paneer In Green Sauce*
- 15. Paneer Manchurian Gravy*
- 16. Veg Ball With Sechzwan Sauce*
- 17. Veg Paneer Chilly Baby Corn*

European Station(any one)

1. *Ravioli*

(Spinach & cheese stuffing with basilica or creamy pomodoro sauce)

2. *Spaghetti*

(Spaghetti in Burnt Cherry Tomato or Creamy Pomodoro Sauce)

3. *Gnocchi*

(Raw Banana or Potatoes in Creamy Pesto, Creamy Herb Sauce or Creamy Pomodoro Sauce).

Risotto (Any One)

1. *Porcini Mushroom Risotto*

2. *Broccoli & Olive Risotto*

3. *Sundried Tomato Risotto*

4. *Exotic Veg Risotto*

Misty Mustard Salad

Cottage Cheese Steaks in Almond Pomodoro Sauce.

Spanish Paella Rice

Smoke Hickory Salad

Mexican Cuisine(Any Two)

1. *Mexican Cheese Corn Balls*

2. *Cheesy Mexi Toast Or Mexi Bunny Rolls*

3. *Cheese Nachos With Tortila Chips*

4. *Mexican Curry*

5. *Mexican Rice*

6. *Mexican Salasa*

7. *Mexican Beans*

8. *Watermelon Salsa*

9. *Fried Quesadillas*

10. *Tacos*

11. *Falafal*

12. *Enchilada Supremo*

Italian (Any Two)

1. *Penne Arrabiatta*

(Penne Pasta Tossed In Rich Herbed Tomato Sauce With Exotic Veggies)

2. *Fusilli Alfredo*

(Fusilli Pesto Tossed In Creamy Cheese Sauce Along With Exotic Veggies)

3. *Penne Basilica*

(Penne Pasta Tossed In Creamy Basil Sauce Along With Exotic Veggies)

Sri-Lankan Cuisine (Any Two)

1. *Coconut Malai Curry*

2. *Mustard Cottage Cheese & Water Chestnuts*

3. *Khopri Rice*

Sushi (Any Two)

1. *Sweet Carrot And Cheddar Sauce*

2. *Pepper Cucumber & Yellow Cheese*

3. *Honey Asparagus & Cheese*

(Served With Wasabi & Vinaigrette Ginger)

Burmese Khowseuey

Hot Burmese Coconut Curry Served With Roasted Peanuts, Fried Crisp Onions, Hot Chillies, Exotic Vegetables, Rice & Crispy Noodles.

Pasta Bar

(Authentic & the Must Sought After "Italian Pasta Station)

Serves 2 Types of Pastas of Your Choice from Given Below

(Individual Counter)

- 1. Penne*
- 2. Spaghetti*
- 3. Fettuccini*
- 4. Bow Pasta*
- 5. Spiral*

Serves 3 Types of Topping of Your Choice from Given Below

- 1. Red & Yellow*
- 2. Green Bell Peppers*
- 3. Baby Corns*
- 4. Black Olives*
- 5. Zucchini*
- 6. American Corn*

Serves 2 Types Sauces Of Your Choice From Given Below.

- 1. Arabiatta*
- 2. Spinach Basil Sauce Be Chamel*
- 3. Alfredo*
- 4. Pesto Sauce*

Pizzas
(Individual Counter) (any two)

(ALSO AVAILABLE LITTLE ITALY STYLED THIN CRUSTED PIZZA)

1. Live Pizza Lounge & Garlic Bread

(Stone Baked Pizza Ovens-Very Rustic With Parmesan & Olive Dribble)

2. Pizza Napolitano

(Plum Tomatoes ,Mozzarella & Virgin Olive Oil)

3. Pizza Romana

(Sliced Tomato, Fresh Oregano & Mozzarella)

4. Margherita

(Tomato,Fresh Basil & Mozzarella)

5. Pizza Mexicano

(Fresh Plum Tomato Sauce with Jack Cheese, Jalapenons & Veggie Toppings)

6. Pizza Capriccioso

(Tomato,Mozzarella & Mushroom)

7. Pizza Bianca

(Unusual With Only Cheese, Garlic, and Chilly Flakes & Herbs)

8. Garlic Bread

(Freshly Baked Bread Rubble with Garlic & Herbs)

The Quessidilla Station

Flour Tortillas, Roasted Bell Peppers, Onion Filling, And Cottage Cheese Filling & Chopped Cilantros.

2 Types of Salsa:

- *Guacamole Devil's Garnish*
- *Sliced Pickled Jalapenos.*

Lasagne Station:

Layers Of Pasta Sheets Baked With Marinara Sauce, Sifredo Sauce, Cheese & Your Selection From Spinach, Mushrooms, and Bell Peppers & Jalapenos.....

Focaccia Or Panini Sandwiches

Fresh Focaccia Dough Baked With Your Selection With Cheese Lettuces, Ice Bergs, Corn, Chilly, Paneer, Dijon, Cottage Cheese.....

Bruschettas:

Large Slice Of Garlic Bread With Cheese Brushed With Extra Virgin Olive Oil & Your Selection.... Grilled With Mushrooms & Corn, Olive & Jalapeno, and Tomato & Onion....

Gourmet Sandwich Bar(Any Two)

1. Grilled Focaccia

Sandwich With Pesto Mojo On Top, Mustard Mojo On The Base & Grilled Veggies In The Centre.

2. Oven Roasted Bagel

with Cream Cheese Spread, Icebery Lettuce & Olive Sundried Tomato Jalepeno Tapanade.

3. Footlong Bruchetta

with Mumbai Style (Pao) Bhaji & Grated Cheese.

Modern Turkish Food Counter (Any Two)

1. *Sambusak-A Classical Stuffed Bread With Exotic Vegetables, Chilli Paste & Cheese, Freshly Baked.*
2. *Arayes-Mini Pita Bread Filled With Exotic Vegetable, Hummus & Grilled Ala Minute.*
3. *Blue Cheese Dip With Paprika Lavas*
4. *Creole Mustard Dip with Chili & Cheese Straws.*
5. *Jalepeno & Olive Hummus on Sauf Lavas.*

Latin Caribbean Food Counter (Any Two)

1. *Chilled & Cajun Spiced Red Bell Pepper & Tomato Shots, Seved With Zeera Grissini*
2. *Pickled Zucchini on Tzatziki Filo Shells.*
3. *Crunchy Lettuce Wraps –Crunchy Lettuce Filled With Stir Fried Veggies, Crispy Fried Noodles.*
4. *Baked Crostini with Pesto Spiked Veggies & Melted Cheese.*

Oriental Counter(Any Two)

1. *Hot Tangi Veg*
2. *Paneer Hunan Sauce*
3. *Sweet Chilly Babycorn*
4. *Crunchy Rice*
5. *Packing Rice*
6. *Shanghai Paneer*
7. *Paneer In Black Beans Sauce*
8. *Korien Rice*
9. *Chilly Garlic Noodles*
10. *Pad Thai Noodles*
11. *Veg Smoke Re Pepper*
12. *Corn Chilly Fitter*
13. *Oriental Rice*

Mangolian Wok Counter (Any Two)

1. *Wok Rice In Oyster Sauce*
2. *Wok Noodles In Spicy Red Sauce*
3. *Exotic Veg With Paneer In Black Bean Sauce*

Dim Sum Counter (Any Two)

1. *Vegetable Dimsumorn Coriander Dimsum*
2. *Paneer Palak Dimsum*
3. *Corn Cheese Dimsum*
4. *Broccoli Water Chest Nut*

Thai Counte (Any Two)

1. *Red curry*
2. *Green curry*
3. *Coconut rice*
4. *Thai noodles*

New Variety Of Fusion (Any Two)

1. *Thepla Casedillas*
2. *Cheese Balls With Makhani Gravy*
3. *Dhokla Sizzlers*
4. *Con On Cob Indian Way*
5. *Kuttu Roti With Veg*
6. *Idli Sata*
7. *Grill Cottage Cheese With Thai Curry*

New Variety Of Leaf Counter(Any Two)

1. *Paneer Of Pandan Leaf*
2. *Bamboo Rice*
3. *Wine Leves Dolmas*
4. *Veg In Sticky Rice*

Our Special Live Stations

1. *Amritsari Chole Kulcha On Cycle*
2. *Paneer Lifafa*
3. *Panini Grill*
4. *Agre Ka Bhalla*
5. *Hydrabadi Makai Ki Kurchan*
6. *Mastibhari Chaat*
7. *Khowsuey Curry Bar*
8. *Thart Idli*
9. *Japanese Tapayanki Vegetable*
10. *Japanese Style Noodles*

Ice Creams (Manoj Ice Cream)

(Company Made)

- | | |
|-------------------------------|-----------------------------------|
| 1. <i>Strawberry</i> | 11. <i>Swiss Chocolate</i> |
| 2. <i>Black Current</i> | 12. <i>Chocochips</i> |
| 3. <i>Rosted Almond</i> | 13. <i>Fresh Strawberry</i> |
| 4. <i>Shahi Rajbhog</i> | 14. <i>Dark Belgian</i> |
| 5. <i>Pan Bahar</i> | 15. <i>Ripple</i> |
| 6. <i>Pineapple Supreme</i> | 16. <i>Brownie Nut Crunch</i> |
| 7. <i>Shahi Gulab</i> | 17. <i>Red Velvet</i> |
| 8. <i>Litchee(Seasonal)</i> | 18. <i>Gulab Jamun Cone</i> |
| 9. <i>Butter Scotch</i> | 19. <i>Chocolate & Cherry</i> |
| 10. <i>Vanilla Strawberry</i> | <i>Bavaroise</i> |

20. *Black Forest Roulade*

21. *Snickers Brownie*

22. *Chocolate*

23. *Kesarpista*

24. *Anjeer Badam*

25. *American Dryfruits*

26. *Cookie & Cream*

27. *Sitafal(Seasonal)*

28. *Mango (Seasonal)*

29. *Kesar Pista*

30. *Pan Masala*

31. *Shahi Badam*

32. *Kaju Kismis*

33. *Cadbury Crème*

34. *Cappuchino Hunt*

35. *Fruit Punch*

36. *Plain Chocolate*

37. *Red Peru*

38. *Chocolate Melody*

(Hand Made Ice Cream) (Extra Cost)
(Seasonal)

1. *Fresh Litchi*

2. *Fresh Sitafal*

3. *Fresh Orange*

4. *Tender Coconut*

5. *Chocolate Melody*

6. *Chikku Crack Jack*

7. *Lemon Grass Tea*

8. *Strawberry Badam*

9. *Fresh Strawberry*

10. *Fresh Mango*

11. *Black Jamun*

12. *Red Peru*

13. *Rose Petals*

14. *Green Pepper Pineapple*

15. *Mosambi Badam*

16. *Orange Pineapple*

(Dry Fruits)

1. *Kesar Pista*

2. *Kesar Badam*

3. *Plain Anjir*

4. *Pista-Kismis*

5. *Orange Apricot*

6. *Pineapple-Orange*

7. *Anjir-Almond*

8. *Kesar-Thandai*

9. *Dubai Dates*

10. *Fresh Fruit Sorbet*

11. *Walnut Brownie*

12. *Rosted Almond*

13. *Kaju Draksh*

14. *Dry Fruit Chikki*

15. *Combinations*

16. *Rose-Badam*

17. *Pineapple –Papya*

18. *Wariyali-Pista*

19. *Red Peru Masala*

20. *Mexican Dry Fruits*

21. *American Nuts*

22. *Dubai Dates Almond*

Exclusive Dessert Options

Cheese Cake & Doppios (Any Two)

Classical cold set cheese cakes-set in hard cup

1. *Blueberry Cheese Cake*
2. *Kiwi White Choco Cheese Cake*
3. *Choco Cheese Cake*
4. *Brownie Choco Cheese Cake*
5. *Kiwi & Green Apple Cheese Cake*
6. *Margherita Cheese Cake*
7. *Mango Cheese Cake (Seasonal)*
8. *Sitafal & Blue Berry Cheese Cake*
9. *Tiramisu (Coffee/Mocha, Mango, Strawberry)*
10. *Delilah-Goeey Brownie, Thick Toffee Sauce & Praline*
11. *Strawberry Cheese Cake*

Truffles & Terrines (Any Two)

Desserts that have a layer of sponge, fruit or jelly & custard cream Set in soft cups.

- *Exotic Fruit Truffle*
- *Strawberry Fruit Truffle*
- *Mango Fruit Truffle*
- *Passion Fruit & Plum Terrine*
- *Grape & Almond Terrine*
- *Black Forest Terrine*

Pastries & Slices (Any Two)

Pastry Slices That Are With The Base Of Sponge With Layered Flavored Mousse.

1. *Red Velvet & Vanilla Butter Cream Slice*
2. *Italian Amerena Cherry Slice*
3. *Dark Chocolate,Almond & Orange Mikado Pastry*
4. *White Forest Swiss Roll*
5. *Rich Chocolate Mousse Cake*
6. *Strawberry /Citron & Chocolate Roulade*
7. *Brownies With Layered Mousses*
Dessert That Have Brownies On The Base With Layered Flavored Mousse
8. *Mississippi Mud Slice*
Walnut Brownie Base Hazelnut Mousse Marquies & Rich Chocolate Crumble.
9. *Almost Snickers*
Peanut Brownie with Caramel &Peanut Butter Bavaroise Cream
10. *L'passion*
Brownie Base with Passion Fruit Mousse &Peach Paricut Drizzle
11. *D'oreo*
Brownie Base with Oreo Cookie Cheese Layered On Top & Oreo Cookie Crumble
12. *Mangoes*
Brownie Base with Mango Bavaoise Cream

Mousses & Soufflés (Any Two)

1. *Quintessential Of Every Event-Combinations Of Two Flavours In A Hard Cup*
2. *Layered Coffee Chocolate Mousse ,*
3. *Citron Chocolate Mousse*
4. *Irish Cream Chocolate Mousse*
5. *Banana & Caramel Mousse*
6. *Strawberry & Banana Mousse*
7. *Butter Scotch Mousse With Chocolate & Praline*
8. *Peach & Passion Mousse*
9. *Kiwi & Apple Mousse*
10. *Blueberry & Orange Mousse*

Cupcakes (Any Two)

1. *Tiny-Bite Sized Delights With Butter Cream Icing On Top*
2. *Red Velvet Cupcakes*
3. *Chocolate & Mint Cupcakes*
4. *Vanilla & Caramel Crunch Cupcakes*
5. *Chocolate & Strawberry Cupcakes*
6. *Oreo Cookie & Orange Cream*
7. *Bourbon Cookie & Toffee Cream*
8. *Creamy Wafers With Blueberry Cream*

Our Premium Variety (Desserts)

1. *Sundays*
2. *Sizzling Brownie With Hot Chocolate*
3. *Chocolate Fountain*
4. *Pan Shot*
5. *Ice Cream Pastry*
6. *Live Fruit Yogurt*
7. *Smoke Waffle Counter*
8. *Pastries Counter*
9. *Belgium Waffle Counter*
10. *Gola Counter*

Kulfis And Falooda

1. *Classic Kulfi Slice*
2. *Classic Kulfi Cone*
3. *Kulfi Falooda Rabdi*
4. *Drinking Falooda*
5. *Rajwadi Falooda*
6. *Choppaty Kulfi*
7. *Pan Bahar Kulfi*
8. *Falooda Shots*

Live Nitrogen (Any Two)

1. *Rose Dry Fruit*
2. *Cookies And Cream*
3. *Alphanso Mango*
4. *Pink Peru*
5. *Kesar Dry Fruit*
6. *Roasted Almond*
7. *Thandai*
8. *Sitafal*
9. *Choco Almond*
10. *Pan Masala*
11. *Real Strawberry*

Stone Ice Cream

1. *Black Ice Cream*
2. *Caramelized Pop Corn*
3. *Fresh Banana Nutella*
4. *Green Tea With Strawberry*
5. *Rainbow Unicorn*
6. *Cookies Monster*
7. *Dream Of Falooda*
8. *Paan Cooler*
9. *Red Velvet Medley*
10. *Chocolate Heaven*
11. *Mint Chocolate Madness*

Snow Flakes Ice Cream

1. *Spicy Peru*
2. *Tangy Orange*
3. *Mango Magic*
4. *Strawberry Magic*
5. *Chocolate Heaven*
6. *Kiwi Pineapple Mania*
7. *Caramel Madness*
8. *Lychee Mania*

Special Ice Cream Parlour

Baskin Robbins --- (4 Types)

Naturals ---- (2 Types)

Havmor ---- (4 types)

Gelato ---- (4 types)

Ice cream works(cream center)

Fried Ice Cream

Waffels ---- (3 Types)

Breakfast Menu

1. *Jalebi*
2. *Papdi*
3. *Khakra-Moong*
4. *Khichoo*
5. *Khaman Dhokla*
6. *Ameri Khaman*
7. *Loocho*
8. *Dal Pakwan*
9. *Upma+Chutney*
10. *Idli+Chutney*
11. *Meduvada+Sambhar*
12. *Kanda Aloo Poha*
13. *Mini Uttapa*
14. *Mini Batata Vada*
15. *Bread Butter*
16. *Bread Jam*
17. *Chutney Sandwich*
18. *Samosa*
19. *Kachori*
20. *Mix Bhajia*

21. Missal Pav
22. Ushal Pav
23. Vada Pav
24. Pineapple Seera

25. Rasam Vada
26. Sabudana Vada
27. Sabudana Khichidi
28. Faradi Patice

Breakfast Charges Details

Minimum 100 pax

<i>Any One Snacks +Tea /Coffee</i>	<i>Rs 100/- Per Head</i>
<i>Any Two Snacks +Tea/Coffee</i>	<i>Rs 175/- Per Head</i>
<i>Extra Tea/Coffee</i>	<i>Rs 30/- Per Head</i>

High-Tea Menu

1. *Ragda Patice*
2. *Grilled Sandwich*
3. *Panini Grill*
4. *Samosa Chole*
5. *Samosa Chat*
6. *Dal Pakwan*
7. *Moong Dal Chilla*
8. *Mini Uttapa*
9. *Bread Pudla*
10. *Chinese Bhel*
11. *Corn Bhel*
12. *Tart Idli*
13. *Khotu Idli*
14. *Volcanic Idli*
15. *Pav Bhaji*
16. *Khada Pav Bhaji*
17. *bhel puri*
18. *dahi puri*
19. *sev puri*
20. *pani puri*
21. *ice bhel*
22. *moodi bhel*
23. *aloo tikki chat*
24. *kachori chat*
25. *papdi chat*
26. *kutchi dabeli*
27. *veg burger*
28. *cheese burger*
29. *veg frankey*
30. *Bombay bite*

High-Tea Charges Details

(minimum 200 pax)

- 3 types live counter ----- (Rs 350/- to Rs 400/-per head)
- Tea/coffee

Details Of Extra Counter

<i>Fresh Juice</i>	<i>any one</i>	<i>Rs 40/- per head</i>
	<i>Any two</i>	<i>Rs 60/- Per Head</i>
<i>Assorted Soft Drinks</i>		<i>Rs 35/- Per Head</i>
<i>Starter</i>	<i>Any One</i>	<i>Rs 50/- Per Head</i>
<i>Starters</i>	<i>Any Two</i>	<i>Rs 90/- Per Head</i>
<i>Soup</i>	<i>Any One</i>	<i>Rs 35/- Per Head</i>
<i>Sweet (Excluding Dry Fruits)</i>	<i>Any One</i>	<i>Rs 50/- Per Head</i> <i>(Rs 50/- to Rs 100/-)</i>

International Cuisine

<i>Italian Pasta</i>	<i>Any Two Types Pasta</i>	<i>Rs 100/- Per Head</i>
<i>Italian Pizza</i>	<i>Any Two Types Pizza</i>	<i>Rs 100/- Per Head</i>
<i>Burmese –Khowsuey</i>		<i>Rs 70/- Per Head</i>
<i>Lebanese Falafel Rolls with Dips</i>		<i>Rs 70/- per Head</i>
<i>Mexican</i>	<i>Any Two Types</i>	<i>Rs 100/- Per Head</i>
<i>Oriental</i>	<i>Any Two Types</i>	<i>Rs 85/- Per Head</i>
<i>Mongolian Wok with Rice, Noodles</i>		<i>Rs 85/- Per Head</i>
<i>Thai</i>	<i>Any Two Types</i>	<i>Rs 100/- Per Head</i>
<i>Dim Sim Station</i>	<i>Any Two Types</i>	<i>Rs80/- Per Head</i>

Desserts

<i>Hand Made Ice Cream</i>	<i>Any One</i>	<i>Rs 60/- Per Head</i>
<i>Fresh Fruit Station (Indian 5 Types)</i>		<i>Rs 60/-Per Head</i>
<i>Fresh Fruit Station (Imported 5 Types)</i>		<i>Rs 90/- Per Head</i>
<i>Cold Stone Ice Cream Station</i>		<i>Rs 90/- Per Head</i>
<i>Cake & Pastries</i>	<i>Any Two Types</i>	<i>Rs 70/- Per Head</i>
<i>Choco Lava</i>		<i>Rs 70/- per head</i>