



CHEF SPECIAL VEG MENU

PASS AROUND SNACKS (ANY 3)

Chutney Paneer Tikka • Paneer kesari Tikka • Paneer Chilli • Aloo Makai ki tikki • Hara bhara kebab • Hingori aloo • Palak aur anar dane ki shammi • Subz Seekh Kebab • Hare Pyaaz aur Makkai Kurkure • Corn and cheese balls • Spinach & ricotta Vol-Au-Vent • Cheese Stuffed crumb Fried Mushroom • Tilwale Aloo • Honey chilli Baby corn • Salt & Pepper Mushrooms • Dhaniya Pudina Tawa Aloo • Bhutta Amritsari • Palak aur Channe ki Shammi • Tandoori Mushrooms • Rajma aur Akhrot ki Tikki

SOUPS (ANY 1)

Tamatar Dhania Ka Shorba • Rasam (Tomato, Ginger, Pepper) • Oven Baked Green Tomato soup • Wild Mushroom Soup • Minestrone Soup • Veg Manchow Soup • Roasted Pepper & Tomato soup With Galic rosemary infused oil • Asian style veg clear soup • Vegetable Hot & sour soup • Vegetable Sweet corn Soup • Cream of Tomato

SALADS (ANY 2)

Grilled vegetable with feta • Pasta salad with Crisp garden vegetables • Honey glazed beetroot and carrot with crumbled ricotta • Mustard and pepper rubbed potato with confit garlic • Grilled American corn and green pepper salad • Cucumber and Peanut Chaat with coriander dressing • Apple and Walnut Salad (Woldorf Salad) • Oven roast Eggplant and Rocket lettuce with Feta • Tomato and Bocconcini Salad with Fresh Basil, Olive Oil and Balsamic • Smoked aloo chaat • Sprout salad • Channa Chaat • Spinach and Lima bean salad • Dahi wada • Papdi chaat • Khaman Dhokla • Indian Salad Bar (Tomato wedges, Cucumber, Carrot slices, Latcha Onion)

MAINS (ANY 2)

• Paneer Lababdar/Paneer Makhani / Kadahi paneer/Saufiyani Paneer • Pindi chole • Rajma Moong Masala • Vegetable Jalfrezi / Kadhai Vegetable / Subz Miloni • Bhutta do pyazz • Aloo simla mirch / Dum aloo Kashmiri/Aloo Hara pyaz • Baingan aur mirch ka salan / Bagare Baigan • Bhindi aamchoori / Bhindi Masala • Gobhi Adraki • Dhingri mutter • Baked vegetable • Mushroom & Corn Fricasse • Spinach and ricotta lasagna / Vegetable Lasagne • Gratin potatoes with spinach, garlic, caramelized onion

DAL (ANY 1)

• Dal Makhani • Langar Ki dal • Hara Moong dal Tadka • Yellow dal Tadka • Pakoda Kadi • Gujrati Kadi • Dal palak • Dal panchmel

RICE (ANY 1)

Hyderabadi Subz handi biryani • Kaju kismis ka pulao • Mutter Pulao • Choliya pulao • Jeera Pulao • Vegetable Pulao • Steam rice • Hyderabadi Gosht Biryani • Hyderabadi Murgh dum Biryani





CHEF SPECIAL VEG MENU

ASSORTED INDIAN BREAD

Naan / Garlic Naan / Pudina Parantha /Lacha Paratha/Tandoori Roti / Missi Roti

DESSERT

MITHAI HOT (ANY 2)

Moong dal halwa • Gajjar ka halwa (Seasonal) / Doodhi ka halwa • Gulab jamun • Jalebi with rabdi • Gulab ki Kheer • Malpua with rabdi • Kala Jamun • Shahi Tukda

MITHAI COLD (ADD ON)

Chum chum • Rasmalai • Rasogulla • Shrikhand • Kesar phirni • Kalakand • Malai Kulfi • Raj bhog

WESTERN - EGGLESS (ADD ON)

Crunchy hazel nut cake • Seasonal fruit cake • Tiramisu • Apple and berry crumble • Chocolate cappuccino mousse • Old fashion slice • Mocha crumble • White chocolate berry mousse • Baked Yoghurt • Florida