

EMERALD MENU

Celebration Cuisines

By SukhSaroj



Beverages

Mineral Water

Soft Drinks

Hot Coffee

Mocktails

Juices

Shakes

...continued





Beverages

Jal Jeera

Aam Panna

Shikanji

Amritsari Lassi

Fresh Fruits

5 Indian & 5 Imported





Chaats Selection - (Select Any Four)

Dahi Bhalla Papdi

Pav Bhaji

Aloo Chat

Moong Dal Chilla

Raj Bhog Chat

Mattar Patiala With Kulcha

Kanji Vada

Gol Gappe - 2 Variety Of Gol Gappe - (Atta & Suji)





Starters - (Select Any Eight)

Paneer Tikka

Cheese Chilly

Veg Manchurian Dry

Veg Spring Rolls

Soya Chaap Tikka

Veg Italian Finger

Baby Corn Crum Fry

Mushroom Duplex

Aloo Kaali Mirch

...continued





Starters

Dahi Ke Sholey

Potli Samosa

Soups - (Select Any Two)

Veg Manchow Soup

Tomato Basil Soup

Hot & Sour soup

Sweet Corn Soup





Salads

Green Salad

Russian Salad

Aloo Chana Chat

Kimchi Salad

Macroni Peanut Salad

Beans Sprout Salad

Sirka Onion



...continued



Salads

Kachumber Salad

Woldorf Salad

American Corn Salad

Raita - (Select Any Two)

Mix Veg Raita

Aloo Pudina Raita

Pineapple Raita

Dahi Bhalla





Main Course

PANEER SELECTION - (Select Any Two)

Paneer Butter Masala

A rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

Kadahi Paneer

Paneer along with bell peppers cooked in a tomato and onion based gravy with a special spice powder.

Shahi Paneer

A succulent dish made with soft, pillowy paneer floating in a creamy gravy of yogurt and nuts.

Palak Paneer

A classic curried dish from North Indian cuisine made with fresh spinach, onions, spices, paneer and herbs.

...continued





Main Course

Paneer Lababdar

A luscious North Indian curry where grated paneer and paneer cubes are simmered in a rich and creamy onion-tomato-based gravy.

Paneer Makhni

A popular punjabi dish made with paneer, tomatoes, cashews, spices & cream.

DAL SELECTION - *(Select Any Two)*

Dal Makhani

Dal Tadka

Rajma Masala

Amritsari Cholley

...continued





Main Course

VEG SELECTION - (Select Any Six)

Malai Kofta

A delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes.

Mix Vegetable

A mixture of vegetables together in a traditional onion-tomato gravy.

Dum Aloo Kashmiri

Made using baby potatoes simmered in a yogurt-based gravy with dry ginger powder.

Methi Matar Malai

Fresh fenugreek leaves with green peas and cream in a rich, sweet and creamy curry.

...continued





Main Course

VEG SELECTION

Gobhi Pudhina

It makes for a very tempting dish, brimming with the goodness of vitamin C & fibre from cauliflower and Vitamin A from pudhina.

Shabnam Curry

A mughlai style curry made in a combination of mushrooms and peas cooked in a rich cashew nut gravy.

Punjabi Kadhi

A popular North Indian dish of onion fritters dunked in a spiced yogurt sauce.

Jaipuri Bhindi

Jaipuri Bhindi is an awesome dish from the Rajasthani cuisine that has rubbles of crispy fried okra, in Rajasthani style.

Soya Chap Masala

It is a kind of mock meat prepared with soybean chunks and flour.





RICE STATION - *(Select Any Two)*

Veg Pulao

Jeera Rice

Steam Rice

Veg Biryani

Soya Chap Biryani





Breads

Tandoori Roti

Lachha Parantha

Mirchi Parantha

Missi Roti

Plain Naan

Garlic Naan

Butter Naan

Pudina Parantha

...continued





Breads

Aloo Kulcha

Paneer Kulcha

Kandhari Naan





Chinese - (Select Any Three)

Veg Hakka Noodles

Veg Fried Rice

Veg Sweet & Sour

Veg Manchurian Gravy

Veg Chowmein

Chilli Garlic Noodles





Deserts - (Select Any Five)

HOT

Gulab Jamun

Moong Dal Halwa

Jalebi Rabri

Maal Pua Rabri

Gajar Ka Halwa - (Seasonal)



...continued



Deserts

COLD

Ras Malai

Kesari Phirni

Shahi Tukra

Coconut Chena Pais

Vanilla Ice Cream





Phero Per

Soft Drinks

Mineral Water

Coffee & Cookies

Dry Fruits

Kaju Barfi



Bon Appetite