

THE GOLD SELECTION



CURATED CUISINE ASSORTMENTS BY SUKHSAROJ





# "Crafted with Love, Served with Joy."

SukhSaroj welcomes you to a greatly satisfying gastronomy experience.

We understand your desire & taste for the fine cuisines as also that of your distinguished guests, so we ensure that all efforts are made to provide & main tain the best of standards in all that we provide to our guests.

We at SukhSaroj take pride in the hospitality that we deliver

Please enjoy the "SukhSaroj" experience that elevates dining to an art form topped up with the finest of services.

Team SukhSaroj















Coke

Fanta

Limca

**Espresso Coffee** 

Packaged Drinking Water





Slow Simmered. Perfectly Served



Tomato Soup

Sweet Corn Soup

Veg Manchow Soup







Fresh. Natural. Delicious.



Gol Gappe

Dahi Bhalla Papdi

Aloo Ki Tikki







Nature's Finest, Served with Elegance



# LIVE STATION

#### Paneer Tikka

A medium spiced tikka with marinated paneer & vegies

# **Chilly Potato**

An Indo-Chinese starter made with crisp fried potatoes, tossed in slightly spicy, sweet & sour chilli sauce.

# **Spring Roll**

A fried dish contain shredded carrot, bean sprouts and other vegetables.

#### **Crispy Potato Wedges**

Prepared by cutting potatoes into even strips, drying them, and frying them in a deep fryer.

#### Hara Bhara Kebab

A popular snack of North India of fried patties made with spinach peas and potatoes.

# Potli Samosa

An authentic deep fried snack paired with chutney.

# Veg Manchurian Dry

An Indo Chinese starter - fried vegetable balls coated with





Gourmet Creations for the Discerning Palate



# PANEER SELECTION - (Select Any One)

# Shahi Paneer

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

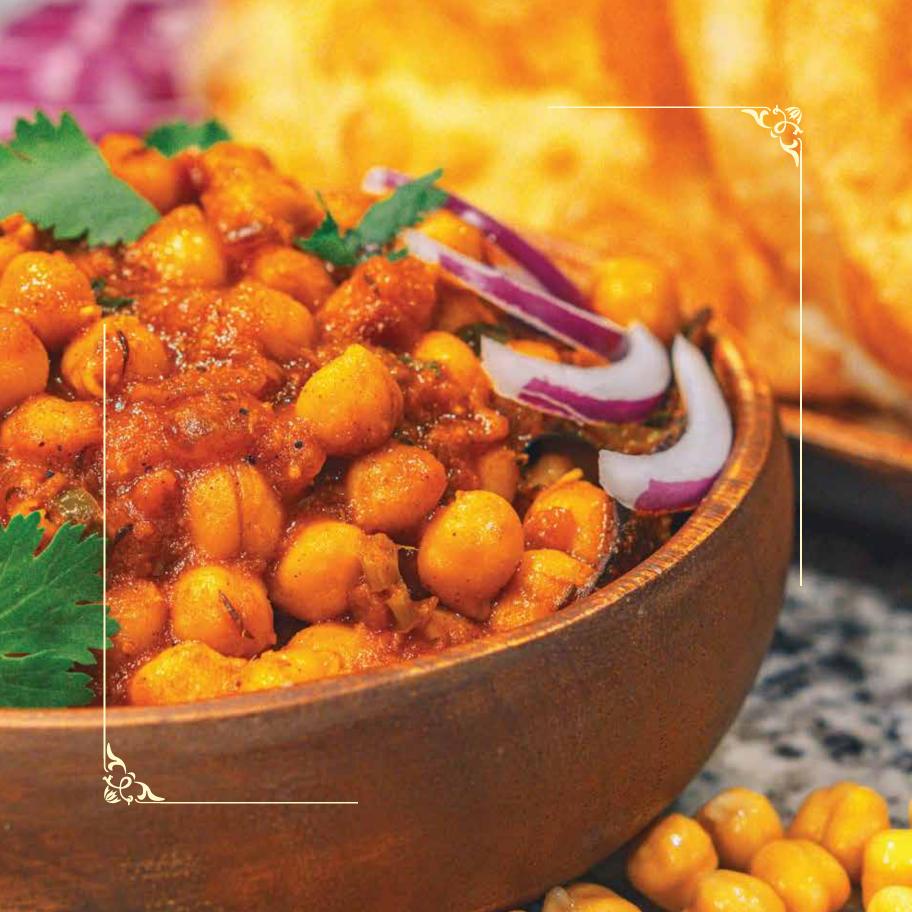
## Kadhai Paneer

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

# Paneer Lababdar

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





# Main Course



# VEG SELECTION - (Select Any Five)

#### Aloo Gobhi Mattar

Made with select potatoes, cauliflower, fresh chick peas, spices and herbs

#### Mix Veg

Made by cooking a mixture of vegetables together in a traditional Indian onion-tomato gravy.

#### Soya Chaap Masala

A gravy dish made from soya bean chunks & flour which are cooked in whole spices.

#### Chana Masala

Absolutely delicious white chickpea curry made from fresh roasted and ground chana masala with a thick dark sumptuous gravy.

#### Aloo Dum

Select baby potatoes steam cooked in a delicious gravy

#### Bhindi Masala

Made with okra, spices, herbs & lots of onions, tempered with red chillies

#### Palak Kofta

A classical dish from North Indian cuisine, which has shallow fried spinach dumplings in onion and tomato based spicy gravy.

#### Rajma Masala

This dish is lightly spiced, creamy style curry made with protein rich kidney beans, aromatics like onions, ginger, garlic, fragrant spices and tangy tomatoes.

#### Kadi Pakori

Slow cooked yogurt sauce combined with fritters made from gram flour (besan), savory, spiced batter & seasonings.





# Main Course



DAL SELECTION - (Select Any One)

Dal Makhani

Dal Tadka

Dal SukhSaroj Special





Timeless Flavors of the East, Elegantly Served



#### Veg Hakka Noodles

Indo-Chinese dish of stir fried noodles, veggies and sauces.

#### Veg Fried Rice

An Asian cuisine made by stir frying cooked rice in a wok.

# Veg Manchurian Gravy

A sauce & gravy with fried veggie balls.

# **Veg Chilly Garlic Noodles**

Noodles cooked with dry red chillies and red chilli sauce

# **Hot & Sour Vegetables**

Made with vegetables, vinegar, soya sauce and tomato ketchup.

## Schezwan Fried Rice

Popular fried rice variety from the Indo Chinese cuisine





A Delicate Balance of Flavor and Freshness



Boondi Raita

Mix Raita

Pineapple Raita





Salads Reimagined for the Sophisticated Palate



**Green Salad** 

Pink Onion

Achaar

Papad

Chutney





The grains of gold, dressed in luxury



Jeera Rice

Plain Rice

Veg Pulao

Veg Biryani







Where Every Crust Tells a Story



# AN ASSORTMENT OF BREADS

Plain Naan

**Butter Naan** 

Lachha Parantha

Missi Roti

Tandoori Roti





Surrender to Sweet Sophistication.



Gulab Jamun Shahi Tukda Sponge Rasgulla

# **COLD STATION**

Ice Cream - (Select any One)

Vanilla

Strawberry

**Butter Scotch** 





# **EXTRA COST**

(D.J., Flower Decoration & Generator Diesel will be charged extra as per actual.)

# Bon Appetite





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