

VEG ROYAL GOLD

For Booking Kindly Contact – Mr. Kaushik 9897911166

BEVERAGES

Mineral Water
Soft Drinks Cola
Soft Drinks Orange
Soft Drink Lemon
Juices Assorted
Fresh lime Soda
Aam Panna
Jaljeera

MOCKTAILS

Pineapple Mojito
Mint Mojito
Mint & Cucumber Cooler
Lemon Ice Tea
Orange Sunset
Strawberry Kiwi Freeze
Italiano

SHAKES

Blueberry Shake
Pineapple Shake
Strawberry Shake
Mango Shake
Chocolate Shake
Paan Shek

CAFÉ HUT BY WOODHOUSE

Espresso
Cappuccino
Café Latté
Irish Cappuccino
Cafe Frappe
Iced Eskimo

EXOTIC FRESH FRUIT DISPLAY

6 Indian & 6 Imported Variety Of Seasonal Fruits

CHAAT BAZAAR
(SELECT ANY EIGHT)

Tasty Tikki

(Sizzling Traditional Tikki stuffed with Dal, Paneer, Matar, Kaju served with exotic sweet curd melting pudina chutnee, imli sonth with imported herbs)

Dry Fruits Chaat

(Assorted Dry Fruits On Tawa tossed in melting pudina chutnee, imli sonth with imported herbs)

Palak Patta Chaat

(Specially prepared veg fritters dipped in Besan with scent of herbs and sweet n salted curd and variety of chutnees)

Moonglet

(Exotic preparation of sizzling eatable with the batter of Moong Dal stuffed with different veggies and dry fruits served with variety of chutnees)

Aloo Shakarkandi Chaat

(Bhatti preroasted potatoes and sweet potatoes sprinkled with lemon and imported herbs chutnees)

Samosa Chaat

(Sizzling Traditional samosas stuffed with Paneer, Matar, Kaju served with exotic sweet curd melting pudina chutnee, imli sonth with imported herbs)

Nachos Chaat

(Tasty nachos served with special preparation)

Aloo Matar Chaat

(Tawa fried potatoes and green peas served with sweet n salty curd, sonth and pudina chutnee)

Golgappe

(Specially prepared mouth melting crispy water balls filled and served with Tangy Sweet, Sizzling Khatta and Hing water)

Pao Bhaji

(The steaming hot, potato bhaji served with a squeeze of lime and chopped onions, along with buttery pav bread is an experience to remember and relish)

Bhalla Papri

(Deep fried lentil balls dipped in sweetened yoghurt, drizzled with green chutnee and saunth garnished with spicy chaat powder)

Laccha Tokri

(Crunchy layered savory nests or baskets filled with tangy chatpati chaat and finally topped with aromatic and flavorful chutneys, yogurt and nylon sev)

Raj Kachori

(It's usually topped with lots of yogurt, spices, cilantro chutney, sweet tamarind chutney, spices and pomegranate)

Bhel Puri

(Combination of variety of spicy namkeens, sevs, dalbeeji messed with bhel or murmure with sizzling masala and mint chutnee and saunth)

Chatpata Chana Chaat & Dahi Saunth

(A twisted version of chaat where we toss kala chana and everything in butter and variety of chutnee with fine chopped tomato and onion)

Matar Patila With Kulcha

(White peas or safed matar are used in mint chutnee with fine chopped onion, tomato, cucumber served with white floor kulcha fried in butter)

Mooradabadi Dal With Biscuiti Roti

(Dhuli moong cooked and served with Chopped tomatoes, chopped green chillies, ginger julienne, fresh coriander, black salt, roasted and crushed red chili, chaat masla with cookies style roti)

HEART OF SOUTH

Choice of Dosa any 3

Masala /Cheese / Plain

Palak/Paneer/Maysoor/Onion

Idli, Vada, Sambhar

Rasam

Mix Veg Uttapam – Onion/Tomato

Coconut Chutney/Tamato Chutney/Mint Chutney

AROUND THE WORLD ORIENTAL

(Choice Of Eight)

Chilly Paneer Dry/Paneer Tossed In Schezwan

Golden Fried Corn /Cheese Corn Roll/Cigar Rolls

Veg Spring Roll/Crispy Corn Cake(With Sweet Chilly Sauce)

Lemon Grass Crispy Paneer/Fireball With Peanut Sauce

Chilly Mushroom/Veg Manchurian/Honey Chilly Potato

Crispy Veg Salt & Pepper/Cheesy Nachos With Salsa

Jalapeno Cheese Balls/Cottage Cheese Fingers (With Salsa)

Cocktail Samosa

GO INDIAN

(Choice Of Five)

Tikka - Paneer Malai /Surkh Paneer/Paneer Hariyali

Kebab – Hariyali/Makai Seekh/Veg Seekh/Red Velvet

Tandoori – Mushroom/Pineapple/Bharwan Aloo/Shakarkandi

Soya - Malai Chaap/Tandoori Chaap

Adraki Tikki/Dahi Kabab/Dahi Ke Shole

SOUPS

(Choice Of Three)

Minestrone
Veg Sweet Corn
Veg Lung Fung
Cream Of Tomato
(With Soupsticks & Butter)
Veg Lemon Corriander
Cream Of Mushroom
Cream Of Broccoli And Almond

SALAD COUNTER

(Choice of Eight)

Pasta with Roasted Bell pepper
Pineapple with Cottage Cheese
Waldorf Salad/Herbed Potato Salad
Thai Beans Salad/American Corn Salad
Sprouts/Toss Salad/Fruit & Veggie Salad
Caeser Salad/Russian Salad/Macroni Salad
Watermelon Rocket & Fete Cheese/Farm Green Salad
Somtam Salad(Raw Papaya)/Kimchi Salad/Spring Onion

WORLD CUISINE LIVE

(Choice Of Four)

Veg Shawarma
Crispy Tacos & Fajita Veggies/Veg Enchiladas
Mini Cottage Cheese Steak & BBQ Sauce/Dim sum
Pita Pocket Falafal & Hummus/Mexican Burritos With Salsa
Veg Tacos/ Veg Croquettes
Grilled Cottage Cheese with Corn Sauce
Teppanyaki/Veg Sushi
Egg Plant Zucchini Pormigina
Corn and Spinach Ralada
Corn and Spinach torlets

LIVE PIZZA

(Thin Crust Pizzas Choice Of Two)

Exotic Veg Salad/ American Corn Salad

Garden Fresh/ Margherita
All Pepper/ Chilli Paneer/ Mix Cheese Pizza

LIVE PASTA

Pasta – Alfredo/Arabiata/Panne/Spaghetti/Fusilli/Macroni
Choice of Sauces – Red/White/Pink

MAIN COURSE LIVE STATION INDIAN

(Choice Of Five)

Tawa Veg/ Soya Chaap Masala with Roomali Roti
Dal Tadka /Dal Urad & Tawa Roti accompnied with
Aloo Methi, Gajar Mater
Amritsari Choley Kulche/ Paneer Tikka Kaathi Roll
Sarso Saag & Makai Roti/Kadi Pakora With Steam Rice
Tawa Parantha with Kunda Dahi/ Aloo Dum Kachori, Sitafal &
Laungi ki Chutnee

DAL

(Choice Of Two)

Dal Makhani/Dal Panchratan/Dal Dhaba Punjabi
Rajma Gharelu/Pindi Chana/Palak Dal Tadka

PANEER

(Choice Of Two)

Paneer Lababdar/Shahi Paneer
Palak Paneer/Paneer Malai Kofta
Kadhai Paneer/Paneer Hydrabadi
Paneer Butter Masala/Paneer Makhni
Paneer Pasanda/ Paneer Kurchan/Paneer Kali Mirch

VEGETABLE
(Choice Of Eight)

Gobhi Masala/Bhindi Kurkuri
Mix Vegetables/Veg Jaipuri/Diwani Handi
Mushroom Do Pyaza/Veg Sunhari Handi
Aloo Corn Capsicum Masala/Palak Corn
Navratan Korma/Methi Matar Malai
Dum Aloo Bhojpuri/Dum Aloo Kashmiri
Tandoori Aloo Makkhan Masala/Matar Mushroom

ORIENTAL

Veg Hakka Noodle
Veg Manchurian Gravy
Assorted Veggies In Schezwan Sauce
Veg Fried Rice Or Veg Schezwan Rice
Thai Curry(Green/Red) With Steamed Rice

RICE RESORT

Veg Biryani/Peas Pulao
Mewa Pulao/Zarda Rice
Hydrabadi Biryani/Veg Biryani

BREAD BASKET

Missi Roti
Roomali Roti
Butter Roti
Tandoori Roti
Laccha Parantha
Stuffed Naan
Butter Naan
Chilly Parantha

RAITA

Plain Raita, Mix Raita, Aloo Raita,
Boondi Raita, Pineapple Raita

INDIAN DESSERT (Choice of Seven)

COLD

Chilled Kesar Rasmalai
Shahi Tukra
Kulfi Faluda
Aam Barf
Sponge Rasgulla
Flavored Kulfi Stick (Strawberry, Paan, Mango & Rose)
Ice Cream Sundae (Vanilla/Chocolate/Butter Scotch/American Nuts)

HOT

Kaju Stuffed Gulab Jamun Nano Jalebi With Rabri
Moong Dal Halwa
Hot Kesari Milk
Zafrani Halwa
Gajar Ka Halwa (Seasonal)
Suji Mewa Halwa
Dahi Imarti

CONTINENTAL DESSERTS

Assorted Tarts
Assorted Puddings
Assorted Pastries
Assorted Cakes

SPECIAL PHERE ARRANGEMENTS

Soft Drink, 250ml Water Bottle, Tea and Espresso Coffee
Cookies, Cashew Nuts (Rosted)

OPTIONALS :

Burst of Breads : 15 exotic variety of Breads would be charged @ 50 extra.

Café hut by Woodhouse would be charged @ 100/pax which include espresso, Cappuccino, Latte, Frappe, Ice coffee, Cold Coffee etc.

Cakes & Pastries shopee would be charged @ 100/pax which include variety of fruit cakes. Cookies, pastries.

Pizzas by Woodhouse would be charged @ 120/pax which includes versatile world of assorted thin crust and soft base pizzas by Woodhouse Pizza Experts.

Express Mock tail Bar would be charged @ 120/Pax which includes variety of mock tails by professionals.

Extras DJ, Decoration, Taxes would be charged extra.

