



CHOKHI DHANI GROUP

## SELECTION OF MENU ITEMS

### WELCOME DRINKS

Orange Blossom Fruit Punch Mango Surprise Orange Grove Masala Chaas Strawberry Sensation Golden Punch Mango Julius After Glow Mid Summer Dream Cinderella	Jal Jeera Pineapple Delight Aam Ka Panna Mango Tango Ginger Pudina Chaas Banana Milk Shake Virgin Mojito Spring Fever Planters Punch Caribbean Delight Citrus Mint Cooler
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### SNACKS – VEGETARIAN

### SNACKS – NON VEGETARIAN

Paneer Kalimirch Tikka Achari Paneer Tikka Mini Chilli Paneer Puff Cottage Cheese Croquet Methi Corn Tikki Aloo Anjeer Tikki Vegetable Shami Kebab Potato Wedges Honey Chilli Haryali Kebab Vegetable Spring Rolls Cocktail Samosa Aloo Til Tikka Aloo Moti Tikki Chhara Aloo Hara Dhaniya Wala Mini Khasta Akhrot aur Subz ki Seekh Vegetable Salt n Pepper Golden Fried Vegetable Wonton Szechwan Paneer (spicy) Salt n Pepper Paneer Gold Coin Potato Wedges in Honey Chili Sauce Sesame Triangles on Toast Vegetable Manchurian Dry Crispy Veg in Tangy Sauce Golden Fried Paneer with Hot Garlic Sauce Masala Cheese Ball Pineapple Cheese Sticks Chilli Cheese Toast Cashew Nut Rolls Masala Cheese Ball Olive Cheese Sticks Veg. Galouti Kebab with Ulte Tawa ka Paratha Veg Kurmure Kebab Mini Pizza Napolitaine Bhutte Ke Chatpate Kebab Cauliflower Szechwan Manchurian	Fish Fingers Fish Amritsari Achari Chicken Tikka Chicken Spring Rolls Mini Chicken Patties Chicken Nugget Chilli Chicken (boneless) Angara Murgh Tikka (spicy) Chicken Pakora (boneless) Murgh Mirja Husan Cocktail Seekh Kebab Cocktail Keema Samosa Khas khas Seekh Kabab Mutton Shami Kabab Chili garlic fish Manchurian fish Sesame fried chicken Golden Fried Chicken Wonton Drums of heaven balls Honey ginger chicken wings Sesame fried crispy lemon chicken Chicken Manchurian dry Chicken salt n pepper Chili chicken dry (boneless) Chicken spring roll Mini chicken nuggets Crispy chicken wings with BBQ sauce Chicken and mushroom quiche Spinach and chicken quiche Non-Veg. Galouti Kebab with Ulte Tawa ka Paratha Sarson Wali Mahi tikka Golden Fried Prawn (Rs. 350 extra) Prawn Salt N Pepper (Rs. 350 extra)
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### SALAD BAR

Garden Fresh Green Salad Paneer & Papaya with Basil Yogurt Raw Thai Papaya Salad Masala Beans Sprout Salad Carrot and Raisin with French Dressing Mediterranean Pasta Salad Chick Peas & Spinach with Garlic Dressing Carrot & Raisin Salad Beetroot with Hot Garlic Dressing Kim chi Salad Aloo Papdi Chaat Russian Salad Bhutte aur Matar ki Chaat Mustard Potato Salad Chatpata Kachumber Salad	Pineapple Carpaccio Yogurt & Cucumber Salad Choley Papdi Chaat German Potato Salad Grilled Vegetable Salad Pineapple Raita Boondi Raita Dahi Pakodi Dahi Bhalla Onion & Cucumber Raita Aloo Raita Pickled Vegetables Cucumber & Mint Salad Cottage Cheese & Pineapple Salad Boorani Raita
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### DRESSINGS & SAUCES

Mint Chutney Saunth Ki Chutney Vinaigrette Dressing Thousand Island Dressing	Tartar Sauce Hot Mayonnaise Cocktail Sauce French Dressing
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### SOUP

Lemon Coriander Soup Chicken Egg Drop Soup Chicken Clear Soup / Vegetable Clear Soup Sweet Corn Veg / Chicken Soup Tom Yam Kai Chicken / Vegetable Soup Hot & Sour Chicken Soup / Vegetable Soup Tomato Dhania Shorba Cream of Spinach Soup Vegetable Clear Soup Roasted Almond Soup Minestrone Soup	Carrot and Ginger Soup Crème of Tomato Soup Carotene Soup ( Roasted mix veg soup) Mulligatawny Soup Pesto Soup Pepper Rasam Roasted Onion and Garlic Soup Manchow Soup Veg. / Chicken Tomato Egg Drop Soup (chinese) Dal ka Shorba
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### VEGETARIAN SELECTION- PANEER

Paneer Lababdar Paneer Khada Masala Paneer Tawa Masala Paneer Chutneywala Shahi Paneer Paneer Kofta Methi Paneer Haryali Paneer Paneer Kali Mirch Paneer Khurchan Paneer Kofta Jodhpuri	Paneer Makhani Chilli Paneer Kadhai Paneer Paneer Matter Paneer Palak Paneer a la Ramada Paneer Pasanda Paneer Tikka Masala Dum Paneer Kalimirch Paneer aur Shimla Mirch ka Salan Paneer Corn Masala Bhurji
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## VEGETABLES

Malai Kofta Curry  
Kaju Matter Makhana Curry  
Vegetable Achari (mix)  
Gobhi Mater Adraki  
Lauki Dahiwal  
Dum Aloo Gobi  
Methi Malai Matar  
Aloo Dum Banarsi  
Aloo Udaygiri  
Vegetable Kofta Curry  
Subz Panchmel  
Lahsooni Mix Vegetable  
Methi Aloo  
Khasta Aloo Bhindi  
Bhindi Kurkure  
Lauki ka Kofta  
Subz Navrattan Korma  
Khumbh Hara Pyaz

Subz Miloni Kohlapuri  
Corn & Palak Jodhpuri  
Marwari Gatte Ka Saag  
Eggplant In Black Bean Sauce  
Stir Fried Vegetables  
Vegetable Manchurian Szechwan Style  
Wok Tossed Vegetables  
Vegetable In Hot Garlic Sauce  
Vegetable Lasagne  
Sweet & Sour Vegetable  
Potato Ginger Garlic  
Baked Vegetable Princess  
Spinach a la Cream  
Roast Potatoes with Herb  
Bhindi do Pyaza (seasonal)  
Sarson ka Saag (seasonal)  
Mushroom & Corn Florentine  
Gobhi Musallam

## NON-VEGETARIAN SELECTION

Macher Jhol Dumdum  
Goan Fish Curry  
Fish Amritsari  
Fried Fish  
Fish Manchurian style  
Sliced Fish in Hot Garlic sauce  
Steamed Fish in Garlic Soy sauce  
Grilled Fish in Lemon Butter Sauce  
Sweet and Sour Fish  
Malabari Jhinga Masala (Rs. 350 extra)  
Mongolian Chicken  
Dum Adraki Chicken  
Chicken Shahi Korma  
Chicken Makhani  
Chicken Lababdar  
Chicken Chettinad  
Chicken Manchurian  
Chicken Sweet N Sour  
Chicken in Hot Garlic Sauce  
Chilli Chicken (boneless)  
Thai Chicken in Red or Green Curry  
Murgh Punjabi Masala  
Murgh Bharta Matar Masala  
Murgh Kadhai Kali Mirch

Murgh Makhani Palak  
Murgh Methi Malai  
Murgh Methi  
Murgh Kali Mirch  
Murgh Khada Masala  
Murgh Achari  
Murgh Saagwala  
Murgh Musallam  
Murgh Dahiwal  
Lal Maans  
Chutney Wala Gosht  
Lahsooni Gosht  
Mutton Stew Mughalai  
Gosht Rogan Josh  
Mutton Afghani  
Gosht Bhuna Adraki  
Afghani Gosht  
Egyptian lamb Moussaka  
Shredded Lamb in Hot Garlic Sauce  
Shredded Lamb in Black Pepper Sauce  
Gosht Khada Masala  
Gosht Keema Kaleji Korma  
Mutton Saagwala  
Chicken Biryani  
Mutton Biryani



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### EAUROPEAN MENU

Mediterranean Veg Lassaigne  
Spinach corn florentine  
Baked corn & potato  
Ravioli in sweet basil creamycheesy sauce  
Rosemarry tossed butter vegetables  
Thyme scented roasted root vegetables  
Zucca alla napoletana  
Ratatouille  
Moussaka  
Okra provencal  
Caponata alla sicillian  
Spanakopita  
Baked vegetable pie  
Enchiladas  
Quesadilla  
Gnocchi potato in pesto sauce

### ASIAN MENU

Chinese greens black bean sauce  
Bockchoy, beans white garlic sauce  
Thai green curry  
Kung pao vegetable  
Stir fried tofu sweet chilli sauce  
Baby corn spinach ginger garlic sauce  
Stir fried vegetable hoision sauce  
Spinach corn dumpling in sechewan sauce  
Chilli coriander vegetable ball in manchurian sauce  
Vegetable tempura  
Mushrooms chilli fry  
Crispy paneer salt & pepper  
Thread paneer  
Crispy fried okra in black bean sauce  
Crucnchy egg plant in chili plum sauce  
Sweet & sour vegetable  
Crispy vegetable  
Thai dregon roll  
Asian exotic vegetable satey  
Veitnamese spring roll  
Spinach broccoli and tofu in sambal sauce

### DAL

Dal Kandhari  
Dal Makhani  
Yellow Dal Tadka  
Rajma Masala  
Kadhi Pakodi  
Pindi Choley  
Dal Lahsooni  
Dal Panchmel  
Hari Moongdal Tadka  
Moong Dal Multani  
Sambhar  
Dal Bukhara  
Chana Dal with Coconut  
Dal Kabila

### RICE / PASTA

Kashmiri Pulao  
Vegetable Pulao  
Jeera Peas Pulao  
Mewa Pulao  
Subzi Ki Tahri  
Saffron Pulao  
Vegetable Biryani  
Gatte Ka Pulao  
Navrattan Pulao  
Lemon Rice  
Steamed White Rice  
Kabuli Pulao  
Vegetable Fried Rice  
Curd Rice  
Cannelloni Florentine  
Spaghetti Burmese  
Singapore Noodles  
Spaghetti In Tomato Basil Sauce  
Pasta Alfredo  
Vegetable Hakka Noodles  
Chilli Garlic Noodle



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### INDIAN BREADS

Tandoori Roti Missi Roti Buttered Nan Plain Kulcha Laccha Paratha	Dal Kachori Poori Stuffed Kulcha Masala Kulcha Plain Paratha
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### DESSERTS

Chocolate Walnut Pudding Steamed Ginger Pudding Lemon Soufflé Thandai Soufflé Gâteaux Mocha Chocolate Mousse Mango Trifle Fruit Trifle Coffee Caramel Crème Caramel Fruit Tart Black Forest Gateau Pineapple Cake Lemon Cheese Cake Bread and Butter Pudding Banana Cake	Shahi Kheer Malpua Roll Imarti Kesariya Jalebi Apple Jalebi Gajar ka Halwa (seasonal) Moong Dal Halwa Shahi Tukda Ras Malai Gulab Jamun Fresh Fruit Salad Kesariya Phirni Choice of Ice-cream (Choose any one) vanilla / strawberry / mango / kesar pista / butterscotch / chocolate
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