



Luxury Menu - Non Veg

Beverages

REFRESHING STATION

Shikanji
Jaljeera
Shaan-e-Sharbat
Fruit Punch

FRESH JUICE

Orange
Pineapple
Watermelon
Mix Fruit

SHAKES

Vanilla Shake
Strawberry Shake
Biscoff Shake
Paan Shake
Silk Irish Shake

ASSORTED JUICES

Orange
Mango
Pineapple
Mix Fruit

AERATED DRINKS

Coke
Limca
Fanta
Sprite

Beverages

MOCKTAILS

Thai Virgin Mojito

A refreshing mix of lime and mint

Mango Michelada

A tangy, spicy twist on the classic michelada, blending juicy mango with zesty lime chili, and soda for a refreshing tropical kick.

Caribbean Citrus Colada

A tropical escape in a glass, this Caribbean Citrus Colada blends creamy coconut with zesty citrus and a hint of pineapple for a refreshing, sun-kissed sip.

Green Apple Cooler

A crisp and revitalizing blend of green apple, mint, and lime, this cooler offers a perfect balance of tartness and freshness in every sip.

Spicy Jamun Shots

Bold and tangy, these Spicy Jamun Shots fuse the tartness of black plum with a kick of spice, creating a vibrant burst of flavor in every sip.

Warm Spiced Apple Cider

A cozy blend of apple juice simmered with cinnamon, cloves, and citrus

Sex on the beach

A combination of orange juice, cranberry juice and peach schnapps

fresh fruit Counter

FRESH FRUIT COUNTER

6 Indian & 6 Imported Fruits

A vibrant & exquisite display of fresh, ripe & juicy fruits

Chatori Chaat

Ambala Golgappe with varieties of water

Crispy semolina & whole wheat puff balls stuffed with spiced chickpeas and potatoes served with mint, asafoetida (hing), guava, jeera, kali mirch, lemon kewra water

Dahi Station – Bhalla Papdi, Mango Bhalla, Haridwar ki Gujjiya

Soft lentil fritters, Mango flavoured bhalla and delectable Gujiya served with sweetened yogurt, dry mango saunth and mint chutney

Muradabadi Dal with Biscuit Roti

A protein packed tempered yellow lentil chaat served with crispy biscuit roti and coriander chutney

Matra Kulcha

Cumin tempered dried white peas curry served with oven baked fermented flatbread

Agra ki Bharwan Aloo Tikki

Shallow fried potato patty stuffed with green peas & dressed with dry mango saunth and mint chutney

Khajoor ki Chaat

Khajoor stuffed with one whole cajun mixed with spices served with yogurt & dry mango saunth

Edamame Falafel Chaat

A Indo-Japanese fusion with fritters of edamame topped with yogurt spices & dry mango saunth

Keema Pav

A Mumbai street-food classic, features spicy minced meat cooked with aromatic masalas served with buttery toasted pav for a hearty, flavor-packed indulgence.

Pass Around Snacks

INDIAN

VEGETARIAN

Paneer Tikka Shashlik

Cottage cheese cubes marinated in spiced yogurt seared with capsicum, onion and tomatoes

Ananas Tikka

Freshly grilled pineapple slices glazed with brown sugar and ginger

Dahi Ke Sholay

Crispy fried bread pockets filled with fresh hung curd and bell peppers

Zafrani Malai Soya Chaap

Marinated soya chaap with Kashmiri kesar, cashew nut paste, rich cream & cheese in special north Indian rich spices

NON-VEGETARIAN

Murgh Malai Tikka

Bite size pieces of chicken cooked in a creamy marinade with yogurt, cheese, ginger garlic and chilli

Mutton Seekh Kabab

Minced meat mixed with herb & flavored with few aromatic spices grilled on skewer

Lahori Fish Tikka

Deepfried, crispy fish fingers coated in a batter made of gram flour, hung curd and some authentic South Asian spices served with tangy mint sauce

Fish Amritsari

Slices of fish marinated with Indian spices deep fried with mustard flavour until crisp

Chicken Seekh Kabab

Ground or minced chicken, seasoned with warm spices, aromatics, and herbs and shaped into cylinders

Chicken Tangdi Kabab

Tangdi Kabab are delicious grilled chicken kababs made with chicken drumsticks spices yogurt & cream

Pass Around Snacks

PAN ASIAN

Chilli Paneer
Deep fried cottage cheese tossed in a spicy and tangy sauce topped with roasted peanuts

Honey Chilli Potatoes with Sesame Seeds
Crispy fried finger potatoes tossed with honey and chilli sauce

Schezwan Mushroom
Button mushroom sauteed in chilli sauce and garnished with spring onions

NON-VEGETARIAN

Chilly Chicken
A sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers
garlic chilli sauce & soya sauce

CONTINENTAL

VEGETARIAN

Cigar Roll
Golden fried crispy rolls filled with cheese served with sweet chilli sauce

Golden Coin
Crispy golden fried breaded potatoes and cheese

Pre-Dining Live

WOOD FIRE OVEN "THIN CRUST PIZZA"

VEGETARIAN

Traditional Margherita

Tomato, basil & mozzarella

Peri-Peri Cottage Cheese

A fusion delight with soft cottage cheese, vibrant veggies and spicy peri-peri sauce on a crisp crust, bursting with bold, smoky flavors.

Truffle Mushroom

An indulgent delight topped with earthy mushrooms, rich truffle oil, and creamy cheese on a crisp crust—elegant, aromatic, and irresistibly savory.

Mexican Corn & Bellpepper

A vibrant medley of sweet corn, colorful bell peppers, and zesty Mexican spices on a cheesy crust—bold, flavorful, and full of crunch.

NON-VEGETARIAN

BBQ Chicken

Spicy barbeque sauce, grilled barbeque chicken, onion, paprika, mozzarella cheese

Peri-Peri Chicken

Pizza sauce, peri-peri chicken, roasted capsicum, onion, fresh jalapenos, chilli flakes mozzarella cheese

BRUSCHETTA

VEGETARIAN

Bruschetta

Italian snack with toasted garlic bread topped with pesto & tomato, avocado or mushroom

NON-VEGETARIAN

Chicken Crostini

Crusty bread brushed with olive oil topped with chicken in white, red & pesto sauce

Pre-Dining Live

VOL-AU-VENTS

VEGETARIAN

Mushroom Vol-Au-Vents

Creamy herb sauteed mushroom filled in flaky puff shell

NON-VEGETARIAN

Chicken Vol-Au-Vents

Creamy herb sauteed chicken filled in flaky puff shell

DIMSUM STATION (CRYSTAL)

VEGETARIAN

Steamed Veg

Assortment of finely chopped exotic vegetables and Chinese spice flavouring

Cottage Cheese & Spinach

A classic spinach and cottage cheese filled dim sum served with special chef style sauce

Shitake & Button Mushroom

An exotic Button Mushroom and shiitake filled dim sum served with special chef style sauce

Water Chestnut

Water chestnut cooked in ginger, garlic and soy sauce wrapped in bite sized delicious morsels

NON-VEGETARIAN

Crystal Steamed Chicken

A classic chicken dim sum with onion, spring onion, celery and garlic

Chicken & Basil Siumai

A flavourful chicken filling enhanced with basil, burnt garlic and chilli

Sichuan Chicken, Mushroom & Chestnut Dimsum

An exotic Button mushroom, chicken and chestnut filled dim sum served with special chef style sauce

Served With

Spicy mayo, Kikkoman soya, tomato chilli dip, burnt chilli garlic dip & chef's special sauce

Pre-Dining Live

SUSHI COUNTER

VEGETARIAN

Spicy Avocado

Avocado, cream cheese and spicy Japanese mix

Crunchy Vegetable

A mix of crispy asparagus, carrot, baby corn and sweet potato, topped with mayonnaise

Corn Tempura Roll

Mix of tempura fried baby corn and sweet corn with sriracha mayo

Shiitake Mushroom

Fried sushi roll with spicy shiitake mushrooms blended with cream cheese and topped with guacamole dressing

NON-VEGETARIAN

Nigiri Sushi

Vinegared rice topped with exotic seafood on top seasoned with wasabi

Uramaki

Slice sushi rolls consisting of vinegared rice rolled around seaweed or nori sheet laced with flying fish roe or toasted sesame seeds

Pre-Dining Live

LUCKNOWI DELICACY "GALOUTI"

VEGETARIAN

Beetroot Ki Galouti

Beetroot tossed in cumin, onion, ginger, roasted chana powder and cashew nut powder

Rajma Ki Galouti

A delectable vegetarian version of the traditional galouti kebab with rajma and other condiments

Vegetable Galouti

Minced fresh vegetables mixed with numerous exotic spices

Served with

Ulte tawa ka paratha, laccha onion & mint chutney

NON-VEGETARIAN

Mutton Galouti

Minced mutton blended with aromatic spices pan fried on traditional tawa

Served with

Ulte tawa ka paratha, laccha onion & mint chutney

KABAB STATION

VEGETARIAN

Basil Scented Dahi Ke Kabab

Pan seared kababs made with hung curd chopped basil mixed with aromatic spices served with mint sauce

Hara Bhara Kabab

Delicate hand rolled kababs with veggies, mint, coriander and spices deep fried and served crisp

Pre-Dining Live

LEBANESE "MEZZE"

VEGETARIAN

Pita Bread

A middle eastern flat bread baked from wheat flour that puffs up creating an air pocket in the middle

Falafel

Falafel is a deep-fried ball or patty-shaped fritter of Arab origin, featuring in Middle Eastern cuisine made from broad beans, ground chickpeas, or both

Crispy Lavash

Light, crispy and crunchy cracker that is made flour, water, & salt, paired with any dip

Sesame Bread Sticks

Breadstick covered with toasted sesame seeds and flavored with mahlab

Hummus

A savory dish made from mashed chickpeas blended with tahini, lemon juice and garlic garnished with olive oil, parsley, and paprika

Labneh

A soft Middle Eastern dish made from strained yogurt

Babaganoush

An appetizer consisting of finely chopped roasted eggplant, olive oil, lemon juice tahini chopped tomato, pomegranate molasses and parsley

Beetroot Mutabal

A smokey dip made using roasted red bell peppers and olive oil, tahini and garlic

Nachos & Tomato Salsa

A dip made of charred onions & tomatoes, chillies & coriander served with tortilla chips

NON-VEGETARIAN

Chicken Shawarma

A popular Middle Eastern dish made of well-marinated chicken, layered on a vertical rotisserie

Soup Station

Select any two (1 Veg + 1 Non-veg) + Broccoli Almond on the house

VEGETARIAN

Chef's Recommendation Broccoli Almond

Tender broccoli tossed with crunchy toasted almonds in a light flavorful seasoning—wholesome, nutty, and irresistibly crisp.

Mulligatawny

South Indian Lentil chowder, tempered gat curry leaves, black pepper and coconut

Cream of Tomato

Mild aromatic and creamy fresh tomato soup with toasted bread croutons

Tamatar Dhaniya Ka Shorba

Traditional Indian Shorba made with fresh tomatoes & coriander leaves

Veg Manchow Soup

Vegetable broth simmered with exotic vegetables served with fried noodles & Chinese seasoning

Sweet Corn Soup

Slow simmered broth with American golden sweet corn kernels worked up into a wholesome soup

Lemon Coriander Soup

A zesty lemon-flavored thick broth with vegetables and coriander leaves

Hot And Sour Soup

Chinese soup combination of savoury, spicy and tanginess with vegetables

Wild Truffle Mushroom

Thick mushroom cream soup finished with light cream foam and porcini dust

NON-VEGETARIAN

Chicken Hot & Sour Soup

Spicy Chinese soup made of boiled shredded chicken cooked with chopped fresh veggies simmered in spicy & tangy water

Chicken Lemon Coriander Soup

A healthy clear soup that is made with fresh coriander leaves zesty lemon juice, vegetable broth and loaded with fresh chicken

Chicken Minestrone

A thick soup of Italian origin made with vegetables, often with the addition of pasta or rice and chicken

Salad Station

VEGETARIAN

Waldorf Salad

An American salad made typically of diced apples, celery, nuts and mayonnaise

Corn and Sweet Pepper Salad

Grain corn and assorted pepper salad with lime and garlic dressing

SomTom-Raw Papaya Salad

Small green unripe papaya, peanuts, cherry tomatoes, long beans, palm sugar and lime

Macaroni with Trio Peppers

Assorted sweet peppers, cream, freshly ground black pepper mixed with macaroni

Ambria Garden Salad

Slices of cucumber, carrot, radish, tomato served in a platter

Aloo Chana Chaat

Potato & chickpeas salad with green chillies and coriander

Healthy Sprout Salad

Sprouted green lentil salad with tangy spices, green chillies and onions

Kimchi

A popular Korean salad made by fermenting cabbage, garlic, vinegar and soya sauce

Sirka Pyaaz

Button onions steeped in vinegar and whole spices

Lacha Onions

Sliced rings of onions mixed with green chillies and lemon wedges

NON-VEGETARIAN

Chicken Hawaiian Salad

Chunks of boiled chicken mixed with seasoning, salt, pepper & olive oil

Chicken & Corn Salad

Chunks of boiled chicken & sweet corn mixed with seasoning, salt, pepper & olive oil

Accompaniments

PICKLE BAR

Aam Ka Achar (Mango)
Nimbu Ka Achar (Lemon)
Mix Achar (Mix Veg)

PAPAD

Moong Dal Papad
Hing Papad
Urad Papad

CHUTNEY

Tomato Chutney
Mint Chutney
Homemade chutney

Yogurt Station

Plain Yogurt
Classic Plain Curd

Mint Boondi Raita
Gram flour pearls, roasted cumin and churned yogurt

Mixed Vegetable Raita
Chopped cucumber, tomato and fresh coriander churned yogurt

Main Course

REGIONAL CUISINE

AWADH-E-KHASS

VEGETARIAN

Paneer Lababdar

Cottage chesse simmered in smooth tomato & cashew gravy with chopped capsicum topped with cream

Dal-E-Ambria

Chef's Special Dal Slow simmered black lentil with garlic, tomato, cream and white butter

Palak Paneer

Cottage cheese cooked with fresh spinach, tomato and cream tempered with garlic and Indian spices

Diwan-e-Handi

A royal blend of seasonal vegetables slow-cooked in a rich, spiced gravy, a hearty celebration of Mughlai flavors and aromatic indulgence.

NON-VEGETARIAN

Anda Paratha – Live

A wholesome delight, flaky, golden paratha stuffed with a spiced egg filling making it a hearty and flavorful meal any time of the day.

Main Course

REGIONAL CUISINE

AMRITSARI DHABA

VEGETARIAN

Punjabi Kadhi

A comforting North Indian classic, tangy yogurt and gram f lour simmered into a creamy curry, enriched with spiced pakoras and a fragrant tempering.

Amritsari Pindi Choley With Kulcha

Classic chickpea preparation with dry mango & gram masala best combination to have with baked flat bread called kulcha

Sarson Ka Saag (Seasonal) / Palak Saag

Garlic tempered fenugreek leaves cooked with seasonal mustard greens mashed with garlic & tomatoes served with cornmeal bread, white butter & gur

Accompanied with
Mooli Pyaaz ki Chutney
Imli ki Chutney

NON-VEGETARIAN

Butter Chicken

Marinated & grilled chicken cooked in spicy, aromatic, buttery & creamy tomato gravy

Mutton Beliram /Mutton Rogan Josh

India lamb curry cooked in authentic spices with intense flavoring of garlic ginger and aromatic spices using a slow cooking method

Main Course

REGIONAL CUISINE

NAWAB-E-HYDERABAD

VEGETARIAN

Hyderabadi Subz Biryani

Handpicked selection of garden fresh vegetable, layered with aromatic saffron rice, delicately flavoured with herbs and blended spices

Mirch Ka Salan

A hyderabadi curry made of bhavnagri chillies flavoured with a rich paste of roasted peanuts, coconut, sesame seeds and red chillies

Burani Raita

A creamy yogurt delicacy infused with smoky garlic and subtle spices adds a bold tangy twist to every traditional Indian meal.

NON-VEGETARIAN

Chicken Dum Biryani

The famous biryani of Hyderabad, basmati rice layered with cooked biryani chicken in thick gravy with biryani masala dum cooked in deg

KACHI RASOI STATION

VEGETARIAN

Bhindi-Do-Pyaza

Crisp okra stir-fried with a generous helping of caramelized onions and aromatic spices a rustic, flavorful North Indian classic.

Gobhi Masala

Stir fried cauliflower tempered with ginger, cumin, tomatoes and fresh coriander

Yellow Dal Tadka & Tawa Phulka-Live

A yellow dal generously garnished with tadka (tempering) of onion, tomato garlic dry red chilli and cumin seed served with fresh roti

Steam Rice / Jeera Rice

Fluffy freshly steam long grain rice / Fluffy long grain rice tempered with fennel seeds

NON-VEGETARIAN

Dhaba Chicken

A rustic and hearty North Indian classic tender chicken simmered in a robust spiced gravy bursting with bold flavors and smoky charm.

Egg Curry

A comforting Indian favorite, boiled eggs simmered in a spiced onion-tomato gravy offering a hearty and flavorful bite with every scoop.

Main Course

REGIONAL CUISINE

ASSORTED INDIAN BREADS

Tandoori Roti

Whole wheat bread cooked in tandoor

Laccha Paratha

Layered whole wheat bread with desi ghee

Pudina Paratha

Layered whole wheat bread with dry mint powder

Mirchi Paratha

Layered whole wheat bread with green chilly

Plain/Butter/Garlic Naan

Refined flour bread cooked in tandoor with choice of garlic or butter

Missi Roti

Combination of gram flour & refined flour with Indian spices cooked in clay oven

Stuffed Kulcha

Amritsari styled bread made with chickpea flour & crushed coriander & spices

MEERUT KE TANDOOR SE

Bakarkhani

A thick, spiced flat-bread made by kneading together flour, ghee, sugar and salt

Sheermal

A saffron-flavored traditional flatbread made with maida, ghee, milk, saffron and sugar

Khandari

Leavened flat bread on the wall lining of the Tandoori oven

Biscuit Roti

Biscuit roti or biscuit poori is crispy bread with a crunchy and sweet & spicy filling

TAWA LEGACY OF BABLU (MEERUT)-LIVE

Gurda, Kapura, Kaleji with Ambria special keema gravy
Served with Rumali Roti

International Cuisine

PAN ASIAN

TEPPANYAKI

VEG + NON-VEG

Sauteed Vegetables

Asparagus, Baby corn, bok choy, broccoli, bean sprouts, carrot, chinese cabbage, cherry tomato, french beans, green pepper, mushroom, red pepper, red cabbage, scallions, snow peas, yellow pepper, zucchini, and cottage

Choice of Chicken

Boiled Chicken, roasted chicken, fried chicken

Tossed With

Sichuan sauce, hoisin sauce, sweet & sour, black bean sauce, barbeque sauce, scheswan red chilli paste, vinegar, soy, honey sesame & hp sauce

Served With

Flat noodle, Hakka noodle & rice

THAI CUISINE

VEGETARIAN

Green Thai Curry

Green curry cooked in coconut milk & choice of exotic like broccoli, baby corn, mushroom, basil, baby eggplant, pock choy, assorted peppers, carrot & french beans

Jasmine Rice

Subtly perfumed rice used across South East Asia served with Thai food

NON-VEGETARIAN

Chicken Red Thai Curry

Red curry cooked in coconut milk & choice of chicken and exotic vegetable like broccoli, baby corn, mushroom, basil, baby eggplant, pock choy, assorted peppers, carrot & french beans

CHINESE

VEGETARIAN

Vegetable Hakka Noodles

Noodles tossed in chinese spices along with juliennes of vegetables and spring onion

Garlic Onion Fried Rice

Garlic and onion flavoured rice tossed with chinese spices

Veg Manchurian

Mixed vegetable balls steeped in hot garlic sauce with ginger and soy

NON-VEGETARIAN

Shredded Chicken in Hot Garlic Sauce

Tendered shredded chicken stir fried and tossed in spicy, tangy and mildly sweet hot garlic sauce

International Cuisine

CONTINENTAL

ITALIAN

VEG+NON-VEG

Choice of Whole Wheat Pasta

Penne, Fusilli, Spaghetti

Choice of Sauces

Roasted Tomato Basil - tomato sauce with garlic and oregano

Prima Vera - white sauce made with cream, milk and butter

Mix Sauce - a perfect blend of arrabbiata & bechamel sauce

Choice of Chicken

Boiled chicken, tandoori chicken

Exotic Vegetables

Broccoli, baby corn, mushroom, zucchini, bell pepper and olives

Choice of Herbs

Oregano, Chilli flakes, rosemary and thyme

Served with

Garlic bread

NON-VEGETARIAN

Grilled Fish in Lemon Butter Sauce

Fish filet made of minced garlic or garlic paste, fresh lemon juice, white wine butter salt and pepper, and heavy cream

Symphony Of India Sweets

HOT DESSERT

Kesari Nano Jalebi with Rabri

Fermented refined flour batter in spiral shape, fried in desi ghee, soaked in sugar syrup served with slow cooked thickened condensed milk

Gulab Jamun

Fried dumplings made of thickened and reduced milk soaked in saffron and rose scented sweet syrup

Bikaneri Ghevar - Live

Delicacy of Rajasthan disc-shaped sweet cake made with refined wheat flour soaked in saffron sugar syrup topped with sweetened khoya, pistachios and almonds

HALWA FACTORY

Anjeer Halwa

A rich and decadent dessert made with slow-cooked figs, ghee, and nuts Anjeer Halwa offers a naturally sweet, melt-in-mouth indulgence with every spoonful.

Beetroot Halwa

A vibrant twist on a traditional treat, Beetroot Halwa is slow-cooked in ghee with milk and sugar, offering a sweet, earthy flavor and a luscious, ruby-red finish.

Mirchi ka Halwa

A bold and unique delicacy, Mirchi ka Halwa blends the mild heat of green chilies with ghee khoya, and sugar, creating a sweet-meets-spicy dessert with a rich, indulgent finish.

Gajar Halwa / Moong Dal Halwa

Grated seasonal carrots or beetroot, simmered in desi ghee and milk served with dry fruits / Delicious yellow lentils slow cooked in desi ghee cooked with sugar

Symphony Of India Sweets

COLD DESSERTS

Gulab Kheer

Reduced milk thick porridge with rose petals

Kesari Rasmalai

Paneer cheese known as chhena served with saffron flavored chilled milk

Orange Rabri

A zesty twist on a traditional favorite, Orange Rabri is slow-cooked, thickened milk infused with fresh orange segments and zest, offering a creamy, citrus-kissed indulgence.

Assorted Dessert on Ice

Malai cham-cham, butter watermelon on cold ice

COLD STATION-LIVE

Tilla Kulfi

Kesar pista, paan & anar

Ice Cream Parlour

Vanilla, chocolate, tutti frutti, butterscotch, strawberry ice cream flavors served with chocolate sauce and nuts

LIVE STATION (CHOOSE ONE)

Roller Kulfi-Live

Rollercoaster kulfi, or simply roller kulfi is a special kind of kulfi prepared on a cylindrical roller. The kulfi is then

Doodh Ki Kadhai-Live

Milk simmered for hours on a low flame and garnished with ground almonds pistachios, cashews, and saffron

Modern Indian Dessert

Paan Mouse

A refreshing fusion dessert, Paan Mousse blends the rich creaminess of mousse with the aromatic sweetness of betel leaves and gulkand for a melt-in-mouth meetha paan-inspired delight.

Boondi Parfait

A playful fusion of textures and flavors, Boondi Parfait layers sweetened boondi creamy yogurt or mousse, and nuts for a crunchy, creamy, and utterly indulgent dessert experience.

Doda Barfi Tart

A decadent fusion treat, Doda Barfi Tart pairs the rich, nutty goodness of traditional doda barfi with a crisp tart shell, creating a perfect bite of crunch and indulgence.

European Desserts

LUXURY CAKES

Black forest Cake

A timeless classic, layers rich chocolate sponge with whipped cream and juicy cherries topped with chocolate shavings for a decadent, indulgent treat.

Walnut Brownie

Fudgy and rich, this walnut brownie pairs deep chocolate indulgence with the perfect crunch of toasted walnuts in every bite

Assorted Pastries

A delightful medley of mini pastries in varied flavors, textures and fillings—each bite a perfect blend of sweetness, creaminess, and indulgence

Baked Cheesecake

A fluffier and lighter cheesecake made with cream cheese, egg baked to perfection

Tiramisu Live

A classic Italian dessert, Tiramisu layers espresso-soaked ladyfingers with velvety mascarpone cream and a dusting of cocoa, delivering a rich, dreamy bite with every spoonful.

Mud Chocolate/ Bread Jam Pudding

Decadently rich and irresistibly gooey, a dense, moist indulgence that melts in the mouth with deep cocoa goodness / A nostalgic comfort dessert, layers of soft bread with sweet jam and a silky custard base, baked to golden perfection for a warm, homely treat.

Hot Beverages

TEA

"Pushkar Tea" on the move

Pushkar tea, offers a blend of traditional indian spiced tea made with blend of spices like cardamom cinnamon and ginger providing a delightful taste of india's rich tea culture

Ginger

Ginger tea is made by steeping fresh ginger root in hot water mixed with milk tea leaves & sugar

Cardamom

Cardamom tea is a delightful beverage made by infusing black or milk tea with cardamom pods

Green

Green tea is a healthy beverage known for its health benefits

Masala

Masala tea is a concoction of different spices like ginger, cardamom, cinnamon, etc

Lemon

Masala tea is a refreshing beverage made by combining black or green tea with fresh lemon juice, offering a zesty and citrusy flavor

Black

Black tea is fully oxidized tea, often enjoyed without milk and sugar

Tulsi

Tulsi tea is an herbal infusion made from the leaves of the tulsi which offers a unique and aromatic flavor that combines herbal, slightly peppery, and minty notes

COFFEE

Latte

Concentrated espresso shot topped with heated cream milk

Black

Classic beverage made by brewing coffee beans with hot water, without milk or sugar

Cappuccino

Cappuccino is an espresso based coffee drink that consists of a shot of espresso and steamed milk

Hazelnut

Hazelnut coffee is a flavored coffee that has a rich and nutty taste reminiscent of hazelnuts by adding hazelnut extracts, creating a delightful and sweetly aromatic brew

Assembly Menu

SNACKS

Cocktail Potli Samosas
Paneer Tikka
Hara Bhara Kabab
Chilli Paneer
Honey Chilli Potatoes
Assorted Mix Pakoras
Finger Sandwiches

SWEETS

Kaju Katli Bite Size

BEVERAGES

Assorted Soft Drinks
Assorted Juices
Tea/Coffee
Mineral Water Bottles

Phera Menu

SNACKS

Methi Mathri
Namak Pare

LIVE COUNTER

Maggi

SWEETS

Mini Gulab Jamun
Sweet & Salted Assorted Cookies

DRY FRUITS

Roasted Almonds
Roasted Cashew Nut

BEVERAGES

Assorted Soft Drinks
Hot Milk
Tea/Coffee
Mineral Water Bottles



AMBRIA
C U I S I N E S

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