



Luxury Menu - 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

MINERAL WATER BOTTLES 250 ml

Beverages

MOCKTAILS

Thai Virgin Mojito

A refreshing mix of lime and mint

Mango Michelada

A tangy, spicy twist blending juicy mango with zesty lime, chilli and soda

Caribbean Citrus Colada

A tropical blend of creamy coconut with zesty citrus and a hint of pineapple

Green Apple Cooler

A crisp blend of green apple, mint and lime with a perfect balance of tartness

Spicy Jamun Shots

Bold and tangy, fusing the tartness of black plum with a kick of spice

Sex on the beach

A combination of orange juice, cranberry juice and peach syrup

Warm Spiced Apple Cider / Citrus Iced Tea

A cozy winter blend with cinnamon, cloves and citrus / A refreshing summer cooler with brewed tea, lemon and mint

fresh fruit Counter

6 Indian & 6 Imported Fruits

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

Chatori Chaat

Ambala Golgappe with varieties of Water

Crispy semolina and whole wheat puff balls stuffed with spiced chickpeas and potatoes served with Tamarind, Mint, Asafoetida (Hing) and Guava water

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

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

Ghaziabad ka Moonglet

A fluffy pancake made of split moong beans mixed with spices served with mint and dry ginger sauce

Hare Matar ki Tikki

Crispy green pea patties spiced with aromatic herbs, shallow fried to golden perfection

Kanpur Khajoor ki Chaat

Dates stuffed with whole kaju mixed with spices served with yogurt and dry mango saunth

Edamame Falafel Chaat

An Indo-Japanese fusion with crispy edamame fritters topped with yogurt, spices and dry mango saunth

Thatte Idli

Soft, fluffy South Indian rice cakes served with aromatic sambar and coconut chutney

Mumbai Pav Bhaji

A spicy, buttery medley of mashed vegetables served with toasted pav, garnished with onion, coriander and lemon

Pass Around Snacks

INDIAN

Paneer Tikka Shashlik

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

Papad Paneer Tikka

Cubes of paneer marinated in mint, barbecued and wrapped with crispy papad pieces, served with mint chutney

Ananas Tikka

Freshly grilled pineapple slices glazed with brown sugar and ginger

Tandoori Anardana Aloo

Tandoor baked baby potatoes marinated with anardana, honey, yogurt and chilli

Malai Bhutte ki Seekh

Creamy seekh kebabs made with tender corn and aromatic spices, offering a melt-in-mouth delight with every bite

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, cream & cheese in special North Indian spices

Stuffed Mushroom Tikka

Mushroom filled with crumbled cottage cheese & coated with Indian spices

Pass Around Snacks

PAN ASIAN

Chilli Paneer

Crispy paneer tossed in a fiery blend of Indo-Chinese sauces, onions, and peppers for a bold, tangy, and spicy indulgence

Tempura Fried Baby-corn

Crispy tempura-fried baby corn offering a perfect balance of crunch, heat, and creamy zing, finished with Japanese chilly Togarashi powder

Thai Veg Spring Roll

Golden fried crispy rolls filled with vegetable julienne served with sweet chilli sauce

Honey Chilli Potatoes with Sesame Seeds

Crispy fried finger potatoes tossed with honey and chilli sauce

Schezwan Mushroom

Button mushroom sautéed in chilli sauce and garnished with spring onions

Salt and Pepper Vegetable

Wok tossed assorted vegetables with chinese spices and black pepper

CONTINENTAL

Cigar Roll

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

Mini Spanakopita

Delicious savory Greek pie made of perfectly crispy layers of dough and a comforting filling of spinach and cheese

Golden Coin

Crispy golden fried breaded potatoes and cheese

Peri-Peri Cottage Cheese Bombs

Fiery peri-peri spiced cottage cheese balls with a crispy exterior and a gooey flavorful center that packs a zesty punch served with dynamite mayo.

Pre - Dining Live

WOOD-FIRED HAND-MADE THIN CRUST PIZZA

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

BRUSCHETTA

Bruschetta

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

VOL-AU-VENTS

Vol-Au-Vents

Crisp, buttery puff pastry cups filled with a velvety herb-mushroom cream
- a timeless French hors d'oeuvre

Pre - Dining Live

DIMSUM STATION (CRYSTAL)

Steamed Veg

Assortment of finely chopped exotic vegetable and chinese spice flavoring

Cottage Cheese & Spinach

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

Shiitake & 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

Served with : Spicy mayo, kikkoman soya, tomato chilli dip, burnt chilli garlic dip & chef's special sauce

SUSHI COUNTER

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

Pre - Dining Live

LUCKNOWI DELICACY "GALOUTI"

Beetroot ki Galouti

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

Mushroom Galouti

Finely minced mushrooms blended with aromatic spices and roasted gram flour, pan-seared to melt-in-mouth perfection

Vegetable Galouti

Minced fresh vegetable mixed with numerous exotic spices

Served with : Ulte tawa ka paratha, laccha onion & mint chutney

KEBAB STATION

Dahi Ke Kebab

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

Hara Bhara Kebab

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

Corn Kebab

Golden crispy kebabs made with sweet corn, herbs and spices, served with tangy dipping sauce

MEXICAN CUISINE

Nachos & Tomato Salsa

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

Tacos

Crispy corn tortilla shells filled with spiced vegetables, salsa, guacamole and sour cream

Pre - Dining Live

LEBANESE "MEZZE"

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 with flour, water and 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

Beetroot Hummus

A vibrant twist on classic hummus, blending roasted beetroot with chickpeas, tahini and garlic

Labneh

A soft middle eastern dish made from strained yogurt

Baba Ganoush

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

Mutabal

A smoky dip of roasted beetroot blended with tahini, yogurt, garlic and olive oil

Paneer Shawarma

Spiced paneer strips wrapped in warm pita with pickled vegetables, tahini and garlic sauce

Soup Station

Three signature soups included | Additional options available on request

SIGNATURE SOUPS (Included)

Khao Soi - Chef's Recommendation

Thai coconut curry noodle soup with exotic vegetables, noodles and coconut milk, served with live condiments: fried noodles, lime wedges, shallots, chilli oil and fresh herbs

Veg Manchow Soup

Vegetable broth simmered with exotic vegetables, served with fried noodles and Chinese seasoning

Tamatar Dhaniya Ka Shorba

Traditional Indian shorba made with fresh tomatoes & coriander leaves

ADDITIONAL OPTIONS (If Needed)

Mulligatawny

South Indian lentil chowder, tempered with curry leaves, black pepper and coconut

Cream of Tomato

Mild, aromatic and creamy fresh tomato soup with toasted bread croutons

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

An elegant medley of wild mushrooms sautéed in aromatic truffle oil delivering deep earthy flavors with a luxurious, umami-rich finish

Salad Station

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

Som Tum - 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, beetroot, sugar and whole spices

Lachha Onions

Sliced rings of onions mixed with green chilies and lemon wedges

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

Pineapple Raita
Fresh pineapple chunks churned with creamy yogurt,
roasted cumin and a hint of black salt

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

Main Course

REGIONAL CUISINE

AWADH-E-KHAAS

Paneer Lababdar

Cottage cheese 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

AMRITSARI DHABA

Punjabi Kadhi

A comforting North Indian classic, Punjabi Kadhi features tangy yogurt and gram flour simmered into a creamy curry, enriched with spiced pakoras and a fragrant tempering

Amritsari Pindi Choley With Kulcha

Classic chickpea preparation with dry mango & garam masala best combination to have with baked flat bread called kulcha served with mooli & pyaaz ki chutney

Sarson Ka Saag / Palak Saag (Seasonal)

Garlic tempered mustard leaves/ spinach leaves cooked with garlic & tomatoes served with cornmeal bread, white butter & gur

Soya Keema Matar Masala

Aromatic soya granules cooked with green peas in a robust spiced masala

Accompanied with : Mooli Pyaaz ki Chutney | Imli ki Chutney

Main Course

REGIONAL CUISINE

NAWAB-E-HYDERABAD

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 Bhavnagari chillies, flavored 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
Burani Raita adds a bold, tangy twist to every traditional Indian meal.

Bagara Baingan

Baby eggplants simmered in a rich, tangy sauce of peanuts, sesame, coconut and tamarind

KACHI RASOI STATION

Bhindi-Do-Pyaza

Crisp okra stir-fried with a generous helping of caramelized onions and aromatic spices

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 seeds served with fresh roti

Assorted Vegetable On Tawa - Live

Fresh garden vegetables cooked in desi ghee and indian spices

Steam Rice / Jeera Rice

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

Main Course

REGIONAL CUISINE

ASSORTED INDIAN BREADS

Tandoori Roti

Whole wheat bread cooked in tandoor

Lachha 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 refined 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 baked 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

Main Course

REGIONAL CUISINE

RAM BABU KA PARANTHA FROM AGRA

Paneer Paratha

Flatbreads prepared with wheat flour and stuffed with cottage cheese, chillies coriander & spices

Matar Methi Paratha

Flatbreads prepared with wheat flour and stuffed with peas, fenugreek leaves & spices

Aloo Paratha

Flatbreads prepared with wheat flour and stuffed with boiled potatoes, onions & spices

Pyaz Ka Paratha

Flatbreads prepared with wheat flour and stuffed with onions, chillies and spices

Served with :

Sitaphal Ki Sabzi

A dish of pumpkins with dry mango powder, chillies and sugar

Arbi Ka Jhol

An authentic and traditional dum style curry with taro roots

Kunda Dahi

A classic pot curd

International Cuisine

PAN ASIAN

TEPPANYAKI

Sautéed 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 cheese and tofu

Tossed with : Sichuan, hoisin, sweet & sour, black bean, BBQ, red chilli paste, vinegar-soy, honey sesame & HP sauce

Served with : Flat noodle, hakka noodle & rice

THAI CUISINE

Thai Green Curry

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

Jasmine Rice

Subtly perfumed rice used across south east asia best served with thai food

CHINESE CUISINE

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

International Cuisine

CONTINENTAL

ITALIAN

Choice of Whole Wheat Pasta

Penne | Fusilli | Spaghetti

Choice of Sauces

Roasted Tomato Basil

A slow-simmered San Marzano-style tomato sauce infused with roasted garlic, fresh basil and a hint of oregano

Prima Vera

A velvety white sauce crafted with cream, milk and butter, tossed with seasonal garden vegetables

Mix Sauce

The best of both worlds - a luscious blend of roasted tomato basil and creamy prima vera, perfectly balanced

Exotic Vegetables

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

Choice of Herbs

Oregano, chilli flakes, rosemary and thyme

Served with : Garlic bread

Symphony of Indian Sweets

HOT DESSERTS

Kesari Nano Jalebi with Rabri

Fermented refined flour batter fried in spiral shape 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

Nolen Gur Ka Rasgulla

Soft chhena balls poached in aromatic Nolen Gur (date palm jaggery) syrup - a Bengali winter delicacy

HALWA FACTORY

Served in tikki style with Danedar Rabri

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 (Seasonal)

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

Symphony of Indian 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

Roller Kulfi-Live (Summer)

Rollercoaster kulfi, or simply roller kulfi is a special kind of kulfi prepared on a cylindrical roller. The kulfi is then scraped off from the rotating roller and the cold flakes are served in a bowl

Doodh Ki Kadhai-Live (Winter)

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

International Desserts

(Eggless unless marked)

MODERN INDIAN DESSERT

Paan Mousse

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

Baked Boondi

Crispy baked boondi layered with sweetened rabri and saffron for a crunchy, creamy indulgence

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

Fruit Cake

A moist, rich cake studded with candied fruits, nuts and warm spices

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

Assorted Mousse (Egg)

A selection of light, airy mousses in chocolate, mango and mixed berry flavours

Baked Cheesecake (Egg)

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

Tiramisu Live (Egg)

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

Hot Beverages

TEA

“Pushkar Tea” on the move

Ginger | Cardamom | Green | Masala | Lemon | Black | Tulsi

Coffee

Latte | Americano | Cappuccino | Hazelnut

Assembly Menu

SNACKS

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

SWEETS

Mini Gulab Jamun | 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



THANK YOU

We look forward to making your celebration
truly unforgettable.

AMBRIA
C U I S I N E S

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