

# AMBRIA

CUISINES

CURATED TO INDULGE , CRAFTED TO IMPRESS!

## *Magnum*

VEG MENU



@AMBRIAPUSHPANJALI

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F-20, DWARKA LINK ROAD, SAMALKA, NEW DELHI, 110061

# *Beverages*

## AERATED DRINKS

Coke

Fanta

Sprite

## MOCKTAILS

### Virgin Mojito

A refreshing mix of lime and mint

### Sweet Sunrise

Fruity drink with a hint of red berries and orange tanginess

### Blue Lagoon

Deliciously tangy, citrus harmony of blue curacao and lemonade

## MINERAL WATER BOTTLES 250 ML

# Pass Around Snacks

## Paneer Tikka Shashlik

Home pounded cubes of cottage cheese marinated in spiced yogurt seared with capsicum, onion and tomatoes

## Afghani Malai Chaap

Tandoori marinated chunks of soya chaap served dressed in sour cream

## Golden Coin

Crispy golden fried breaded potatoes and cheese

## Thai Veg Spring Roll

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

## Honey Chilly Potato

Crispy-fried potatoes tossed with honey & Chinese sauces topped with sesame seeds

# Soup Station

Select any one

## 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 and Chinese seasoning

## Sweet Corn Soup

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

# *Salad Station*

## Ever-Green Salad

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

## Aloo Chana Chaat

Potato & chickpeas salad with green chilies and coriander

## Hara Moong and Moth Salad

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

## Sirka Pyaaz

Button onions steeped in vinegar and whole spices

## Lacha Onions

Sliced rings of onions mixed with green chilies and lemon wedges

# *Accompaniments*

## Mixed Vegetable Raita

Chopped cucumber, tomato and fresh coriander churned yogurt

## Achar

Assortments of pickles

## Roasted Papad

Assortments of papad

# Main Course

## INDIAN CUISINE

### Paneer Lababdar

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

### Dum Aloo Kashmiri

Traditional Kashmiri delicacy of potato dish simmered (dum cooked) in a spicy gravy

### Dal-E-Ambria (Chef's Special)

Slow simmered black lentil with garlic, tomato, cream and white butter

### Gobhi Masala

Stir fried cauliflower tossed with caramelized onion & tomato with green chilies

### Subz Miloni

Fresh Indian vegetables cooked in spinach gravy & tempered with green chilies

### Punjabi Kadhi Pakoda

A traditional Punjabi delicacy of deep fried pakoras (fritters) dunked in a tangy yogurt & gram flour based curry tempered with red chillies

### Steamed Rice

Fluffy steamed basmati rice

# *Assorted Indian Breads*

## **Tandoori Roti**

Whole wheat bread cooked in tandoor

## **Laccha Paratha**

Layered whole wheat bread with desi ghee

## **Mirchi Paratha**

Layered whole wheat bread with green chilly

## **Plain & Butter Naan**

Refined Wour bread cooked in tandoor with choice of butter

## **Missi Roti**

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

# *International Cuisine*

## **PAN ASIAN**

### **Veg Manchurian**

Mixed vegetable balls steeped in hot garlic sauce with ginger

### **Garlic Onion Fried Rice**

Garlic and onion Wavored rice tossed with Chinese spices

### **Vegetable Hakka Noodles**

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

# *Symphony of Indian Sweets*

## **Gulab Jamun**

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

## **Moong Dal Halwa**

Delicious yellow lentils slow cooked in desi ghee cooked with sugar

## **Gulab Kheer**

Reduced milk thick porridge with rose petals

## **Assorted Ice Cream**

Served with chocolate sauce and nuts

# *Assorted Tea / Coffee*

## **Tea**

Choice of ginger, cardamom, green, masala, lemon & black tea

## **Coffee**

Choice of latte, black & cappuccino