

Multicuisine Non-Veg

AMBRIA
C U I S I N E S

Beverages

REFRESHMENTS

Jaljeera

A evergreen blend of tangy spices with cumin and mint

Shikanji

Traditional homemade lemon drink with black salt and sugar

MILK SHAKES

Choice of Vanilla, Chocolate & Strawberry

ASSORTED CANNED JUICES

Choice of Orange, Pineapple, Mango & Mixed Fruit

AERATED DRINKS

Choice of Coke, Fanta, Sprite & Limca

MOCKTAILS

Virgin Mojito

A refreshing mix of lime and mint

Pina Colada

Creamy concoction of coconut milk , pineapple juice and crushed ice

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.

Jamun Shots

Bold & tangy, these shots fuse the tartness of black plum with a kick of spice creating a vibrant burst of flavor in every sip

Sex on the Beach

A combination of orange juice, cranberry juice and peach schnapps

Chatori Chaat

Golgappe with varieties of water (Ambala Style)

Crispy semolina & whole wheat puffed balls stuffed with spiced chickpeas and potatoes
Served with Tamarind, Mint, Asafoetida (Hing), Guava flavored water

Crispy Aloo Tikki (Agra Style)

Shallow fried potato patty stuffed with spiced green peas dressed
with dry mango saunth & mint Chutney

Moonglet

Light, fluffy, and protein-packed, a savory pancake made from moong dal,
spiced with herbs and veggies for a deliciously wholesome, street-style treat.

Bhalla Papdi (Haridwar Style)

Soft lentil fritters served with sweetened yogurt, dry mango saunth and mint chutney

Matra Kulcha (Purani Dilli)

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

fresh fruit Counter

5 Indian & 5 Imported Fruits

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

Pass Around Snacks

VEGETARIAN

Paneer Tikka Shashlik

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

Ananas Tikka

Freshly grilled pineapple slices glazed with brown sugar and ginger

Afghani Malai Chaap

Tandoori marinated chunks of soya chaap served dressed in sour cream

Golden Coin

Crispy golden fried breaded potatoes and cheese

Honey Chilli Potatoes

Crispy fried finger potatoes tossed with honey and chilli sauce

Kung Pao Paneer

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

NON-VEGETARIAN

Lahori Fish Tikka

Strips of fish coated in a batter made of gram flour and authentic spices and then deep-fried in hot oil till crunchy

Murgh Malai Tikka

Tender and juicy chicken chunks cooked in a creamy marinade with cream, yoghurt ginger, garlic and chilli

Mutton Seekh Kabab

A Mughlai delicacy prepared with minced mutton, onions and a blend of spices

Fish Amritsari

Crunchy battered fish fry seasoned with Indian spices, Ginger garlic paste, and gram flour

Chicken Satay

Chicken satay skewers are marinated and mixed with spices then grilled and served with a delicious peanut sauce

Chilli Chicken

Chilli chicken is a sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli sauce & soya sauce

Fish Orly

Fish Orly is seasoned fish dipped in semi thick egg-flour batter, deep fried until golden brown and crispy served with tartar sauce

Pre-Dining Live Counter

VEGETARIAN

Lucknowi Delicacy Galouti Kabab

Vegetable galouti served with ulte tawe ka paratha, laccha onion and mint chutney

Dahi Kabab, Corn Kabab & Hara Bhara Kabab On Tawa

Mouth melting kabab with exotic blend of hung curd, fresh coriander and green chillies and slow cooked spinach patty with coriander, ginger and green chilli tempered in cumin seared on griddle

Dim-Sum Station

Assorted vegetable dim sums served with choice of dips - veg mayo tomato red chilli sauce, Kikkoman sauce and chef's special sauce

Bruschetta

A popular Italian snacks-toasted garlic bread topped with tomato basil and mozzarella cheese

Mushroom Vol- Au-Vents

Creamy herb sautéed mushroom filled in flakey puff shell

NON-VEGETARIAN

Mutton Galouti

Minced mutton and dry fruit paste blended with aromatic spices pan fried on traditional tawa served with Ulte tawa ka paratha, laccha onion & mint chutney

Chicken Shawarma

A popular middle eastern dish made of well-marinated chicken, layered on a tortilla Bread

Dim-Sum Station

Minced chicken with coriander served with choice of dips veg mayo, tomato red chilli sauce, kikkoman sauce and chef's special sauce

Chicken Crostini

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

Chicken Vol-Au-Vents

Creamy herb sautéed chicken filled in flakey puff shell

Soup Station

VEGETARIAN

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 along with fried noodles and chinese Seasoning

Sweet Corn Soup

Slow simmered broth with 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 savory, spicy and tanginess with vegetables

Minestrone

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

NON-VEGETARIAN

Select any one

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 it 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

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

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

Macaroni With Trio Peppers

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

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)
Mixed achar (mix veg)

Papad

Moong dal papad
Hing papad
Urad papad

Chutney

Tomato chutney
Mint chutney
Homemade Chutney

Yogurt Station

Plain Yogurt

As the name suggest itself

Boondi Raita

Gram flour pearls, roasted cumin and churned yogurt

Mixed Vegetable Raita

Chopped cucumber, tomato and fresh coriander churned yogurt

Main Course

INDIAN CUISINE

VEGETARIAN

Paneer Lababdar

Cottage cheese simmered in smooth tomato and cashew gravy topped with cream

Dum Aloo Kashmiri

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

Gobhi Masala

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

Diwan-E-Handi

An Indian classic royal delicacy full of rich, creamy curry made with mixed vegetables and boiled chopped spinach cooked in handi

Palak Paneer

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

Dal-E-Ambria (Chef's Special)

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

Amritsari Choley With Kulcha's

Slow simmered chickpeas tempered with home pounded spices served with flatbread

NON-VEGETARIAN

Butter Chicken

Delhi's most iconic dish that's made by simmering marinated & grilled chicken in spicy aromatic, buttery and creamy tomato gravy

Dhaba Chicken

A popular chicken curry made with robust flavors and prepared in authentic dhaba style

Mutton Rogan Josh/Mutton Belliram

Indian lamb curry cooked in authentic spices with intense flavoring

Goan Fish Curry

An aromatic fish curry of Goa made with a blend of spices, garlic, ginger and onion along with fresh tomato and coconut milk

Live Counter

Dal Tadka With Tawa Phulka

Traditional yellow lentil with cumin and garlic served with fresh whole wheat bread

Rice factory

Steamed Rice

Fluffy steamed basmati rice

Hyderabadi Chicken Dum Biryani

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

Mirchi Ka Salan

Indian chilli and peanut curry from hyderabad, accompanies biryani alongside burani raita, dahi chutney & laccha onions

Assorted Indian Breads

Tandoori Roti

Whole wheat bread cooked in tandoor

Lachha Paratha

Layered whole wheat bread with desi ghee

Mirchi Paratha

Layered whole wheat bread with green chilies

Pudina Paratha

Layered whole wheat bread with dry mint powder

Plain / Butter / Garlic Naan

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

Missi Roti

Combination of gram flour and refined flour with indian spices cooked in clay oven

Kulcha

Bread made with refined flour and crushed coriander and spices

International Cuisine

PAN ASIAN

TEPPANYAKI - LIVE

Sautéed Vegetables

Asparagus, baby corn, bok choy, broccoli, bean sprouts, carrot, chinese cabbage, cherry tomatoes, french beans, green pepper, mushroom, red pepper, red cabbage, scallions, snow peas, yellow pepper, zucchini, cottage cheese & tofu

Choice of Chicken

Boiled chicken, roasted chicken, fried chicken

Tossed With

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

Served With

Flat noodle, hakka noodle, pad thai noodle and rice

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 flavored rice tossed with chinese spices

Veg Manchurian Gravy

Mixed vegetable balls steeped in hot garlic sauce with ginger

NON-VEGETARIAN

Sliced Chicken in Szechuan Sauce

Sliced chicken pieces cooked in spicy Szechuan sauce

International Cuisine

CONTINENTAL

Italian - Live

Choice of whole Wheat Pasta

Penne

Fusilli

Spaghetti

Choice of Sauces

Arrabbiata sauce - tomato sauce with garlic and oregano

Béchamel sauce - white sauce made with cream, milk and butter

Pink sauce - a perfect blend of arrabbiata & béchamel sauce

Choice of Chicken

Boiled chicken, tandoori chicken

Exotic Vegetables

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

Choice of Herbs

Oregano, chilly flakes, rosemary and thyme

SERVED WITH GARLIC BREAD

NON-VEGETARIAN

Butter Lemon Fish

Delicious and flaky pan-seared fish filets rubbed with garlic powder cooked in a simple lemon butter sauce

Symphony Of Indian Sweets

HOT DESSERT

Gulab Jamun

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

Nano Jalebi With Rabri-Live

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

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 ON TAWA-LIVE

SERVED IN TIKKI STYLE

Moong Dal Halwa

Delicious yellow lentils slow cooked in desi ghee cooked with sugar

Apple Halwa

Grated apple with castor sugar garnished with dry fruits

Mirch Ka Halwa

Unique recipe of Bhavnagar - chilies cooked with milk and cardamom

Gajar Halwa / Beetroot Halwa (Seasonal)

Grated Seasonal carrots or beetroot, simmered in desi ghee and condensed milk served with dry fruits and nuts

Symphony Of Indian Sweets

COLD DESSERT

Gulab Kheer

Reduced milk thick porridge with rose petals

Kesari Rasmalai

Paneer cheese known as cheena served with saffron flavored chilled milk

Assorted Pastries

A delightful mix of mini pastries in varied flavors and textures, offering a perfect assortment of creamy, flaky, and indulgent sweet bites

COLD STATION-LIVE

Tilla Kulfi

Frozen dessert made with pure full fat milk, sugar and flavoring ingredients like cardamom or saffron

Ice-Cream Parlor

Choice of vanilla, chocolate, tutti fruity and strawberry served with chocolate sauce nuts and ice cream cones

Hot Beverages

Tea

Choice of ginger, cardamom, green, masala, lemon, black and tulsi tea

Coffee

Choice of latte, black & cappuccino

Assembly Menu

4 snacks from the menu

Cocktail potli samosa

Assorted mix pakoras

Kala jamun with coconut powder

Assorted soft drinks

Mineral water bottles

Tea

Coffee

Phera Menu

Methi mathri

Namak pare

Mini gulab jamun

Assorted sweet & salty cookies

Assorted soft drinks

Mineral water bottle

Tea

Coffee



AMBRIA
C U I S I N E S

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