



GET YOUR VENUE COM

Managing Events from Venue to Adieu!



'Multi-Cuisine'
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 and 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 puff balls stuffed with spiced chickpeas and potatoes Served with Tamarind, Mint, Asafoetida (Hind), 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

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

Tandoori Anardana Aloo

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

Dahi Ke Sholay

Crispy bread pockets filled with fresh hung curd and bell peppers

Afghani Malai Chaap

Tandoori marinated chunks of soya chaap served dressed in sour cream

Papad Waala Paneer Tikka

Cubes of paneer marinated in mint, bar-be-cued and wrapped with papad pieces, served with mint Chutney

Golden Coin

Crispy golden fried breaded potatoes and cheese

Chilli Garlic Idli

South Indian style idli tossed with diced onions, bell peppers and chilli garlic sauce

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

Cigar Roll

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

Schezwan Mushroom

Button mushroom sautéed in chilli sauce and garnished with spring onions



Pre-Dining Live Counter

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



Soup Station Select Any Two

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



Salad Station

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



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

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

Malai Kofta

Cottage cheese dumplings with dry milk and nuts dunked in rich creamy tomato gravy tempered with cumin

Punjabi Kadhi Pakoda

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

Amritsari Choley With Kulcha's

Slow simmered chickpeas tempered with home pounded spices served with flatbread



Live Counter

Assorted Vegetables On Tawa

Assorted seasonal fresh vegetable tossed with onion and tomato masala

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 Subz 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 chillies

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

Tossed With

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

Served With

Flat noodle, hakka noodle, pad thai noodle and rice

CHINESE

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

Veg in Hot Garlic Sauce

A spicy and tangy Indo-Chinese favorite, crisp sautéed vegetables tossed in a bold aromatic garlic-infused gravy for a fiery, flavorful kick.



Continental

Italian Cuisine

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

Exotic Vegetables

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

Choice of Herbs

Oregano, chilly flakes, rosemary and thyme

Served With Garlic Bread



Symphony of Indian Sweets

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 - chillies 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



Symphony of Indian Sweets

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