# Birthday Veg Menu

250 Pax @ Rs 1500/-

# **Welcome Beverages**

Virgin Mojito

Pink Lemonade

Ice Blended Coffee

Oreo Shake

Rose Petal Infused Nariyal Pani Desi Granita

#### **Aerated Drinks**

Coke

Diet Coke

Coke Zero

Fanta

**Sprite** 

Limca

#### **Assorted Juices**

Mango Orange

Pineapple

### **Sorbets**

Kala Khatta Sorbet

**Aam Panna Sorbet** 

**Sugar Cane Sorbet** 

# <u>Table Amenities</u> <u>Around The Bar Area</u>

### **Finger Munchies**

#### **Cob Sunflower**

(Sliced Corn On The Cob Pan Tossed, Mildly Spiced On A Skewer)

#### **Beetroot Hummus Toast**

(Beetroot Hummus On Toast Garnished With Microgreens)

#### Crostini Sev Puri

(Crusty Toast Topped With Bhel)

# Flea Market Appetizers

#### **Peanut Masala**

(All Time Classic from The Delhi Gymkhana Served In Paper Cones)

#### Piri Piri Fries

(Piri Piri flavored Good Old French Fries)

#### Wai Wai Bhel

(The Chinese Answer To The Mumbai Bhel)

### **Crystal Dim Sum Bar -Interactive**

Crystal Veg Corn & Spinach Spicy Asparagus

Spicy Peanut Dip | Chili Garlic Dip |
Soya And Coriander

### **Italiano**

#### Thin Crust Pizzas

#### Pizza Margherita

(Topped with fresh roman tomato concasse and herbs)

#### Double Cheese

(Classing topping with double cheese flavors)

#### Three Pepper and Tomato

(Tri Colored peppers, roman tamatoes and herbs)

#### Served with

Oregano, Chilli Flakes, Olive Oil Freshly Baked Garlic Bread

### **Masala Maggi-Interactive**

# Puchka Station Traditional Paani Puchkas

#### **Puchka**

Suji Puchka Atta Puchkas

#### Paani

Hing Teekha Pudina Amchoor Imli

#### Bharwan Golgappa

#### Traditional Raj Kachori

(Filled With The Following Topped With Dahi, Saunth, Hari Chutney Dal Moth, Crispy Bhindi, Bhalla)

### **Tikki Station**

#### Karak Aloo Tikki

(Stuffed with Spicy Dal Peethi)

#### Paneer Tikki

Peas And Cashew Nut (Served With Matra)

### Pav Bhaji Station

Aloo Bhaji

#### **Bhaji In Green Thai Curry**

(Served With Pav Bun)

### **Mattra Kulcha**

### **Bombay Sandwich**

#### Multi Grain And Brown Bread Grilled White Bread

Masala Potato Mint Chutney

Cucumber

Tomato

Onion

Capsicum

Cheese

### **Lebanese**

#### **Lebanese Masala Pav**

(Falafel Stuffed Pao Bun With Lebanese Dips And Fattoush Salad Vada Pav)

# **Snacks On Rotation**

#### Malai Galouti

(Served With Raw Mango Coriander Dip)
Melt In The Mouth Yogurt Roundels

#### Rajma Sev Puri

(Traditional Papdi Topped With Chatpata Rajma Garnished With Bhel)

#### Zafrani Paneer Tikka

(Saffron Flavored Paneer Tikka)

#### Shakarkandi & Amrak Chaat

(Shakarkandi & Kiwi Concoction Served With Imli)

#### **Khao Suey Samosa**

(Cocktail Samosa Served With Khao Suey)

#### Paneer Bhurji Spring Roll

(Mashed Cottage Cheese Stuffed Spring Roll)

### **Salad Station**

Raw Carrot, Radish, Lettuce, Onion, Tomato & Cucumber

Served With Chaat Masala & Lemon

Raw Papaya Salad

**Green Salad** 

# **Accompaniments**

### **Achaar**

Aam Ka Zaika Lemon Hot And Sweet Lazeez Adrak Lachcha Gajar Gobhi Shalgam Chatpata

### **Papad**

Rice Papad
Disco Papad
Aloo Papad
Chane Ki Dal Ka Papad
Moong Dal Roasted Lal Mirch Papad

### **Chutney**

Fresh Fruit & Dry Fruit Chutney
Dhania Pudina Chutney
Tomato Chutney

## **Main Course**

### **Indian**

### **Vegetarian**

#### Paneer Tikka Masala

(Cottage Cheese In Onion And Tomato Curry)

#### Methi Matar Malai

A rare combination of cream, Fenugreek leaves & green peas with curd & yellow chilli finished with butter & cream

#### Kasundi Ke Chatpate Aloo

(A Delectable Concoction Of Potatoes In Bengali Kasundi, Black Cumin, Green Chilli And Indian Spices)

#### Baingan Ka Bharta

(Aubergine Curry)

#### Dal Makhani

(Urad Gram Lentil Simmer Overnight & Blended with Butter Cream & Tomato Gravy)

#### Dal Tadka

(Yellow Lentil Curry)

**Asorted Veg Tawa** 

#### Kathal Biryani In Kasora

(Well Mixed Rice and Kathal Thick Curry Served with Burani Raita)

### **Tak-A- Tak Station**

### **Vegetarian**

Soya Chaap

Paneer Tak-A- Tak

With Roomali Roti

### **Assorted Tandoori Breads**

Tandoori Roti / Laccha Paratha/ Stuffed Kulcha

**Butter Naan / Garlic Naan** 

#### Mini olive Naan / Mini Jalapeno Naan

### **Italian Pasta Station**

#### **Selection Of Pasta:**

Penne, Fuseli, Spaghetti

#### **Selection Of Sauces:**

Pomodoro, Ratatouille, Cheese Fondue, Pesto

#### **Selection Of Condiments:**

Grated Parmesan, Basil, Olives, Sun Dried Tomatoes

### **Dessert**

Jalebi Chaat- Interactive
Nano Jalebi With Rabri- Interactive
Warm Chocolate Cake
Crispy Choori With Ice Cream

#### Flavored Kulfi With Falooda

(Milk Based Frozen Dessert Exquisitely Flavored With Rabri Malai & Kesar Pista)

**Fruit Cream** 

**Tea Cake Trolley** 

**Crunchy Banana Bread** 

**Apple Cinnamon Tea Cake** 

#### **Almond Cake**

### **Birthday Cakes**

Pineapple Cake

**Chocolate Cake Eggless** 

### **Tea & Coffee Station**

Masala Tea
Assam Tea Green & Earl Grey Tea Caramel Tea
Cappuccino / Latte
Espresso / Americano