

Breakfast (Any 6 Item)

- Juice counter (seasonal)
- Tea and coffee
- Cookies
- Bread butter and Jam
- Poha
- Alu paratha with Dahi
- Dhokla with Green Chutney
- Veg grilled sandwich
- Puri-sabji
- Dosa
- Idli with sambar
- Gulab Jamun
- Dhokla with green chutney
- jalebi

Lunch Veg (1 Item)

- Salad Counter
- Soup (Tomato or Dhaniya sorba)
- Alu Gobi
- Paneer Pasanda
- Corn Palak
- Dal Lasuni Tarka
- Achar, Papad, Chutney

Dinner Menu Veg (Any 3 Item)

- Soup Counter (Sweet Corn Soup and Tomato Soup)
- Mangolian Counter (Pasta or noodles)
- Veg spring roll
- Chilli Paneer Dry
- Paneer Tikka Lalmirch
- Stuffed alu jodhpuri style
- Paneer Butter masala
- Veg nargis kofta
- Mushroom Masala
- Dal Tarka
- Seasonal Veg dal
- Fruit Monte carlo
- Continental style Paneer saslic barbeque sauce
- Achari Paneer Kabab
- Lausania Verde
- Veg spring roll

- Methi matar malai
- Achari gobi masala
- Paneer kurchan
- Malai kofta in saffron gravy
- Tawa vegetables
- Dhaba style dal makhana
- Dal methi palak

Evening Snack (Any 2Item)

Tea and coffee counter for all day

Additional items

Safa wala

Hajam

Garland

Babycorn orly with garlic mayo

Cheese corn balls

Panipuri and golgappa counter with 3 types of water

Mocktail Counter (5 types of mocktail)

Chaat Counter (4 types of chaat)

Tandoori Chicken: Whole bone-in chicken legs or pieces charred to smoky perfection.

Chicken Tikka: Boneless chicken cubes marinated in heavy spices and grilled on skewers.

Chicken Malai Tikka: A milder, rich starter using cream, cheese, and cardamom paste.

Chicken Tangri Kebab: Marinated chicken drumsticks grilled over open charcoal.

Chilli Chicken (Dry): Golden, batter-fried chicken bites tossed with capsicum, onions, soy sauce, and green chillies.

Chicken Lollipop: Winglet pieces shaped like lollipops, fried crisp, and served with Schezwan sauce.

Dragon Chicken: Thin strips of chicken batter-fried and tossed in a sweet-spicy fiery red sauce with cashews.

Chicken Pepper Salt: Lightly battered crispy chicken pieces wok-tossed with fresh garlic, spring onions, and coarse black pepper.

Chicken 65: Though originating in South India, this deep-fried spicy starter is heavily featured on Indo-Chinese menus across.

Fish Tikka: Boneless fish cubes marinated in spiced yogurt, mustard oil, and ajwain (carom seeds), then skewered and grilled.

Fish Malai Tikka: A mild, creamy starter marinated with cream, cheese, green chillies, and cardamom.

Achari Fish Tikka: Fish chunks infused with a tangy, spicy pickling (achari) spice blend before grilling.