



# DIAMOND



## SHALIMAR BANQUET

..... Veg. Menu

### STARTERS (Any Eight)

- Zafrani Paneer Tikka With Almond Flacks
- Bhatti Ka Soya Tikka With Makhani Fondu
- Papad n Raisin Stuffed Tandoori Bharwan Aloo
- Panko Crushed Mushroom With Wasabi Mayo N Sweet Soya
- Dahi Aur Akhrot Ke Kebab On Papad
- Crispy Veg Croquette With Tangy Cocktail Sauce
- Cheese N Black Current Ciagars With Sweet Chili Sauce
- Punjabi Style Chili Paneer
- Salt n Paper Tempura Veggies With Sweet Chili Sauce
- Thai Corn Cake With Plum Sauce

### SOUPS (Any Two)

- The classic Veg Manchow Soup
- Tomato Dhaniya Ka Shorba In Kullhar With Papadam

### Accompanied With

- Soft Roll
- Hard Roll
- Soup Stick
- Herb Butter
- Chili Garlic Butter



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### DELHI 6 KE CHAT COUNTER (Extra Charge)

Gol Gappa Counter With Tiranga Pani

Rajsthani Bhlla Papri With Kalmi Vada Counter

Aloo Aur Matar Ki Tikiya

Patile Wali Matra Kulcha With Kachori

### BAMBAYIA CHASKA PAO BHAJI COUNTER

Kaju Paneer Wale Moong Dal Chila Counter

Daal Moth Kachori

Bobaiya Vada Pao Counter

### EXCLUSIVE FRUIT COUNTER

#### IMPORTED FRUITS

Black Dates Kimia

New Zealand Kiwi

Thai Oranges

Thai Oranges

Thai Dragon Fruit

Californian Grapes

Thai Guava

Thai Tamarind

#### INDIAN FRUITS

Water Melon

Musk Melon

Kashmiri Apple

Papaya

Kandhari Anar

Chiku

Mango

Pear



## SHALIMAR BANQUET

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### LIVE STONE PIZZARIA (Extra Charge)

FRESHLY MADE THIN CRUST ITALIAN PIZZA'S

#### VEGGIES

Baby Corn  
Broccoli  
Mushroom  
Tri Colour Peper  
Zucchini Yellow  
Zucchini Green  
Black Olive  
Green Olive  
American Corn  
Sun Dried Tomato  
Gherkin  
Jalapeno  
Pizza Cheese  
Rocket Leaf

#### CHEESE

Feta Cheese  
Bocochini Cheese  
Pizza Cheese  
Cheddar Cheese

#### SAUCES

Arabiata Concasse Sauce  
Pesto Sauce  
Sundried Tomato Sauce





## SHALIMAR BANQUET .....

Veg. Menu

### LEBANESE SHAWRMA STATION

#### FRESHLY MADE COTTAGE CHEESE DONOR KEBAB

Falafal

Pita Bread

Kabooz

Hummus

Tahina

Baba Ganoush

Harissa Chili Dip

Tabouleh

Fattoush Salad

#### SALAD BAR (Any Ten)

Kandhari Sprout Moong Salad

Garden Green Salad

Spicy Beetroot Salad

Aloo Chana Chat

Kachumber Salad

Lachha Onion Salad with Mirchi & Nimbu

Sirka Onion

Mix. Veg Raita

Burani Raita

Bathue Ka Raita

Dahi Bhalle

Assorted Pickle – Aam / Nimbu / Mirchi

Variety Of Papadam

The Classic Ceaser Salad

Sesame Kimchi Salad

Thai Som Tom Salad

Crispy Spinech N Sweet Muskmelon Salad

Rocket Leaf with Grape Fruit In Balsamic Reduction

The Classic Ceaser Salad



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## SHALIMAR BANQUET

..... Veg. Menu

### MAIN COURSE

#### REGIONAL INDIAN (Vegetarian Any Six)

Hyderabadi Dum Veg Biryani

Achari Kathal Pulao

Jeera Matar Pulao

#### ACCOMPANIED WITH

Mix Veg Raita

Bathua Ka Raita

Burani Raita

Mirchi Aur Baingan Ka Salan

Amritsari Chana With Chur Chur Kulcha & Mooli Aur Hare

Pyaz Ki Chutney

Paneer Makhlawa With Saute Onion N Tri Colour Peper

Dal Makhani Maska

Live Yellow Moong Daal Tadka

Punjabi Sarson ka Saag

Live Makki Ki Roti / White Butter / Gur

Banarasi Bharwan Dum Aloo

Mushroom Hara Pyaz Aur Boondi Ki Sabzi

Bharwan Sabzio Ka Tawa

(Shimla / Tomato / Karela / Bhindi / Tinda)

Lahori Kadhai Soya Masala – Tawa

Paneer Bhurji With Hara Cholia – Tawa



## SHALIMAR BANQUET

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### ASSORTED TANDOORI BREADS

Clay Oven Called Tandoor Cooked Bread with Tempering Of Butter

Plain Naan

Butter Naan

Garlic Naan

Plain Roti

Butter Roti

Lachha Parantha

Mirchi Parantha

Pudina Parantha

Anardana Missi

Roti ETC

Aloo Aur Pyaz Ka Chur Chur Kulcha

Olive N Cheese Kulcha

Makki Ki Roti With White Butter Gur



## SHALIMAR BANQUET .....

Veg. Menu

### ITALIAN BISTRO

#### LIVE PASTA STATION

LIVE PREPARATION OF ITALIAN PASTA

#### PASTA

Penne  
Tri Colour Fussiely  
Farille  
Spaghetta  
Spinach N Cheese Stuffed Ravioli

#### VEGGIES

Baby Corn  
Broccoli  
Mushroom  
Tri Color Pepper  
Zucchini  
Black olive  
Green Olive  
Parmesan Cheese  
Parsley

#### SAUCES

Arabiata  
Alfredo  
Pesto

#### ACCOMPANIED WITH ASSORTED CONTI BREAD BASKET

Garlic Bread  
Sundried Tomato Bread  
Focaccia Bread

#### WITH

Herbed Garlic Butter  
Chili Garlic Butter

**SHALIMAR  
BANQUET** .....

Veg. Menu

**DESSERTS (Any Six)**

Kesari Nano Jalebi With Lachha Rabri

Nutty Butty Daal Ka Halwa

OR

Butty Butty Gajar ka Halwa

All Time Favourite Bharwan Gulab Jamun

Baked Badana Rabri with Chopped Pistacho

OR

Milk Cake Khurchan On Tawa With Chopped Almond And Pistacho

Kasoore Wali Gulab Ki Kheer

OR

Karoore Waali Kesar Phirni

Old Delhi Favourite Kesari Kulfi Falooda

Kesar Pista Tila Kulfi

Old Delhi Favourite Kulfa (Sharifa / Chiku / Fruit)

Chocolate Gued Mud Cake With Vanilla Ice Cream

Salted Caramel With Pop Corn

Banoffee Pie Cup

Italian Cappucino Station

Assorted Cookies Platter

Assorted Mathi Platter

Traditional Kashmiri Kawa

