

LUNCH MENU WITH HI-TEA

NON- VEGETARIAN PASS AROUNDS

AJWAINI FISH TIKKA

Mildly Spiced fish marinated with Garlic flavor & cooked on Char broiled

MURG PESTO TIKKA

Boneless morsels of chicken marinated in yogurt, cream, cheese, fresh basil and pine nut flavoured finished on charcoal grill.

BBQ THAI LAMB

Mince of lamb mixed with herbs and spices seasoned with lemon grass and bar-be-cued on the seekh.

VEGETARIAN PASS AROUNDS

PANEER ACHARI TIKKA

Cubes of cottage cheese, marinated in achari masala and grilled to perfection, served with lahsan aur hari mirch ki chutney.

TANDOORI PHOOL

An Assortment of Veg Barbeque with Combination of cauliflower & broccoli.

MUSHROOM DOUBLE DECKERED

SALADS

ALOO KI CHAAT

Dices of boiled potatoes tossed in mint sauce tossed with chopped onion , green chillies & ginger

TOSSED CORN & BELL PEPPERS SALAD

MACRONI PASTA SALAD

INDIAN FARMHOUSE SALAD /GARDEN GREEN SALAD

COCKTAIL SIZE DAHI BHALLA WITH SAUNTH & CHUTNEY

LACCHA PYAZ, SIRKA PYAAZ, LEMON WEDGES, HARI MIRCH

ACHAR, PAPAD & CHUTNEY

TOMATO DHANIA SHORBA

Indian tomato soup flavored with traditional spices such as cumin and fresh green coriander leaves

INDIAN MAIN COURSE

GOAN FISH CURRY

MURGH KADHAI

LUNCH MENU WITH HI-TEA

Morsels of chicken cooked in tomato based gravy, and laced sinfully with cream and butter
finished with kasurimethi & julians of onion & peppers

AMRITSARI KULCHE CHOLE

KULCHA

LACCHA PYaAZ

DAL BUKHARA

EARTHEN OVEN BAKED INDIAN BREADS

NAAN

PARANTHA

ROTI

PANEER MAKHANI

JEERA MUTTER PULAO

EUROPEAN PAN GRILLED FLAMBE STATION

GRILLED FISH FILLET WITH LEMON BUTTER SAUCE FLAVOURED WITH PAPRIKA &
WHITE WINE

HERB GRILLED VEGETABLES

PASTA PERFECT

CHOICE OF PASTAS

PENNE

Tube shaped with the ends cut diagonally, perfect with heavy and chunky sauce.

FUSILLI

Spiral, corkscrew shaped, it clings well to heavier and chunkier sauces.

CHOICE OF SAUCES

CREAM CHEESE

ARABIATA

CHOICE OF TOPPINGS

BROCCOLI

FRESH BEANS

BABY CORN

MUSHROOM

BELL PEPPER

OLIVES

ASSORTED BREADS & BUTTER

SWEET ENDINGS

WESTERN

LUNCH MENU WITH HI-TEA

TIRAMISU

Famous Mascarpone cheese dessert from Italy

BAKED YOGURT

RASGULLA

OR

RASMALAI

TILLEWALLI KULFI

Kulfi sticks with malai.

BEVERAGES

Aerated Drinks (Coke, Limca, Fanta)

Masala Chhach

Aam Pannah

Fruit Punch

Virjin Colada

Virjin Mojito

Blue Lagoon

Pomegranate Ginger Ale

Lemonade

EVENING HI-TEA MENU

BEVERAGES

HOT

TEA

COFFEE

COLD

Aerated Drinks (Coke, Limca, Fanta)

Masala Chhach

Aam Pannah

Fruit Punch

Virjin Colada

Virjin Mojito

Pomegranate Ginger Ale

Blue Lagoon

Lemonade

LUNCH MENU WITH HI-TEA

AROMAS FROM CHANDNI CHOWK

GOLGAPPE WITH DIFF. TYPES OF WATERS

KACHCHE KELE KI TIKKI / MUTTRE KI TIKKI

PAO BHAJI

DILLI KA KHOMCHA (BHALLA PAPADI CHAAT)

Delicious Mouth Watering Chatpati Chaat Served With Saunth & Mint Chutney & Garnishes

PALAK PATTE KE CHAAT

Assorted Pakoras

SERVED ALONGWITH MINT CHUTNI, SAUNTH & TOMATO KETCHUP

Extra Charges:

- *Transportation, Tables Linen, Counters, Live Counters etc. @ 15000/- consolidated*

Plus GST

RHS

RAMA HOSPITALITY SERVICES

LUNCH MENU WITH HI-TEA

- *Service Charge 5%*

RHS