



2023 & 2024

Emerald Menu

Appetizers

Vegetarian Items

(Choice Of Four)

Spinach Chilli Balls

Deep-fried balls made from spinach and flavored with chili, offering a spicy and crispy vegetarian snack.

Veg. Manchurian

Indo-Chinese dish consisting of vegetable balls in a tangy and slightly sweet Manchurian sauce.

Sezwan Cauliflower

Cauliflower florets stir-fried with spicy Szechuan sauce, delivering a fiery flavor.

Fresh Veg. Dip

A platter of fresh vegetables served with a creamy and flavorful dip.

Stuffed Aloo Tikki On Tawa

Pan-fried potato patties stuffed with spices and sometimes lentils or peas, offering a savory taste.

Mushroom Babycorn Salt & Pepper

A stir-fry of mushrooms and baby corn seasoned with salt and pepper for a simple yet flavorful dish.

Spring Rolls

Crispy rolls filled with vegetables, often served with a sweet chili dipping sauce.

Veg. & Paneer Pakora

Deep-fried fritters made with vegetables and paneer, coated in a seasoned gram flour batter.

Paneer Tikka

Cubes of paneer marinated in spices and grilled, a popular Indian appetizer.

Stuffed Mushrooms

Mushrooms filled with a mixture of cheese, herbs, and sometimes breadcrumbs, then baked or grilled.

Chilly Cheese

A spicy dish featuring cheese (often paneer) cooked with peppers and onions in a tangy sauce.

Veg. Chowmein

Stir-fried noodles with mixed vegetables and oriental sauces.

Stuffed Naan (Any Two Types)

Indian bread stuffed with a variety of fillings like potato, paneer, or minced vegetables.

Chaat Papri with Dahi Bhalla

A popular Indian street food combining crispy papri (wafers) with soft dahi bhallas (lentil dumplings) and sweet and spicy chutneys.

Golgappe

Also known as Pani Puri, a popular Indian snack consisting of hollow, crispy dough balls filled with spicy tamarind water and chaat fillings.

Non-Vegetarian Items

(Choice Of Three)

Chicken Tikka

Boneless chicken pieces marinated in spices and yogurt, then grilled to perfection.

Chilli Chicken

An Indo-Chinese dish featuring fried chicken pieces coated in a spicy and slightly sweet chili sauce.

Tandoori Chicken

Chicken marinated in a blend of yogurt and tandoori spices, then cooked in a clay oven.

Chicken Kababs

Skewered and grilled chunks of chicken marinated in spices.

Mint Chicken

Chicken flavored with a fresh mint marinade, offering a refreshing taste.

Lamb Kababs

Ground or cubed lamb mixed with spices and grilled on skewers.

Fish Pakora

Battered and deep-fried fish fritters, often served with a dipping sauce.

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Specialty Appetizer

(Choice Of One)

Golden Fried Prawn

Prawns coated in a light batter and fried until golden.

Prawn Salt & Pepper

Prawns seasoned with salt and pepper, offering a simple yet flavorful dish.

Rack Of Lamb

A cut of lamb typically grilled or roasted, often served with a rich sauce.

Mains

Vegetarian Items

(Choice Of Three)

Methi Malai Mutter

A creamy, mild curry made with fenugreek leaves (methi), peas (mutter), and a rich cream (malai) base.

Malai Kofta

Deep-fried vegetable and cheese dumplings served in a creamy, spiced tomato-based sauce.

Paneer Makhani

Paneer (Indian cottage cheese) cooked in a rich, buttery, and creamy tomato sauce.

Palak Paneer

A popular dish of paneer cubes in a smooth spinach sauce, seasoned with Indian spices.

Mutter Paneer

A curry made with paneer and peas in a tomato-based sauce, seasoned with garam masala.

Spinach Mushroom

A healthy combination of spinach and mushrooms cooked in a flavorful sauce.

Spinach Corn

Creamed spinach and corn kernels cooked together with spices for a sweet and savory flavor.

Kofta Hailyali

Vegetable dumplings in a green herb and spinach sauce, offering a fresh and herby taste.

Aloo Gobi

A dry dish made with potatoes (aloo) and cauliflower (gobi), seasoned with turmeric and other spices.

Daal Makhani

A rich and creamy lentil dish made with black lentils and kidney beans, simmered in a buttery tomato sauce.

Daal (Yellow Tarka)

Yellow lentils tempered with spices like cumin, garlic, and mustard seeds.

Mushroom Mutter

A curry featuring mushrooms and peas cooked in a mildly spiced gravy.

Mix Veg on Tawa

A mix of vegetables cooked on a flat griddle (tawa) with spices, often served semi-dry.

Shahi Paneer

A royal dish of paneer in a rich, creamy and slightly sweet gravy made with nuts and spices.

Non-Vegetarian Items

(Choice Of Two)

Sarson Walli Machi

Fish cooked in a mustard-based gravy, often with a tangy and spicy flavor profile.

Goat Rogan Josh

A classic Kashmiri dish of slow-cooked goat in a fragrant and richly spiced sauce.

Goat Curry

A traditional Indian curry made with goat meat, cooked in a spiced gravy.

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Lamb Handi

Lamb cooked in a handi (pot), typically with a rich and spicy tomato-based sauce.

Lamb Curry

Tender pieces of lamb cooked in a flavorful and spicy Indian curry sauce.

Spinach Lamb

Lamb cooked with spinach, combining the meat's richness with the earthiness of spinach.

Keema Mutter Masala

Minced meat (keema) cooked with peas (mutter) in a spiced masala sauce.

Rarah Mutton

A rich and spicy mutton curry, often with chunks of mutton and minced meat.

Chicken Lababda

A creamy chicken curry made with yogurt, cream, and a blend of spices.

Karahi Chicken

Chicken cooked in a thick, spiced gravy in a karahi (wok-like vessel).

Butter Chicken

Tender chicken pieces in a creamy, tomato-based gravy, enriched with butter and cream.

Saag Chicken

Chicken cooked with saag (leafy greens like spinach), offering a unique combination of flavors.

Chicken Tikka Masala

Grilled chunks of chicken tikka served in a creamy, spiced tomato sauce.

Bread

(Choice Of Two)

Butter Naan

Soft and fluffy Indian bread brushed with butter, perfect for scooping up curries.

Lacha Parantha

Layered, flaky flatbread, often cooked with ghee, offering a rich and crispy texture.

Garlic Naan

Naan bread flavored with fresh garlic and herbs, typically brushed with butter.

Stuffed Roti

Whole wheat bread stuffed with a variety of fillings such as spiced potatoes, paneer, or vegetables.

Tawa Roti

Whole wheat flatbread cooked on a tawa (griddle), offering a more rustic and hearty flavor.

Rice

(Choice Of One)

Steamed Rice

Simple, fluffy white rice, steamed to perfection, serving as a versatile side dish.

Jeera Rice

Basmati rice flavored with cumin seeds (jeera), offering a subtle aroma and taste.

Peas Rice

Basmati rice cooked with green peas, often seasoned with light spices.

Mix Veg Rice

A colorful rice dish cooked with a variety of vegetables and spices.

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Raita

(Choice Of One)

Aloo Raita

A yogurt-based condiment with boiled and cubed potatoes, often spiced with cumin and herbs.

Boondi Raita

Yogurt mixed with tiny, fried gram flour balls (boondi), often seasoned with spices.

Mix Veg Raita

A refreshing yogurt-based side dish with assorted diced vegetables.

Pakori Mint Raita

Yogurt mixed with mint and spices, containing fried gram flour dumplings (*pakori*).

Pineapple Raita

A sweet and tangy raita with chunks of pineapple, blending creamy yogurt with the fruit's juiciness.

Salads

(Choice Of Three)

Vegetarian Items

Green Salad

A classic salad made with a variety of fresh greens, often dressed lightly.

Hawaiian Salad

A tropical salad with fruits like pineapple, mixed with vegetables and a sweet dressing.

Cucumber Salad

A refreshing salad featuring thinly sliced cucumbers, often in a light vinaigrette.

Caesar Salad

A popular salad with romaine lettuce, croutons, and Caesar dressing, often topped with Parmesan cheese.

Pasta Salad

A salad made with cooked pasta, mixed vegetables, and often tossed in a vinaigrette or creamy dressing.

Corn with Mushroom Salad

A combination of sweet corn and mushrooms, often tossed with a light dressing.

Non-Vegetarian Items

Chicken Tikka Salad

A salad featuring grilled chicken tikka pieces, mixed with greens and a tangy dressing.

Fish Mayonnaise Salad

A creamy salad with cooked fish, mixed with mayonnaise and various seasonings.

Chicken Hawaiian Salad

A salad that combines chicken with tropical fruits like pineapple, often in a creamy dressing.

Chicken Cocktail Salad

A mixed salad with diced chicken, vegetables, and sometimes fruit, in a cocktail dressing.

Desserts

(Choice Of Four)

Hot Gulab Jamun

Deep-fried dough balls made from milk solids, soaked in a sweet syrup, often served warm.

Ice Cream (Strawberry, Vanilla, Mango)

Classic flavors of ice cream offering a choice between fruity strawberry, traditional vanilla, and tropical mango.

Fresh Fruit Platter

An assortment of fresh, seasonal fruits, sliced and arranged for a refreshing dessert option.

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Rasmalai

Soft, spongy cottage cheese balls soaked in a sweet, creamy milk sauce, flavored with cardamom and saffron.

Faluda Kulfi

A traditional Indian cold dessert made with kulfi (Indian ice cream) served with noodles, basil seeds, and a sweet syrup.

Assorted Cakes & Pastries

A variety of cakes and pastries, offering different flavors and textures.

Gajjar Ka Halwa

A sweet carrot pudding made by slow-cooking grated carrots in milk, sugar, and ghee, often garnished with nuts.

Other

Tea, Coffee & Soft Drinks are Provided Free of Charge.

