



GOLD VEG MENU



MAHINDRA
GRAND AMBIENCE
Luxury Banquets & Rooms
by THE BIG ORCHID



Contact
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*Govt. taxes extra as applicable.

Mocktails

GINGER BREW

(Ginger Syrup Mint, Strawberry, Lemon juice ,Orange juice)

PINK LADY

(Grenadine Syrup, Fresh Lime juice topped with Lemonade)

VIRGIN MOHJITO

(Mint leaves, lemon chunks, brown sugar, crushed ice topped with soda and Limca)

JALJEERA

(An Indian traditional summer drink made primarily of Mint, Cummin a mix of Spices and Lemon)

FRESH LIME SODA OR WATER

PRESERVED JUICES & AERATED DRINKS

MIX FRUIT /ORANGE/PINEAPPLE/COKE/LIMCA/FANTA/SPRITE

MINERAL WATER BOTTLES (200 ML)



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Live Counters

[NEAR THE BAR]

SOYA MALAI CHAAP WITH ROGAN JOSH ON TAWA

(Cubes of Soya marinated in Indian Spices, Cream & Yoghurt served with Rogan Josh Style Gravy)

GALAUTI KEBAB WITH ULTA TAWA PARANTHA

Chatori Gali

GOL GAPPA STATION

(Atta & Sooji Golgappa with 3 types of flavoured Water)

DAHI BHALLA PAPDI

(Urad dal balls with crispy papdi served with creamy curd green chutney red chutney saunth & sprinkling of roasted jeera)

KHASTA ALOO TIKKI

(Shallow fried crispy potato patty served with mint & soya chutney)

PAO BHAJJI

(A spicy curry of mix vegetables cooked in a special blend of spices, served with soft butter bun)

MATAR PATILA CHAAT



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Vegetarian Snacks

[PASS AROUND SNACKS, CHOOSE ANY EIGHT]

Indian

PANEER JOSHILA TIKKA

(Chunks of cottage cheese marinated with homemade spices, grilled to perfection over charcoal)

TANDOORI BHARWAN ALOO

(Barrel shaped potato stuffed with cottage cheese & nuts and grilled to perfection over charcoal)

HARA BHARRA KEBAB

(Mashed potato blended with green peas, seasoned & fried served freshly prepared mint chutney)

DAHI KE SHOLEY

(Our own speciality of hung curd and red & yellow bell peppers rolled in freshly baked breads)

SHAMMI KEBAB

Chinese

CHILLI PANEER

(Popular Indo-Chinese dish where cubes of Crispy Paneer are tossed with spicy tangy sauce)

VEG SALT & PEPPER

(Assorted vegetables batter fried, tossed with bell peppers & onion)

HONEY CHILLI POTATO

(Potato fingers fried and tossed with honey & schezwan sauce)

DRY MANCHURIAN

(Fried veggie balls in a spicy, sweet & tangy sauce)

DRAGON SPRING ROLL

Thin Crust Pizza Live

(Italian origin consisting of a flattered disk of bread sough topped with combination of olive oil, oregano, tomato, mozzarella cheese, English vegetables

OR

South Indian

DOSA | IDLI | VADA | SAMBHAR | CHUTNEY

Soup Station

[CHOOSE ANY TWO]

**VEGETABLE SWEET CORN SOUP | VEGETABLE HOT & SOUR
CREAM OF TOMATO | VEG MANCHOW
TAMATER DHANIYE KA SHORBA**

Curd Station

[CHOOSE ANY TWO]

**MIXED VEG RAITA | PINEAPPLE RAITA | BOONDI RAITA
PLAIN CURD**

Salad Station

**GARDEN FRESH SALAD | CHANA CHAAT | CORN SALAD
KACHUMBER SALAD | COLESLAW | RUSSIAN SALAD
KHIMCHI SALAD | BEAN SPROUT SALAD**

Main Course

[CHOOSE ANY EIGHT]

KADHAI PANEER

(Chunks of cottage in tomato & gravy)

PANEER BUTTER MASALA

(Rich & creamy curry made with cottage cheese, spices, onions, tomatoes, cashew & butter)

KOFTA-E-SHAAN

(Grated cottage cheese dumplings in saffron gravy)

MATAR MUSHROOM

(Matar mushroom is a one pot side dish made with mushrooms, peas, spices and herbs)

MATAR METHI MALAI

HING DHANIYE KE CHAT PATTE ALOO

(Baby potatoes cooked with hing & coriander)

ZANNAT-E-ZAMEEN

(Rooted vegetables thick gravy with Indian herbs & spices)

GOBHI ADRAKI

PALAK CORN

SARSON KA SAAG SEASONAL

DAL GRAND AMBIENCE

(Our signature dal, made in ambience style with little chef hidden spices)

ALOO METHI-SEASONAL

(A north Indian dish of stir fried potatoes with fenugreek leaves, whole & ground spices)

PINDI CHANA

(A traditional recipe from Amritsar that is made using freshly ground cholley masala)



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Rice

[CHOOSE ANY TWO]

TARKARI PARDA BIRYANI

(Veg biryani is irresistible delicacy that makes for a perfect wholesome meal, as its made with rice, spices and veggies)

NAVRATAN PULAO

(Navratan aka Nine-jewels pulao is a dish which comes from ancient royal kitchen of Mughal)

MATAR PULAO

JEERA RICE/STEAMED RICE

Indian Bread

TANDOORI ROTI | NAAN/ BUTTER NAAN | LACHCHA PARANTHA

PUDINA PARANTHA | NAMAK MIRCHI PARANTHA

MISSI ROTI | STUFFED KULCHA

Magic Wok

[CHOOSE ANY TWO]

EXOTIC VEGETABLES IN BLACK BEAN SAUCE

(Exotic vegetables zicchuni, broccoli, bell peppers, mushroom, French beans & carrots are stir fried in black bean sauce)

FIVE SPICE VEG FRIED RICE

(Chinese style rice made with mix vegetables and five spice powders)

VEGETABLE MANCHURIAN (GRAVY)

(Crisp fried vegetables balls are dunked in slightly sweet, sour and hot Manchurian sauce)

VEG HAKKA NOODLES

(A popular Indo Chinese dish stir fried noodles, vegetables & sauce)



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Pasta Counter-Live

FUSSILIAL VERDURE | PENNE ARABITA
CONDIMENTS | GARNISHES | BREADS ON DISPLAY
POK CHOI | OLIVE | BABY CORN | ORIGANO | CHILLI FLAKES

OR

Indian Vegetables on Tawa live

KARELA | BAINGAN | BHINDI | SOYA CHAAP
KAMAL KAKDI | ARBI

Traditional Indian Desserts

[CHOOSE ANY FIVE]

ZAFRANI JALEBI WITH LACHCHEDAR RABRI

(An Indian sweet which is popular all over south Asia served with sweet of thickened sweetened milk filled with layers of clotted cream)

MOONG DAL HALWA

(An amazingly rich & decadent, royal Indian desserts, slow-cooked in milk and khoya, moong dal garnished with chopped nuts)

GAJAR HALWA-SEASONAL

(A traditional dessert made by simmering fresh grated carrots with full fat milk sugar & desi ghee)

PALAK HALWA

(A sweet made from semolina, sugar, clarified butter & spinach)

LANCHA JAMUN

(An indian desserts of fried dough balls that are soaked in a sweet sticky sugar syrup)

Cold Station

SPONGE RASGULLA | RAJ BHOG | KESARIYA PHIRNI
ICE CREAM STATION | KULFI

Tea or Coffee Station