



**THE REGAL - SILVER**

# M E N U

+91 98115 87220 | +91 96433 26480 | +91 98737 71636

  The Royal Imperial Feast



## SOUPS

### **CREAM OF TOMATO**

Smooth and creamy soup with a light tanginess of tomatoes served with buttery crunch croutons.

## SALADS

### **RUSSIAN SALAD**

A wholesome salad made with peas, potatoes, carrots and many other crunch veggies.

### **GREEN SALAD**

All the greens in one platter along with cherry tomatoes drizzled in vinaigrette dressing with delicious crunch of red onion.

### **MACARONI SALAD**

Celery, red pepper, onion and simple creamy mayo-based dressing.

### **PAPAD CHUTNEY ACHAR**

A nostalgic route with pickles, chutney and papad gives a flavourful accompaniment to any food you choose to eat.

## YOGURTS

### **MIX VEG RAITA**

A vegetable raita made from low fat curd, beetroot, cucumber and tomatoes is flavoured with coriander and cumin powder.

## RICE


### **PLAIN RICE**

The goodness of rice and added nutritional value when accompanied with various delicacies.

## SNACKS

### **ACHARI PANEER TIKKA**

Achari Paneer is an Indian cottage cheese curry made using pickling spices.





## CHEESE BALL

A delicious crispy snack made with potato, cheese, herbs and spices.

## CHAAP TIKKA

A delicious vegetarian starter marinated in hung curd and spice is a rich source of protein.

## HONEY CHILLI POTATO

Made with deep-fried potato fingers and coated with tomato chilli sauce, honey and a mixture of garlic, vinegar, salt.

# MAIN COURSE

## ROYAL PANEER

Made with love and warmth, Royal Paneer is a special delicacy made with softer and fluffier paneer with a gravy of cashews and nuts.

## AMRITSARI CHOLE

With the spiciest wholesome flavours of Amritsar, this nutritious delicacy is prepared with whole spices.

## MALAI KOFTA

A delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes.

## IMPERIAL DAL BUKHARA

A classic Punjabi style dal is a special recipe of Royal made with secret ingredients of love and is rich in nutrition.

# LIVE STATIONS

## GOL GAPPE


Panipuri or Puchka or Gol Gappa Different names, one amazing taste.  
The most street food direct in your platter.

## CRISPY ALOO TIKKI

The very dynamic potatoes stuffed with the peas and paneer is served with chole or tamarind chutney.

## CHILLA PANEER ADHRAKI

The very first Indian pancakes with the nutrition of besan or dal is served with paneer toppings.





## DESSERTS

### **MOONG DAL HALWA**

Classic Indian sweet dish made with moong lentils, sugar, ghee and cardamom powder.

### **VANILLA ICECREAM**

Unlike other vanilla is always a go to flavour. Made up of fresh cream this delicacy is served with love.

### **STRAWBERRY ICE CREAM**

Purèed fresh strawberry with cream is served with real strawberry toppings.

## BREADS

### **BUTTER NAAN**

Sifted sieved and served with butter, this Indian flatbread is famous of all.

### **LACHHA PARATHA**

Layers and layers crisped with butter is a popular paratha variant of North Indian Cuisine.

### **TANDOORI ROTI**

Pair this whole wheat flatbread coming out straight from Tandoor with your favourite curry.

### **MISSI ROTI**

A savoury and nutty flavoured flatbread mixed with wheat, besan and Indian Spices.

## BEVERAGES

### **WATER BOTTLE**

### **COFFEE**

### **SOFT DRINKS**





# Wedding Venue

I.P Extension, Patparganj  
Near church, New Delhi - 110092



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✉ [theroyalimperialfeast@gmail.com](mailto:theroyalimperialfeast@gmail.com)

🌐 [theroyalimperialfeast.com](http://theroyalimperialfeast.com)