



**THE ROYALE - PLATINUM**

# M E N U

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  The Royal Imperial Feast



## SOUPS

### CREAM OF TOMATO

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

### SWEET CORN

Prepared with tender corn kernels, spices and herbs is a scrumptious delicacy.

### HOT & SOUR

Hot & Sour soup is a spicy and hot soup made with mixed fresh vegetables, mushrooms, spices and soy sauce.

## SALADS

### RUSSIAN SALAD

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

### SPROUTS SALAD

A healthy bowl of nutrition combining sprouts, cucumber and parsley drizzled in olive oil.

### 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.

### ALOO CHAAT SALAD

Aloo chaat is a tasty street food snack made with crispy fried potato cubes.

### AMERICAN CORN SALAD


Made with fresh corn kernels, sweet tomatoes, flavourful feta cheese and the choicest dressings.

### LACCHA ONION SALAD

Crispy crunchy red onions spiced using mixed herbs with a tanginess of lime.

### 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.

### MINT RAITA

Mint Raita is a refreshing raita made with fresh mint leaves and spices.

### BOONDI RAITA

A North Indian raita variety made with curd and melt-in-mouth boondi.

## RICE

### PLAIN RICE

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

### VEG PULAO

A one pot rice dish made by cooking fragrant basmati rice with aromatic spices and herbs.

## SNACKS

### ACHARI PANEER TIKKA

An Indian cottage cheese curry made using pickling spices.

### DRAGON ROLL

Miniature little veggies filled wraps are crunchy and flavoured with schezuan sauce.

### DAHI KE SHOLEY

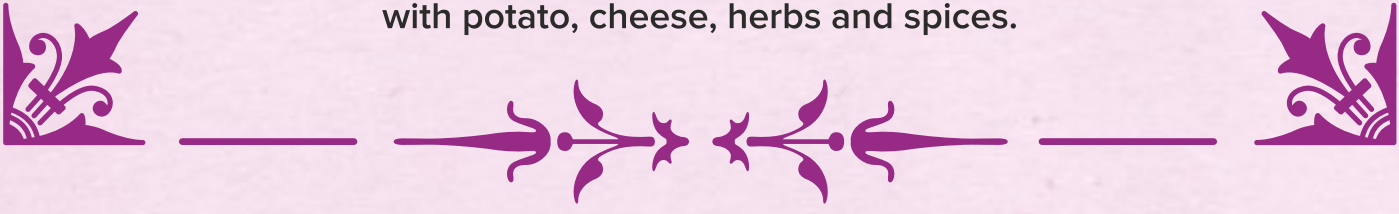
Dahi ke sholay is a crispy bread outside and melt in the mouth creamy filling inside.

### CIGAR ROLL

Made up of bread, sprinkled with chilli flakes. Cigar Rolls are creamy inside and crispy outside.

### CHEESE BALL

Cheese balls are a delicious crispy snack made with potato, cheese, herbs and spices.







### **DRY MANCHURIAN**

An indo Chinese starter starring vegetable balls coated in thick and flavourful sauce.

### **CHAAP TIKKA**

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

### **MUSHROOM TIKKA**

Coated in yogurt baked marinade and roasted until cooked and charred.

### **HONEY CHILLI POTATO**

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

### **TANDOORI MALAI CHAAP**

A North Indian delicacy straight out of tandoor charred in creamy sauces with crunched and crisped veggies.

## 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.

### **PANEER LABABDAR**

Paneer lababdar gravy is made from a spiced tomato and cashew paste that is then sautéed with onions, more spices and herbs, has a lovely tang to it and is full of flavor.

### **AMRITSARI CHOLE**

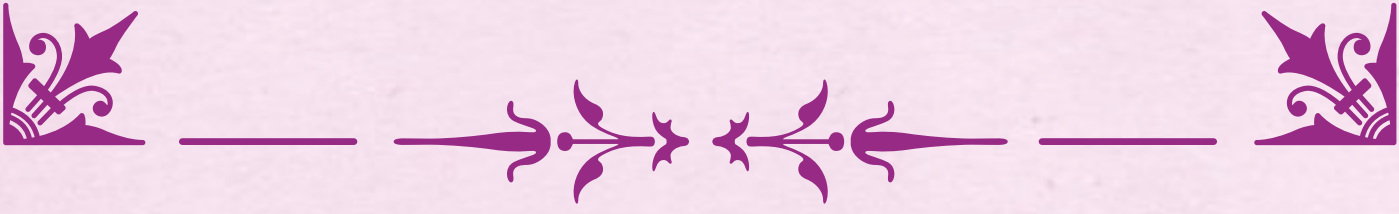
With the spiciest wholesome flavours of Amritsar, this nutritious delicacy is prepared with whole spices.

### **MALAI KOFTA**

Malai Kofta is 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.





### **DAL TADKA**

A tadka of whole spices and secret ingredients is not your everyday dal tadka.

### **MIX VEG**

A healthy curry prepared with assorted vegetables a pure reflection of Indian Cuisine.

### **SINGAPURI NOODLES**

With plenty of curry powder and thin rice noodles Singapore Noodles are one of our go-to dish when we get a craving for Chinese takeout.

### **MANCHURIAN**

It is a tempting appetizer prepared by sautéing vegetable balls in soy, tomato and chili sauces.

## **LIVE STATIONS**

### **GOL GAPPE**

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

### **DAHI BHALLA PAPDI**

Softness of dahi vada with the crunch of papdi in tangy tamarind chutney is full of satiety.

### **CRISPY ALOO TIKKI**

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

### **CHATPATA ALOO CHAAT**

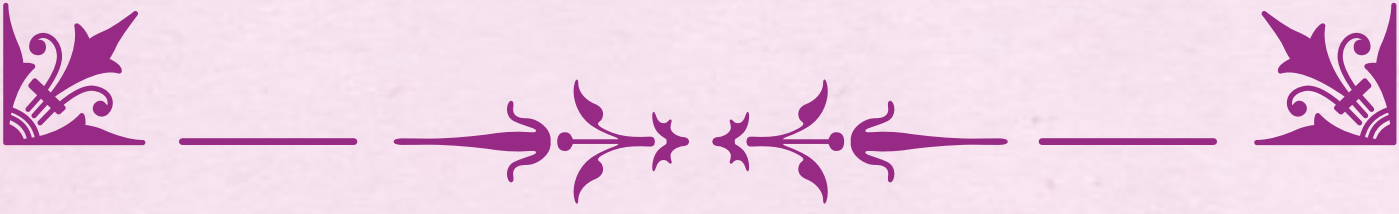
Chatpata Aloo chaat is a popular Indian snack made with potatoes, sweet sour spicy chutneys, sev and coriander leaves.

### **CHILLA PANEER ADHRAKI**

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

### **PAV BHAJI**

The very own Mumbai street food is a combination of mix vegetable gravy served with the fluffiest pav.







## **KULCHE CHOLE**

Assorted vegetable tossed and sauteed in olive oil are grilled with loads and loads of cheese with a crunchy crust.

## **PIZZA**

Pizza flattened disk of bread dough topped with some combination of olive oil, oregano, tomato, olives, mozzarella or other cheese and many other ingredients.

## **PASTA**

Stirred fried veggies tossed in lightly spiced aromatic fresh white or red sauce. Scrumptious Italian dish.

## **DESSERTS**

### **MOONG DAL HALWA**

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

### **NANO JALEBI WITH RABRI**

The sweet cranches dipped in sugar syrup with a dollop of rabri poured over the twisty dessert.

### **STUFFED GULAB JAMUN**

The softest melt-in-the-mouth delicacy is stuffed with caramelized dry fruits.

### **RASMALAI**

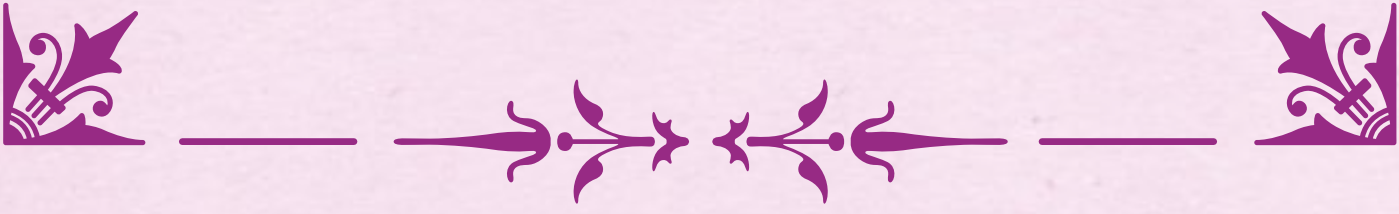
A dessert originating from Bengal Straight into your Platter are cottage cheese balls dipped in thickened milk.

### **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.

### **TAWA ROTI**

A perfectly palatable and softer tawa roti for the heavenly homemade feels.

### **STUFFED NAAN**

The flavourful filling of potatoes, green beans and onions, garnished with cilantro is an Indian rock star bread served with love.



## BEVERAGES

### **WATER BOTTLE**

### **COFFEE**

### **SOFT DRINKS**



## MOCKTAILS

### **MANGO MULE**

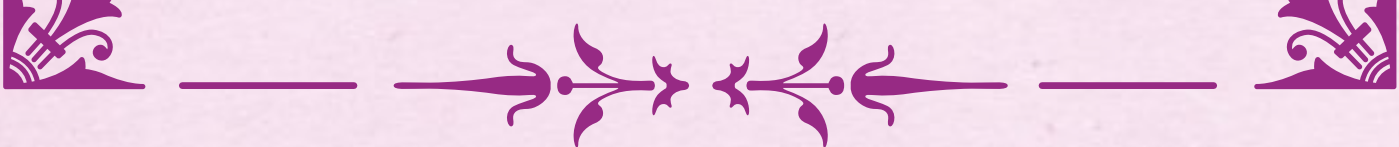
Infused with the tropical taste of Mango, warming ginger ale and zingy lime is a refreshing go-to-mocktail.

### **VIRGIN MARRY**

A unique intermingling taste of tomato juice and Worcestershire sauce with a dash of lemon and pepper is an all-time mocktail to have.

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Intermingling taste of tomato juice and worcestershire sauce with a dash of lemon and pepper.







## **BLUE LAGOON**

The mouth-watering blue curacao syrup mixed with lime and lemon wedges is topped with sparkling water.

## **STRAWBERRY**

This Strawberry Mocktail is packed with fresh strawberries, fresh mint, and fresh limes.

## **FRUIT PUNCH**

Goodness of oranges, wholesomeness of pineapple is mixed with cranberry juice and topped with ginger ale.

## **MOJITO**

### **VIRGIN MOJITO**

A forever refreshing luscious mocktail with real zest of lemon served with sparkling water.

### **WATERMELON MOJITO**

Fresh watermelon muddled with real mint leaves topped with lemon juice.

## **SHAKES**

### **COLD COFFEE**

### **STRAWBERRY**

### **VANILA**

### **BUTTERSCOTCH**

### **CHOCOLATE**

## **FRESH FRUITS**

**4 KINDS OF INDIAN FRUITS AS PER SEASONAL AVAILABILITY**

**4 KINDS OF ASSORTED FRUITS AS PER SEASONAL AVAILABILITY**







# *Wedding Venue*

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