Vegetarian Menu I

Salads
Chickpeas salad, taco’s salad
Greek salad, Hawaiian chicken salad
Gado gado, tomato and mozzarella salad
Caesar’s salad, tree bean salad
Papaya salad, better gout salad, nicoise salad

Salad bar
Tomato, lettuce, cucumber, carrot
Dressing (thousand herbs, lemon vinaigrette, balsamic dressing)

Soup
Creamy vegetable with condiments

Main course
Paneer palack
Vegetable Biryani
Potato mutter
Eggplant Parmigiana
Work fried noodles with shrimps
Sealed vegetable patties with mint sauce
Chicken tofu chop soy

Dessert
Fresh fruits cut
Coconut rice pudding, strawberry marquise
Sago, vermicelli in milk
Chocolate mousse, semolina pudding
Exotic fruits parfait
Vegetarian Menu II

Salads
Lady finger salad
Bitter gout salad, beetroot salad
Fruits chaat, channa chaat
Indian pickles, hummus, taboulet, oriental salad

Soup
Lentils soup with condiments

Hot snack
Samosa vegetable

Main course
Aloo tiki
Vegetable biryani with raita sauce
Paneer in tomato curry gravy
Vegetable jalfrezi
Gobi mutter masala
Plan rice, coriander rice
Dhal takda
Vegetable Manchurian
Assorted Indian breads (naan, pharatha)

Dessert
Rasmalay, strawberry cake
Gilabi, chocolate cake, vanilla temptation, profiteroles
Goulab jamun, carrot brownies
Fresh fruits salad, Um ali, rice pudding, mouhalabia
Assorted French pastries sago with coconut