



ANMOL OCCASIONS

Menu

Vegetarian





Breakfast Collection



Plain Paratha

Golden, flaky flatbread finished with rich butter.

Aloo Paratha

Stuffed with spiced potatoes, pan-fried to perfection.

Aloo Methi Paratha

Earthy fenugreek and potato blend in a crisp paratha.

Mixed Pakora

Assorted vegetables dipped in spiced gram flour, fried crisp.

Gobi Pakora

Lightly spiced cauliflower fritters with a delicate crunch.

Paneer Pakora

Soft paneer encased in a golden, spiced batter.

Aloo Tikki

Crisp potato patties with a warm, aromatic filling.

Accompaniments

Fresh chutneys, traditional achar, creamy dahi, and butter.

Paneer Spring Rolls

Delicate rolls filled with seasoned paneer and vegetables.

Mithai Selection

A refined assortment of classic sweets including burfi varieties, gajrela, and gulab jamun.

Beverages

Premium selection of chai, coffee, lassi variations, fresh juices, and soft drinks.





Vegetarian Canapés



Gol Gappe

Crisp shells filled with tangy, spiced water.

Samosa Chaat

Crushed samosas layered with rich chutneys and yogurt.

Tikki Burger

A gourmet twist on a classic potato patty sandwich.

Paneer Pakora

Soft paneer fritters with a golden finish.

Fruit Cups

Fresh, seasonal fruits elegantly presented.

Soya Tikka

Marinated soya pieces grilled to smoky perfection.

Papri Chaat

A vibrant medley of crunch, yogurt, and chutneys.

Aloo Tikki Chaat

Spiced potato patties elevated with sweet and tangy toppings.

Vegetable Pakora

Light, crispy bites of seasonal vegetables.

Masala Chips

Crispy fries tossed in bold, aromatic spices.

Cocktail Samosa & Spring Rolls

Miniature bites, perfectly crisp and flavourful.





Vegetarian Starters



Samosa

Classic pastry filled with spiced potatoes.

Spring Rolls

Crisp rolls with a savoury vegetable filling.

Aloo Tikki

Golden potato patties with rich seasoning.

Paneer Pakora

Soft paneer in a light, crisp batter.

Hara Bhara Kebab

Spinach and herb-infused patties.

Sholey

Bold, spiced chickpea preparation.

Chilli Paneer

Indo-Chinese favourite with vibrant flavours.

Plain Chips

Classic crispy fries with a light finish.

Masala Chips

Fries tossed in aromatic spices.

Noodles

Stir-fried with rich, savoury sauces.

Manchurian

Indo-Chinese vegetable dumplings in a flavourful sauce.

Dahi Bhalla

Soft lentil dumplings in creamy yogurt.

Paneer Manchurian

Paneer in a tangy Indo-Chinese glaze.

Mogo Chips

Crispy cassava fries with a unique texture.

Soya Chicken Tikka

Plant-based tikka with bold marinade flavours.



Vegetarian Mains



Saag

Slow-cooked mustard greens with deep, rustic flavour.

Dal Makhni

Creamy black lentils simmered to perfection.

Aloo Baingan

Aubergine and potato in a comforting curry.

Karela

Bitter gourd prepared with bold spices for a distinctive, rich flavour.

Masar Dal

Red lentils with a smooth, hearty texture.

Shahi Paneer

Paneer in a rich, royal cream sauce.

Palak Paneer

Spinach and paneer in a silky blend.

Aloo Palak

Potatoes folded into rich spinach.

Mixed Vegetables

Seasonal vegetables in a rich, spiced gravy.

Aloo Gobi

Potatoes and cauliflower with traditional spices.

Tinde

Tender apple gourds delicately spiced for a light, refined dish.

Bhindi

Okra sautéed with aromatic spices, offering a perfectly balanced texture.

Vegetable Kofta

Soft dumplings in a luxurious gravy.

Matar Paneer

Paneer and peas in a comforting curry.

Rajma

Kidney beans in a deeply spiced gravy.





Sundries

Roti/Naan/Bhatoore/Makki di Roti/Puri

Freshly baked breads to complement every dish.

Rice Selection

Plain, jeera, pilau, or mixed vegetable rice.

Dahi Range

Plain yogurt, boondi dahi, dahi raita or classic boondi dahi



Desserts

Gulab Jamun

Soft, syrup-soaked dumplings.

Ras Malai

Delicate cheese patties in sweetened milk.

Gajrela

Slow-cooked carrot dessert with richness.

Brownies

Decadent chocolate indulgence.

Kulfi

Traditional, dense Indian ice cream.

Kheer (Rice/Coconut)

Creamy, aromatic pudding.

Jarda Rice

Fragrant, sweet rice infused with saffron, finished in a vibrant golden-yellow hue for a visually rich and indulgent presentation.

Semiya

Vermicelli dessert with subtle sweetness.

Ice Cream/Fresh Fruit

Light and refreshing options.

Live Dessert & Tea Stations

Available on request for a bespoke experience.

