



**SURYA
GRAND
DWARKA**



Diamond Menu



• **BANQUETS • PARTY LAWN**
• **CATERER**

Reference



DIAMOND MENU

SOFT DRINKS

COLA, LIMCA, ORANGE

Sugar syrup clarification the mixture of sugar flavouring, essence and water

MOCKTAIL

VIRGIN MOJITO

WATERMELON MOJITO

BLACK CURRENT

STRAWBERRY DELIGHT

SHAKES

STRAWBERRY

This strawberry shake is made with both fresh strawberries and strawberry ice cream, blended with milk, sugar and ice.

VANILLA

Vanilla milkshake is a smooth and creamy concoction of vanilla ice cream & milk

CHOCOLATE

Delicious chocolate milkshake with cocoa powder, milk and sugar

JUICES

ORANGE JUICE

Orange juice is a liquid extract of the orange tree fruit, produced by squeezing or reaming oranges

MIX JUICE

Mixed fruit juice is a fresh juice made by blending different fruits such as - pineapple, grapes, orange, strawberry & apple together

SOUP

VEG. SWEET CORN SOUP

Sweet corn soup is an easy and delicious soup made from fresh American sweet corn, scallions, herbs and spices

TOMATO SOUP

Garnish the cream of tomato soup with fresh cream and serve hot with bread croutons

MINERAL WATER BOTTLE

COFFEE

Coffee is a beverage brewed from roasted coffee beans

Diamond Menu





DIAMOND MENU

GRILLED

ALOO MOTIYAN NAZAKAT

Stuffed potato barrels marinated in spicy yogurt and baked in oven

PANEER TIKKA ACHARI

Delicious starter made with soft cottage cheese / paneer which is marinated in an achari masala

PANEER TIKKA MALAI

Made from cottage cheese (paneer) cubes marinated with yogurt, cream, spices, herbs.

SOYA CHAAP ACHARI

Achari Soya Chaap is a tangy revelation, delivering an explosion of flavors

SOYA CHAAP MALAI

Soya, hung curd, amul cheese served with mint sauce

VEG. SEEKH KABAB

Mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices.

MUSHROOM TIKKA

Marinating mushrooms with spices, herbs & yogurt, later grilled to perfection

CHINESE

VEG. MANCHURIAN DRY

Veg. manchurian is an indo-chinese dish made of deep fried mixed vegetable

CHILLI HONEY POTATO

Crisp outside and soft inside, fried potato fingers cooked in chinese style with soya sauce, onion

VEG. SPRING ROLL

Crispy fried pancakes filled with vegetables & served with hot garlic sauce

CHILLI PANEER

Deep fried cottage cheese morsel tossed with tangy chinese sauce

CHILLI MUSHROOM

Delicious combination of crispy fried mushrooms and a savory, spicy sauce.

FRENCH FRIES

Deep fried potato slices served with tomato sauce

CHILLI GOBHI

This starter recipe made with cauliflower, capsicum & onions tossed in sauce

CRISPY POTATO

These potatoes are full of flavor and crunch

SESAME ROLLS

Sesame Seed Dinner Rolls are crispy on the outside and tender on the inside

INDIAN

STUFF COCKTAIL SAMOSA

Samosa stuffed with mixed vegetable with an unusual extra crispy covering

VERMICELLI ROLLS

This spring rolls are filled with vegetables, herbs and noodles

DAHI KABAB

Dahi kabab made with yogurt, spices, herbs and paneer

VEG. CUTLET

Crisp, tender patties made with mix vegetables, spices, herbs, breadcrumbs

COCKTAIL MINI PIZZA

Pizza sauce top with capsicum, onion, tomato, sweet corn, jalapeno and olives



Diamond Menu



DIAMOND MENU

KHOMCHA

GOL GAPPE

Atta & suji pani puri / aloo aur choley ka mixture / saunth / three types of water

BHALLA PAPRI

Dahi bhalla with sweet curd topped with saffron, saunth, adark ka laccha or anar pudine ki chatni

TIKKI

Shallow fried potato patties filling of paneer, dal & mutter with spicy masala & chatni

STUFF PANEER CHILLA

Crushed soaked moong dal & paneer cooked in desi ghee & khoya

PAV BHAJI

Pav bhaji - a spicy curry of mixed vegetables cooked in a special blend of spices and served with soft buttered pav

ALOO MATAR CHAAT

Aloo matar chaat is lip-smacking street food from northern India

FRESH FRUIT COUNTER

5 INDIAN FRUITS

+

5 IMPORTED FRUITS

SALAD

PANEER PINEAPPLE SALAD

Dices of cottage cheese and pineapple topping with chef's special spices

GARDEN GREEN SALAD

Seasonal fresh garden vegetable sliced served with dressing of your choice

ALOO CHANA CHAAT

Dices of potatoes done with onion, tomato and chaat masala

KACHUMBAR SALAD

Dices of cucumber, onions, tomato & chillies dressed with salt, pepper seasoning & fresh lime juice

MACARONI SALAD

Italian macaroni served with cream sauce

LACCHHA ONION

Thinly sliced onion rings lemon, green chilli with cilantro

SIRKA ONION

Vinegar soaked shelled button onions

RUSSIAN SALAD

Russian salad is healthy, wholesome salad made with peas, carrots, potatoes, capsicum, french beans and eggless mayonnaise.

BEANS SALAD

Assorted sprout lentil mix with indian veggies and spices

COLESLAW

Coleslaw recipe is a classic summer side dish! Made with crisp cabbage, carrots, and a tangy, creamy dressing

Diamond Menu





DIAMOND MENU

MAIN COURSE

PANEER BUTTER MASALA

Paneer butter masala is the most liked dish. A remarkable creamy, light sweet cheese dish cooked in gravy in tomato cashew

KADAI PANEER

Kadai Paneer is one of the most popular paneer recipes. Paneer and bell peppers are cooked with freshly ground masala

SOYA CHAAP MASALA

Soya chaap masala is a popular dish in north india, made form distinctive tomato and creamy gravy

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.

MIX VEGETABLE

Mixture of assorted garden green vegetables cooked with dry spices

DAL MAKHANI

A delicacy made by a black lentils cooked on light slaw for overnight and cooked in tomato, onion paste, enriched with fresh cream and topped with butter

DUM ALOO KASHMIRI

Baby potatoes cooked in spicy creamy gravy

MATAR MUSHROOM LABABDAR

A creamy and spicy curry or north indian gravy recipe prepared mainly with green peas and mushrooms

DESI RASOI

AMRITSARI CHOLE WITH KULCHE

Boiled white chickpeas slowly simmered with onion, tomato and spices

KADHI PAKORA WITH BOILED RICE

Tangy and flavorful Punjabi Kadhi Pakora has deep fried pakoras (fritters) dunked in a tangy yogurt based curry!

DAL TADKA WITH TAWA PHULKA

This dal tadka features three types of dal mixed with a spicy tomato gravy and a tadka

CHINESE

VEG. MANCHURIAN IN GRAVY

Vegetable ball cooked with chooped onion, garlic, coriander & hint of green chillies in ginger soya gravy

VEG. HAKKA NOODELS

The purple cabbage, the multi colored bell peppers, beans and spring onions came together to make this beautiful dish

FRIED RICE

This recipe is made with a hearty mix of fresh veggies, green onions, seasonings and spices for an incredibly flavorful fried rice dish



Diamond Menu



DIAMOND MENU

PASTA STATION

LIVE PASTA COUNTER

Pasta with different type of sauces accompanied by an exotic display of imported herbs and spices

Pasta Penne
Pasta Farfalle
Pasta Fussily

SAUCES

Napolitana
Cream White
Bar-be-que Sauce

VEGETABLES

Broccoli
Baby Corn
French Bean
Snow Reas
Mushroom
Olives

HERBS

Rosemary, Thyme, Basil

RICE

HYDERABADI VEG. BIRYANI

Vegetable biryhani-fragrant basmati rice cooked with spices, herbs and vegetable

BOILED RICE

Rice is cooked by boiling or steaming

BREAD

TANDOORI NAAN

Fine wheat clay oven bread

BUTTER NAAN

Butter glazed fine wheat flour bread

STUFFED NAAN

Soft and thin naan stuffed with a flavorful filling of potatoes

TANDOORI ROTI

Whole wheat clay oven bread

BUTTER ROTI

Whole wheat clay oven bread with butter

TAWA ROTI

Tawa roti is a type of Indian flat bread fried crisp on a traditional iron girdle called tawa

MISSI ROTI

Gram flour & dry herb oven bread

LACHHA PARATHA

Butter glazed whole wheat flour layered bread

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DIAMOND MENU

YOGHURTS

DAHI BHALLA

Dahi bhalla with sweet curd topped with saffron, saunth, adark ka laccha or anar pudine ki chatni

SAUNTH CHATNI

Authentic sweet and tangy tamarind chatni with soaked tamarindor imli blended with salt, sugar and spices

MIX VEG. RAITA

Fresh veggies like potatoes, blanched french beans, steamed cauliflower or broccoli, cooked corn kernels or cabbage and add them to the yoghurt

PINEAPPLE RAITA

Pineapple pieces along with sugar, salt and the pineapple syrup. Mix well garnish with cilantro leaves and serve cold

ACHAAR

Made from a variety of vegetables and fruits. Preserved in brine, vinegar or edible oils along with various Indian cold

PAPAD

Urad Dal Papad, Moong Dal Papad, Kurkure Papad

CHATNI

Meethi Chatni - Kela Angoor ki Chatni

MEETHA

KESARI JALEBI WITH RABRI

STAFF GULAB JAMUN

ANGOORI RASMALAI

SHAHI TUKDA

MOONG DAL HALWA / GAJAR KA HALWA (Seasonal)

ROSE KHEER / MANGO KHEER (Seasonal)

TILLA KULFI

KESAR PISTA

PAAN

ICE CREAM

Vanilla, Strawberry, Chocolate & Butterscoth

CORKAGE

@ 500/- Per Bottle

NOTE





SURYA GRAND DWARKA

- BANQUETS
- PARTY LAWN
- CATERER



Your Event Our Passion



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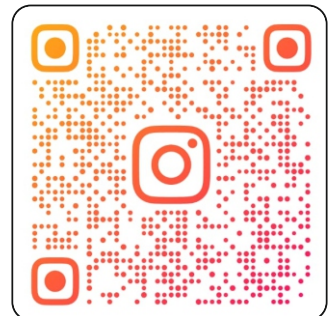
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www.suryagrand.com



Suryagrand07@gmail.com