

# Elite Menu



3100.00



HOTEL  
MARITON  
\* \* \* \* \*

MARITON HOTEL  
JALANDHAR



# Beverage Section

A COMPLETE BAR STOCKED UP WITH

CANNED SOFT BEVERAGES  
SODA  
CANNED ASSORTED JUICES  
JALJEERA  
FRESH LIME SODA  
BOTTLED WATER

## Mocktail Counter


## Coffee Counter

Cappuccino  
Café Latte  
Espresso  
Mochaccino

## Tit Bits Near The Bar

NACHOS  
LAYS  
MASALA PEANUT  
CRACKERS  
CRUDITE SALAD

Cocktail & Liquor is on guest expense  
served after proper License is taken





# Starters on Rotation

■ NON VEGETARIAN

## MURG KESAR KALI MIRCH TIKKA

(Succulent chicken kebabs flavoured with saffron and cooked on char)

## MURG ANGAR BEDKI

(Tender chicken pieces completely coated in a secret Angara marinade cooked in charcoal)

## MUTTON GILAFI SEEKH KEBAB

(Mughlai delicacy prepared with minced Lamb and a blend of spices Cooked In Charcoal)

## ZADE CHICKEN

(Fried Chicken chunks tossed in spinach sauce)

## DICED CHICKEN IN FIVE SPICE


(Thinly sliced chicken breasts shallow friend with Chinese five spice)

## GOLDEN FRIED CHICKEN

(Crispy fried chicken cooks to a golden brown. The chicken inside of the crust is moist and tender with a pleasant spicy tang. )

## SPICY MEAT BALLS

(Minced mutton meat balls tossed in hot garlic sauce )





# Starters on Rotation

■ VEGETARIAN

## PANEER TIKKA ZAFRANI

(Kebabs of fresh cottage cheese with Saffron flavour skewered with green peppers, onion, tomato cooked on Char grill )

## MUSHROOM MALAI TIKKA

(Mushroom marinated with hung curd and spices roast and served with Mint Sauce )

## MALAI BROCCOLI TIKKA

(Florets of broccoli marinated with hung curd, cheddar and authentic herbs & spices roast on a charcoal grill)

## CRISPY HONEY CHILLY BABYCORN

(Wok tossed baby corn served with Hot garlic Sauce)

## CRISPY TANGY VEGETABLES

(All oriental veggies Crisp fried tossed served with Tangy Sauce)

## DRAGON PLUS

(Rolls stuffed with noodles wrap up with fried noodles deep fried)

## CHEESE AND JALAPENO ROLLS

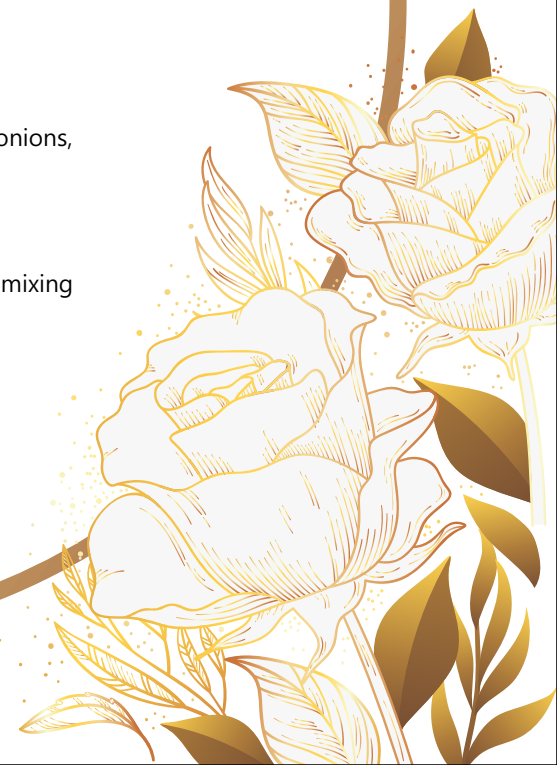
(Wonton sheet stuffed with Cheese and Mexican Jalapeno)

## VEG COCKTAIL KEBAB

(Cocktail sized snack made from bottle gourd, potatoes and onions, with a generous sprinkling of piquant onion masala mixture)

## MASALA FRENCH FRIES

(Crispy spicy Indian style Potato French Fries recipe made by mixing thinly cut potatoes with corn starch & spices)





# Soup

## Khao Soi Soup Counter

■ ■ VEG / NON VEG

Make your perfect soup at our "Khao Soi Soup Counter". Our well trained chef will prepare you clear soup. Top it up with your choice of ingredients from the station.

### INGREDIENTS

■ **NON-VEG**

DICED CHICKEN

CHICKEN HAM

CHOPPED CHICKEN SALAMI

■ **VEG**

MUSHROOM

PANEER

CRISPY NOODLES

RICE NOODLES

CORN

BROCCOLI

DICED VEGETABLES

NOODLES

PLANI RICE





## Salad Bar

FRESH GARDEN GREEN SALAD  
BEAN SPROUT SALAD  
RUSSIAN SALAD  
GREEK SALAD  
MANGOLIAN SALAD  
TOMATO CHEESY SALAD  
KIMCHI SALAD  
POTATOES AND CHICKPEA SALAD  
PEANUT FUSSILY SALAD

## Yogurt Section

DAHI BHALLA WITH THE TOPPING OF SOUTH  
PINEAPPLE RAITA  
ALOO RAITA GREEN CHILLY ( MINT LEAVES)  
BOONDI RAITA  
MIX RAITA  
PLAIN RAITA

SALAD COUNTER COMES WITH COMPLEMENTS  
CHAT PAPRI AT SALAD BAR  
PICKLE SECTION

## Dressings

ITALIAN  
CAESAR  
FRENCH  
SESAME VINEGAR





# Indian Specialties

## MUGHLAI CUISINE

Mughlai cuisine consists of dishes developed in the medieval Indo-Persian cultural centres of the Mughal Empire. It represents a combination of cuisine of the Indian subcontinent with the cooking styles and recipes of Central Asian and Islamic cuisine. Mughlai cuisine is strongly influenced by the Turkish cuisine of Central Asia, the region where the early Mughal emperors originally hailed from, and it has in turn strongly influenced the regional cuisines of Northern India, Pakistan and Bangladesh. The tastes of Mughlai cuisine vary from extremely mild to spicy, and are often associated with a distinctive aroma and the taste of ground and whole spices.

### CHICKEN JAHANGIRI

(Chicken Jahangiri is an amazing Mughlai recipe, made famous by Old Dlehi's KARIM's Restaurant, is made with ginger-garlic paste, tikka masala, yoghurt and fresh cream.

### PANEER NOORANI

(Paneer Noorani, easy luscious mildly spiced restaurant favourite curry made with paneer, spices and cashew powder)

### SABZ KI SHAHI HANDI

(A traditional Hyderabad style dish with healthy mixed vegetable curry with some greens thrown in)

### MASALA KUM KUM

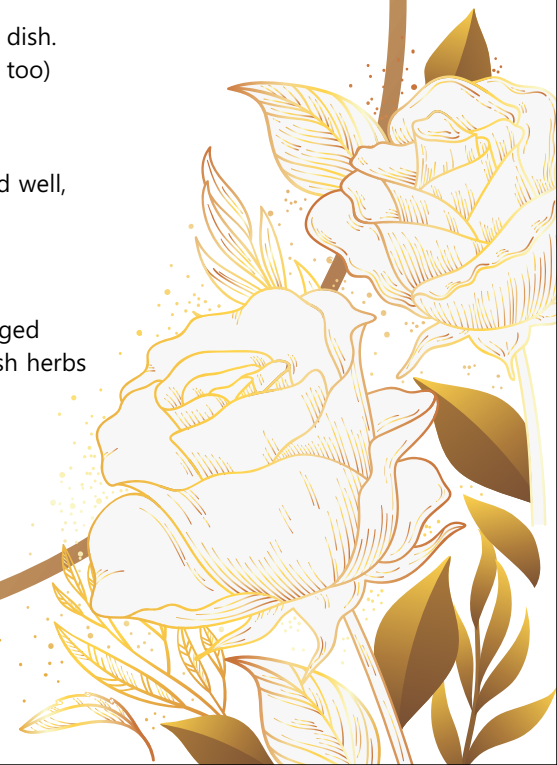
(This Shahi Mushroom is a perfect combo of a cozy + festive dish. Cooked in red curry which is little spicy, but sweet and tangy too)

### DAAL MUGHLAI

(Cooked Toovar and chana daal, tomatoes and turmeric mixed well, before a tadka of garlic, ginger and jeera)

### VEG DUM BIRYANI

Vegetable Dum Biryani flavourful and delicious best quality aged basmati rice, premium quality spices, Masala Powder, and fresh herbs





# Indian Specialties

## PUNJABI CUISINE

### CHICKEN LABABDAAR

(Pre-cooked chicken in a tomato and cream gravy, chicken lababdar is a delightful treat with succulent chicken chunks)

### RARA GHOST PUNJABI

(Mutton Rara is a very unique mutton recipe as it combines the mutton pieces along with the mutton keema or Gosht mince in it cooked in different rich spices.)

### PANEER BUTTER MASALA

(Paneer Butter Masala is a creamy and mildly sweet gravy made with butter, tomatoes, cashews, spices and paneer)

### KEEMA NUTRI MASALA

(Vegetarian keema recipe made with soya and peas and masalas like red chilli powder, coriander powder and garam masala )

### BHINDI MASALA

(Bhindi masala is a healthy dish made of okra, spices, onions & tomatoes)

### DAL MAKHANI

(North Indian Punjabi cuisine made with Whole Black Lentils and Kidney Beans with spices.

### PALAK CORN

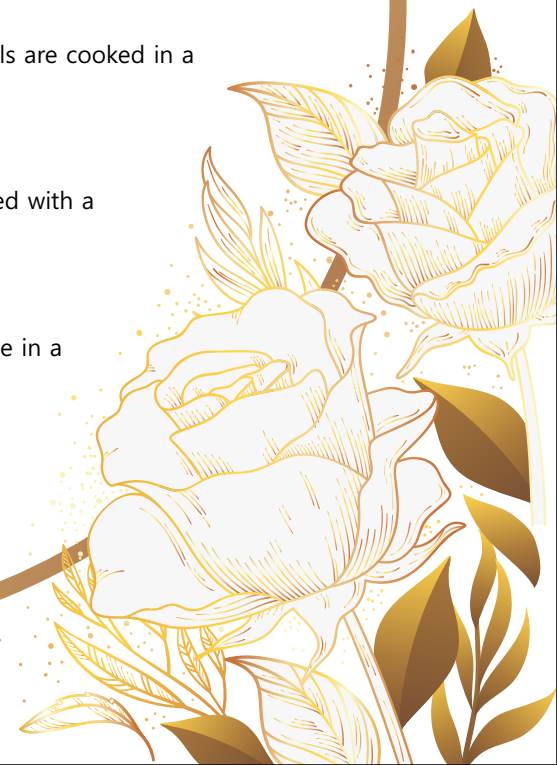
(Palak Corn is a delicious Indian curry where fresh corn kernels are cooked in a spinach gravy )

### MALAI KOFTA

(Indian vegetarian dish in which potato paneer balls are served with a delicious, smooth, rich & creamy gravy)

### METHI MALAI MUTTER

(Methi Matar Malai is a smooth, rich and delicious curry made in a white gravy along with fenugreek, peas, and cashews )







# Breads on Rotation

## **ROTI**

PLAIN  
MISSI  
BISCUIT

## **NAAN**

PLAIN  
BUTTER  
KANDHARI

## **PARANTHA**

PUDINA  
LACHA  
MIRCHI

## **KULCHA**

ONION  
POTATO MIX

# Chinese Cuisine

VEG CHOWMEIN  
STIR FRIED CHINESE GREEN VEGETABLES  
CHICKEN SCHEUEN

VEGETABLE FRIED RICE



# Italian Section

Italian cuisine has a great variety of different ingredients which are commonly used, ranging from fruits, vegetables, sauces, meats, etc. Pasta dishes with use of tomato are spread in all Italy. Italians like their ingredients fresh and subtly seasoned and spiced. In Northern Italy though there are many kinds of stuffed pasta, polenta and risotto are equally popular if not more so. [40] Ligurian ingredients include several types of fish and seafood dishes. Basil (found in pesto), nuts, and olive oil are very common.

In Emilia-Romagna, common ingredients include ham (prosciutto), sausage (cotechino), different sorts of salami, truffles, grana, Parmigiano-Reggiano, and tomatoes (Bolognese sauce or ragù).

## Pasta Live Counter

PENNE  
SPIRAL  
FUSILLI

Accompaniments:

Olive, Basil, Yellow Capsicum, Red Capsicum, Green Capsicum, Mozzarella Cheese, Red Chilly Sauce, Mushroom, Zucchini, American Corn, Baby Corn, Parmesan Cheese.





# Mongolian Cuisine

Prepare your Own Taste at our exclusive Mongolian counter  
with the help of our Kitchen Expertise

Ingredients :

NOODLES  
STEAMED RICE  
DICED VEGETABLES  
RED CAPSICUM  
YELLOW CAPSICUM  
PEANUT

# Lebanese Kitchen

Chicken Shawarma is thinly sliced cuts of Chicken rolled into a  
large piece of flat bread or pita that has been  
steamed or heated.

INSIDE THE PITA, FOODS LIKE HUMUS,  
TAHINI,  
PICKLES,  
VEGETABLES  
FRENCH FRIES ARE ADDED.





# Desserts Section

## **INDIAN DESSERTS**

JALEBI RABRI  
GARAM GULAB JAMUN  
MALPUA  
PISATTO KHEER  
LAUKI AKHROT KI KHEER  
MOONG DAAL KA HALWA  
SUJI KA HALWA

## **WESTERN DESSERTS**

DATE AND ALMOND SLICE WITH ALPENLIBI SAUCE  
FRUIT GATEAUX  
DIPLOMAT PUDDING  
WALNUT BROWNIE  
FRUIT CREAM  
LEMON SOUFLE  
MIX FRUIT TARTS  
CHOCOLATE MOUSSE

## **ICE CREAM**

VANILLA IN HOT CHOCOLATE SAUCE  
MIX FRUIT SPECIAL

