

IN-FLIGHT DINING MENU

ROGANI ROTI - 79/-

Whole Wheat Flour Topped With Rogan

ROOMALI ROTI - 59/-

Thin Bread Like A Handkerchief

MISSI ROTI - 59/-

Spiced Indian Bread With Gram Flour

NAAN - PLAIN/ BUTTER/ GARLIC -45/55/-

ROTI - PLAIN/BUTTER - 35 / 40/-

RAITA

MIX RAITA - 199/-

PINEAPPLE RAITA - 219/-

BOONDI RAITA - 170/-

PLAIN CURD - 140/-

WOK TOSSED

PAN FRIED NOODLES - 369/-

Combination Of Fried Noodles And Vegetables

CHILI PANEER GRAVY - 369/-

Indo Chinese Gravy Based Appetiser
Recipe Made With Deep Fried Cottage Cheese

THAI GREEN CURRY - 369/-

A Vegetable Made With Coconut Milk, green Curry Paste, palm
Sugar, kaffir Lime And Thai Basil
American Choupsey

AMERICAN CHOUPSEY -349/-

Sweet And Sour Preparation Topping On Crispy Noodles

CHILLI GARLIC NOODLES - 349/-

Traditional Yellow Noodles Wok Tossed With Chili Paste, Sliced
Capsicum And Roasted Garlic

MANCHURIAN GRAVY - 349/-

Indo Chinese Gravy Based Appetiser Recipe Made With Deep
Fried Vegetable Balls

STIR FRIED EXOTIC VEGETABLE - 349/-

Indo Chinese Gravy Based Recipe Made With Shitake Mushroom
& Exotic Vegetable

HONG KONG STYLE NOODLES - 319/-

Traditional Yellow Noodles Wok Fried With Spring Onion, Sliced
Carrot And Bell Peppers Veg

VEGETABLE FRIED RICE - 319/-

HAKKA NOODLES - 319/-

KIDS CORNER

BUGS BUNNY CHEESE SANDWICH - 269/-

Cheddar Cheese Melted In Between Grilled White
Or Whole Wheat Bread

JUNIOR'S HOT POT - 219/-

Noodle Soup

CHOCOS SCOOPY-DOO - 219/-

Warm Chocolate Brownie With Vanilla Ice-cream

FRENCH FRY SALTED-219/-

Salted Thin Strip Of Deep Fried Potato

ASSORTED ICE CREAM -169/-

Ask Your Server For Available Flavor's

SWEET SENSATION

CHOCOLATE WALNUT BROWNIE - 229/-

Served With Hot Chocolate And
Scoop Of Vanilla Ice-cream

GULAB JAMUN - 199/-

Golden Fried Cottage Cheese Dumpling Dipped In
Flavored Sugar Syrup

SHAHI TUKDA - 199/-

Mughlai Dessert Made With Fried Bread, thickened
Sweetened Milk, saffron & Nuts

ICE CREAM SPRING ROLLS -199/-

ASSORTED ICE CREAM -199/-

A Great Contrast Of Yin And Yang, featuring Four Bites Of Vanilla
Ice Cream Filled Spring Rolls

PHIRNE -199/-

Reduced Sweetened Milk With Grated Rice, Nuts & Saffron

FROZEN SCOOPS -149/-

Please Ask Your Server For Available Flavor

IN-FLIGHT DINING MENU

PENNE PESTO GENOVESE - 369/-

Pasta With Roasted Garlic, cheese,
Pesto And Cherry Tomato

PENNE COCKTAIL - 369/-

Vegetable Lasagne - Load Of Parmesan,
Mozzarella, Emmental With Fresh Basil, Italian Parsley

LASAGNE PRIVEVIRA - 419/-

Load Of Parmesan, Mozzarella, emmenthal
With Fresh Basil, Italian Parsley

PIZZA

OLD SCHOOL MARGHERITA - 319/-

An All Time Favourite Of Pomodoro, mozzarella
And Basil Chiffonade

SUPER FOOD PIZZA - 349/-

Pizza Topped With Feta Cheese, Broccoli,
Baby Corn And Olives

PIZZA FARM HOUSE - 349/-

Pizza With Lots Of Exotic Vegetables

PANEER TIKKA PIZZA - 369/-

Pizza Topping With Paneer Tikka

CURRIES

PANEER KHUSRO - 419/-

Stuffed Cottage Cheese Roulade, Pomegranate
And Nuts Stuffed Served In Aromatic Rich Gravy

PANEER MIRCHI KA KEEMA - 369/-

House Speciality Grated Cottage Cheese With Chunks
Cooked In Desi Ghee And Fresh Red And Green Chilli (big)

PANEER LABABDAR - 369/-

Cottage Cheese Cooked In Rich Onion
And Tomato Gravy

KADHAI PANEER - 369/-

Cottage Cheese Cooked With Onion And Capsicum

PANEER BUTTER MASALA - 369/-

Cottage Cheese Cooked In Masala Gravy
And Flavoured With Cream

SHAHI PANEER - 369/-

Cottage Cheese Chunks In A Thick
Saffron Infused Tomato Gravy

KHUBANI BHARE KOFTEY - 419/-

Cottage Cheese Dumplings* Stuffed With Apricot
And Simmered In A Royal Blend Of Almonds And

SUBZ JODHPUR - 349/-

Marwadi Style Milange Of Seasonal Vegetables
Cooked In Yoghurt And Dry Red Chillies

KHUMB MASALA PYAZ - 369/-

Button Mushroom Cooked With Onion
Tomato Masala Tossed With Cumin

CHANNA AMRITSARI - 369/-

Chickpea Cooked In Rich Onion
Tomato Gravy In Punjabi Style

SOYA CHAAP MASALA - 349/-

Soya Chaap Cooked In Onion And Tomato Gravy

ALOO GOBHI MASALEDAR - 319/-

Potato And Cauliflower Cooked In Indian Style

DAL KI BAHAR

DAL-E-TERMINAL-C - 419/-

Black Lentil Soaked And Cooked Slowly Overnight,
Finished With Fresh Cream & Butter

MATKEY WALI DAL - 369/-

(CHEF SPL)

HOME STYLE YELLOW DAL TADKA - 369/-

Yellow Lentils* Tempered With Cumin Seeds,
Red Chillies And Tamarind

RICE & BIRYANI

TARKARI BIRYANI - 369/-

Mix Vegetable Cooked With Onion, Curd
And Five Spices Cooked With Basmati Rice

SULTANI KHUSHKA - 369/-

Basmati Rice Cooked In Milk And Ghee

PULAO - 330/-

Jeera/mutter/paneer Cooked With Basmati Rice

BREADS FROM CLAY OVEN

KULCHA - 129/-

With Your Choice Of Filling Of Onion, Paneer Or Aloo

SEASONAL PARATHA - 129/-

Whole Wheat Flour Stuffed
With Seasonal Vegetables

KABALIAN NAAN - 129/-

Refined Flour Bread Made With A
Combination Of Sesame Seeds

LAL MIRCH KA PARATHA - 79/-

Wheat Flour Bread With A Flavoring
Of Red Chilli Powder

IN-FLIGHT DINING MENU

ALOO NAZAKAT - 349

"potato Barrels" Filled With Dry Nuts, Finely Grated Seasoned Potato Cooked In A Clay Oven

NAVRATTAN KABAB - 349

"vegetable Kabab" With A Combination Of Nuts, Vegetables And Griddle Fried

MULTANI PANEER TIKKA - 349

"This slice of paneer stuffed with a mushroom mixture and cooked perfectly in tandoor"

TERMINAL -C KABAB PLATTER - 619

Tandoori Aloo, Kastoori Paneer Tikka Hara Kabab And Dahl Ke Kebab

SOYA MALAI CHAAP - 349

Marinated Soya With Cream, Curd & Cashewnut Cooked In Clay Oven

SOYA MASALA CHAAP - 349

Marinated Soya In Grounded Spices Cooked In Punjabi Style

KHUMB SEEKH PUNJABI STYLE - 369

Roasted Clay Oven Mushroom Stuffed With Khoya Nuts And Cheese Coated With Indian Spices

ACHARI STUFFED CHAAP - 349

Pickled Flavour Stuffed Chaap Cooked In Haryana Style

DIM SUM

CHOICE OF KURKURE, TANDOORI AND GRAVY

PANEER SCHEZWAN DIMSUM

299 / 319 / 349 / 349

STEAMED / FRIED / TANDOORI / GRAVY

MUSHROOM DIMSUM

299 / 319 / 349 / 349

STEAMED / FRIED / TANDOORI / GRAVY

PANEER & CORN DIMSUM

299 / 319 / 349 / 349

STEAMED / FRIED / TANDOORI / GRAVY

SOYA DIMSUM

269 / 319 / 349 / 349

STEAMED / FRIED / TANDOORI / GRAVY

VEGGIE DIMSUM

269 / 299 / 349 / 349

STEAMED / FRIED / TANDOORI / GRAVY

WOK TOSSED

CHILLI PANEER DRY/GRAVY - 349/369/-

TANGY MUSHROOM - 319/-

CRISPY CORN KERNELS - 349/-

CHILLI MUSHROOM DRY/GRAVY - 319/349/-

VEG. MANCHURIAN DRY/ GRAVY - 319/349/-

VEG. SPRING ROLL-319/-

CLASSIC SALT & PEPPER - 299/-

CHILLI SOYA CHAP - 299/-

CRISPY HONEY CHILLY POTATO - 299/-

FROM FAR WEST

GRILLED COTTAGE CHEESE STEAK - 419/-

FALAFAL IN PITA POCKET - 369/-

BAKED CHEESE SOYA CHAAP - 369/-

SAUTE VEGETABLES - 369/-

MEDITARIAN BRUCHETTA - 269/-

TOMATO BRUCHETA - 269/-

MUSHROOM BRUCHETA - 269/-

CHEESE CORN BALLS - 269/-

POTATO WEDGES - 269/-

CIGAR ROLL - 349/-

ITALIAN GALLERIA PASTA

PENNE ARRABIATTA - 349/-

GARLIC, OLIVE OIL, RED CHILI FLAKES AND PARSLEY IN A SPICY ARRABIATTA SAUCE

PENNE ALFREDO - 369/-

PARMESAN CHEESE, MILK, BUTTER AND RICH CREAM

IN-FLIGHT DINING MENU

FROM THE GARDEN

CAESAR SALAD - 269

Ice Berg Lettuce, Crostini,
Roasted Grilled Vegetable

MEDITERRANEAN BEAN SALAD - 269

Made with three types of beans, a delicious
vinaigrette, lots of vegetables and fresh herbs

FATTUSH - 269

Mediterranean fried bread salad that
typically includes lettuce, tomatoes,
cucumbers, radishes and fried pieces of
pita bread

GREEK SALAD - 269

MGreek salad or horiatiki salad is a popular salad in
Greek cuisine generally made with pieces of tomatoes,
cucumbers, onion, feta cheese, and olives and dressed
with salt, pepper, Greek oregano, and olive oil. Common
additions include green bell pepper slices

GREEN SALAD - 199

Fresh Garden Green Salad

WARM BELLIES

MUSHROOM CAPPUCCINO - 269

Wild Mushroom Soup With A Cream Foam

TOM YOM - 269

Thai Soup flavoured with lemon grass, galangal & kaffir Lime.

SWEET CORN - 269

Delicious kernels of corn swirling in a thick luscious soup

MANCHOW - 249

Chopped Assorted vegetable broth flavoured with garlic &
coriander

ROASTED TOMATO SOUP - 219

Tomato Soup Infused With Sweet Basil Leaves

CHITRUMS

LOADED NACHOS - 269

LOADED FRIES - 269

MASALA PEANUT - 199

MASALA PAPAD - 199

ALOO CHANNA CHAAT - 249

CHAKHNA PLATTER - 369

SANDWICH & BURGER

TERMINAL-C CLUB SANDWICH - 319

Triple Layer toasted bread filling with grilled english
vegetable & cheese.

GRILLED COTTAGE CHEESE BROWN BREAD 299

GRILLED MEDITERRANEAN VEGETABLE AND CHEESE - 299

MAKE YOUR OWN SANDWICH - 299

Choice Of Bread, (With Paneer, Coleslaw, with Grill
Vegetable, Choice of Cheese (Mozarella & Process Cheddar)

GRILLED CHILLI CHEESE SANDWICH - 269

JUICY VEGETABLE BURGER - 269

BOMBAY ALOO MASALA CHEESE TOSTIE 269

CHILI CHEESE TOAST ON FRENCH BAGUETTE - 269

MADE IN INDIA SPECIALITY SHURUWAT

DAHI KE KABAB - 349

"yoghurt Pattie" Flavoured With Cardamom Stuffed With
Pomegranate Griddle Fried With Ghee

KASTOORI PANEER TIKKA - 349

"cottage Cheese Steaks" Marinated In Yoghurt, Gram Flour And
Yellow Chillies, Smoked And Cooked In Tandoor

LAYERED PANEER TIKKA - 399

Triple Layer Baked Cottage Cheese

ACHARI PANEER TIKKA - 349

Pickled Flavour Marinated Cottage Cheese

HARA KABAB KEBAB - 349

"spinach Galette" Cooked With Roasted Gram Flour And Pan
Grilled