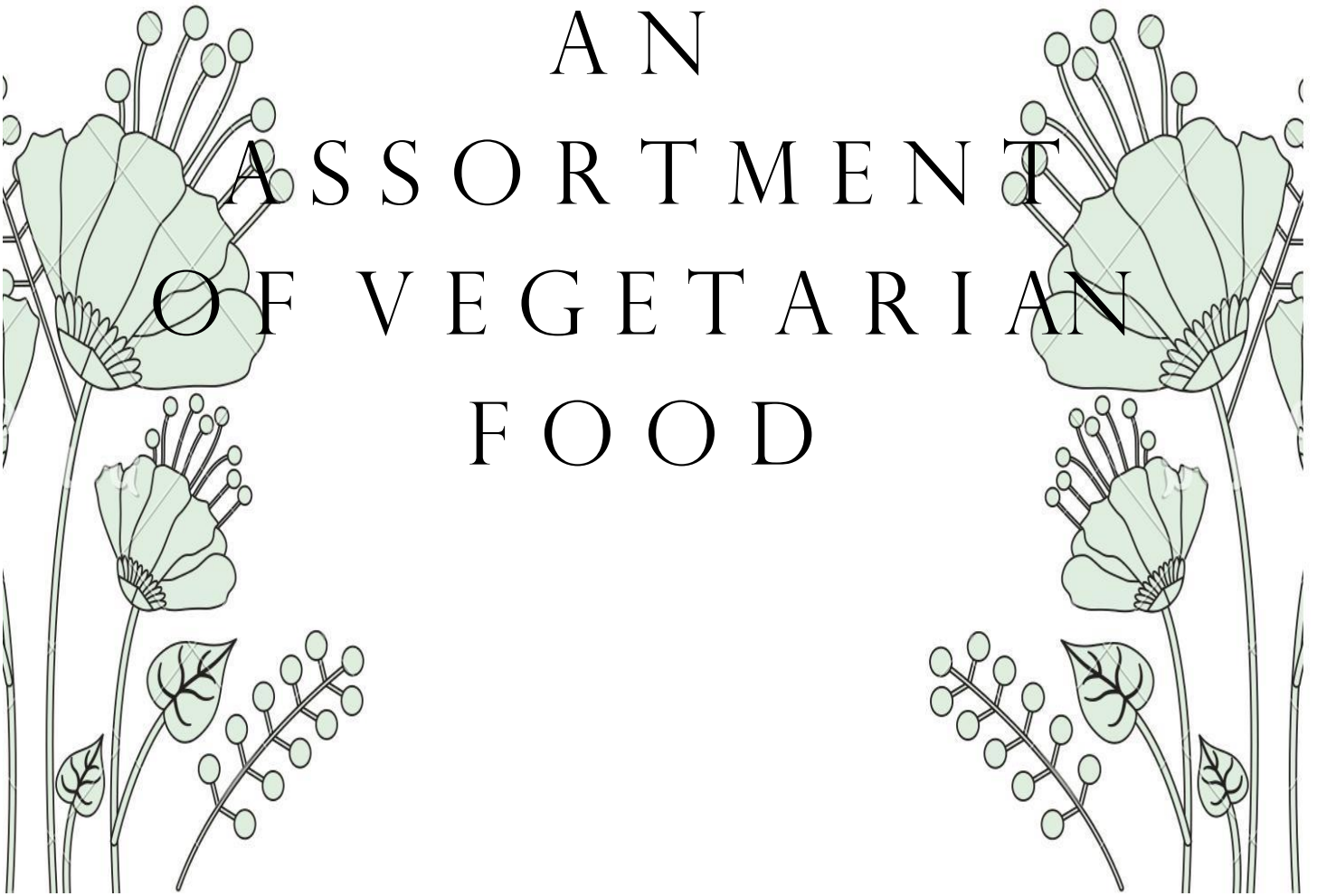




MENU

AN
ASSORTMENT
OF VEGETARIAN
FOOD





CHAAT MENU (CHOOSE ANY 7)

GOL –GAPPA (ATTA, SUJI) 3 TYPES OF WATER

THEY ARE SERVED FILLED WITH CHICKPEAS, POTATOES CUBES AND SPICED AROMATIC WATER

BHALLA PAPRI CHAAT

DAHI BHALLA IS A MOUTH-WATERING CHAAT WITH THE GOODNESS OF DAL, PAPRI, AND YOGHURT.

MINI RAJ KACHORI CHAAT

RAJ KACHORI BASKET FILLED WITH PAPRI, BHALLAS, YOGURT, CHICKPEAS AND MUCH MORE. GARNISHED WITH SOME POMEGRANATE SEEDS

PALAK LACHHA CHAAT

CRISPY PALAK LACHA SERVED WITH ALOO LACHA, CURD & CHATNI.

ALOO TIKKI CHAAT

CHANA DAL STUFFED POTATO PATTICE, PAN-FRIED AND SERVED WITH CHUTNEY.

SPICY TANGY TAWA ALOO CHAAT

CRISP FRIED POTATOES TOSSED ON TAWA AND MIX WITH SPICY MASALA & GREEN CHATNI

PATILAWALA MATRA / KULCHA

SPICY AND TEMPTING YELLOW PEAS WITH FRESHLY CHOPED TOMATO, ONION & GREEN CHILLY SERVED WITH KULCHAS.

DAL KA LADDOO WITH MOOLI LACHHA

DAL KA LADDOO SERVED WITH, FRESHLY GRATED MOOLI, GREEN CHUTNEY & SUPERB MASALA





BANARSI TAMATER KI CHAAT

FRESH TOMATOS CUP STUFFED WITH PANEER MASALA CHOPPED AND SAUTE WITH SPECIAL TOMATO SAUCE AND SERVED WITH BHUJIA & NIMKI

MOONG DAL KA CHILLA

ITS MOONG DAL PANCAKE STUFFED WITH PANEER SERVED HOT WITH 2 TYPES OF CHATNI

HARA PYAJ KA MOONGLET

ITS MOONG DAL UTTAPAM STYLE STUFFED WITH GREEN ONION SERVED HOT WITH 2 TYPES OF CHATNI

KANJI VADA DIFFERENTS TYPES OF PAKORI

YELLOW MUSTARD KANJI WITH A HINT OF ASAFOTIDA SERVED WITH DIFFERENT TYPES OF PAKORI

BOMBAY PAV BHAJI

A MIXTURE OF VARIOUS VEGETABLES ARE BOILED, MASHED AND COOKED WITH A SPICY MASALA AND SERVED WITH BUTTER FRIED PAV.

VADA PAV

THE VADA IS MADE OF A SPICY POTATO FILLING DEEP FRIED IN A GRAM FLOUR BATTER. ALONG WITH HOT AND SPICY GARLIC CHUTNEY, IT IS SERVED INSIDE A SMALL "LADDI PAV".

DHOKLA CHAAT

A NEW AVTAR OF DHOKLA SERVED WITH YOGHURT AND CHUTNEYS.

SHAKARKANDI CHAAT

A TANGY AND SWEET CHAAT MADE WITH SWEET POTATOES MINGLED IN CHAAT MASALA, CHILLIES AND LIME JUICE.





FUSION CHAAT

THAI PAV BHAJI

DELIGHTFUL FUSION RECIPE OF BHAJI WITH MAKHANI FLAVOUR

MEXICAN CHAAT WITH MINI PAV

EXOTIC VEGETABLES LIKE-BELL PEPPER, ZUCCHINI, BROCCOLI, BABY CORN, CARROT, BEANS AND DRY FRUITS SAUTE IN MEXICAN SAUCE & SERVED WITH MINI PAV

CHINESE BHEL CHAAT

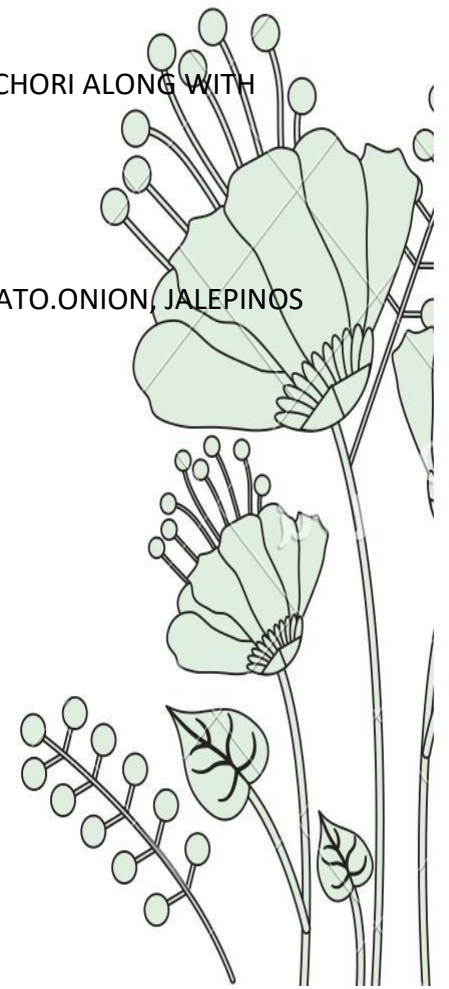
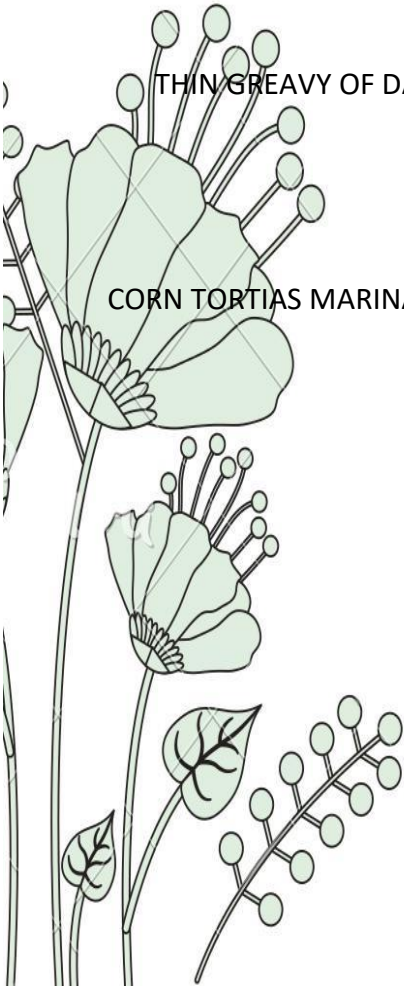
(CHINESE VEGETABLE SAUTÉ-BELL PEPPER, ZUCCHINI, BROCCOLI, BABY CORN, CARROT, BEANS) WITH HONEY GARLIC CHILLY SAUCE & CRISPY NOODLES

BUKHARIA KACHORI

THIN GREAVY OF DAL BUKHARA SERVED WITH CRISPY INDIAN KACHORI ALONG WITH RAJSTHANI SPROUT & VINAIGRETTE ONION.

NACHOS CHAAT

CORN TORTIAS MARINATE WITH MAYONNAISE SAUCE CHOPED TOMATO.ONION, JALEPINOS AND CORIANDER LEAVES





STARTERS (PASS AROUND)

(CHOOSE ANY 15)

PAPAD COATED COTTAGE CHEESE

DEEP FRIED PAPAD COATED COTTAGE CHEESE DUMPLINGS WITH INDIAN SPICES & CONDIMENTS

COCKTAIL DAL VADA WITH LEHSUN KI CHATNI

MADE OF MOONG DAL WITH ONION AND FEW MORE BASIC INGREDIENTS MAKES THIS DELICIOUS VADAS.

JODHPURI MIRCH VADA WITH SPROUT CHAAT

GREEN PEPPERS STUFFED WITH A MASALA ALOO FILLING AND DEEP FRIED AND SERVED WITH SPROUTS

KHAAJA SEV PURI

MOUTH WATERING SEV PURI PREPARE ON KHAAJA

HARA BHARA KABAB

KABABS MADE WITH BLANCHED SPINACH AND HUNG CURD AND STUFFED WITH A CASHEW MIX.

ANJEER AKHROT KE KABAB

FIG, AKHROT, COTTAGE CHEESE BLEND TOGETHER WITH INDIAN SPICES & CONDIMENTS SHALLOW FRIED SERVED WITH MINT CHATNI

VEGETABLE SEEKH KABAB

MADE WITH GRATED BOILED POTATOES, CARROTS PEAS AND DAL

DAHI KE KABAB

DUMPLINGS OF SPICED HUNG YOGHURT DEEPFRIED TO A GOLDEN FINISH





FALDHARI KABAB

PHALDHARI KABAB IS AN INTERESTING MIX OF RAW BANANA, ASSORTMENT OF VEGETABLES AND SPICES WELL KNEADED AND CAN BE EITHER DEEP FRIED OR SHALLOW FRIED

PANEER TIKKA AJWAINI

DICED OF COTTAGE CHEESE MARINATED WITH HANG CURD AND SELECTED INDIAN HERBS AND AJWAIN FLAVOUR

HARYALI PANEER TIKKA

COTTAGE CHEESE + MARINATE WITH SPICY MASALA WITH PUDINA FLAVOUR & CURD SERVE WITH MINT SAUCE & ROASTED ON CHARCOAL

PANEER MALAI TIKKA

DICED OF COTTAGE CHEESE MARINATED IN CASHEW NUT CHEESE & CREAM GRILLED IN CHARCOAL

PANEER TIKKA ACHARI

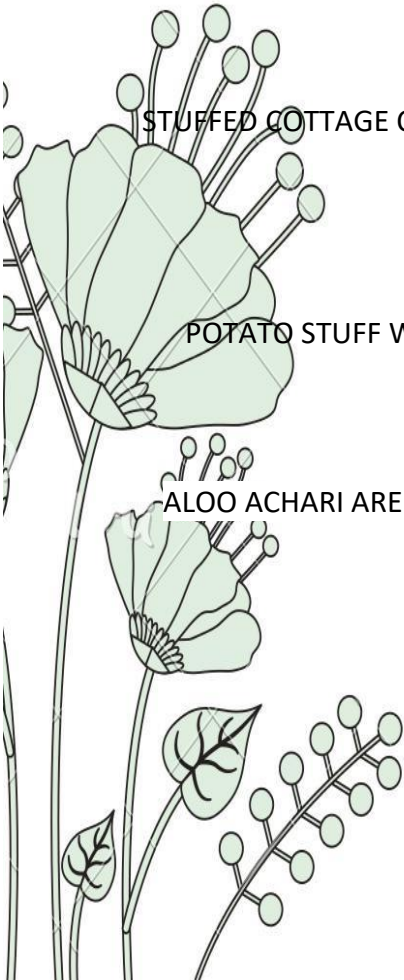
STUFFED COTTAGE CHEESE MARINATED IN CHEESE CREAM & HERBS FLAVOURED WITH PICKLE

TANDOORI STUFFED ALOO

POTATO STUFF WITH COTTAGE CHEESE AND SPICES OR ROASTED ON CHARCOAL

ALOO ACHARI TIKKA

ALOO ACHARI ARE MARINATED IN A SPICED YOGURT MIXTURE AND THEN BAKED IN THE TANDOOR





TANDOORI BROCCOLI

BROCCOLI FLORETS MARINATED IN LEMON GRASS FLAVOURED YOGURT AND BAKED.

AFGHANI SOYA CHAAP

A NUTRITIOUS KABAB MADE WITH SOYA CHAAP MARINATED & GRILLED

TANDOORI MUSHROOMS

THE TANDOORI MUSHROOMS MARINATED IN SPICES AND CURD AND COOKED IN A TANDOOR

COTTAGE CHEESE FINGER WITH ZAATAR SPICE

DEEP FRIED FINGER OF COTTAGE CHEESE MARINATED IN ZAATAR SPICE
SERVED WITH SWEET CHILLY SAUCE

SAVOURY TART OF LEEK & ONION

SAVOURY TARTS FILLED WITH LEEK, ONION, PINE NUTS & CREAM

VEGAN RICE PAPER ROLLS

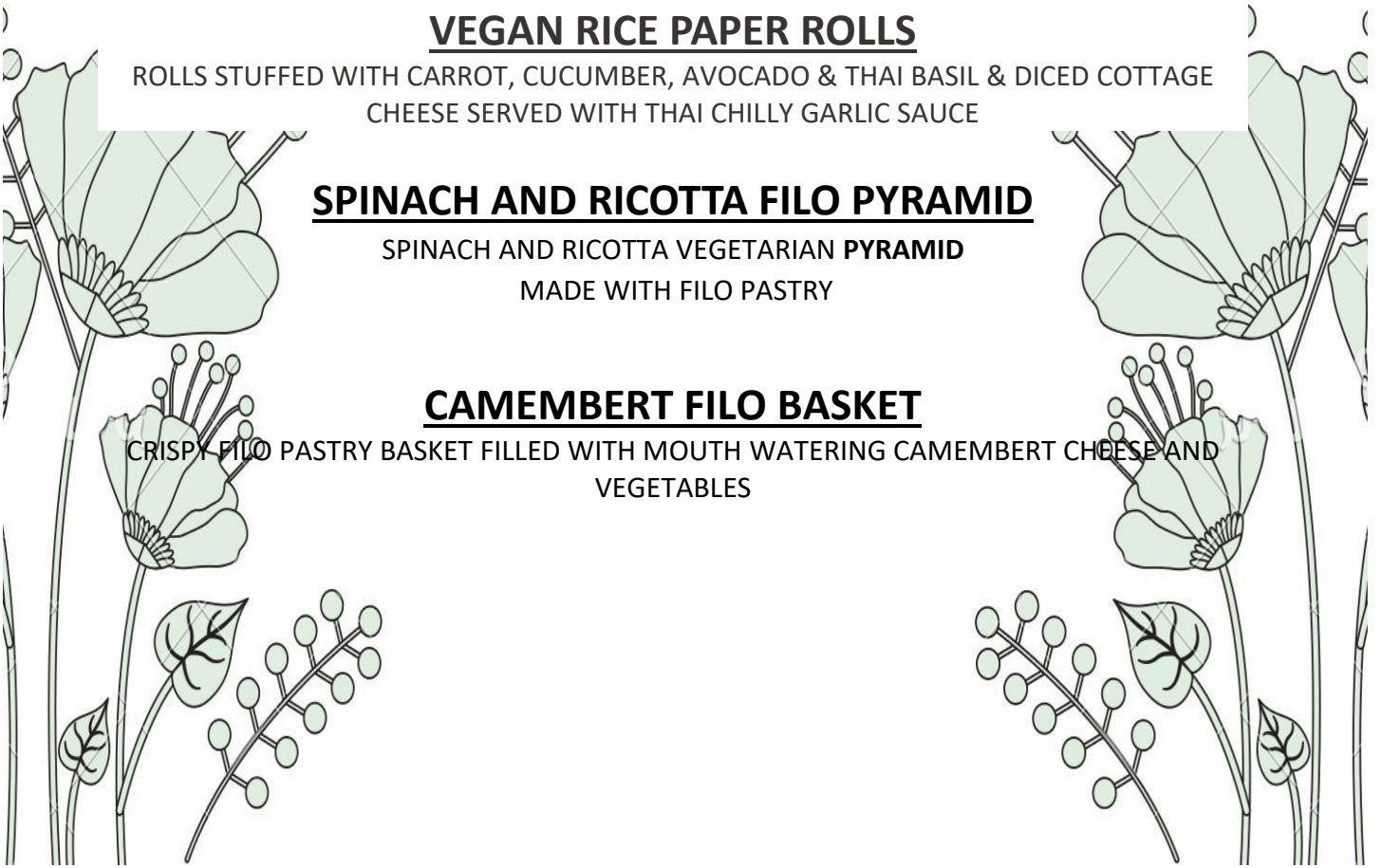
ROLLS STUFFED WITH CARROT, CUCUMBER, AVOCADO & THAI BASIL & DICED COTTAGE CHEESE SERVED WITH THAI CHILLY GARLIC SAUCE

SPINACH AND RICOTTA FILO PYRAMID

SPINACH AND RICOTTA VEGETARIAN PYRAMID
MADE WITH FILO PASTRY

CAMEMBERT FILO BASKET

CRISPY FILO PASTRY BASKET FILLED WITH MOUTH WATERING CAMEMBERT CHEESE AND VEGETABLES





BROCCOLI TOTS

DELICIOUS AND SIMPLE TWIST ON THE BROCCOLI **TOTS** MADE WITH BROCCOLI, CHEESE, DICED ONIONS, PARSLEY AND A MIXTURE OF ITALIAN AND BREAD CRUMBS.

SUN DRIED TOMATO VOL-AU-VENT

A VOL-AU-VENT IS A SMALL HOLLOW CASE OF PUFF PASTRY STUFFED WITH CHEESE AND SUN-DRIED TOMATO.

BABY CORN SPINACH ROLL

BABY CORN WRAPED WITH SPINACH AND SAUTE IN CHILLI GARLIC SAUCE

PAPRI PIZZA WITH SUNDRIED TOMATO & JALAPINOS

CRISPY PIZZA MADE ON PAPRI TOPPED WITH SUNDRIED TOMATO, JALAPINOS & CHEESE

QUINOA ARANCINI

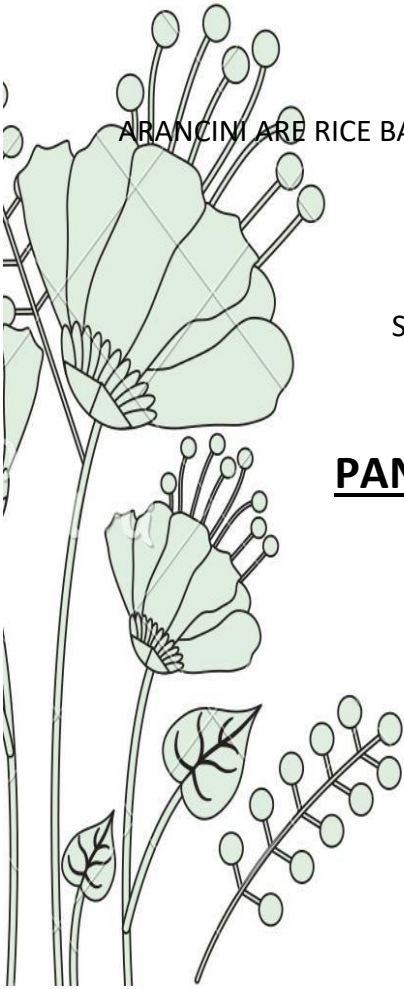
ARANCINI ARE RICE BALLS WRAPPED IN BREAD CRUMBS AND QUINOA BAKED TO GOLDEN.

THAI SOYA CHAAP

SOYA CHAAP MARINATED WITH RED THAI CURRY

PANEER SHAWARMA IN PITA POCKET

PITA BREAD FILLED WITH PANEER SHAWARMA





MASALA PAV CHEESE FONDUE

BABY PAV STUFFED WITH ALOO MASALA SERVED WITH VADAPAV MASALA CHEESE FONDUE

DAL MAKHANI FONDUE

DAL MAKHANI BLEND WITH CHEESE FONDUE SERVED WITH BISCUITY ROTI

GRILLED ROSEMARY WITH HALLOUMI IN SKEWERED

ROASTED ROSEMARY MARINATED TO GRILLED HALLOUMI CHEESE

MUSHROOMS STUFFED WITH RICOTTA AND SPINACH

STUFFED MUSHROOMS WHICH ARE STUFFED WITH RICOTTA, GARLIC, & SPINACH AND BAKED

POTATO STACKS WITH PARMESAN

STACKS OF POTATOS MARINATED WITH PARMESAN WITH THE SIZZLING OF SALT AND PEPPER

BELL PEPPERS STUFFED WITH GOAT CHEESE

French goat cheese stuffed into BELL PEPPERS served with sweet chilli

CONFICT TOMATO STUFF BOCCOCINI

GRILLED TOMATOS SHELLS STUFFED WITH BOCCOCINI CHEESE AND DRESSED WITH OLIVES

CRISPY TORTILLA WITH BEET BROOT AND BURATA SALAD

ROASTED BEET ROOT AND BURATA CHEESE SALAD TOPPED ON NACHO CHIPS



MINI QUINOA PATTY WITH CHILLI PEA NUT SAUCE

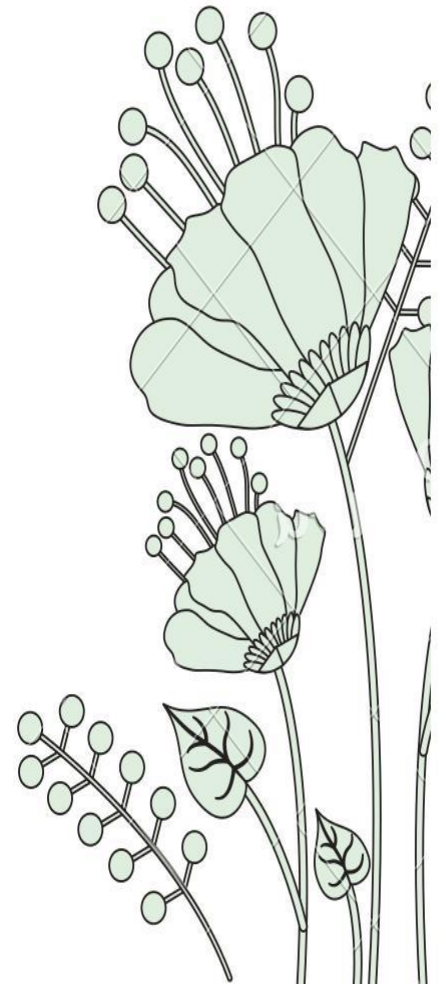
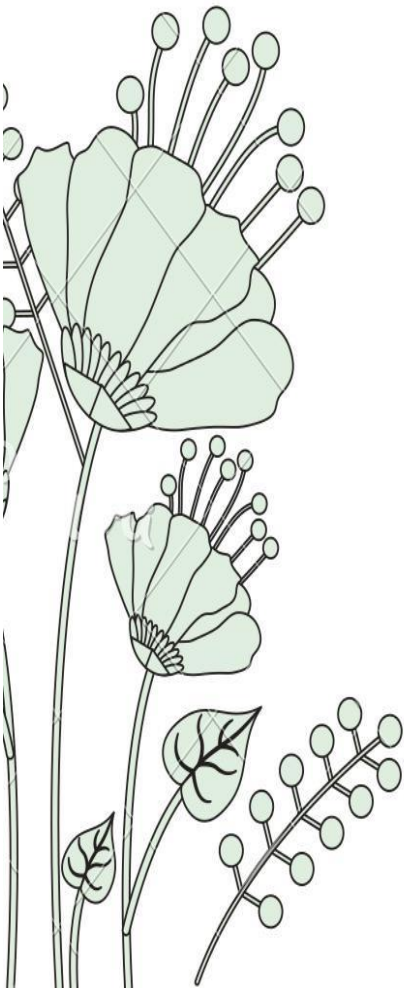
DEEP FRIED QUINOA TIKKI SERVE CHILLI PEA NUT SAUCE SAUCE

SCHEZWAN WATER CHESTNUT

BATTERED FRIED CRISPY WATER CHESTNUT TOSSED IN SCHEZWAN SAUCE

MEXICAN TACOS

THE CRISP TACOS FILLED WITH SALADS, BEANS AND TOPPED WITH CHEDDAR CHEESE AND SOUR CREAM





COUNTER SNACKS-LIVE WOOD FIRE PIZZA

PESTO PIZZA

GARDEN SURPRISE PIZZA

CREAM CHEESE ONION, POTATO, BURNT GARLIC, ZUCCHINI,
CHIVES SERVE WITH PUDINA, DHANIA, HABANERO SAUCE

VEG.SUSHI COUNTER

ASAPARAGUS TEMPURA ROLL

CALIFORNIA ROLL

MUSHROOM ROLL

DIMSUM COUNTER

VEGETABLE HONG KONG DIMSUM

WILD MUSHROOM DIMSUM

WATERCHEST NUT, CARROT





SHORBAS & SOUPS

(CHOOSE ANY 3)

TOMATO DHANIA SHORBA

THIS SHORBA COMBINES THE GOODNESS OF TOMATOES AND CORIANDER.

VEGETABLE SWEET CORN SOUP

PREPARED WITH CREAM STYLE CORN AND MIXED VEGETABLES.

BROCCOLI & CHEESE SOUP

BROCCOLI & CHEESE SOUP MADE WITH BUTTER, ONION, FRESH TARRAGON, POTATOES, BROCCOLI & CHEDDAR CHEESE AND SERVE WITH WHOLEMEAL BREAD.

CREAM OF TOMATO SOUP

THICK TOMATO SOUP FINISHED WITH CREAM

CREAM OF MUSHROOM SOUP

THIS FRESH AND CREAMY SOUP IS EASY TO MAKE, AND FILLED WITH HEARTY CHOPPED MUSHROOMS.

Lemon coriander soup

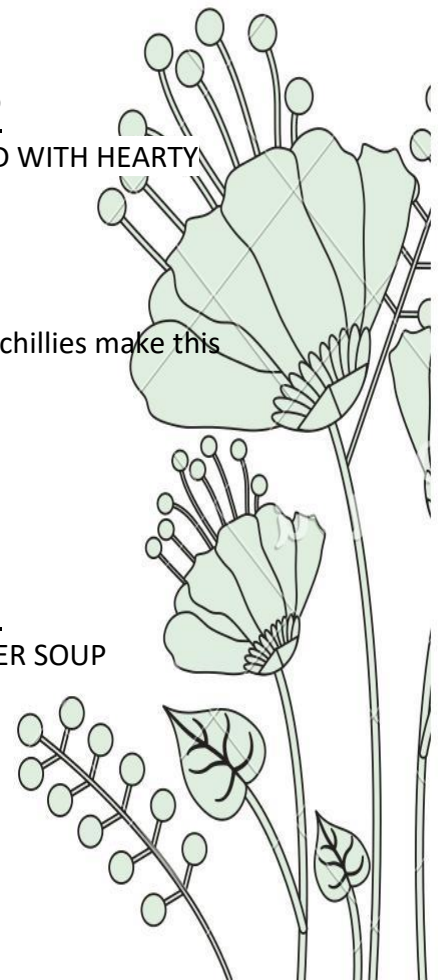
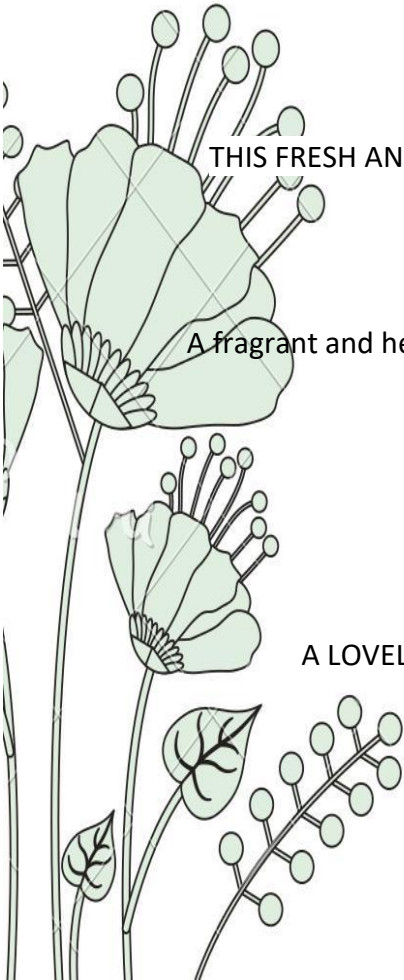
A fragrant and healthy soup. Fragrant lemon grass and piquant chillies make this clear soup very appetizing.

Hot & sour vegetable soup

A spicy & tangy vegetable soup

TOMATO & RED PEPPER SOUP

A LOVELY FRESH AND SWEET TOMATO AND RED PEPPER SOUP





Vegetable manchow soup

It is a dark brown chinese soup which is very popular.

Hot madras rasam

South Indian dal stock with tomato, tamarind, curries leaves & rasam powder.

Kashmiri yakhni

Kashmiri broth made with saffron, curd & special bouquet garni

KHOWSUEY SOUP

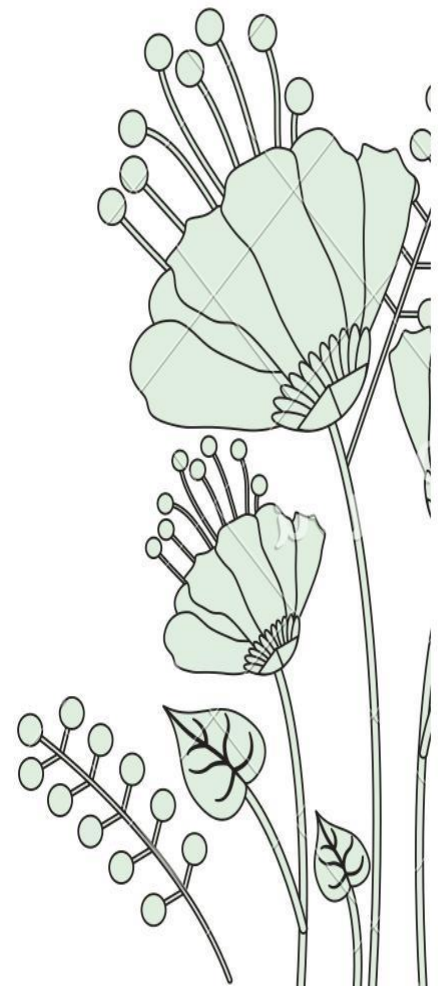
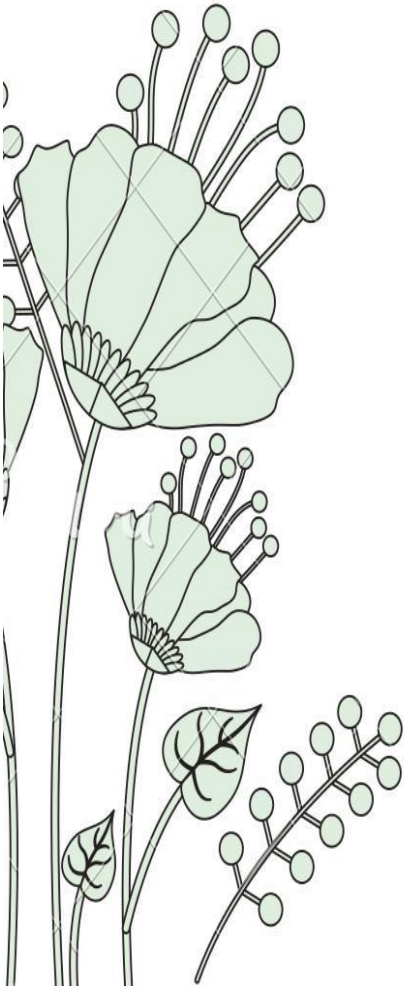
KHOW SUEY IS A ONE-POT MEAL WITH NOODLES AND VEGGIES COOKED IN COCONUT MILK AND GARNISHED WITH PEANUTS AND FRIED GARLIC

DINNER ROLLS

BREAD STICK

GARLIC BUTTER

HERB BUTTER





SALAD (CHOOSE ANY 9)

GREEN SALAD
FRESH ASSORTED VEGETABLES SLATHERED

MIXED SPROUT SALAD
ASSORTED SPROUTS AND VEGETABLES TOSSED WITH LEMON JUICE AND CHAAT MASALA.

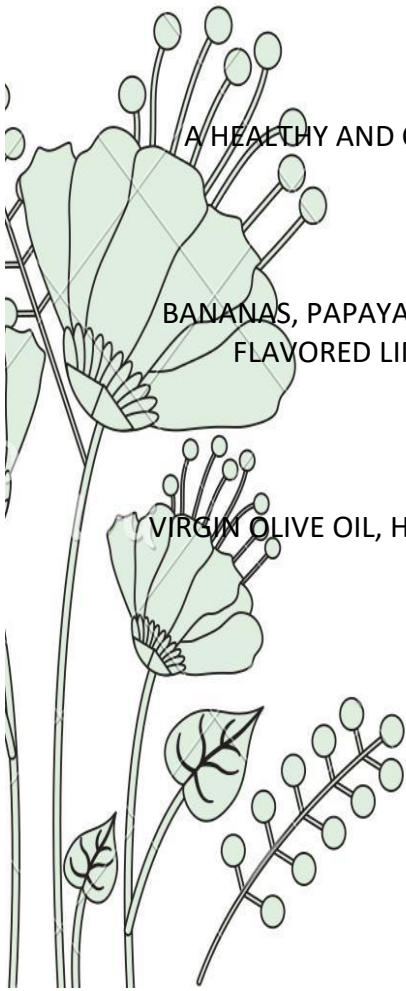
ALOO CHAAT SALAD
TANGY POTATO PREPARATION SERVED AS AN ACCOMPANIMENT.

GREEK SALAD
ROMAINE LETTUCE, OLIVES, FETA CHEESE, RED ONIONS, TOMATOES, AND GREEK VINAIGRETTE

BARLEY SALAD
A HEALTHY AND COLORFUL BARLEY SALAD WITH FRESH HERBS AND VEGETABLES

HAWAIIAN FRUIT SALAD
BANANAS, PAPAYAS, AND SHREDDED COCONUT ARE SMOTHERED IN GINGER SYRUP FLAVORED LIME JUICE. OF COURSE, WE WON'T FORGET THE PINEAPPLES.

ANTI PASTA SALAD
VIRGIN OLIVE OIL, HERBS AND SPICES ARE THE BASIC MARINADE FOR CELERY, CHEESE, PEPPERONI AND OTHER INGREDIENTS.





KACHUMBER SALAD

TRADITIONAL PUNJABI SPICY CHOPPED SALAD WITH GREEN CHILIES AND CILANTRO SERVED CHILLED

THAI PAPAYA SALAD

RAW PAPAYA SALAD IS A POPULAR ORIENTAL SIDE. STRIPS OF GREEN PAPAYA TOSSED WITH LIME, CHILLY AND PEANUTS.

KOSAMBARI SALAD

IT'S A SOUTHINDIAN SALAD WITH TWO LENTILS (MOONGDAL & CHANA DAL) FRESHLY CHOPED CARROT, CUCUMBER AND COCONUT TEMPERED WITH BLACK MUSTARD & CURRY LEAVES

CORN CAPSICUM SALAD

SALAD MADE WITH SWEET CORN, BELL PEPPERS, LIME JUICE, SALT & PEPPER

ALOO ANARDANA SALAD

POTATOES AND POMEGRANATE SPICED WITH TANGY INDIAN SPICES

GADO GADO

A CLASSIC INDONESIAN SALAD MADE WITH GREEN BEANS, POTATOES AND CARROT DRIZZLED WITH LUSCIOUS PEANUT SAUCE.

ROASTED BELL PEPPER AND BROCCOLI SALAD

YELLOW AND RED PEPPERS, BROCCOLI AND SPRING ONIONS ARE DRENCHED IN DELICIOUS SEASONING AND SPRINKLED WITH APRICOTS.

RUSSIAN SALAD

A POPULAR RUSSIAN ENTREE MADE WITH DICED VEGETABLES AND MAYONNAISE DRESSING.

ROCKET SALAD

A REFRESHING SALAD OF ROCKET LEAVES, WATERMELONS AND POMEGRANATE DRIZZLED WITH A HONEY-MUSTARD DRESSING.

LACHA PYAZ SIRKA PYAZ





CURD (CHOOSE ANY 3)

RAJASTHANI DAHI VADA

BOONDI RAITA

ALOO KA RAITA

BEATEN CURD BULKED UP WITH PIECES OF BOILED POTATO AND FLAVOURED WITH CUMIN SEEDS, PEPPER AND CORIANDER LEAVES.

FRUIT RAITA

SWEET RAITA MADE WITH YOGURT AND MIX FRUITS.

PINEAPPLE RAITA

SWEET YOGURT RAITA MADE WITH PINEAPPLE AND POMEGRANATE.

MINT CORIANDER RAITA

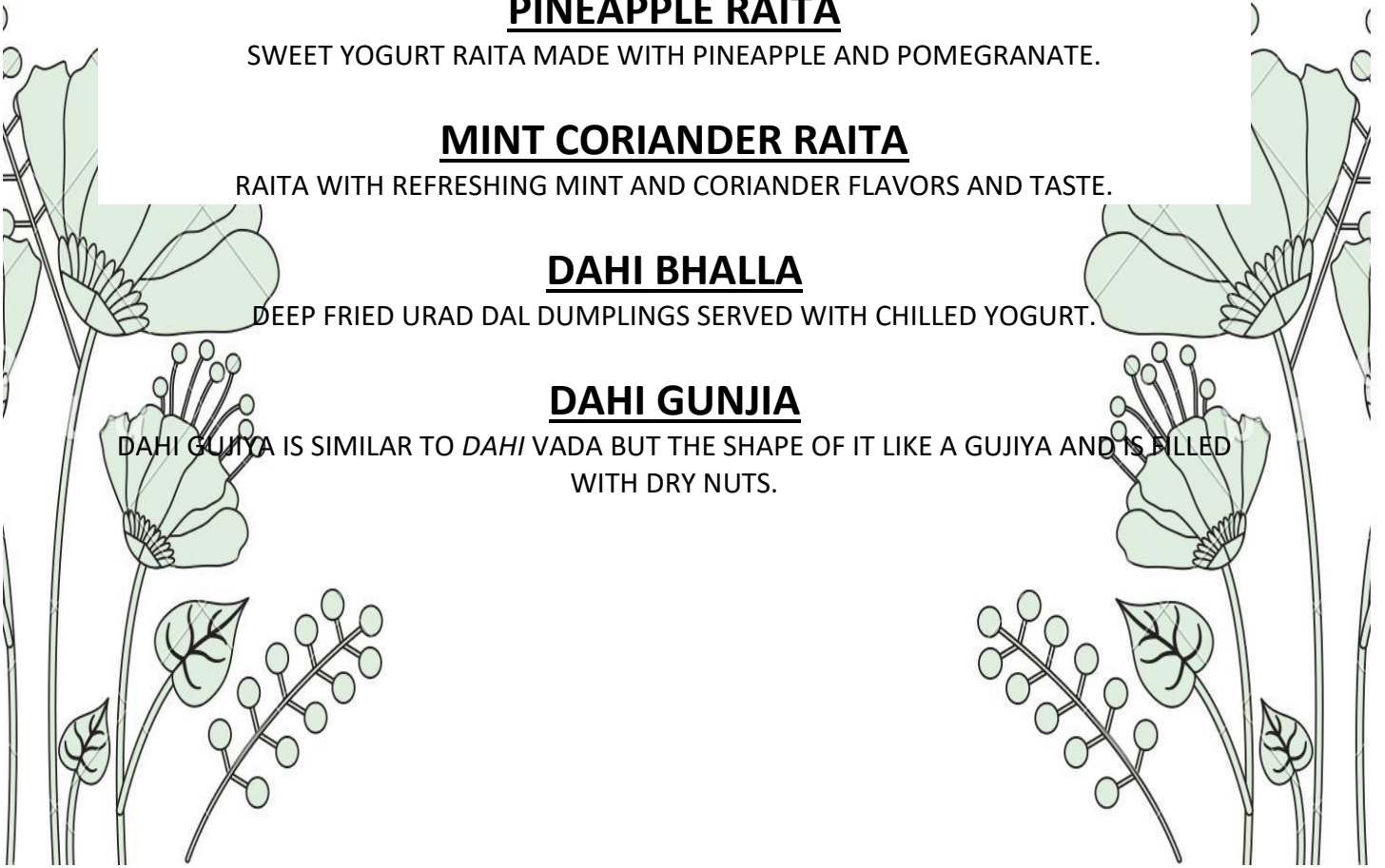
RAITA WITH REFRESHING MINT AND CORIANDER FLAVORS AND TASTE.

DAHI BHALLA

DEEP FRIED URAD DAL DUMPLINGS SERVED WITH CHILLED YOGURT.

DAHI GUNJIA

DAHI GUNJIA IS SIMILAR TO DAHI VADA BUT THE SHAPE OF IT LIKE A GUJIYA AND IS FILLED WITH DRY NUTS.





CHATNI

MINT CHATNI
SAUNTH CHATNI

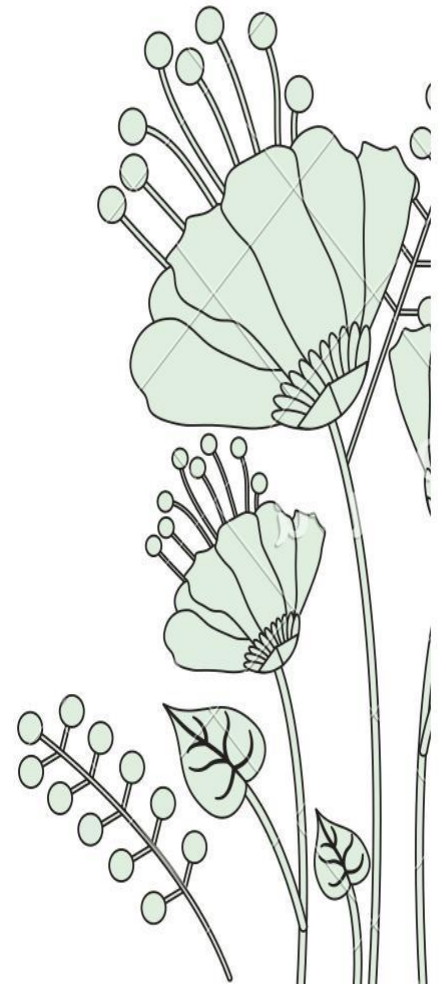
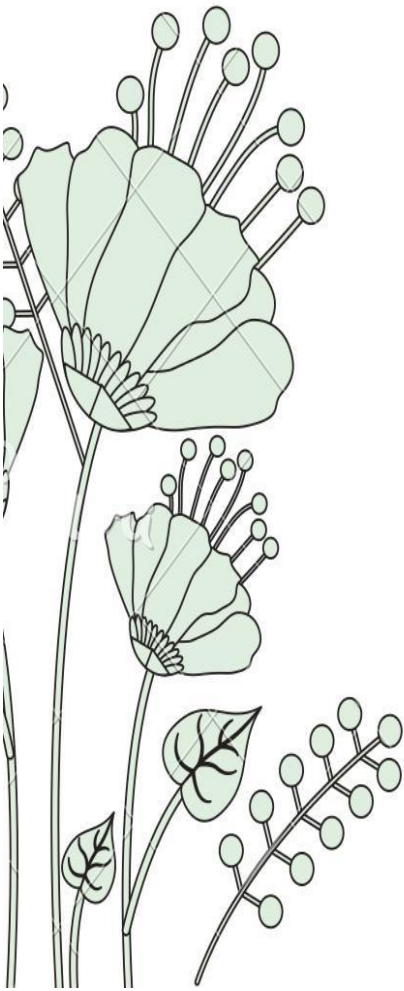
PAPAD-

MOONG DAL PAPAD
LIJJAT PAPAD
KHICHIA

SIDE DISHES-

CHONKI MIRCH
TAMATER METHI KI LOUNJI
AAM KA MORABA

MIX VEG. PICKLES





MAIN COURSE

NORTH INDIAN DAL (CHOOSE ANY 2)

DAL MAKHANI

A URAD DAL AND RAJMA PREPARATION ENRICHED WITH FRESH CREAM

DAL BHUKHARA

BLACK LENTILS COOKED IN BUTTER AND TOMATO

CHULAI DAL TADKA

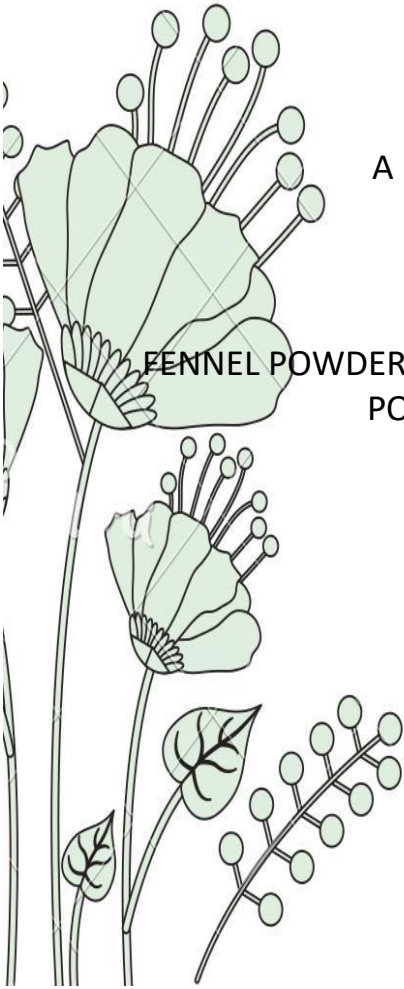
YELLOW DAL TEMPERED WITH CHULAI SAAG, ONIONS AND GREEN CHILIES.

SPINACH DAL TARKA

A MOONG DAL AND SPINACH PREPARATION

KASHMIRI DAL

FENNEL POWDER, DRIED GINGER POWDER AND KASHMIRI GARM MASALA POWDER GIVE THIS DAL A KASHMIRI TOUCH.





INDIAN VEGETABLES (CHOOSE ANY 9)

ROASTED PANEER TIKKA MASALA

GRILLED MORSEL OF COTTAGE CHEESE IN SPICY RED GRAVY

PANEER NAZAKAT

PANEER CUBES STUFFED WITH DRY FRUIT MIXTURE AND SERVED WITH RICH AND DELICIOUS GRAVY

PANEER BUTTER MASALA

PANEER IN A RICH, CREAMY AND AROMATIC GRAVY MADE OF BUTTER, ONIONS & TOMATOES.

DUM PANEER KALI MIRCH

COTTAGE CHEESE FLAVOURED WITH BLACK PEPPERCORNS, SLOW COOKED IN AN EARTHEN POT.

ACHARI PANEER SANDWICH MASALA

PANEER SANDWICH MASALA FLAVORED WITH PICKLING SPICES.

PANEER PASANDA

COTTAGE CHEESE AND CASHEWNUTS COOKED INTO DELICIOUS GRAVY WITH FRESH INDIAN SPICES.

PALAK PANEER

COTTAGE CHEESE AND MUSHROOMS COOKED IN SPINACH GRAVY

PANEER MUSHROOM IN PALAK GRAVY

COTTAGE CHEESE AND MUSHROOMS COOKED IN SPINACH GRAVY





KADHAI PANEER

FRESH CHEESE, SAUTEED ONIONS, GARLIC, GINGER & TOMATOES

STUFF DUM ALOO IN ORANGE GRAVY

BABY POTATOES ARE SIMMERED IN SPICY, CREAMY ONION-TOMATO GRAVY.

BHOJPURI DUM ALOO

POTATOES PACKED WITH A MIXTURE OF MASHED POTATOES, LEMON JUICE AND SPICE POWDERS, COOKED WITH AN INTENSE MIXTURE OF MILK, CURDS AND BESAN PERKED UP WITH AN ASSORTMENT OF SPICES.

ACHARI ALOO

BABY POTATOES BLENDED WITH SOME EXOTIC INDIAN SPICES LIKE SAUNF, KALONJI, AND CUMMIN AND WITH AMCHUR GIVES THIS SIDE DISH A VERY EXCITING PICKLED FLAVOR.

ALOO PASANDA

THIS UNIQUE GRAVY IS MADE USING BROWNEED ONIONS AND BOILED ONION PASTE, THUS GIVING IT A PALE WHITISH COLOUR. IT IS ENRICHED WITH CASHEWNUITS WHICH MASKS THE MILD SPICY TASTE OF THE GRAVY.

DUM ALOO

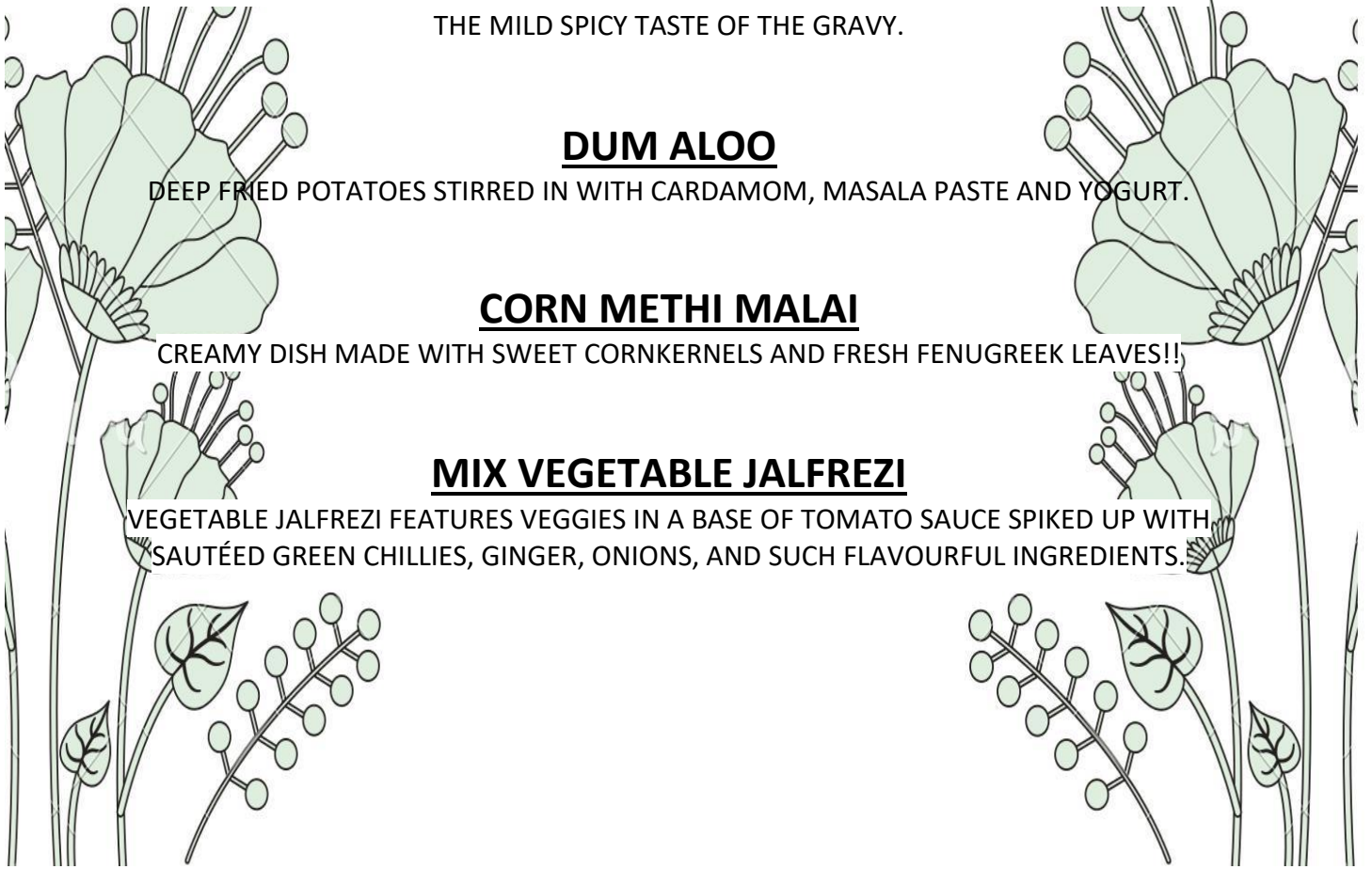
DEEP FRIED POTATOES STIRRED IN WITH CARDAMOM, MASALA PASTE AND YOGURT.

CORN METHI MALAI

CREAMY DISH MADE WITH SWEET CORNKERNELS AND FRESH FENUGREEK LEAVES!!

MIX VEGETABLE JALFREZI

VEGETABLE JALFREZI FEATURES VEGGIES IN A BASE OF TOMATO SAUCE SPIKED UP WITH SAUTEED GREEN CHILLIES, GINGER, ONIONS, AND SUCH FLAVOURFUL INGREDIENTS.





NAVRATAN KORMA

A DELIGHTFUL MIX OF FRESH VEGETABLES AND NUTS COOKED IN A CREAMY KORMA SAUCE.

NARGISI KOFTA

DEEP FRIED POTATO DUMPLINGS STUFFED WITH PANEER MASALA COOKED IN A RICH CASHEW TOMATO GRAVY

PALAK KOFTA IN TOMATO GRAVY

DELICIOUS SPINACH AND PANEER BALLS IN TANGY CREAMY TOMATO GRAVY

MALAI KOFTA

MALAI KOFTA CURRY-CREAMY AND RICH PREPARATION WITH COTTAGE CHEESE DUMPLINGS

CORN KOFTA IN PALAK GRAVY

SPINACH AND CORN DUMPLINGS IN FLAVOURFUL SPINACH GRAVY

BHINDI ANARDANA

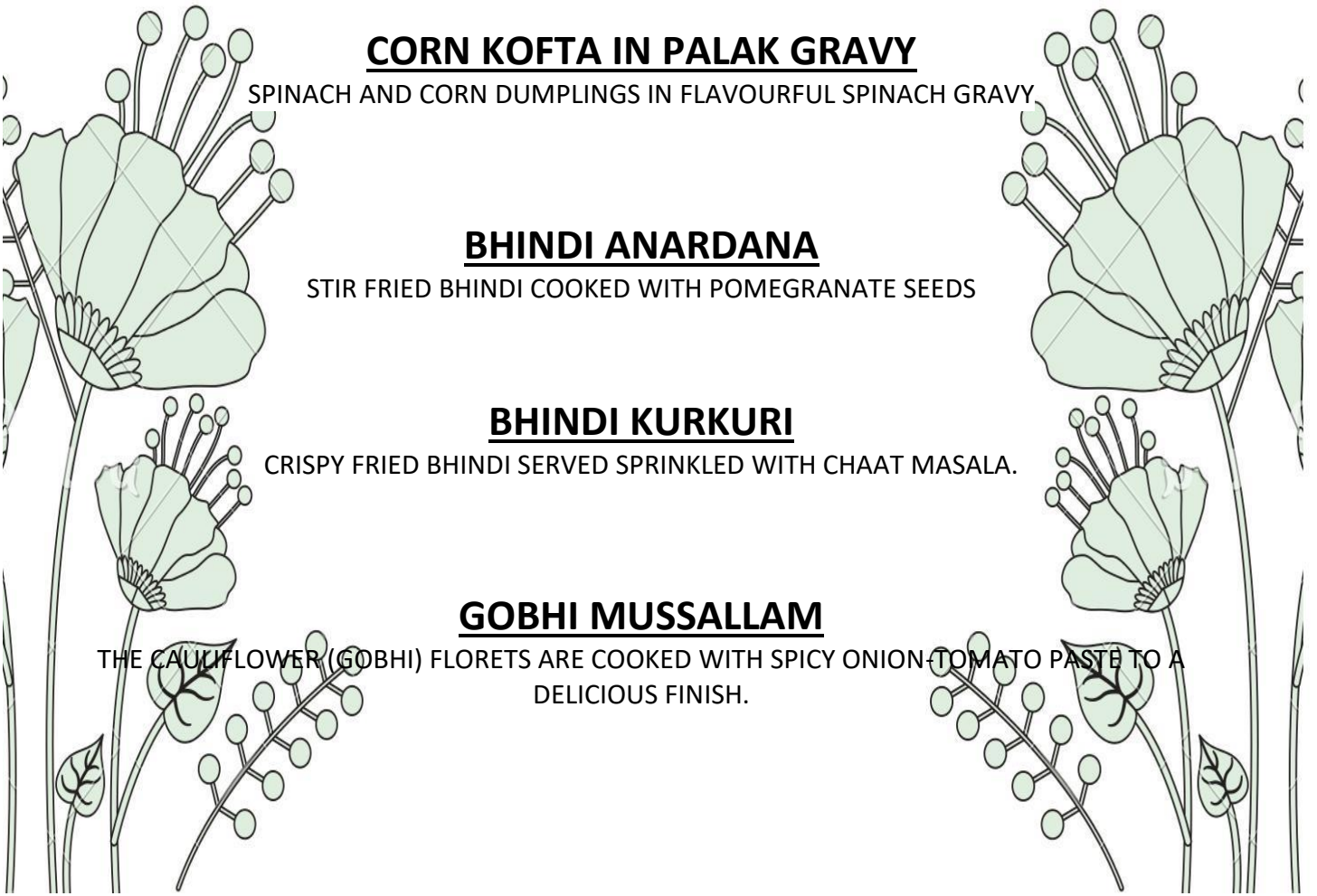
STIR FRIED BHINDI COOKED WITH POMEGRANATE SEEDS

BHINDI KURKURI

CRISPY FRIED BHINDI SERVED SPRINKLED WITH CHAAT MASALA.

GOBHI MUSSALLAM

THE CAULIFLOWER (GOBHI) FLORETS ARE COOKED WITH SPICY ONION-TOMATO PASTE TO A DELICIOUS FINISH.





CHEFS & CATERERS

MUSHROOM TIKKA MASALA

MUSHROOM TIKKA COOKED IN A FLAVOURFUL GRAVY

BAKED STUFFED CAPSICUM WITH CHEESE

STUFFED CAPSICUMS WITH CHEESE AND TOMATO BASE GRAVY

CORN CAPSICUM MASALA

CORNS AND CAPSICUM WITH ONION-TOMATO MASALA

CORN METHI MALAI

CREAMY DISH MADE WITH SWEET CORNKERNELS AND FRESH FENUGREEK LEAVES!!

CHOLIYA KI SUBJI

A TYPICAL PUNJABI SPICY DISH MADE WITH FRESH CHANA

MATER SUSWA LIVE ON TAWA

STIR FRIED GREEN PEAS WITH GINGER, GREEN CHILLI

BHARWAAN BAIGANS

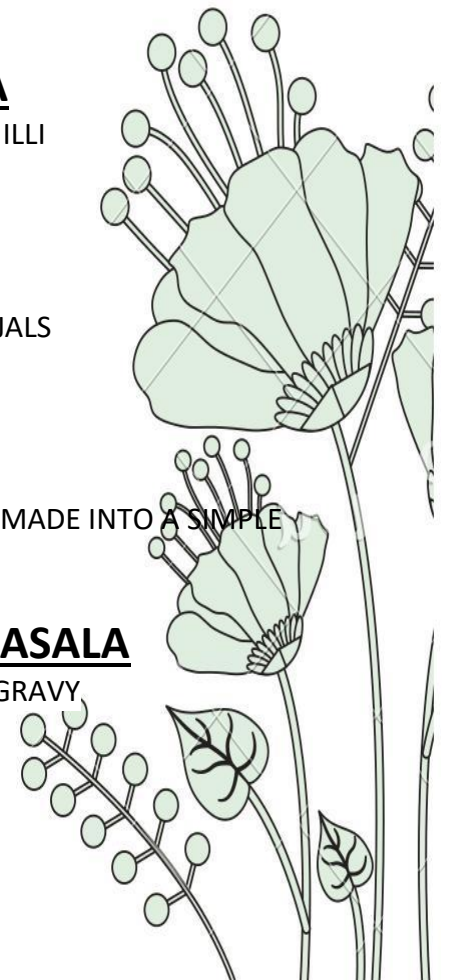
A HYDRABADI SPICE MIX STUFFED IN SMALL BRINJALS

BAIGAN BHARTA

A NORTH INDIAN SPECIALITY OF ROASTED BRINJALS, SKINNED AND MADE INTO A SIMPLE BUT EXOTIC PREPARATION

BABY CORN MUSHROOM BUTTER MASALA

BABY CORNS AND MUSHROOM COOKED IN A RICH GRAVY





CHEFS & CATERERS

LIVE INDIAN COUNTERS

(CHOOSE ANY 3)

LIVE TAWA VEGETABLE

KERELA, ARBI, BAIGAN, GOBHI, ALOO, KAMAL KAKDI

ROOMALI ROTI WITH PANEER TAWA TAKA TAK

PANEER AND NUTRELA IS A VERSATILE COOKING INGREDIENT WITH BELL PEPPERS ONION, TOMATO MARINATED PANEER AND NUTRELA HAS A DISTINCT YET SUBTLE TASTE, AND TAKES VERY WELL TO SEASONING, SPICING, AND COATING. SERVED WITH A TRADITIONAL RUMALI ROTI

AGRA PARANTHA COUNTER

AGRA KA PARATHA(2 – 3)

PAN-FRIED UNLEAVENED FLATBREAD MADE FROM WHEAT FLOUR AND OFTEN SERVED STUFFED WITH VARIOUS INGREDIENTS

GOBHI KACHUMBER KI SUBJI

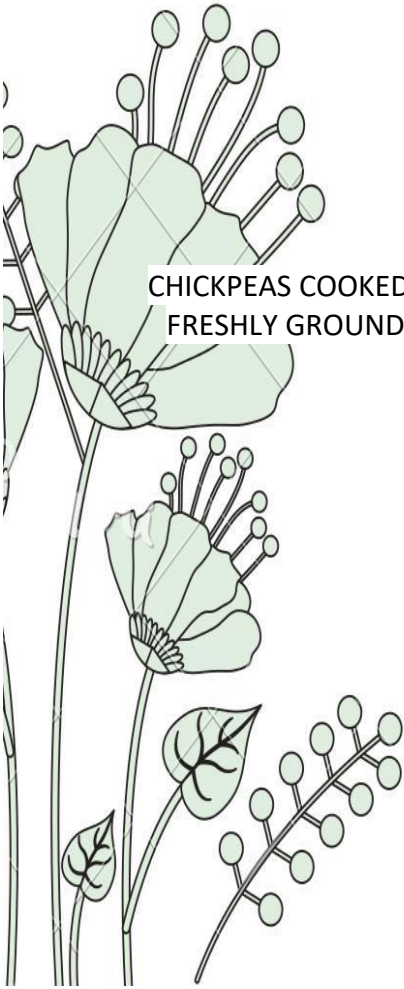
CHAKKA DAHI

ACHAR & CHATNI

AMRITSARI CHOLE

CHICKPEAS COOKED WITH GINGER, GARLIC, ONIONS AND TOMATOES, FINISHED WITH FRESHLY GROUND SPICES AND AMCHUR, GIVING THE DISH UNIQUE NORTH INDIAN FLAVOURS.

STUFFED KULCHA **WITH 2 TYPES OF CHATNI**





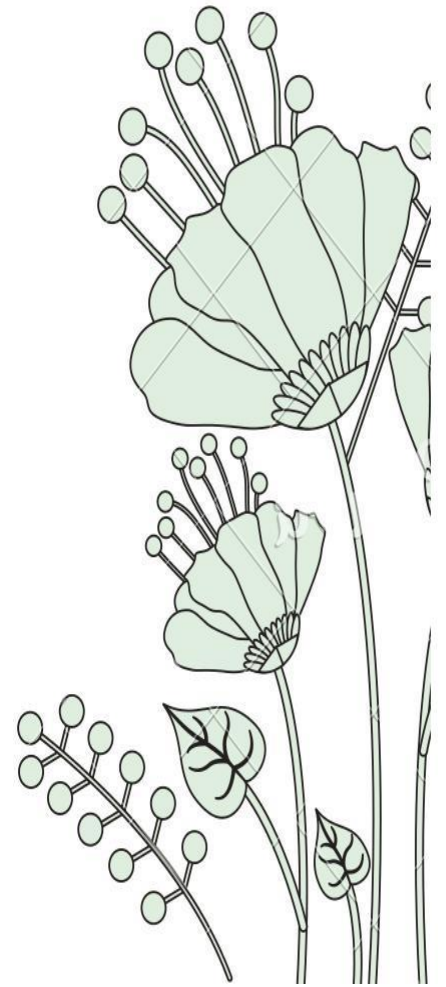
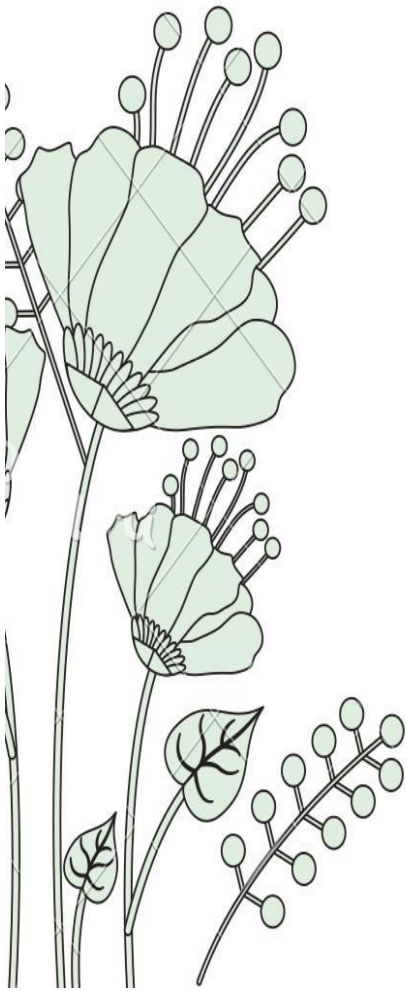
ULTA TAWA KA PARANTHA

THIS NAWABI PARANTHA IS COOKED ON AN INVERTED TAWA WHICH RESEMBLES A KADAI
MINUS THE HANDLE.

GALOUTI KEBAB

MURADABADI DAL & BISCUITY ROTI COUNTER

BOILED MOONG DAL MIX WITH WHITE BUTTER, FRIED GARLIC, LIME JUICE, SALT AND
SPICES BEST GOES WITH SWEET BISCUITY ROTI WITH SESAME





APNI DHAANI (RAJ)

PANEER LONG LATA

PANEER SLICES STUFFED WITH GREEN PEAS, LOCKED WITH CLOVES COOKED INTO DELICIOUS TOMATO GRAVY WITH INDIAN SPICES.

RAJASTHANI GATTA CURRY

GATTE KI SUBZI IS A VERY POPULAR RAJASTHANI VEGETARIAN DISH MADE FROM BESAN GATTA.

DAL/BAATI/CHURMA

DAL

DAL IS BOILED AND COOKED WITH TOMATO, SPICES AND FINALLY TEMPERED WITH FLAVORFUL HERBS.

BAATI

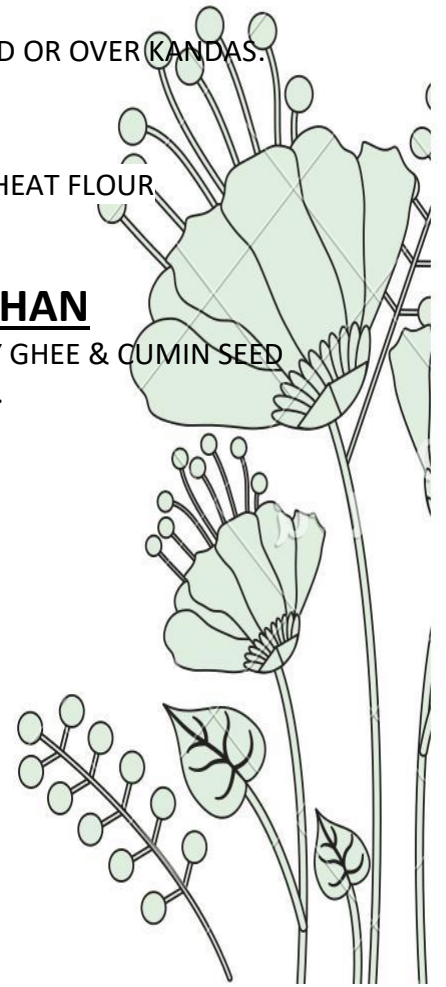
IT CONSISTS OF BAATIS OR FLAKY ROUND BREADS OVER FIREWOOD OR OVER KANDAS.

CHURMA

CHURMA-A RICH AND FLAVOURFUL SWEET OF WHOLE WHEAT FLOUR.

BAJRE KI KHICHRI WITH GUR, MAKHAN

COOK BAJRA & MOONG DAL WITH A SALT, TURMERIC POWDER, FRY GHEE & CUMIN SEED SERVED WITH A JAGGERY AND WHITE BUTTER.





PHALI KI KADHI

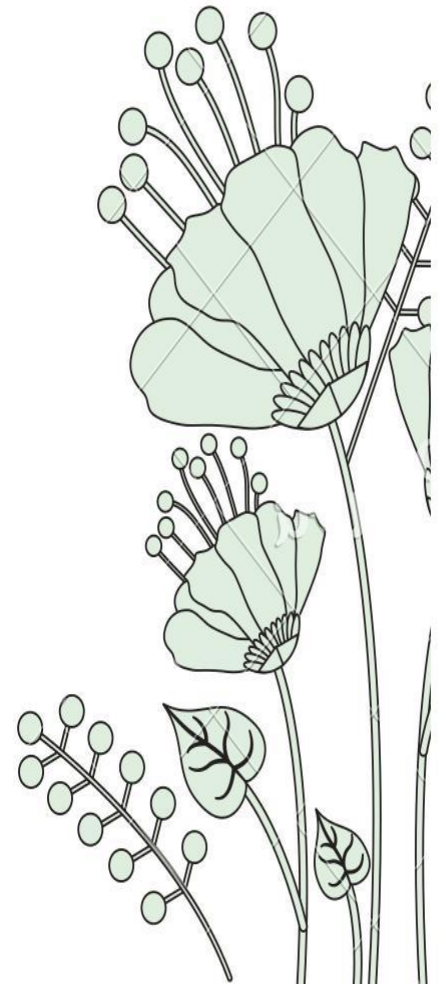
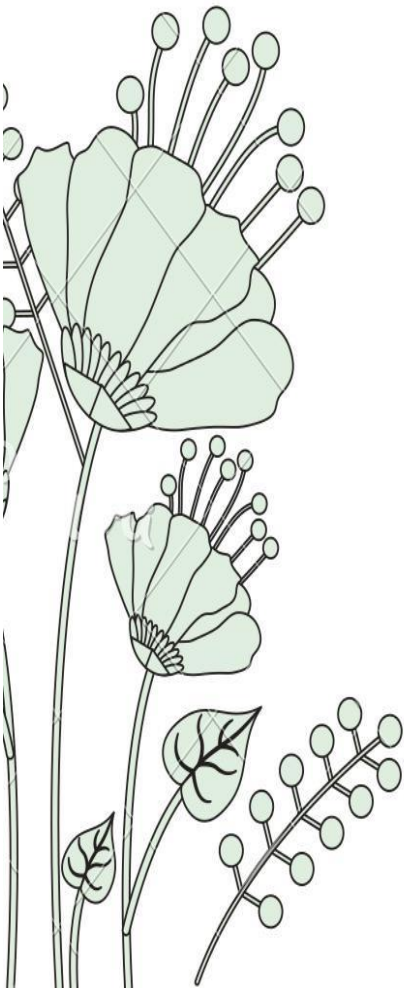
IT IS A RAJASTHANI DISH TRADITIONALLY MADE WITH THE HELP OF DAHI\YOGHURT AND
GWAR

KAIR SANGRI KI SUBJI WITH BIKANERI PARATHA

KER SANGRI -A COMBINATION OF BERRIES AND DRIED BEANS COOKED WITH YOGURT AND
MASALAS SERVED WITH BIKANERI PARANTHAS.

ACCOMPANIMENT

FRIED KAIR
FRIED PHALI
PAPAD CHURI DHOONI WALI
CHONKI MIRCH
TAMATER KI LAUNJI
LEHSUN KI CHATNI
THECHA





BREADS

TANDOORI ROTI

TANDOORI ROTI IS MADE WITH WHOLE-WHEAT FLOUR AND TRADITIONALLY COOKED IN A CLAY OVEN OR TANDOOR.

MISSI ROTI

MISSI ROTI IS AN INDIAN BREAD MADE WITH A COMBINATION OF WHEAT FLOUR AND GRAM FLOUR

LAL/HARI MIRCH KI ROTI

MIRCH ROTI IS MADE WITH WHOLE-WHEAT FLOUR, MIX WITH CORIANDER LEAVES, GREEN CHILLIS, RED CHILLIES AND TRADITIONALLY COOKED IN A CLAY OVEN OR TANDOOR.

PLAN NAAN

TRIANGLE SHAPED BREAD COOKED IN CLAY OVEN

BUTTER NAAN

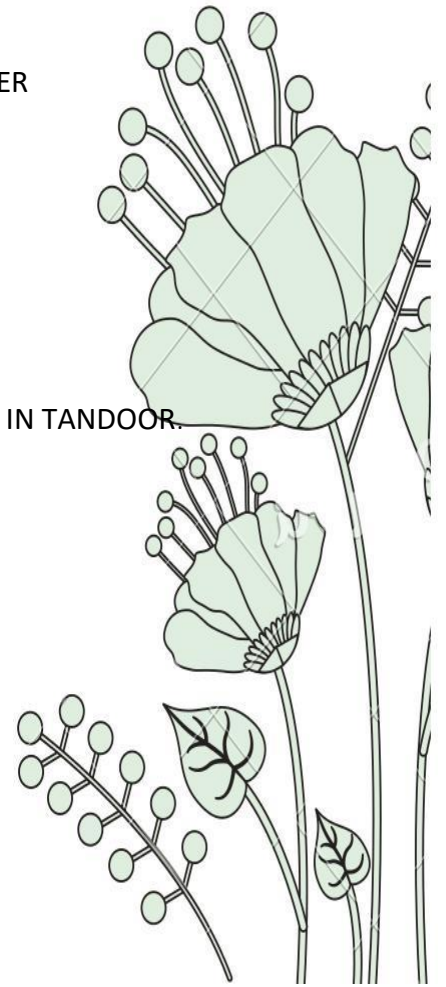
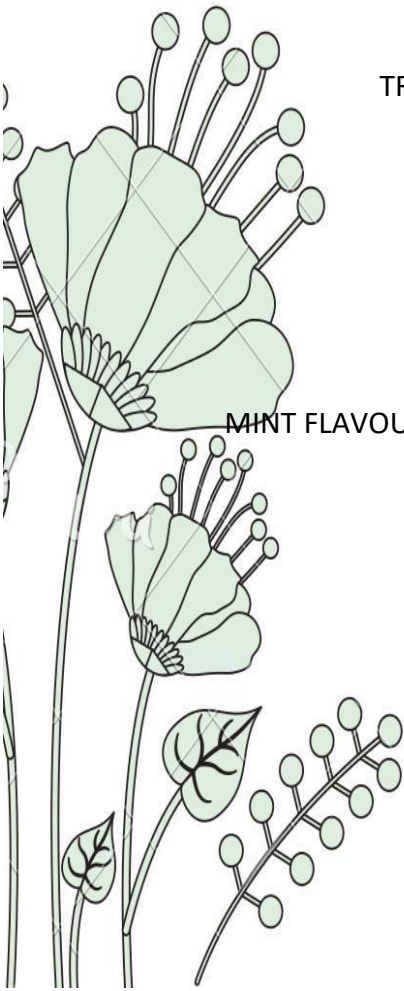
TRIANGLE SHAPED BREAD BRUSHED WITH BUTTER

GARLIC NAAN

NAAN BREAD FLAVORED WITH FRESH GARLIC

PUDINA LACHHA PARATHA

MINT FLAVOURED LAYERS OF UNLEAVENED BREAD COOKED IN TANDOOR.





RICE

SUBZ BIRYANI

A HEALTHY AND DELICIOUS BIRYANI WITH VEGETABLES AND RICE SERVED WITH A CREAMY RAITA FROM THE HYDERABADI CUISINE, FLAVORED WITH GARLIC, ROASTED CUMIN POWDER AND RED CHILI POWDER.

SOYA KEEMA BIRYANI

KEEMA AND BASMATI RICE COOKED TOGETHER WITH SPICES AND FLAVOURED WITH SAFFRON

ZAFRANI PULAO

BASMATI RICE COOKED IN A SWEET AND RICH BLEND OF SPICES AND NUTS.

KASHMIRI PULAO

A KASHMIRI RICE PREPERATION WITH SPICES NUTS AND COTTAGE CHEESE

KATHAL KI BIRYANI

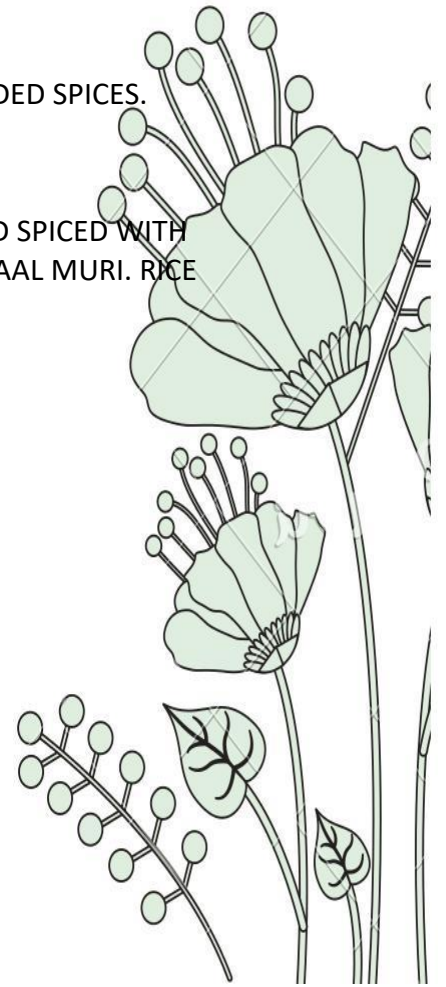
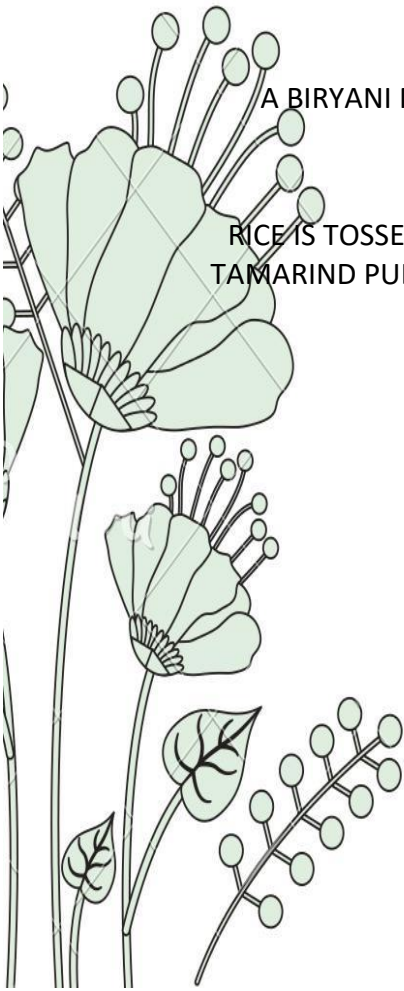
A BIRYANI MADE WITH FRIED RAW JACKFRUIT AND BLENDED SPICES.

MASALA JHAL MURI RICE

RICE IS TOSSED WITH POTATO, CUCUMBER, TOMATOES AND SPICED WITH TAMARIND PULP AND MUSTARD OIL ARE ALSO ADDED TO JHAAL MURI. RICE

ACCOMPANIMENTS

BOORANI RAITA
MIRCH KA SALAN
MIX VEG RAITA





ITALIAN **PASTA STATION**

PENNE
FUSSILI
POTATO GNOCCHI
RAVIOLI

SAUCES

WHITE CHEESE
ARABIATA
PESTO

BAKED GARLIC BREAD

POTATO ROASTI STATION

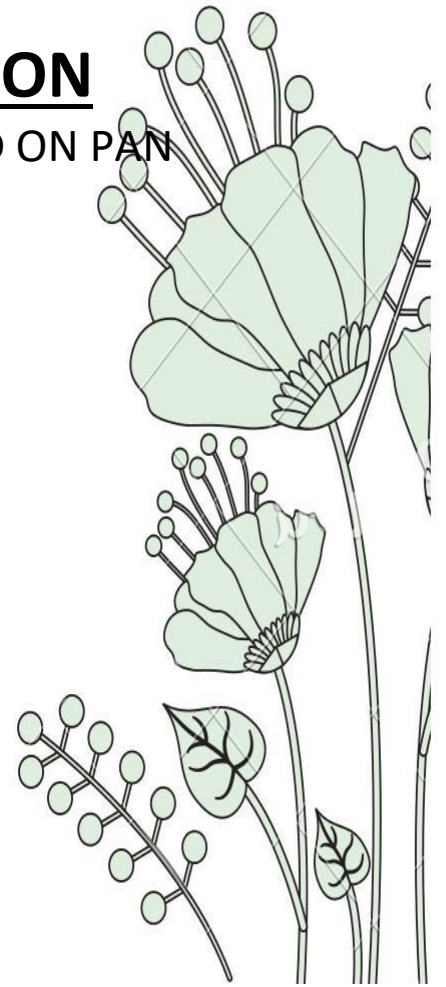
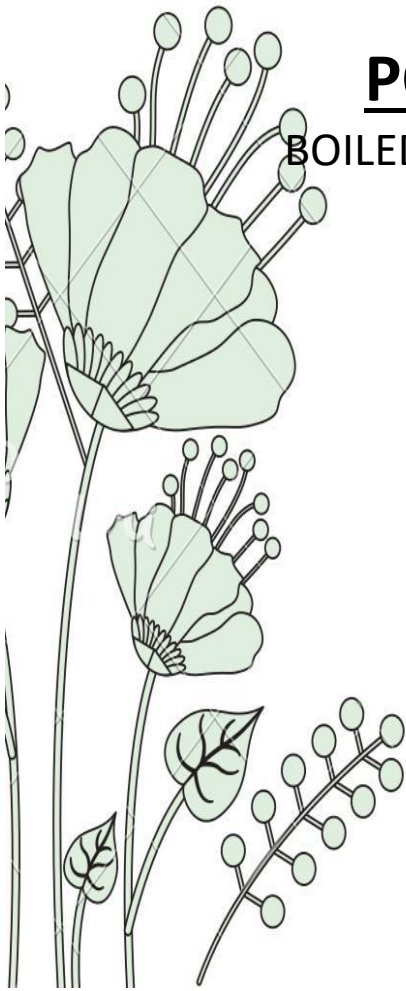
BOILED POTATO, CRUSHED & SERVED ON PAN
GARNISHED

SAUCES –

CHEESE SAUCE
TOMATO NEPOLIAN SAUCE.

TOPPING

CORN AND BASIL LEAF
BROCCOLI AND ROSEMARRY
MUSHROOM AND OLIVE





CHEESE WHEEL STATION

HOT WHITE SAUCE SPHGETI WITHOUT CHEESE SPREAD ON
CHEDDAR CHEESE WHEEL AND SERVED HOT ON PLATE

SPAGHETI
PHAD THAI NOODLE

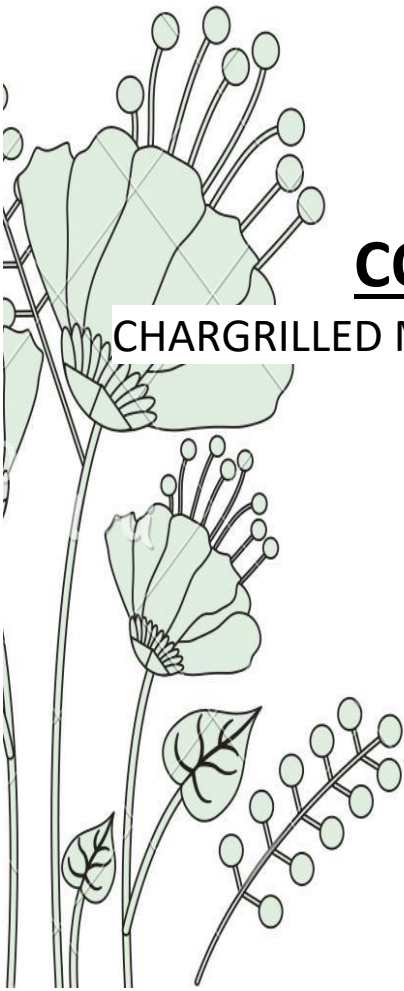
ACCOMPNIMENT

OLIVES
ONION
BELL PEPPERS
JALEPINOS
MUSHROOM
BROCCOLI
PESTO

MEXICAN **COTTAGE CHEESE FAJITA**

CHARGRILLED MEXICAN COTTAGE CHEESE FAJITA, WRAP THE
MEXICAN FLAVOURS

FLOUR TORTILLA
SOUR CREAM
GUACAMOLE
SALSA





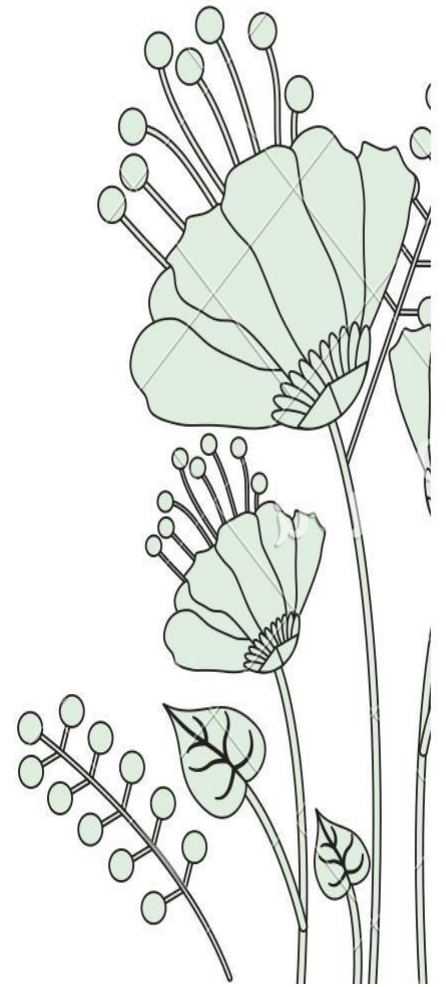
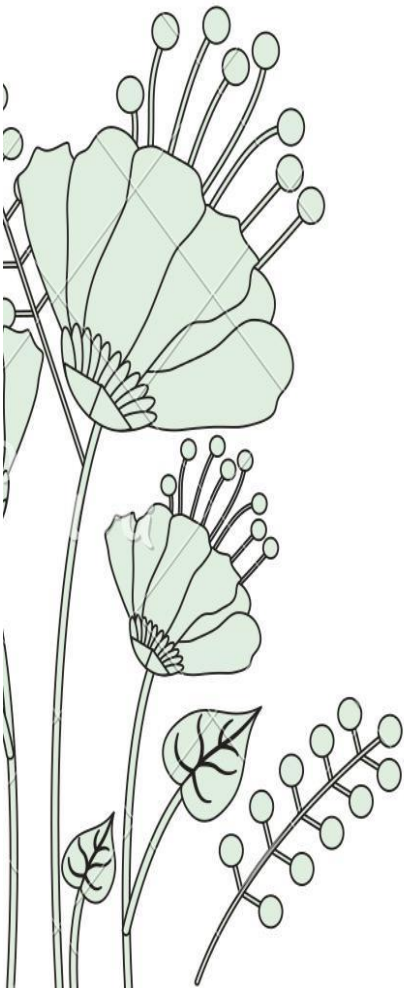
ORIENTAL / THAI **MANGOLIAN STATION-LIVE**

AN ASSORTED OF IMPORTED ENGLISH VEGETABLES
SAUTED LIVE ON GRILL SERVED WITH VARIOUS SAUCES
AND HERBS

SPHEGHITI
RICE

VEGETABLES

SNOW BEANS
CHERRY TOMATO
BRUSSEL SPROUT
BROCCOLI
BELL PEPPER
MUSHROOM
ZUCCINI
BABYCORN





VEG HAKKA NOODLES

HAKKA NOODLES ARE MADE FROM PLAIN BOILED NOODLES, STIR FRIED WITH SAUCES AND VEGETABLES.

VEGETABLE IN SCHZWAN SAUCE

STIR FRIED VEGETABLES IN SCHEZWAN SAUCE IS SIMPLY MADE WITH THE ASSORTED VEGETABLES AND THEN TOSSED WITH THE SCHEZWAN SAUCE.

TOFU THAI CURRY

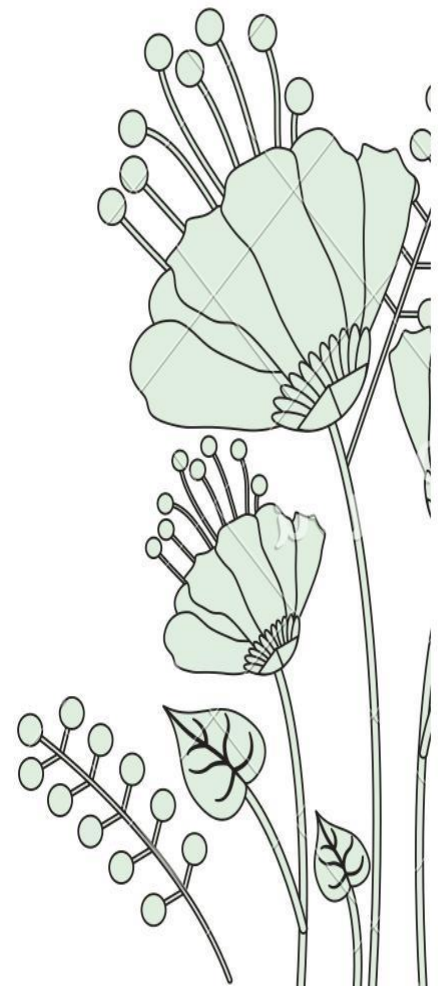
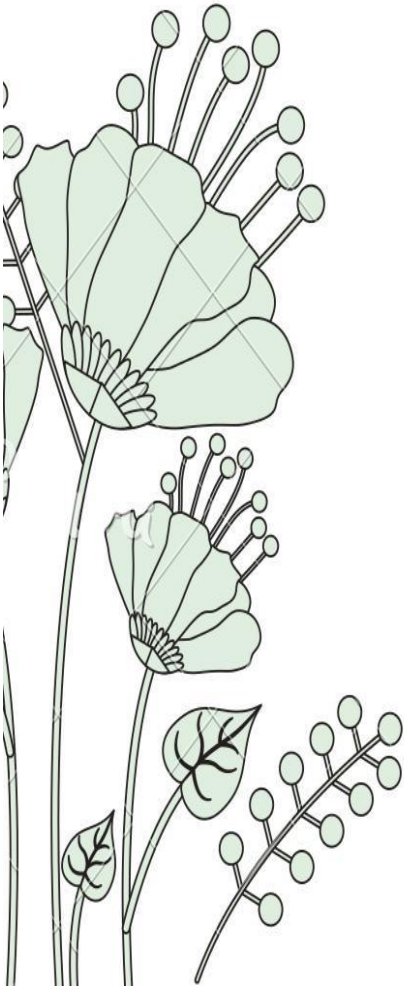
TOFU CONSTITUTED OF AROMATIC HERBS AND SPICE POWDERS, TANGY LEMON JUICE AND RINDS, AND OF COURSE, ONION, GINGER, GARLIC AND THE USUAL REPERTOIRE OF FLAVOUR ENHANCERS

THAI LEMON GRASS RICE

THIS IS A BEAUTIFUL FRAGRANT RICE RECIPE MADE WITH LEMON GRASS STEM.

ACCOMPANIMENTS

RAW PAPAYA SALAD (SUM THAM THAI)
BAMBOO SHOOT SALAD





DESSERTS

INDIAN

(CHOOSE ANY 9)

KESARIA JALEBI

TASTY AND DELICIOUS INDIAN SWEET DEEP FRIED AND DIPPED IN SUGAR SYRUP

HOT BOONDI WITH RABRI

SWEET BOONDI SERVED WITH RABRI

BUTTER SCOTCH SANDESH

TINY PIECES OF BUTTERSCOTCH ADD A YUMMY CRUNCH TO THIS SANDESH

GUR SANDESH

BENGALI SWEET MADE WITH KHOYA MIXTURE OF SUGAR AND JAGGERY.

LIVE SANDESH WITH GOUNDH

BENGALI SWEET MADE WITH KHOYA MIXTURE AND SUGAR SERVE HOT WITH GOUNDH

GAJAR HALWA

FRESH CARROTS STEAMED WITH CREAMY MILK & FLAVOURED WITH CARDAMOM & NUTS

GUR KA HALWA

INDIAN DESSERT MADE WITH SEMOLINA, JAGGERY AND LOADS OF NUTS. THIS HALWA IS PERFECT TO WARD OFF COLD AND COUGH BLUES.





BADAM KA HALWA

BADAM HALWA IS A RICH AND TASTY INDIAN DESSERT PREPARED WITH ALMONDS

ANJEER HALWA

ANJEER HALWA IS A RICH AND MOUTHWATERING HALWA RECIPE WITH THE DRIED FIGS OR ANJEER COOKED WITH SUGAR AND MAWA.

AKHROT HALWA

WALNUTS ARE COOKED WITH RAWA, GHEE AND SUGAR AND FLAVOURED WITH CARDAMOM TO MAKE A DELICIOUS

GUR RASGULLA BAKE

SOFT, SPONGY, DELICIOUS, MOUTH MELTING RASGULLA DIPPED IN RABRI WITH KHAJUR GUR AND DRY FRUITS BAKED AND SERVE HOT.

SHAHI TUKDA

SHAHI TUKRA IS A RICH BREAD PUDDING WITH DRY FRUITS, FLAVORED WITH CARDAMOM.

MINI MALPUA

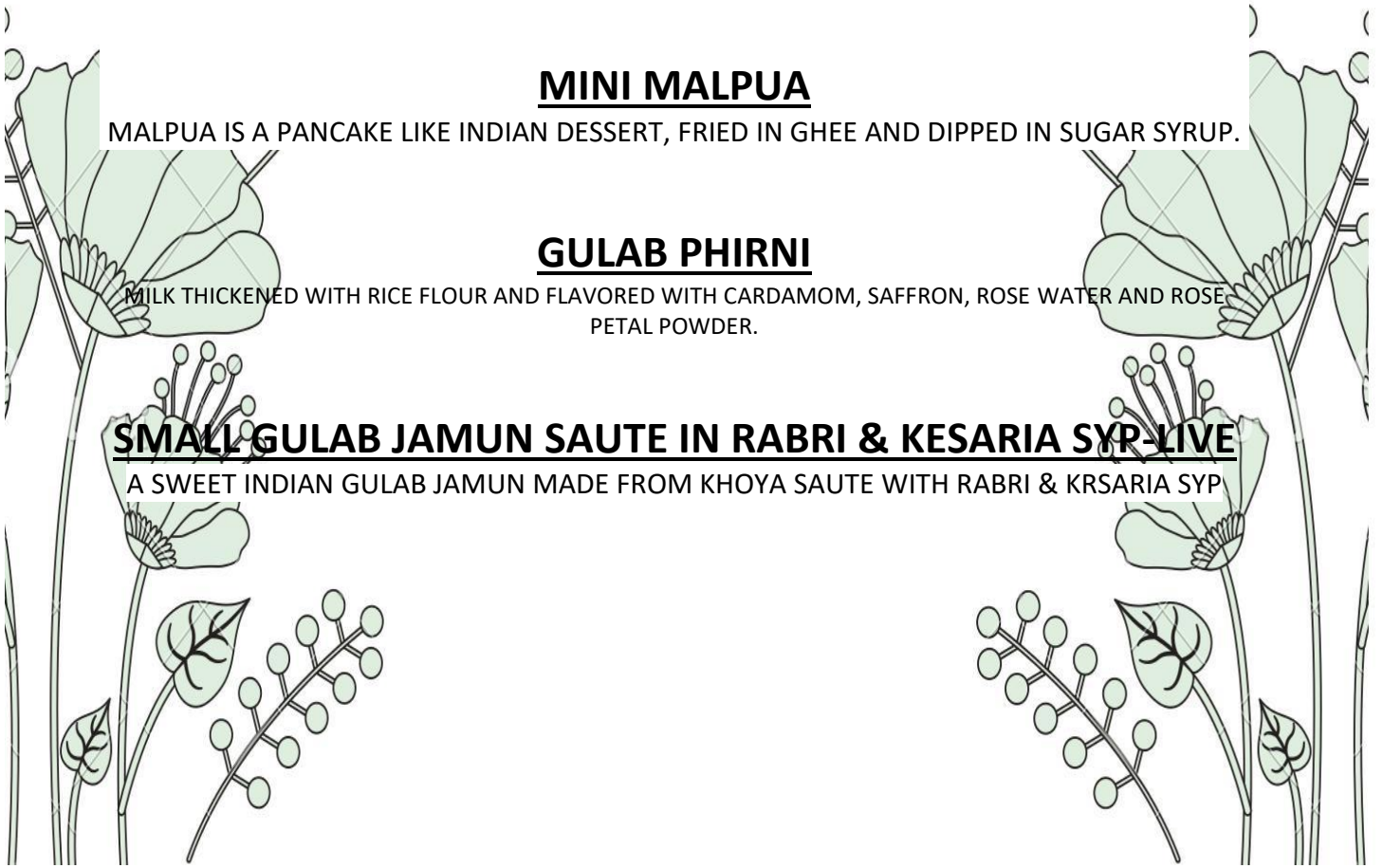
MALPUA IS A PANCAKE LIKE INDIAN DESSERT, FRIED IN GHEE AND DIPPED IN SUGAR SYRUP.

GULAB PHIRNI

MILK THICKENED WITH RICE FLOUR AND FLAVORED WITH CARDAMOM, SAFFRON, ROSE WATER AND ROSE PETAL POWDER.

SMALL GULAB JAMUN SAUTE IN RABRI & KESARIA SYP-LIVE

A SWEET INDIAN GULAB JAMUN MADE FROM KHOYA SAUTE WITH RABRI & KRSARIA SYP





SUGARFREE SANTRA KHEER

RICE COOKED IN MILK, CARDAMOM, SUGAR, FLAVORED WITH ORANGES AND SOME NUTS.

MIX FRUIT CHENA PAYAS

CHILLED THICKENED MILK AND CHENNA BALL WITH FRUITS

KESARIA RASMALAI

FLAT COTTAGE CHEESE DUMPLINGS IN THICKENED SWEETENED MILK

MISTI DOI WITH AKHROT & BLACK GRAPES

MISHTI DOI IS MADE WITH MILK AND SUGAR OR ALSO USING YOGHURT, CURD & SERVED WITH AKHROT & BLACK GRAPES

SORBET (2-3 TYPES)

MADE FROM SWEETENED WATER WITH FLAVORING (TYPICALLY FRUIT JUICE OR FRUIT PURÉE & HONEY)

FALOODA KULFI

RICH CREAMY KULFI TOPPED WITH FALOODA & ROSE SYRUP

STICK KULFI

A SWEET INDIAN ICE-CREAM MADE FROM MILK, SUGAR, CARDAMOM AND DRY FRUITS

FRIED ICE CREAM

AN UNUSUAL DESSERT- ICE CREAM COATED WITH CORNFLAKES AND DEEP FRIED





WESTERN

(CHOOSE ANY 6)

CHOCOLATE TRIFLE PUDDING IN GLASS

TRIFLE WITH LAYERS OF BROWNIES, CHOCOLATE PUDDING AND WHIPPED TOPPING CHILLED TO PERFECTION.

LEMON SOUFFLE

A DELICATE DESSERT WITH THE FRESHNESS OF LEMONS

TIRAMISU

A CLASSIC ITALIAN DESSERT! SPONGE FINGERS DIPPED IN A COFFEE AND LIQUEUR MIXTURE, LAYERED WITH A CREAM CHEESE MIXTURE.

HOT CHOCOLATE BROWNEE

SIZZLING BROWNEE IN CHOCOLATE SAUCE SERVE WITH VANILLA ICE CREAM

FRUIT FLAMBE WITH ICE CREAM

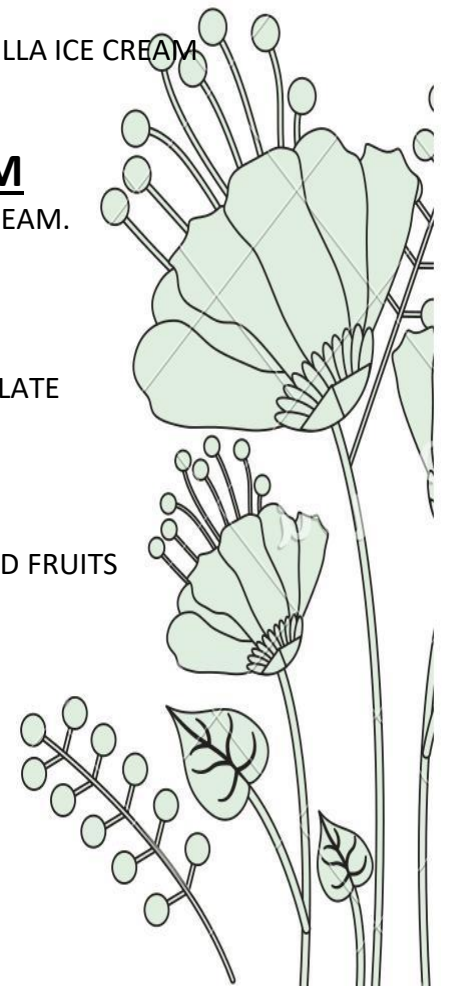
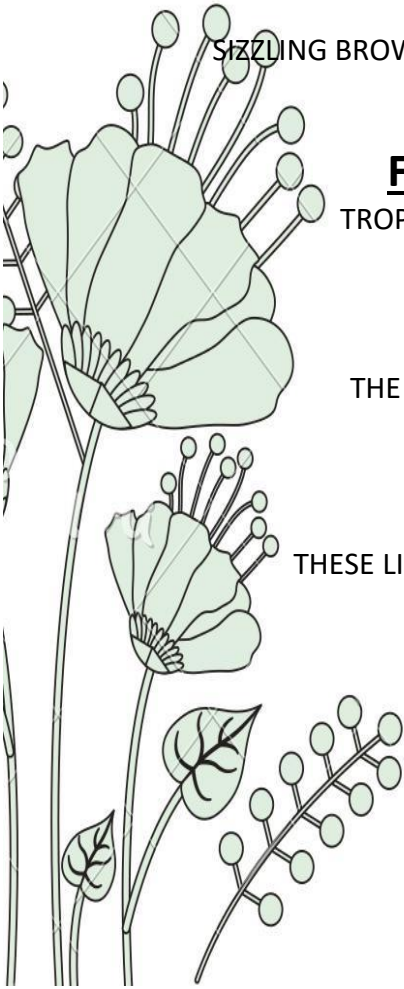
TROPICAL FRUIT AND RAISINS TOPPED WITH ICE CREAM.

CHOCOLATE MUSSE

THE POPULAR DESSERT MADE WITH DARK CHOCOLATE

FRUIT TARTS

THESE LIGHT SWEET TARTS WITH WHIPPED CREAM AND FRUITS





BAKLAVA

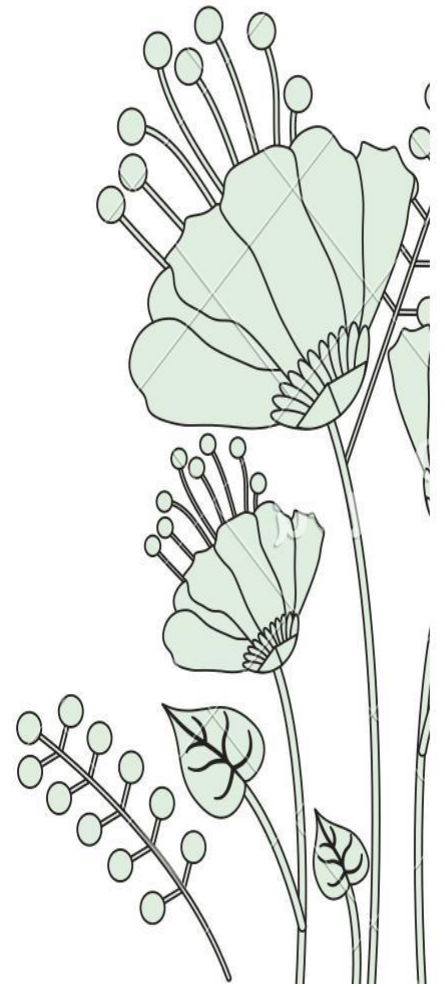
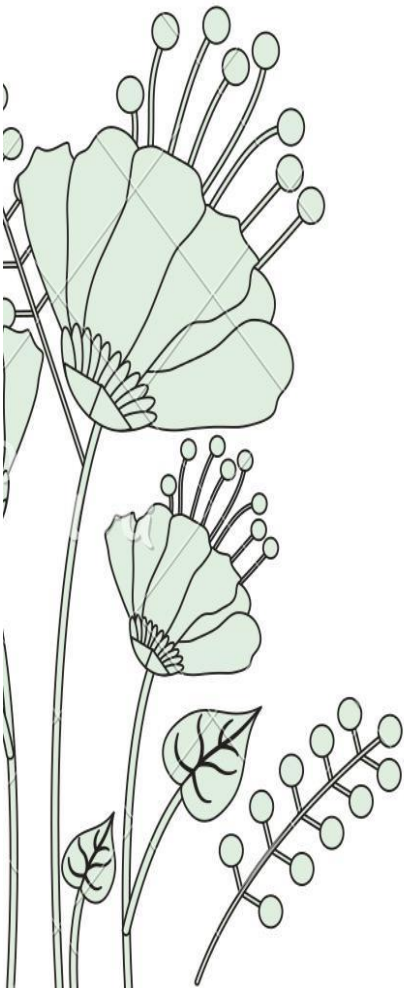
A CRISPY AND CRUNCHY BAKLAVA MADE WITH SHEETS OF FILO PASTRY BRUSHED WITH BUTTER AND FILLED WITH PISTACHIOS. BAKED GOLDEN AND SOAKED IN A ROSE FLAVORED SUGAR SYRUP.

APPLE PIE

CLASSIC PIE IS FILLED WITH REAL, CRISP APPLE SLICES, TOSSED WITH SUGAR, CINNAMON AND FRAGRANT SPICES

BLUEBERRY CHEESE CAKE

ASSORTED COCKTAIL PASTRIES





REFRESHING BEVERAGES

AERATED BEVERAGE

DIET COKE

JUICES

MINERAL WATER MINI BOTTLE

MOCKTAILS **(CHOOSE ANY 8)** **STRAWBERRY DAIQUIRI**

STRAWBERRY DAIQUIRI, WITH STRAWBERRY SCHNAPPS, LIMES JUICE, POWDERED SUGAR AND STRAWBERRIES.

GREEN APPLE MOJITO

LEMONADE MIXED WITH GREEN APPLE SYRUP, LEMON CHUNKS, MINT SPRINGS AND BROWNSUGAR-A DELIGHTFUL DRINK

BORA BORA BREW

PINEAPPLE JUICE, APPLE JUICE, STRAWBERRY CRUSH, PAPAYA JUICE, GRENADINE SYRUP, ICE & SODA

APPLE MARTINI

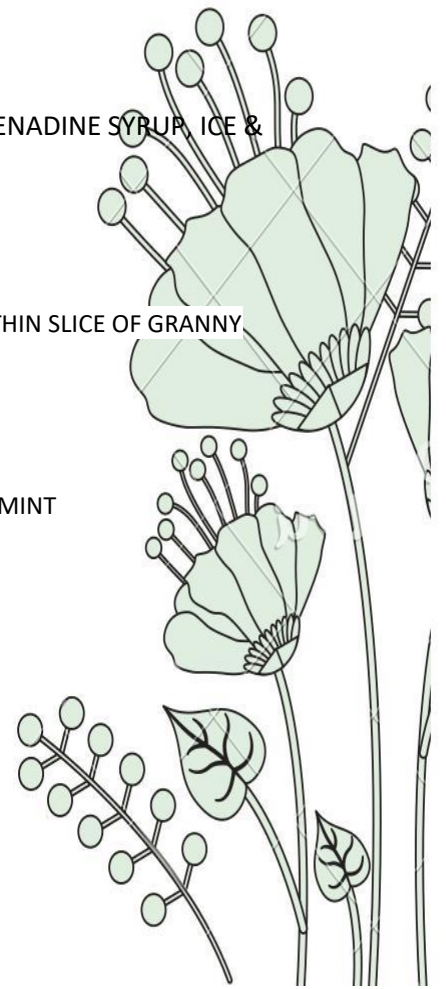
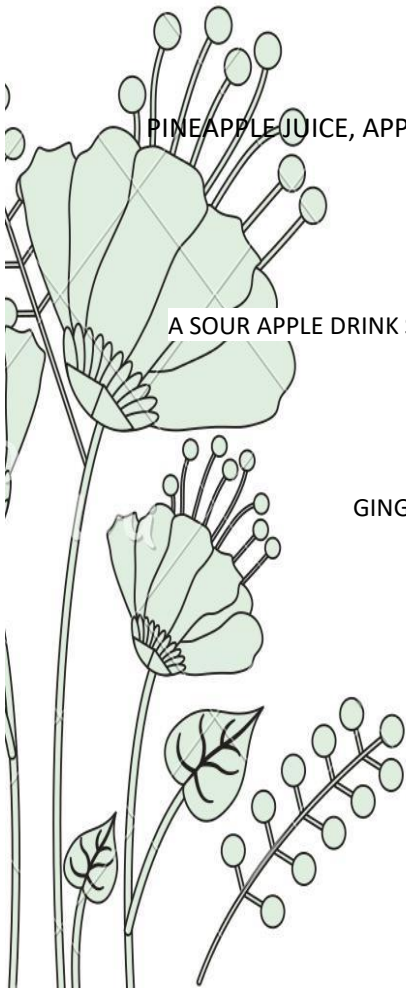
A SOUR APPLE DRINK SERVED IN A MARTINI GLASS AND GARNISHED WITH A THIN SLICE OF GRANNY SMITH APPLE.

BLACK MAGIC

GINGERALE BASE, BROWN SUGAR, COKE, NIMBOO, LIMCA, MINT

VIRGIN SANGARIA

FRESHLY CHOPED FRUITS INFUSED IN GRAPE JUICE





ITALIAN SMOOCH

GINGERALE BASE, BROWN SUGAR, COKE, NIMBOO, LIMCA, MINT

VIRGIN MERRY

TOMATO JUICE, TABASCO, WORCESTERSHIRE SAUCE, SALT & PEPPER, LIME JUICE (GLASS ROLLY POLY, SALTED RIM)

PINK LADY

WATERMELON SYRUP WITH LIMCA & CRUSHED ICE GARNISH WITH PIECES OF WATERMELON & MINT LEAVES

PINA NINA

PINEAPPLE JUICE WITH COCONUT CREAM & ICE CREAM

GREEN LADY

A COOLANT AND A DELICIOUS BEVERAGE MADE WITH KHUS SYRUP AND LEMONADE

CELEBRITY DREAMS

STRAWBERRY, PINEAPPLE JUICE, ORANGE JUICE, LIME JUICE & ICE

JUST PEACHY

PEACH & APRICOT CRUSH, CHOCOLATE SAUCE, SODA & ICE

SHIRLEY TEMPLE

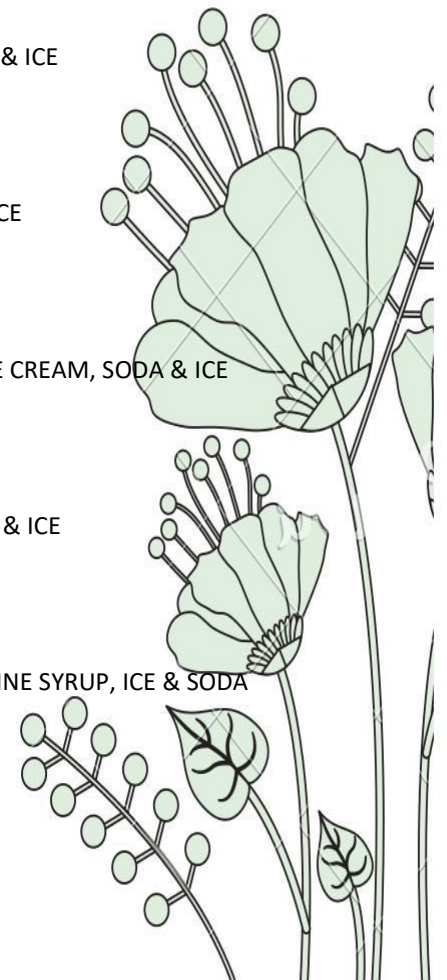
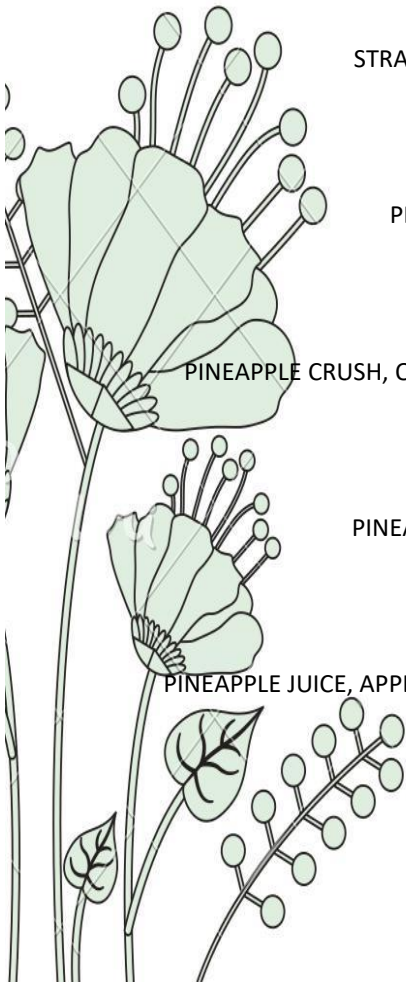
PINEAPPLE CRUSH, ORANGE CRUSH, LIME JUICE, SUGAR SYRUP, VANILLA ICE CREAM, SODA & ICE

CINDRELLA

PINEAPPLE JUICE, ORANGE JUICE, LIME JUICE, SUGAR SYRUP & ICE

BORA BORA BREW

PINEAPPLE JUICE, APPLE JUICE, STRAWBERRY CRUSH, PAPAYA JUICE, GRENADINE SYRUP, ICE & SODA





HOT COFFEE

COFFEE

ESPRESSO COFFEE THAT IS MIXED WITH FROTHY STEAMED MILK.

CHAYE WALA

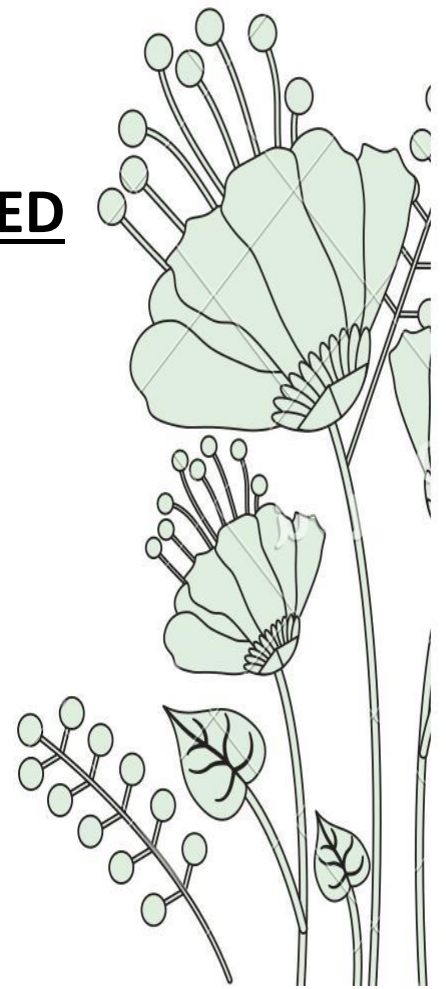
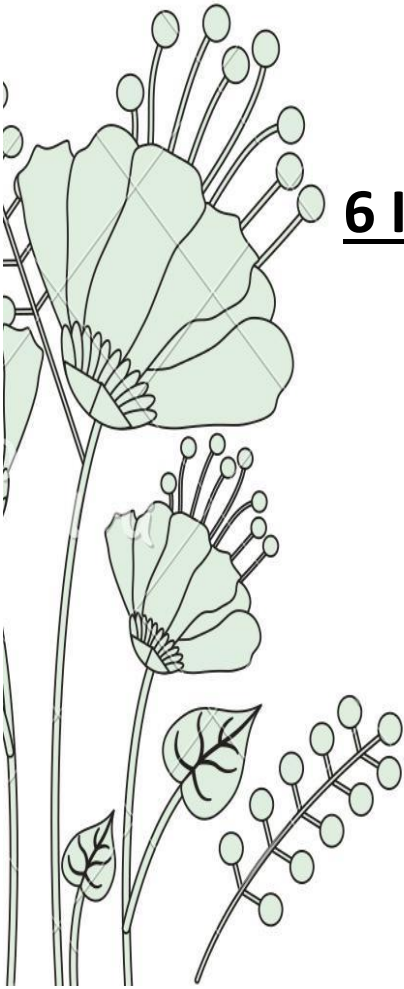
HOT AJMERI TEA

RAJASTHANI TRADITIONAL HOT DRINK SERVED IN CLAY POT.

KAHWA

KAHWA LEAVES SIMMERED IN WATER WITH CINNAMON, CARDAMOM AND THE ADDED CRUNCHINESS OF ALMONDS.

FRUIT COUNTER 6 INDIAN AND 6 IMPORTED





KIND ATTN

DATE & FUNCTION TYPE

NO OF GUEST

VENUE

PH

ID

WE WILL REQUIRE THE FOLLOWING.

1. TABLES FOR BUFFET LAYOUT & BACK AREA
2. COVER KITCHEN & CROCKERY AREA
3. LIGHTING & ELECTRIC POINTS & FRESH RUNNING WATER

PLEASE HAVE A LOOK ON MENU & RECONFIRM THE EARLIEST OR CALL US FOR MENU PLANNING ASSURING YOU OF OUR BEST SERVICES AT ALL TIME.

**THANKING YOU,
YOURS SINCERELY
PRAVEEN AGGARWAL
9810083244
ANAND AGGARWAL
9582859055
26303850**

