



INDIAN STARTERS

(In Circulation)

NON VEGETARIAN

Shammi Shikhampuri with Raw Mango Chutney
Shahi Gilaawat Ke Kebab served on Ultey Tawa ka Parantha
Amritsari Machhi with Raw Mango Dip
Bhatti Ka Murgh Tikka
Amritsari Style Pan Fried Fish with Raw Mango Dip
Ricotta Centered Shammi Kebabs with Hung Curd Sauce

VEGETARIAN

Papad Crusted Paneer with Mint Coulis
Bharwaan Mushroom Kebab
Paneer ka Khaas Tikka
Bharwaan Guchchi Kebab
Heeng Mutter ki Tikki
Subz ke Galouti on Varqui Parantha
Pre-Plated Paalak Papdi Chaat
Curry Patta Flavored Dahi Ke Kebab
Paani Puri
Garam Muttra Chaat
Papad Crusted Aloo Ke Khulley
Khumb ki Kurkuri with Tomato & Garlic Tapenade
Mutter Ki Potli with Anardaana Chutney
Aloo Stuffed Cones
Mini Kadi Patta Idly



CONTINENTAL STARTER

NON- VEGETARIAN

Golden Parmesan Chicken with Chilli Mayo Dip

Smoked Salmon with Boursin Cream Cheese & Shallots

Pesto Marinated Grilled Chicken Brunnoise in Phyllo Rolls

Prosciutto with Melon

VEGETARIAN

Orange Infused Aranchini Balls

Aranchini Filled with Pesto

Baked Pine nut & Sundried Tomatoes in Crisp Fillo Shells

Mushroom & Caper Crostini

Croquettes with Sesame Tomato Sauce

Sundried Tomatoes & Goat Cheese Crostini

Sundried Tomato & Pine nut Turkish Boreks

Sundried Tomato & Pine nut Turkish Boreks with Garlic Tapenade

Pesto Marinated Grilled Bell Pepper Brunnoise in Phyllo Rolls

Four Cheese Tartlets

Margherita Pizza with Rucola & Fresh Basil

Mushroom & Jalapenos Pizza with Truffle Oil

ORIENTAL STARTER

NON VEGETERIAN

Piri Piri Prawns with Bird Eye Chilli Dip

Chicken and Leek Yakitori

Crispy Fish with Basil Sauce

Steamed Prawns Wrapped in Banana Leaves with Bird Eye Chilly Dip

Chicken & Leek Yakatori

Tempura Battered Prawns with Wasabi Tartar Emulsion

Panko Battered Prawns with Wasabi Infused Mayonnaise

Wok Tossed Fish with Spring Onions & Chilli Oyster Sauce

VEGETERIAN

Wok Tossed Tofu with Chilly Basil

Thai Lemongrass Rolls with Palm Jaggery Dip

Grilled Broccoli, Babycorn & Tofu on Skewers

Crispy Litchi & Bean Sprout Wontons

Polynesian Spring Rolls with Thai Chilli Sauce

Corn Scallion Cakes with Roasted Pineapple Sauce

Broccoli & Baby Corn Satay



INDIAN SOUP

Thakkali Rasam
Tamater Dhaniya Shorba
Daal ka Shorba
Daal Badam ka Shorba



CHAAT STATIONS



OLD DELHI CHAAT

Spicy potato patties packed with a rich filling of cumin and asafoetida-tempered peas, griddle fried and served with a combo of yoghurt and tamarind chutney. For all kachori Lovers of Delhi, Muttra Kulcha & Kachori has been something Enigma. Most serious students of this crunchy savoury have heard of Fateh, for the name. Tends to crop in any conversation revolving around Humble Kachori

Kadak Aloo Tikki

Garam Aloo Chaat

Muttra Kachori

Muttra Kulcha

Moong dal Cheela

with

Pethi Paneer Filling

Vegetable Filling

CALCUTTA CHAAT

There are two things you need to have to enjoy street food in India – stomach and attitude.
Churmur Chaat. The word “Churmur” literally means a crunch sound usually made inside your mouth! “Chaat” is Hindi for a medley of ingredients ranging from

Calcutta Puchka

Dahi Puchka

Pani Puchka

Dahi Puchka with Churmur

Aloo Lachcha Chaat

Victoria Vada with Chutney

Churmur Chaat

Ghoogni Mutter Tawa Chaat

Kabuli Channa Tikiya Chaat

Aloo Dum Chaat

Moong Daal Wada with Lissan Chutney & Hari Chutney

Jhaal Moori

Chatpatti Basket

Channa/Aloo/Maida

Fillings

Bajra aur Channa Chatpatta/Sabudana/Bhutta

Topped with 3 Types Bhujia (Tamater/Hari Mirch/Normal)

Assorted Chutneys

KASHI CHAAT—BENARAS

Kashi, the City of Light, is the oldest living city in the world. This is the favored abode of Shiva, manifest here as Vishwanath, Master of the Universe. Its brocades and beads are the envy of the world. Above all, it is the supreme teertha for lovers of chaat, the place is best known for its regular repertoire: Tamater ki chaat Paalak Papri and Phugey—the all familiar Paani Puri.

Tamater ki Chaat

Mixture of Tomatoes, Aloo and Paneer cooked on the tawa to a paste
Consistency topped with tangy-sweet Mewa gravy

Kachori Channa

Mini kachoris with aloo stuffing, topped with peas, curd, saunth,
mint chutney and juliennes of potatoes

Churhaa Muttar ki Chaat

Pounded steamed rice flakes and green peas, soaked in orange juice,
tossed with coriander and green chillies

Paalak Papri

Flour “biscuits” dipped in curd, topped with potato cubes, chickpeas & “saunth”
topped with a cumin flavoured spicy masala

Benarsi Dahi Gujhiya

Urad daal fritters, packed with raisins and cashewnuts,
served with “saunth” and plain yoghurt

Paani Puri

Semolina and Wheat Flour balls, filled with asafoetida tempered water

Benarsi Aloo ki Tikki

Spicy potato patties packed with a rich filling of cumin and asafoetida-tempered peas,
griddle fried and served with a combo of yoghurt and tamarind chutney

Kalounji ke Baingan

Eggplant stir-fried with a Benarasi paanch phoron—kalaunji,
aniseed, ajwain, fenugreek and mustard seeds—made
tangy with mango powder and drizzled with
chilli pickled mustard oil

Churan ka Karela

Nimona

Poori

SHARMA CHAAT – MUMBAI

The unspoken king of Mumbai Chaat Flavors on Juhu Chowpatty Beach in Mumbai, Sharma Chaat Bhandar proudly presents their crown jewels.

Paani Poori

Sev Poori

Vada Pao

Pao Bhaji

Bhel Puri



INDORE KI CHAAT

The name sarafa bazaar explains it all. Indore is a place where chaat been major street food of the city. This city is feast for chaat lovers.

Bhuttey Ki khees

Sabudanee Ki Chaat

Indore Bhel

Tamater Ghathya Ki Chaat

Garadu Ki chat



MAIN COURSE

INDIAN

AGRA/MATHURA

CHIMAN LAL

Lord Krishna's playground boasts of some of the finest vegetarian mouth watering fare. Nestling in the shadow of the Bankey Bihari Temple is Chiman Lal Pooriwaala with his fennel and lentil centered *pooris*, served with a spicy potato curry, a tradition he has been carrying on for 2 generations.

Bedhawi Poori – Atta / Missi

Aloo Subzi

Methi ki Chutney

Kachalu

RAM BABU PARANTHA BHANDAAR

The city of the Taj Mahal was the Imperial Capital before Shah Jahan shifted it to Delhi, and the gourmet of the city take as much pride in their culinary heritage as in the majestic monuments. Blissfully there is a wonderful Parantha—without any parat, but delightfully stuffed with a variety of fillings—at **Ram Babu Parantha Bhandar**, in Belan Ganj. Ram Babu Khandelwal's son, Hari Shankar, and grandsons Kamal, Bablu, Ravi and Kishore 'bake' this plethora of breads on a slightly convex tawa fit for the WWF circus performers wanting to build their muscles. Normal people can't eat more than one. The Parantha comes as a complete meal—on a thalee with Ghotwaan Gobhi, Aloo ki Tarkari, Jhol and Subzion ka Achaar. The dahi and Kheer cost extra. The Parantha repertoire includes Paneer, Aloo, Gobhi, Mewa and our favourite, Methi Mutter.

Parantha

Choice of Methi Mutter,
Gobhi, Mooli, Aloo, Nimboo

Served with

Mutter Paneer

Arbi Ka Jhol

Aloo ki Tarkari

Sitaphal Ki Subzi

Amrood Ki Subzi

Kunda Dahi

Accompanied by

Meethi Chutney

Subzion ka Achaar

CALCUTTA MARWARI/MEWAR

The Desert has challenged man since antiquity. The centuries old battle with nature is what makes the denizens of the sand dunes a breed apart—people with, arguably, the most intense **joie de vivre** on earth. No one reflects this zest for life better than the people of Rajasthan.

DAAL BAATI CHOORMA

Aloo Muttar Baati/Masala Baati/Plain Baati/ Missi Masala Baati

Plain Choorma/Badaam Choorma/Khoya Choorma

Kesaria Choorma

Pista Kesaria Choorma

Panchmael Daal (Live)

The traditional five lentil—channa, masoor, arhar and washed urad and moong--delicacy, cooked in terra-cotta pots, tempered with cumin and diced tomatoes

MAIN FOOD

Paneer Laung Latta

Cottage cheese rolls flavoured with cloves and cooked in tomato and coconut gravy

Rajwadi Paneer

Bharwaan Parwal

Baby gourd stuffed with paneer and creamed potatoes, draped in a spicy gravy made cashewnuts, poppy seeds, chaar magaz and desiccated coconut

Dhaniya Mongodi

Tiny lentil dumplings stir-fried in a kadhai with tomatoes and fresh coriander

Masaleydaar Bhindi

Okra packed with a tangy melange of mango powder and freshly broiled spices, Stir-fried and served with a garnish with pickled ginger

Gatte ki Subzi

Kofta made with gram flour dough, stuffed with thyme-herbed paneer, sultanas and pistachios, set in a pool of liquid gold made heady by the full flavour of fenugreek—seeds and dried leaves

Jodhpuri Chakki ki Subzi

Chowki Mutter (Live)

Green Peas Tempered with Cumin, Asafoetida & Fresh Tomatoes

Rajasthani Kadhi

Gram flour dumplings, simmered in a buttermilk gravy & tempered with asafoetida & cumin

Stuffed Tindsi

Stuffed apple gourd cooked in onion and tomato gravy and flavoured with khada masala

Lake Aloo Dum with Club Kachori

Baby potatoes deep fried and cooked slowly at low flame in thick gravy with spices.

Bajrey ki Khichri with Ghee & Imlanoo

Steamed Rice

Kaer Sangri

Marwar's traditional bean 'n' berry delicacy cooked with dried mango strips and served with a ring of ajwain-spiced mashed potatoes

Kunda Dahi with Kesar

BREADS & ACCOMPANIMENTS

Bikaneri Parantha

Phulka/Khasta Tikaria/ Bajra Roti

Mirchi Ka Aachaar/Nimboo Ka Aachaar

Lachcha Piyaaz/Nimboo/Chowki Mirchi/Fresh Cut salad

Aam Ki Lounji/Methi Chutney

Assorted Papad (Roasted & Fired)

Bikaneri Parantha

Fogle ka Raita

“24 Maharaj” ke Sevde



PUNJAB

BEERAY DI BHATTI

30 years ago Balbir Singh “Beera” set shop on Majitha Road in Amritsar. His fare—chicken marinated overnight and grilled on the Bhatti or the open fire grill. The Punjabi penchant for “murga” and Beera’s exotic masala has made his eatery reign supreme. We proudly present “Bhatti ka Murga”—the name his chicken has popularly come to be known by in this city that Guru Ram Das built nearly 400 years ago.

NON-VEGETARIAN

Attockwaley Bhunee Bataer

Japanese quails are being farmed in many parts of the country. In this delicacy they are soaked in a yoghurt and kachri marinade prepared with black cardamom, nutmeg and cloves, smoked and roasted

Chaamp Ka Barrah Kebab

Lamb chops, marinated overnight with yoghurt cheese and malt vinegar, spiced with royal cumin and pepper, and roasted on the charcoal grill

Bhatti Ka Murgh Tikka

Cubes of Chicken, reserved overnight in a non-yoghurt marinade that is a veritable symphony of exotic spices, including the rarely used ‘magga’.

Tandoori Prawns in Turmeric Cumin Butter Sauce

VEGETARIAN

Bhunna Ananas Kamrak aur Shakarkandee

Pineapple, Sweet potatoes, and Star fruit, roasted on charcoal, Tossed in Balsamic vinegar

Bharwaan Khumb Kebab

Champignon mushroom caps stuffed with a cheesy brunnoise of garlic, herbs & nutmeg, coated with yoghurt marinade and chargrilled

Teh Te Teh Kebab

Layers of paneer supremes, filled with an invigorating mustard & nut paste, draped with a deftly spiced yoghurt marinade, gilded in the tandoor.

Lachcha Piyaaz

Kairi ki Chutney

SHEESH MAHAL - AMRITSAR

Amritsar's favourite bread is the Kulcha named after the city. Whilst there is a string of kulchawallahs on Maqbool Road, the best practitioner of the art form, Harbans Singh, performs in a little rerhi, which he has grandiosely named Sheesh Mahal.

NON - VEGETARIAN

Keema Kulcha

VEGETARIAN

Bharwaan Amritsari Kulcha

Choice of Aloo, Gobhi & Paneer

Rassey Missey Chholley

Imli ki Chutney



KESSAR DA DHABA

The early travellers referred to India as the land in which “Doodh, dahi ki nadiyan behti thi.” In Amritsar, this Golden Age continues. We daresay that the place overflows with the milk of human kindness— and khalis ghee. It would be sacrilege to not to mention Kesar Da Dhaaba, where everything seems to swim in a pool of ghee. Of this famed Dhaaba the home-style Sarson ka Saag— with kutti (coarsely pounded) and not, mercifully, pissi (pureed) is crowned with a dollop of ghee, and in Makki ki Roti, the prized fat, quite simply, replaces the butter.

Sarson Da Saag

The evergreen dish that every Indian, Punjabi or not, loves. The ambrosial Amritsari Version is cooked in earthenware pots with mustard leaves, radish leaves, spinach, bathua, ginger, rice, gram flour and a dash of mustard oil.
Served with home-churned butter

Makki ki Roti

Accompanied by

Safaed Makkhan

Shakkar

PUNJAB TAWA

TAREY DI HATTI - AMRITSAR

Amritsar—Inseparable from the blissful image of the Golden Temple, and where the legendary Grand Trunk Road begins. It is beyond disputation that the street foods in the city are touched with more than a few drops of nectar from the pool. It is here that off Lawrence Road that you find this small garishly painted signage which says “Tarey di Hatti”.

NON VEGETARIAN

Magaz Masala Khat-a- Khat

A delicious lamb brain curry made with freshly roasted Garam masalas and rich and luscious gravy

Murgh Beliram

Kashmiri Deghi Mirch, cinnamon, cloves, fennel, cumin, coriander, cardamom and fresh tomatoes blend their flavors with tikkas of chicken
to create a rich and robust delicacy

Murgh Tawa Tikka Masala

Amaretto-marinated tandoor-grilled tikka of chicken, simmered in satin smooth tomato gravy
redolent of kasoori methi, finished on tawa

Bhunna Meat

Classic lamb curry made with lamb, spices, fresh fenugreek leaves (Methi leaves) and bell pepper.
with melon seeds.

VEGETERIAN

Paneer Di Bhurjee

Fluffy Cottage Cheese, simmered in flavorsome and full-bodied tomato gravy, tempered with garlic

Ranjitshahi Paneer

Triangles of paneer served on a bed of paneer Bhurjee, cooked in fresh tomato puree, accented with saffron and drizzled with pepper

Paneer Tikka Masala

Marinated cottage cheese cubes grilled to perfection and then cooked in spicy gravy, is delicious in every bite. The burnt taste of paneer marinated in curd and spices gives it a delighting flavor.

Palak Kofta

Creamy spinach kofta, cooked with black cumin and green chillies in a flavorsome and full-bodied tomato gravy

Teekha Lachcha Paneer

Batons of paneer cooked with bell peppers and tomatoes, accented with coriander seeds and freshly pounded black peppercorns and draped in a creamy tomato gravy

Khumb Haara Piyaaz

Mushrooms and spring onions, stir-fried with an herbal and peppery tomato-based masala, garnished with pickled ginger juliennes

Besani Kurkuri Ajwaini Bhindee

Okra marinated with a tangy melange of mango powder and freshly roasted ajwain-bishops weed, draped in a gram flour batter and fried crisp golden

Aadrak Gobhi ka Keema

Tiny florets of cauliflower, stir-fried with a minced ginger and yoghurt cheese paste with bell peppers, tomatoes and coriander

Harrey Masaley ke Bhunney Aloo

Baby Potatoes stir-fried with a delightfully simple green masala of coriander, mint, green chillies and curry leaf spiced with green cardamom, pepper and cloves

Soyabean Nutri Di Bhurjee

Delicacy of Soya chunks and soya granules with exotic Indian spices and sprinkled with fresh coriander

Aadrak Gobhi Ka Lachcha

Tiny florets of cauliflower, stir-fried with a minced ginger and yoghurt cheese paste with bell peppers, tomatoes and coriander, chilli and ginger-touched yoghurt cheese

Kathal Aur Harey Pyaaz Ki Bhurjee

A delicacy of Jackfruit slivers & Green Onion in a pepper concoction, tempered with mustard seeds

Kurkuri Bhindi

Thinly sliced ladies finger is crisped to perfection and laced with chaat masala and chilli powder.

Khatte Meethay Baigan

Small Egg Plant, stir-fried with a special masala, garnished with pickled ginger juliennes.

Kathyal Ki Khurchan

Jack fruit in a semi dry sauce or gravy of onion, tomatoes and bell pepper. mildly spiced, tangy from the tomatoes with a faint sweetness from the onions, bell pepper and cream.

Bhutta Methi Palak

Maah di Daal

Daal Makhani

The black lentil delicacy incorporating pomegranate juice fresh, tomato puree & garlic, simmered on the tandoor, finished with cream & served with home-churned butter

BREADS & ACCOMPANIMENTS

Roomali Roti, Mini Lachcha Parantha

Mini Mirchi Roti, Missi Roti

Mini Piyaaz Ka Parantha, Garlic Naan

Methi Lachcha Parantha

Fresh Cut Salad, Lachcha Piyaaz, Kairi ki Chutney

Mix Achaar, Aam ka Achaar, Hari Mirch ka Achaar

Mukki Piyaaz, Sirka Piyaaz, Papad



CHAJJUMAL DA DHAABA – AMRITSAR

Amritsar—Inseparable from the blissful image of the Golden Temple, and where the legendary Grand Trunk Road begins. It is beyond disputation that the street foods in the city are touched with more than a few drops of nectar from the pool. Nestling under the shadow of its gilded canopy are countless Dhaaba vying with one another to serve sublime food. It is said of the city that fifty percent of its residents ‘dine’ out, and the other fifty percent rely on the ‘take-away’—usually from the same street-side Dhaaba. It is here on Lawrence Road that you find Chajju—famous for his peerless mutton tikkey, which are cooked in a pan and yet have a smoked flavour

NON VEGETARIAN

Chajju ke Tikkey

Boneless cubes of meat, cooked lovingly and long in a masala that appears dangerously dark, but is rich in taste and redolent with seductive aromas.

VEGETARIAN

Chajju ke Paneer Tikkey

Cubes of cottage cheese, cooked lovingly and long in a masala that appears dangerously dark, but is rich in taste and redolent with seductive aromas.

Piyaaz aur Chutney

VEGETARIAN

Ranjitshahi Paneer

Triangles of paneer served on a bed of paneer Bhurjee, cooked in fresh tomato puree, accented with saffron and drizzled with pepper

Gobhi Masaleydaar

Florets of cauliflower cooked in Indian spices

Tawey ka Karela

Karela stuffed with cottage cheese and spices, served on tawa.

Katheal Ki Khurchan

Jackfruit, new potatoes, and pickled pearl onions stir-fried in tamarind gravy with black cardamom and cloves

Daal Makhani

The black lentil delicacy incorporating pomegranate juice fresh, tomato puree and garlic, simmered overnight on the tandoor, finished with cream and served with home-churned butter

BREADS & ACCOMPANIMENTS

Roomali Roti, Mirchi Roti

Methi Lachcha Parantha

Kachumber Salad

Achaar Pyaaz aur Dhaniya Chutney

KATHI ROLL STATION

**Calcutta Kathi Roll
Paneer Bhurjee
Nutri Nugget Bhurjee**

NON-VEGETARIAN

**Mutton Boti
Chicken Ki Khurchan**

VEGETARIAN

**Aloo Masala
Paneer Ki Khurchan**

CHOICE OF BREADS FOR ROLL

**Roomali Roti
Ultey Tawey ka Parantha**

Served With

**Lachcha Piyaaaz
Kairi ki Chutney
Pudina aur Hari Mirch Ki chutney**



INDIAN GRILL

NON-VEGETARIAN

Ju Shah Seekh Kebab

Punjab, home to the most creative chefs in the Land of the Five Rivers, crafted this Seekh kebab of Silky Smooth Kid Mince, grilled on Open Fire Grill

Amritsari Murgh Tikka

Cubes of Chicken, reserved overnight in a non-yoghurt marinade that is a veritable symphony of exotic spices, including the rarely used 'magga'.

Methi Machhi Tikka

Cubes of Sole, marinated thrice—first with vinegar, then with mint and fenugreek chutney, and, finally, with creamy yoghurt cheese spiced with cardamom, cloves, cinnamon and nutmeg, char grilled

VEGETARIAN

Teh te Teh Kebab

Layers of paneer supreme's, filled with an invigorating mustard & nut paste, draped with a deftly spiced yoghurt marinade, gilded in the tandoor.

Bharwaan Mushroom Kebab

Champignon mushroom caps stuffed with a cheesy brunnoise of garlic, herbs & nutmeg, Coated with yoghurt marinade and char grilled

Roomali Roti
Lachcha Piyaz
Kairi ki Chutney



AWADH

TUNDA KEBABI—LUCKNOW

Tunda Mian, the greatest kebab-maker Avadh has ever known, created a delicacy in the late Nineteenth Century and his descendants have kept up the tradition of this sublime kebab at Lucknow's Akbari Gate. Tunday Ke, as the eatery has come to be known, is famed for Galouti and Varqui Paratha. The uniqueness of this kebab, akin to a hot pate, is the masala—a closely and zealously guarded family secret—prepared by womenfolk in the family. It is said to incorporate 160 spices and, it is the family's claim, that their kebab is the only meaty delicacy on the planet, which can cure a minor stomach bug.

NON-VEGETARIAN

Shahi Gilaawat ke Kebab

A kebab so soft that it literally melts in your mouth. Created for the leisure-loving nobles who preferred not to chew

VEGETARIAN

Subz ke Galouti

The First Family of Kebab pays tribute to the vegetarians with this tender mahi tawa-fried vegetable kebab

served with

Ultey Tawey ka Paratha



RAHIM

Nihari-Kulcha - traditionally eaten in the month of Ramadan. Shallow enamel bowls are placed before the guests. Quite a sight—pool of golden aromatic broth setting off the mini islands formed by chiseled chunks of meat. The wait for the accompanying bread is almost unbearable, but well worth it.

NON-VEGETARIAN

Nihari

Kid chops, sautéed in desi ghee with garlic and simmered overnight with cardamom and mace in light yoghurt gravy.

Aadrak Lachcha, Dhaniya, Bhunna Piyaaz aur Pudhina

Murgh Beliram

Kashmiri Deghi Mirch, cinnamon, cloves, fennel, cumin, coriander, cardamom and fresh tomatoes blend their flavors with tikkas of chicken to create a rich and robust delicacy

Dum ka Murgh

The delicacy that every Hyderabadi swears by--resplendent whole squab, cured in a nutty marinade with a delicate saffron tint, filled with an herbal chicken farce,
Cooked in a sealed handi

VEGETARIAN

Dhingri Shabnam

Vegetable Kofta simmered in a Tomato and coconut milk gravy tangy tamarind, tempered with red chillies and curry leaves and garnished with pickled ginger juliennes

Hasrat-e-Husn

Heart-shaped Paneer, packed with the goodness of nut and dried fruit Kimaam, the time-tested revitaliser, cooked in a saffron-rich korma gravy and then covered with sone ka varq, the 24-carat gold leaf

Lab-e-Lazeez

A lip-smacking gift from the kitchen of Hakeem Safdar Nawab: Bottle gourd, stuffed with a fortifying puree, cooked in silky smooth chironji gravy prepared with an exciting masala incorporating the rejuvenating properties of abrak or mica, redolent of gul-gurhal

Arhar Daal Kairi Ki

Arhar paired with raw mango powder in a spiced delicacy, which comes covered with leeks

Alu Bukhara Kofta Shabnam

Cupid's call is irresistible in this Bottle Gourd kofta, literally pouch stuffed with dried plums, simmered in gravy

Aadrak Gobhi Aur Hari Mirch ka Keema

Tiny florets of cauliflower, stir-fried with a minced ginger and yoghurt cheese paste with bell peppers, tomatoes and coriander, chilli and ginger-touched yoghurt cheese

Dum ka Bharwaan Karela

Bitter gourd stuffed with paneer, peanuts, sesame seeds, coconut and ginger, spiced with pathar ka phool and bay leaves, draped in a spicy gravy made with jaggery and tamarind and cooked on dum

Makai Shahzaadi

Princess corn, made sweet 'n' sour with a honey-shilajit majoon, and emerald spinach flirt in a kadhai while the quartet of musqdaana, kebaba, nutmeg and black cardamom play a tantalizing serenade

Zannat-e-Zameen

New potatoes stir-fried with guldaar lavang, cloves in full bloom, mint, coriander, curry leaves and garam masala powered with abrak

Arhar Daal Kairi Ki

Arhar paired with raw mango powder in a richly spiced delicacy, which comes covered with crisp shreds of fried leeks

BREADS

Makhani Roti

Lehsuni Naan

Pudhina Lachcha Parantha

Roomali Roti

Gilafi Kulcha

Bheegi Khameeri Roti



HYDERABAD

Hyderabadi cuisine became prominent with the Nizami. It comprises a broad repertoire of rice, wheat and meat dishes and the skilled use of various spices. Hyderabad Biryani and Haleem, with their blend of Mughlai and Arab cuisines have become iconic dishes of India

NON-VEGETARIAN

Nellore Fish Curry

Boneless cubes of Surmai, cooked lovingly and long in a Masala that appears appealing, but is rich in taste and redolent with seductive aromas.

Nihari

Kid chops sautéed in desi ghee with garlic and simmered overnight with cardamom and mace in light yoghurt gravy.
Aadrak Lachcha/Dhaniya

Haleem

A Shia delicacy reflecting the Arab touch on cosmopolitan Hyderabad's wonderful Multi-influenced cuisine: cracked wheat and shreds of kid slow-cooked overnight with the ubiquitous Potli ka Masala

Lagan ki Saalim Raan

Whole leg of lamb marinated with special ingredients and roasted and served with specially made thick gravy.

Murgh Narangi Qorma

A unique combination of chicken, orange juice cooked with cardamom and saffron

VEGETARIAN

Paneer Tamatar ka Qut

Batons of paneer, simmered in a coconut milk gravy made tangy with tamarind, tempered with red chillies and curry leaves and garnished with pickled ginger juliennes

Khumb Bhutta Methi Paalak

Baby corn and button mushrooms stir-fried in chilli oil with fenugreek, spinach, cumin and fennel, garnished with toasted sesame seeds and fried garlic

Besani Kurkuri Ajwaini Bhindi

Okra marinated with a tangy melange of mango powder and freshly roasted ajwain-bishops weed, draped in a gram flower batter and fried crisp golden

Milijuli Subz Ke Mel

Cubes of mix seasonal vegetables sautéed and mixed in special masala

Daal Saat Salaam

Delicacy of seven lentils, tempered seven times with seven different Ingredients, served with crisp-fried leeks

BREADS & ACCOMPANIMENTS

Khameeri Roti
Roomali Roti
Kachumber Salad
Chutney

HYDERABAD - BIRYANI

Hyderabad is synonymous with Biryani. The city in the Deccan alone boasts of 26 varieties of Biryani. To the people of this the cockpit of India, Biryani is much more than an exotic rice delicacy—it is a kushta or aphrodisiac. There is a saying here: "Jo istimal karta hai, woh Buddha nahin hota." or, "He who eats Biryani does not age."

NON-VEGETARIAN

Gosht Qorma Biryani

The pluperfect rice delicacy of choice cuts of kid cooked with the finest Basmati

Dum ki Biryani

The pluperfect rice delicacy of choice cuts of kid cooked with the finest Basmati

VEGETARIAN

Gobhi Methi Paalak ka Pulao

The flavourful combination of florets of cauliflower and spinach and cooked on dum with aromatic basmati infused with Methi in sealed pots

Subz Qorma Pulao

Assortment of Garden fresh Vegetables, cooked with the finest Basmati in earthenware pots, in a spicy Jhol redolent of the flavors of cardamom and mace

Gobhi Methi Paalak ki Tahree

The flavourful combination of florets of cauliflower and spinach and cooked on dum with aromatic basmati infused with methi in sealed pots

Aloo Chutney Pulao

A heady combination of baby potatoes, in a tangy mango, coriander and mint chutney, cooked with Basmati

Subz Chutney Pulao

A heady combination of garden fresh vegetables, in a tangy mango, coriander and Mint chutney, cooked with Basmati

Kathal Ki Biryani

A fragrant Jackfruit—cooked on dum with royal cumin-spiced milk cake and Basmati cooked in a sealed handi

Tamater ka Qut

Tomato and coconut milk gravy simmered with tangy tamarind, tempered with red chillies and curry leaves and garnished

Mirchi ka Saalan

Green chilies, sautéed and simmered in lidded bowls laden with a tomato, tamarind, black pepper and jaggery gravy

Burrhani Raita

Garlic raita eaten traditionally with Biryani

Tarkheywaali Dahi

Yoghurt tempered with turmeric, coriander and mustard seeds



RAITA STATION – LIVE

Thandi Dahi

Boondi/Palak Papri/Crisy Fried Baigan/Kurkuri Bhindi

Tamater/Pyaz/Anaar/Green Chopped Chillies/Pineapple/Cucumber

Kairi Ki Chutney/Imli Ki saunth

Red Chilli flakes/ Black Salt/Black Pepper/Chaat Masala/Roasted Cumin

COASTAL

The Malabar coast is the most colourful spot on the culinary landscape of India. This is a region of myriad moods, colours, cultures, sun-drenched beaches, tranquil backwaters, emerald lagoons, lush tropical rain forests and gentle blue hills.

NON-VEGETARIAN

Live Butter Garlic Prawns

Meen Moiley

Chicken Ularthiyath

Nadan Mutton Curry

Egg Curry Kerala Style

VEGETARIAN

Pachchakari Stew

Cauliflower, Carrots, Beans and Potatoes simmered in creamy coconut sauce

Vazhuthananga Sāmbhar

The traditional toor Daal delicacy cooked with tamarind, tempered with asafetida and garnished with curry leaves

Vegetable Stew

Vegetable Korma

Parup Curry

Malabar Parantha

Ghee Rice

Appam

ACCOMPANIMENTS

Coconut Thoran

Assorted Achaar

Idiyappam

Mirchi Achaar/Nimboo Achaar

DOSAI STATION

One of the latest culinary fads in the world is Wraps. What the world does not know is that the original Wrap is the *dosai*—the rice pancake that is synonymous with South Indian food. If one dish has dominated the cuisine of the Southern half of the Sub-Continent very often, even people in the rest of India believe that the Southerners staple is dosai-Sambhar. Variety of crisp golden pancakes with stuffing's of your choice

IDLI

Brahmini Idli

Rawa Idli

Mini Idly

CHOICE OF DOSAI

Butter Roast

Traditional rice and lentil dosai cooked in ghee

Rava Dosai

Semolina dosai cooked in oil

Mysore Masala

Spicy Tomato Garlic

CHOICE OF FILLINGS

Cheese Filling

Aloo Masala

The traditional Potato and Cashewnuts filling

PANIYARAM

Aloo Paniyaram

Mushroom Paniyaram

CHUTNEY & ACCOMPANIMENTS

Sāmbhar

Fried Mirchi

Pickle/Gunpowder

Papad Fry & Roasted

**Plain Coconut Chutney/Tomato Garlic Chutney/Mint Coconut
Chutney/Ghee**

INTERNATIONAL

EUROPE

SOUPS & BREAD STATION

Minestrone Soup

Bread Rolls/Bread Sticks/Mini Cheese Croissants

Butter/Salt/Fresh Crushed Pepper

CEASER SALAD

Perhaps one of the most celebrated salads in the world, the Caesar salad has nothing to do with Caesar, Julius or even Augustus, but is named as it was created in 1924 by a chef named Caesar Cardini. At the height of its popularity, it was served with great pomp and show with the waiter concocting it in a salad bowl, on a cart right next to your table.

BASE INGREDIENTS

Romaine Lettuce

Iceberg Lettuce

Rocket

Ceaser Salad Dressing

ADD ONS

Feta Cheese

Sundried Tomatoes

Green Olives

Kalamata Olives

Croutons

BREADS

Ciabatta

Rosemary & Oven dried Tomato Focaccia

Butter/Garlic Butter/Olive Oil/Salt/Black Pepper

RACLETTE/FONDUE

Raclette is the name of both a cheese and a dish made from it. “Racler” means to scrape. Originating from the alpine shelters, cut surfaces of flattish discs of cheese were exposed to blazing log fires and the melted cheese was progressively scraped off to be eaten with a variety of accompaniments

Raclette with:

Baguette Slices

Chopped Pickled White Onion

Chopped Pickled Gherkin Slices

Fondue with:

Hard Bread Cubes

Steamed Baby Carrots

Blanched Broccoli Flowers

Baked Parsley Potatoes

CHEESE STATION

Edam

Camembert

Emmental

English Cheddar

Austrian Smoked

With

Crackers/Black Grapes

Assorted Olives

Celery Sticks



THIN CRUST HAND TOSSED PIZZA'S

The Pizza could have been invented more than 3000 years ago by the Phoenicians, the Babylonians, the Egyptians, the Greeks, the Romans or in fact any Mediterranean people who learnt the secret of mixing flour with water and heating it on a hot stone. In one of it's many forms the Pizza has been a basic part of the Italian diet since the stone age. Choose from a variety of ingredients to create your own Pizza.

Margherita with Fresh Basil

Four Cheese with Rocket Leaves

Corn, Mushroom & Jalapeno

Vegetable Piri Piri Pizza

Marinara with Fresh Basil & Tomato Sauce

Sundried Tomatoes, Artichokes, Roast garlic & Pine nuts

ACCOMPANIMENTS

Tabasco

Oregano

Chili Flakes

Freshly Ground Black Pepper from Pepper Mills

Extra Virgin Olive Oil



PASTA / RISOTTO / GNOCCHI

Risotto is truly a sampling of the earth of Northern Italy, made with short plump kernels of rice found mostly in Lombardi and Piedmont. The town of Arborio is especially rich in rice fields, thus giving a name to one of risotto's most popular varieties. Risotto differs from other rice in that its starch content is much higher, allowing for a creamier texture when cooked. The grain was introduced to Italians in the Middle Ages when Arabs dominated the southern mainland of the county, but it grew best in the marshy regions of the north - especially the Po River valley, which runs through Torino. Preparation begins with a slow, simmering broth. Then shallots are sauted in olive oil until soft, and the rice is stirred in, flavoring itself with the onion. Wine is added, and then, broth is ladled in one half cup at a time to be sure the rice absorbs it slowly.

Fettuccine with Fresh Basil Pesto Sauce

Fuseli with Spicy Marinara Sauce

Spaghetti with Cheese Sauce

Fresh Ravioli in Butter & Sage Sauce

Risotto Primavera with Asparagus

Saffron Risotto with Wild Mushrooms

Fresh Rosso Gnocchi with Marinara Sauce

Penne Arabita

Served with

Tabasco, Oregano, Chili Flakes, Fresh Ground Black Pepper



PANINI BAR

Roasted Zucchini & Bell Pepper with Goat Cheese & Basil Pesto

Roasted Tomato, Pine Nuts Tossed In Balsamic Vinaigrette with Mozzarella

SAVOURY CREPES

A crêpe or crepe is a type of very thin pancake, usually made from wheat flour (*crêpes de Froment*) or buckwheat flour (galettes). While crêpes originate from Brittany, a region in the northwest of France, their consumption is widespread in France and Quebec. In Brittany, crêpes are traditionally served with cider. Crêpes are served with a variety of fillings, from the most simple with only sugar to flambéed crêpes Suzette or elaborate savoury fillings

Asparagus and Mushroom Crepes

Roasted Cherry tomatoes & Thyme

ORIENTAL

KHAU SWEY - BURMA

A vegetarian version of the traditional Burmese dish. It is essentially a one-dish meal comprising of noodles in a soup of curried vegetables in coconut milk, served with a variety of contrasting accompaniments. Each of your guests can individually mix the rich array of accompaniments to create their own original taste sensation. The ingredients that make the difference are fried garlic, coriander, lemon juice, fried onions and chillies.

Khau Swey

Accompaniments

Boiled Noodle
Crisp Brown Onions
Chopped Brown Garlic
Red Chilli Powder
Chopped Coriander
Roasted Peanuts
Crispy Noodles
Chopped Green Onions
Chopped Green Chillies
Lemon Juice
Thai Chilli Paste

CHINESE

DANCING WOKS

An interactive Chinese station—chooses from a lavish display of Ingredients, cooked in your choice of sauce and oil to perfection by our Chinese chefs.

Assorted Vegetables

Snow Peas
Broccoli/Baby Corn
Zucchini
Chinese cabbage
Sweet Corn kernels
Assorted Mushrooms
Carrots/ Assorted Spinach Leaves
Colored Bell Peppers/Spring Onions

Sauces

Hoisin Sauce/Oyster Sauce
Chilli Garlic Sauce
Black Bean Sauce
Sweet & Sour Sauce

With
Noodles & Steamed Rice



DIM SUMS

Literally translated as “so close to the heart”, Dim Sums are, in reality, a large range of hors d’œuvres, Cantonese people traditionally enjoy in restaurants for breakfast and lunch, but never for dinner, washed down by tea. A familiar scene at any Cantonese restaurant—which is often on several floors, is of young girls pushing trolleys replete with goodies in bamboo baskets piled high or small dishes next to each other. As they mill around the dining tables, they call out the names of their wares, and place the baskets and dishes onto tables when diners signal their wishes.

Fango

Flat Dumplings stuffed with mushrooms

Tsuenfun

Spinach and Vegetable Rice flour dough dumplings

Pok Choy Dim Sum

Flat Dumplings stuffed with Pok Choy

Siumai

Open top Potato and Corn Flour dumplings

Hargao

Vegetable Dim sum with Green



THAILAND

Originally, Thai cooking reflected the characteristics of a waterborne lifestyle. Aquatic plant and herbs were major ingredients. Traditional Thai cooking methods were stewing and baking, or grilling. Chinese influences saw the introduction of frying, stir-frying and deep-frying. Culinary influences from the 17th century onwards included Portuguese, Dutch, French and Japanese. Chillies were introduced to methods, and substituting ingredients. The ghee used in Indian cooking was replaced by coconut oil, and coconut milk substituted for other dairy products.

SALADS

NON-VEGETARIAN

Shredded Chicken & Bean Salad

VEGETARIAN

Yam Woon Sen

Spicy Glass Noodle Salad

Som Tam

Raw Papaya Salad

Crunchy Bean Salad

Crispy Vegetable Salad

ENTRÉE

NON-VEGETARIAN

Steamed Fish Wrapped in Banana Leaves with Bird Eye Chilly

Chicken Green Curry

VEGETARIAN

Kaeng Phet Phak

Spicy red vegetable curry in coconut milk

Jungle Curry with Fresh Basil, Baby Aubergine and Bamboo Shoots

Stir Fried Asparagus, Mushroom and Cloud Ear Fungus, Pok Choy in a Garlic & Vegetarian Oyster Sauce

Vegetables , Baby Aubergines & Kaffir Lime Green Curry

Sour Orange Curry Of Vegetables

Sautéed Black Mushrooms & Pok Choy with Dried Chilies & Cashewnuts

Vegetable Green Curry

Vegetable Thai Red Curry

Stir Fried Vegetables

Stir Fried Asparagus, Mushroom and Cloud Ear Fungus

Wok tossed Tofu with Chilli and Basil

NOODLES & RICE

Phad Thai Noodles

Jasmine Rice

Assortment of 3 Types of Thai Chilli Sauces



SUSHI

We can trace sushi's origin back to the 4th century BC in Southeast Asia. As a preserved food with fermented rice Sushi was an important source of protein. In the Heian period, it was introduced into Japan. Since Japanese preferred to eat rice sushi, became popular at the end of Muromachi period.

Nori Maki

Asparagus

Kappa Maki

Pickled Vegetables

Shittake Maki

Mushrooms

With

Light Soya Sauce

Pickled Ginger

Wasabi



LEBANESE

Arabian food is the varied foods of Saudi Arabia, Kuwait, Bahrain, Qatar, the United Arab Emirates and the Sultanate of Oman. Food here has mostly evolved from the indigenous Bedouin tribes, who have a strong, but basic food culture. The emphasis is on a lot of mezze (or starters), which consist mostly of pickled olives and vegetables, lentil and vegetable dips such as hummus and babagannough and Fresh salads. The mezze is nearly always followed by an assortment of meats and vegetables, marinated in a simple marinade of garlic and olive oil and grilled

COLD MEZZE

DIPS

Hummus bi Tahina

Chickpeas mashed to a sauce consistency seasoned with lemon juice and garlic, flavoured with sesame oil

Babagannough

Eggplant roasted on charcoal, combined with garlic, taheeni and sea salt, blended into a fine paste

Labneh Zatar

Lebanese Cream Cheese with Zatar

Filfil

Hot chilli flavoured sauce

Tahini

Sesame seed paste

SALADS

Fattoush

Salad made with toasted pita, lettuce, spinach, scallions, cucumbers, tomatoes and bell peppers dressed with lemon juice, olive oil, garlic and sumac.

Muhamarah

Crushed Nuts, Mixed with Red Peppers, Chili and Olive Oil

Rocca (Jarjir)

Salad made from Rocket Leaves

Kabees

Selection of Lebanese Pickles

Pickled Green Olives

Kalamata Black Olives

BREADS & ARAYES

Khubuz

Puffed Arabic Bread

Pita

Flat Lebasese Bread

Arayes Labneh

DONER KEBAB STATION

This kebab is made with thin slices of marinated chicken packed tightly on to a vertical spit to form a solid mass, cut off from the outside as it roasts. It soon evolved into the Shawarma—where the chicken pieces were rolled in hollowed out bread—Khubuz with tomato, parsley and taheeni dressing

Non- Vegetarian

Chicken Shawarma

Vegetarian

Halloumi & Cottage Cheese Shawarma

Falafel Shawarma

BREADS & ARAYES

Arayes/Khubuz/Pita



Mexican Station

Nachos with Salsa

Sautéed Vegetable Tacos with Spicy Sour Cream

Mix Vegetable and Cheese Enchiladas

Crispy Mushroom, Bell Pepper and Cheese Quesadillas



SPANISH MENU

SALAD

Cold Chickpeas and Mix Veg. Salad

Olivier Salad

Fresh Spinach, Apples and Pine nuts tossed in Vinaigrette Dressing

Live Paella Station

A saffron- flavoured Spanish dish made with Rice and Vegetables like Broccoli, Cabbage, Mushrooms, Bell Pepper, and Asparagus.

Escalibada- Smokey Grilled Large Veggie Slices

Veggies – Bell peppers, Tomatoes, Aubergiene, Onions served with farmers Bread

MAINS

Sautéed mushrooms with Parsley and Garlic

Eggplant and Potato Tumbet

Vegetables fried in Olive oil and then baked in Tomato Sauce

Stuffed Tomatoes and Bell Pepper

Vegetarian Croquets

Mashed potatoes, Rosemary, Spinach with Mushroom Cream



DESSERTS

INDIAN

Kuremal Kulfi – Purani Dilli

Anjeer
Sharifa
Kesar Pista
Paan
Fruit cream
Aam
Custard Apple (Sitaphal) Kulfi

Tilleywali Kulfi

Pan
Rose
Badaam

Wheat Payasam

Imarti Rabhri

Hot pretzels dipped in saffron and cardamom syrup served with paraatdaar rabarhi

Orange Kesari Kheer

Gulaab Ki Phirnee

The celestial dessert of rice, milk, Khoya and Malai garnished with Rose petals

Orange Malpua

Gajjar aur Mawey ka Halwa

Badaam Ka Halwa

Daulat Ki Chaat

Kesari Phirnee

Kashmiri Rice Pudding scented with Saffron

Kesaria Rasmalai

Jalebi Rabhri

Hot casein pretzels dipped in saffron and cardamom syrup served with paraatdaar rabarhi

Khajoor ki Rasmalai

Fresh Chhena rolled into balls and poached in the ‘juice’ of Khajoor—palm dates—in big terracotta pots, paired with Benarasi rabarhi

Garam Gulaab Jamun

Garam Pista Gulab Jamun

Gulab ki Phirnee

Garam Boondi - Live

Cheney Ki Jalebi

Hot casein pretzels dipped in saffron and cardamom syrup served with paraatdaar rabarhi

Nolin Gurh Ke Rasgulle

Daal Badaam Ka Halwa

A sweetmeat of almond paste cooked with saffron served in
pastry shells with brandy sauce

Gurh Ki Rasmalai

Tawa Mithai - Kolkata

Mini Gulaab Jamun

Mini Chum Chum

Mini Kaju Roll

Mini Rasgulla

Mini Badaam Burfi

Mini Nariyal Burfi

Mini Malaai Roll

Mini Malaai Poori

Gur Syrup

Honey

Rabhri

SANDESH BAR

Taka Tak Sandesh

Jalbhora Sandesh

Khajoor Ka Sandesh

Strawberry Sandesh

Kacchha gola Sandesh

Garam Gurh

Assorted Fruit Compotes

Nolin Gurh Sandesh (Sugar free)

Mango Sandesh

WESTERN

Live Eggless Waffles with Assorted Fillings & French Vanilla Ice Cream

Live Waffles with Assorted Toppings & Vanilla Ice Cream

(Strawberry, Orange, Maple Syrup and Chocolate)

Cinnamon Chocolate Brownies with Coffee Sauce

Three Layered Chocolate Mousse

Fresh Fruits with Mascarpone Cream Cheese & Meringues

Raspberry Infused Dark Chocolate Mousse

Crème Brulee Torched Live

Banoffee Pie

Apple Crumble with Warm Custard Sauce

**Gooey Brownie with Hot Chocolate sauce and Nuts, Chocó chips served with
Vanilla Ice-cream**

Tiramisu

Chocolate Squidgy Cake

Belgian Dark Chocolate Mousse

Strawberries with Mascarpone Cream Cheese & Honey Meringues

Steamed Treacle Pudding with Coffee Sauce

Belgian Dark Chocolate Mousse with Orange Infusion

Naturals Ice Cream

Sitaphal/Coconut/Mango

Belgian Dark Chocolate Mousse with Chocolates Chips

Mini Éclairs

Assortment of Tarts

Fruit/Chocolate/Lemon