CC Catering Service

Phone: +91-87963-57726

ZUPPA...

Tamatar Aur Tulsi Ka Shorba
Tomato extract flavoured with
herbs and sweet basil

Vegetable Man chow Soup
Vegetable stock with chopped vegetables
served with crispy noodle

Sweet Corn Soup
Most common healthy Chinese soup

STONE OVEN...

Bread straw, whole wheat & flour rolls,
focaccia, lavash

BITES...



Cheese Crackers
Wasabi Nuts
Disco Papads
Nachos With Salsa
World Best olives On Crushed Ice

FRILLS...

Chilli glaze / tomato sauce / mustard dip / thousand island / pudina chutney

ALL TIME FAVOURITE

(7 Indian and 7 Imported Fruit)

WATER MELON, DISCO PAPAYA
RANI PINEAPPLE, MUSK MELON
CHICKU, ANAR
DRAGAN FRUIT, APPLE
NEW ZEALAND KIWI, GUAVA
GRAPE, PLUM
DATES, MINI ORANGE



LIVE PREPARATION AS PER ORDER...

ZUPPA...

Tamatar Aur Tulsi Ka Shorba
Tomato extract flavoured with
herbs and sweet basil

Burmese Khao Suey
A Simmering Soup Served With
Boiled Potatoes, Onions Red, Crisp Brown Onion, Basil Leaves, Root Ginger, Soy Beans, Blanched Spinach, Green Onions, Chilli Oil, Wedge, Crispy Noodles, Boiled Rice, Mint Leaves, Curry Leaves, Grated Fresh Coconut, Fried Garlic Flakes, Cabbage

Sweet Corn Soup
Most common healthy Chinese soup

Vegetable Man Chow Soup
Vegetable stock with chopped vegetables
served with crispy noodle

STONE OVEN...

Bread Straw, Whole Wheat & Flour Rolls, Focaccia, Lavash

ITALIAN PASTA LOUNGE...

Rigatoni, Linguine, Pepperadelle, Angel Hair

DRESS YOUR PASTA WITH

Quattro Formaggio (Four Cheese)
Pomodoro (Fresh Tomato, Basil Pesto)
Gorgonzola (Garlic, Fresh Cream, Blue Cheese)

SIDES...

Green Olives / Black Olives
Capers / Pepperoncini
Oregano / Parmesan
Tobasco / Extra Virgin Olive Oil Garlic Bread
Cheese, oregano, chilli flakes served with pasta

CHINESE STARTERS...

Dahi ke Sholey
A traditional chef's recipe

Chilly Cauliflower
Tossed in corn flour and deep fried sautéed with red chilli and Chinese spices

Chilly Honey Potato
Batter fried shredded potato fingers tossed with honey and Chinese spices

Tandoori Sweet Potato
Shakarkandi marinated with curd and ana Indian spices

Golden Fried Baby Corn
Baby corn dipped in corn flour batter and deep fried

Crispy Greens Salt & Pepper
Batter fried tossed exotic vegetables finished with spring onion

Thai Spring Roll
Imported sheet stuffed with glass noodle and vegetables served with sweet chilli sauce

Vegetable Shashlik With Green Curry
Grilled vegetable shashlik served with simmered Thai green curry

Crispy Lotus Stem In Sweet & Chilli Plum Sauce
Crispy batter fried lotus stem tossed with chilli plum sauce

Sichuan Chilli Paneer
Cubes of cottage cheese tossed in three peppers with soya sauce and chilli paste

Veg. Dry Manchurian in Hot Garlic Sauce
Exotic vegetables cooked in hot garlic sauce

Vermicelli Roll
Mashed potato rolled in vermicelli and deep fried

Mushroom Vol-au-Vents
Creamy mushrooms in puff shells

Accompaniments
Mint Sauce / Salsa Dip / Sweet Chilli Dip / Tomato Sauce / Chilli Sauce

CONTINENTAL STARTERS...

CHEESE TRIANGLE, BROCCOLI BRONZA
CRISPY POTATO WITH SALSA, CORN SPINACH ROLL
SHANGHAI ROLL, CHEESE CORN ROLL
CHEESE PAPDI, MUSHROOM DUPLEX

INDIAN DESSERTS...

HOT

Kesari Nano Jalebi with Rabri, Malpura Roll
Moong Dal Halwa / Gajjar Halwa, Gulab Jamun

Cold

Rasgulla, Kesari Rasmalai
Rose Kheer, Coconut Laccha Rabri

ICE-CREAM COUNTER...

Assortment of different flavours with
hot chocolate & nuts
Tile wali kulfi (four types)

BARAAT ASSEMBLY MENU...

Kaju Barfi | Cold drinks
Coffee | Mineral Water
4 types of Fried Snacks

VEDI MENU...

Kaju
Badaam
Kaju Barfi
Cookies
Wafers
Cold drink
Coffee
Tea
Mineral Water

ADD ON'S WITH EXTRA CHARGES...

Bar Setup, Bar Tenders, Corkage
Charges
Female Waitress
Driver Food
Paan, Churan Counter

BARAAT ASSEMBLY MENU...

Dry Sweets
Cold drinks
Coffee
Mineral Water
4 types of Fried Snacks
2 types of Chaat
4 types of Tandoori Snacks

VEDI MENU



Kaju Ki Barfi
Kaju / Badaam
Cookies
Wafers
Maggi
Cold drink
Coffee
Tea
Mineral Water
Dhoodh ki Kadhai (Seasonal)

ADD ON'S WITH EXTRA CHARGES...

Bar Setup, Bar Tenders, Corkage Charges
Female Waitress
Driver Food
Domino's Pizza
Canned Juices / Cold drinks
Paan, Churan Counter





CARTE DU JOUR

"From Delicious to Sublime"

SOFT SWILLS...

Summer Lemonade
Green apple syrup with cucumber
sparkle - a thirst quencher

Mojito
Mojito is traditional cuban highball

Imponderable
Virgin mango mojitos - heavenly

Freshness
Welcome you guest with lavender

Apple Cider
A lovely concoction with apple,
grenadine, Lime and cordial with ginger

Blue Angel
Deadly concoction of blue curacao
and Lemonade highly popular

Scarlet
Pomegranate with lemonade

FRESH JUICE...

Sweet Lime, Water Melon
Anaar Juice, Mixed Fruit

SHAKES...

Mango
Strawberry
Chocolate
Oreo
Chicku
Pineapple
Blue Berry

SALAD COUNTER...

Gazpacho
Gazpacho is a tomato-based, vegetable soup traditionally served cold

Guacamole
Guacamole is an avocado-based sauce that originated with the Aztecs in Mexico

Old Is Gold
Char grilled peppers, courgette and lettuce with
parmesan shavings in classic caesar dressing

Greek Salad
Cubes of vegetables and three peppers
with green, black olives with feta cheese

House Special
Mixed sprout with pomegranate and vinaigrette dressing

Italian Salad
Guest can make own pasta salad with
exotic vegetables and different dressings

Russian Salad
Green peas, diced boiled potatoes and carrot bound in mayonnaise sauce

Gado Salad
Shredded cabbage, bell pepper tossed in jaggery & peanut dressing

Pasta Salad
Penne and cottage cheese in thousand island dressing

Kimchi Salad
A Chinese cabbage dressed with tangy and spicy sauce topped with sesame seeds

Dhaba Salad
A perfect combination of sliced onion, cucumber,
tomato, carrot, radish, green chilli and lemon wedge

Aloo Ki Chaat
Cubes of potatoes tossed with tangy lemon dressing

Three Bean Salad
Three types of beans boiled and tossed in lemon
juice broccoli & mushroom in french dressing

Caesar Salad
Classic caesars salad (romaine lettuce) along with
different toppings with our special caesar dressing

Marinated Asparagus and Mushroom Salad
Garlic, basil and lime infused mushrooms on chilled green asparagus spears

GHAR KI RASOI...

Rasoi ghar the Hindi word for kitchen is a place where world's most delicious recipes cooked. The Indian art and service of food making can be termed as Rasoi. The word Rasoi has a basic similarity with Indian word 'Rasoi' which literally means "tasty liquid". It has a relation with preparation of food. Every Ghar ki Rasoi "have their own secret and special recipe to delight people.

Yellow Dal Tadka

Mixed chana and arhar dal tempered with your choice garlic, tomato, onion, cumin, mustard seeds, red chillies, ginger, coriander, mustard seeds, ghee and seasoning

(With Live Tadka)

Tawa Phulka

Whole-grain wheat, un-leavened bread baked on a hot iron plate

Aloo Methi / Aloo Achari

Par boiled baby potatoes with skin cooked with methi and traditional Indian spices

MEERUT TANDOOR...

Lachha Parantha
Mirchi Ke Rogan Ka Parantha
Pudeena Parantha
Garlic 'N' Coriander Naan
Olive Naan
Missi Roti
Naan
Butter Naan



QUENCHERS...

Aerated Drink Cola, Orange, Lemon
Diet CokeMineral Water Bottles 200 ml.

SALTED DRINKS...

Aam Panna, Jaljeera, Coconut Water

CAFÉ HUT...

HOT

Cappuccino
Latte
Café Mocha
Caramel Macchiato
Macchiato
Flat
White Espresso
Double Espresso
Americano
Ristretto



FLAVOURED COFFEE...

Café Caramel Latte
Hazelnut Latte
Toffee Nut Latte
Vanilla Latte
Vienna Coffee
irish Coffee

ICED COFFEE...



Iced Mocha
Iced Latte
Iced Tea

CONTINENTAL FOOD...

In ancient history, the first evidence of baking occurred when humans took wild grass grains, soaked them in water, and mixed everything together, mashing it into a kind of broth-like paste. The paste was cooked by pouring it onto a flat, hot rock, resulting in a bread-like substance. Later, this paste was roasted on hot embers, which made bread-making easier, as it could now be made any time fire was created.

Lasagne All A Napolentana
Layers of homemade pasta, béchamel sauce & tomato sauce, basil, mozzarella and ricotta cheese sauce, baked in the oven

Cannelloni All A Fiorentina
A traditional dish from Florence. Tubes of homemade pasta filled with ricotta cheese, spinach, mozzarella, basil & tomato sauce baked in the oven

Risotto All A Forno
A traditional Italian rice dish with brown rice, tomato sauce, three peppers & mozzarella

Spaghetti With Aglio E Olio Sauce

Fajitas
Grilled cheese & vegetables served in fresh tortilas With a choice of 3 salsas pico di gallo

Quessadias

ORIENTAL LIVE...

Kimchi Salad
Chinese Cabbage Marinated In Chilli Paste, Tomato Ketchup & Vinegar

Snowpeas, Asparagus, Broccoli, Pochoey & Bellpeppers
In Hot Garlic Sauce

Exotic Vegetables In Chilly Bean Sauce
Vegetable Manchurian
Vegetable Hakka Noodles
Vegetable Fried Rice
Seasonal Vegetables in Sichuan Sauces
Stir Fry Green Vegetables in Black Bean Sauce

FRILLS...

Chilli Glaze / Tomato Sauce
Mustard Dip / Thousand Island
Pudina Chutney

SOUTH INDIAN...

(From Mumbai)

From the south, there is the variety of dosai, with a plethora of fillings/toppings. The latest culinary fad in the us is wraps. What the world does not know is that the original wrap is the dosai-the rice pancake synonymous with South Indian food. The dosai comes in myriad shapes and sizes. It is made with almost every ingredient available. It can be savory as well as sweet. The basic dosai is made with rice and/or lentil (pessarettu) or with semolina (rawa). Its unique quality is that it can also be eaten without the stuffing—sadadosai.

Choice Of Dosai

Dosa or rice pancake as some people call it is a South Indian specialty which are extremely popular and liked by all.

Butter Masala And Butter Plain

Thin rice crepe roasted with a dollop of ghee (clarified butter) and stuffed with potato masala.

Mysore Masala And Mysore Plain

Thick rice & lentil pancake

Vegetable Utthappam

Thick rice & lentil pancake topped with vegetables

Rasam Vada

Fried lentil flour doughnut served with coconut chutney and sambar

Taat Idli

Small steamed rice dumplings served with sambhar & coconut chutney

Dal Masala Vada

Fried lentil flour doughnut served with coconut chutney and sambar

Sambhar

Lentil and mixed vegetables with a tangy taste

Pniyaaram

Curd Rice

PIZZA LIVE...

Margarita- Baby Tomatoes, Mozzarella & Fresh Basil
Divola- Tomato Mozzarella
Verdure- Bell Peppers, Mushroom's & Zucchini
Pepperoncini, Aged Olive Oil, Fresh Oregano,Balsamic, Parmesan
Served with
Tabasco / Oregano / Chilli Flakes
Freshly ground black pepper wooden pepper mills
Live preparation

SALAD COUNTER...

Gazpacho
Gazpacho is a tomato-based, vegetable
soup traditionally served cold

Guacamole
Guacamole is an avocado-based sauce
that originated with the Aztecs in Mexico

Old is Gold
Char grilled peppers, courgette and lettuce with parmesan
shavings in classic caesar dressing

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House Special
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Italian Salad
Guest can make own pasta salad with exotic vegetables and different dressings

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Pasta Salad
Penne and cottage cheese in thousand island dressing

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A perfect combination of sliced onion, cucumber,
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Aloo Ki Chaat
Cubes of potatoes tossed with tangy lemon dressing

Three Bean Salad
Three types of beans boiled and tossed in lemon juice
broccoli & mushroom in french dressing

Caesar Salad
Classic caesars salad (romaine lettuce) along with
different toppings with our special caesar dressing

Marinated Asparagus And Mushroom Salad
Garlic, basil and lime infused mushrooms on chilled
green asparagus spears

SARDIYON KA TOHFA...

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, ginger, rice, gram flour and a dash of mustard oil.
Served With Home-Churned Butter



Makki Di Roti
Accompanied By
Safed Makhan & Shakkar (Gur)

RAJASTHANI CUSINE...

Shahi Anar Dane Ka Gatte
Gatte made from gram flour dough

Chaina Palak Kofta
Dumplings made authentically in Rajasthani spices

Mangochi Kadhi / Steam Rice
Thick yoghurt curry, soaked pakodas with traditional spices and served with steam rice

Live Bedmi Aloo Puri ki Sabzi
Served with Aam ki chutney, methi chutney & Achaar

Rajma Masala
Home style rajma slow cooked in tomato gravy

Bhindi Masala / Bhindi Kurkury
Bhindi cooked with onions & spices



AGRA SPECIAL...

Agra is a city on the banks of the river Yamuna in the northern state of Uttar Pradesh, India. It is one of the most populous cities in Uttar Pradesh and the 19th most populous in India. Agra is well famous for its Chaat made with authentic Indian style

Kesari Dahi Bhalle Aur Papri Ki Chaat
Dahi bhalla with sweet curd topped with saffron/ Saunth/ Adrak ka laccha / Anar pudine ki chutney

Moong Dal Ka Chilla
Chilla / Paneer Aur Mutter Ki Stuffing / Saunth / Chutney / Coriander

Agra Ka Bhalla
Tikki / Dhaniya / Adrak / Saunth / Dhaniya Ki Chutney / Dahi / Masala

DELHI 6...

Matra Choley With Kachori
Delhi's Fame @ Lajpat Nagar

English Chaat
Imported vegetables with dry fruit and seasoned with chaat masala

Ram Ladoo
Crunchy moong dal fritters ore topped with radish and tangy chutney

Garbad Chaat
A mixture of cottage cheese, potato laccha, peanuts, boondi & katha meetha namkeen

WOOD FIRE PIZZA...

Margarita- Baby Tomatoes, Mozzarella & Fresh Basil
Divola- Tomato Mozzarella
Verdure- Bell Peppers, Mushroom's & Zucchini
Pepperoncini, Aged Olive Oil, Fresh Oregano, Balsamic, Parmesan

Served with
Tabasco / oregano / chilli flakes
Freshly ground black pepper
Wooden pepper mills

GRATIN...

In ancient history, the first evidence of baking occurred when humans took wild grass grains, soaked them in water, and mixed everything together, mashing it into a kind of broth-like paste. The paste was cooked by pouring it onto a flat, hot rock, resulting in a bread-like substance. Later, this paste was roasted on hot embers, which made bread-making easier, as it could now be made anytime fire was created.

ORIENTAL...

Kimchi Salad
Chinese cabbage marinated in chilli paste, tomato ketchup and vinegar

Exotic Vegetables in Chilli Bean Sauce
Vegetable Manchurian
Vegetable Hakka Noodles
Vegetable Fried Rice

DUMPUKTH...

Paneer Butter Masala
Paneer pasanda simmered in creamy gravy with crushed peppercorn, Whole masalas, ginger shreds

Dal 'E' F&F
Lentil made with chefs guarded secret recipe- black lentil simmered on light slaw for overnight & cooked in tomato, ginger, garlic paste & simmered till its perfection & chopped with butter and finished with cream

Soya Bean Champ Masala
Chunks of soya bean deep fried simmered in tomato gravy and finished with fresh cream

Kadai Paneer
Qubes of cottage cheese cooked with vegetables & onion tomato gravy

Mushroom Do Pyaja
Mushroom Cooked in Capsicum & Onion Gravy

Veg Jalfrezi
Diced cut vegetables cocked into tomato gravy & garnished with coriander leaves

Mutter Kaju Korma
Peas cooked in white cashew gravy Mughali style

ALL TIME FAVOURITE

(Ten Indian and Ten Imported fruit) as per avaibility of season

RAMBOOTAN, MANGO, APRICOT, LAGAAN WATER MELON, DISCO PAPAYA, RANI PINEAPPLE, MUSK MELON , CHICKU, ANAR, DRAGAN FRUIT, PEAR, THAI ORANGE, IMLI, KHAJUR, APPLE, NEW ZEALAND KIWI GUAVA, GRAPE, PLUM

AMBALA KE GOL GAPPEY...

Atta Pani Puri / Aloo Aur Choley Ka Mixture / Saunth / 6 Types Of Water

AGRA...

Agra is a city on the banks of the river Yamuna in the northern state of Uttar Pradesh, India. It is one of the most populous cities in Uttar Pradesh and the 19th most populous in India. Agra is well famous for its chaat made with authentic Indian style

Kesari Dahi Bhalle Aur Papri Ki Chaat
Dahi Bhalla with Sweet Curd Topped With Saffron / Saunth / Adrak Ka Laccha / Anar Pudine Ki Chutney

Moong Dal Ka Chilla
Chilla / Paneer Aur Mutter Ki Stuffing / Saunth / Chutney / Coriander

Agra Ka Bhalla
Tikki / Dhaniya / Adrak / Saunth / Dhaniya Ki Chutney / Dahi / Masala

DELHI 6...

Matra Choley With Kachori
Delhi's Fame @ Lajpat Nagar

English Chaat
Imported vegetables with dry fruit and seasoned with chat masala

Ram Ladoo
Crunchy moong dal fritters ore topped with radish and tangy chutney

Moonglet
Vegetable omelet made with moong dal, mixed vegetables and cooked ib yellow butter

KANPUR SPECIAL ...

Kadhi Kachori / Kadhi Samosa
Kachori served with thin kadhi

BANARAS...

Palak Papri
Four "Biscuits" Dipped In Curd, Topped With Potato Cubes, Chickpeas & "Saunth" Topped With Cumin Flavored Spicy Masala

Dal Pakwan
Mix dal with papdi

CHINESE STARTERS...

Crispy Greens Salt & Pepper
Batter fried tossed exotic vegetables finished with spring onion

Golden Fried Baby Corn
Baby corn dipped in corn flour batter and deep fried

Thai Spring Roll
Imported sheet stuffed with glass noodle and vegetables served with sweet chilli sauce

Vegetable Shashlik With Green Curry
Grilled vegetable shashlik served with simmered Thai green curry

Sichuan Chilli Paneer
Cubes of cottage cheese tossed in three peppers with soya sauce and chilli paste

Chilli Cauliflower
Tossed in corn flour and deep fried sauteed with red chilli and Chinese spices

Chilli Honey Potato
Batter fried shredded potato fingers tossed with honey and Chinese spices

Crispy Lotus Stem in Sweet & Chilli Plum Sauce
Crispy batter fried lotus stem tossed with chilli plum sauce

Veg. Dry Manchurian in Hot Garlic Sauce
Exotic vegetables cooked in hot garlic sauce

Nachos With Salsa
Nachos served different salsas

Chilli Mushroom
Mushrooms stir fried with chillies & spices

French Fries
Potato fries - everyone's favourite

Vermicelli Roll
Mashed potato rolled in vermicelli and deep fried

Momo's Veggie
Hot favourite of everybody

CONTINENTAL STARTERS...

Cheese Triangle
Broccoli Bronza
Crispy Potato with Salsa
Corn Spinach Roll
Shanghai Roll
Cheese Corn Roll
Cheese Papdi
Mushroom Duplex

AMBALA KE GOL GAPPEY...

Suji / Atta Pani Puri / Aloo Aur Choley Ka Mixture / Saunth / 6 Types Of Water

SARDIYON KA TOHFA...

Sarson Da Saag (Seasonal)
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, ginger, rice, gram flour and a dash of mustard oil. Served with home-churned butter

Makki Di Roti
Accompanied By Safed Makhan & Shakkar (Gur)

RAJASTHANI CUSINE...

Baati
Batti is a hard, unleavened bread cooked in the dessert areas of Rajasthan and Gujrat. it is prized there for its long shelf and high nutritional content, as well as minimal quantity of water required its preparation.

Churma
churma is a popular delicacy served with baatis and dal. It is coarsely ground wheat crushed and cooked with ghee and sugar

Dal Panchmel
Five varieties of dal cooked in traditional spices

Shahi Anar Dane Ka Gatte
Gatte made from gram flour dough

Mangochi Kadhi/ Steam Rice
Made with coarsely ground bajra and mung split yellow dal. Tempered with cumin seed (Served with desi ghee and shakkar)

Baajre ki Khichdi
Thick yoghurt curry, soaked pakodas with traditional spices and served with steam rice

Ker Sangri And Bikaneri Prantha
Blanched ker and sanger tossed with dry mango powder, raisins, chilli powder, coriander powder, tempered with heeng and whole red chilli

Live Bedmi Aloo Puri ki Sabzi / Sitafal ki Sabzi
Served with Aam ki chutney, methi chutney & Achaar

Rajma Masala
Home style rajma slow cooked in tomato gravy

Karela Masala
Karela stuffed with exotic spices cooked in mustard oil

PAPAD...

Plain / Aloo / Amritsari / Urad Dal / Kali Mirchi / Bikaneri / Disco

ACHAAR...

Mix / Dela / Garlic / Mango / Lal Mirch / Hari Mirch / Lemon Slice / Adrak Hari Mirch

RAITA...

Mix Veg. Raita
Bundi Raita
Plain Curd Raita
Chopped Onions /Tomatoes / Cucumber

FRILLS...

Salt / Pepper / Chaat Masala

CHUTNEY...

Sweet Chutney / Mint Chutney Hot chilli flavoured sauce

THOME...

Creamy garlic flavoured sauce

PASTA LOUNGE...

Rigatoni
Linguine
Pepperadelle
Angel Hair

Dress your Pasta With

Quattro Formaggio
Four Cheese
Pomodoro
Fresh Tomato, Basil Pesto
Gorgonzola
Garlic, Fresh Cream, Blue Cheese

SIDES...

Green Olives / Black Olives
Capers / Pepperoncini
Oregano / Parmesan
Tobassco / Extra Virgin Olive Oil

INDIAN DESSERTS...

HOT

Kesari Nano Jalebi With Rabri
Moong Dal Halwa
Dry Fruit Halwa
Golden Halwa
Gajjar Halwa (Seasonal)
Gulab Jamun
Khurchan Tawa
Gur Ka Rasgulla

COLD

Fruit Chena Pies
Kesari Rasmali
Rose Kheer
Shahi Chocolate Surprise
Seviyan Rabri Muzaffarpur
Coconut Laccha Rabri

GLOBAL DESSERTS...

Tiramisu
Blueberry Cheese Roundels
Petit Fruit Tarts
White Forrest Gateaux
Rosemerry Cheese Cake
Mango Cheese Cake
Raspberry Mousse
Chocolate Turtle
Chocolate Mousse

ICE-CREAM COUNTER...

Assortment Of Different FlavoursWith Hot Chocolate & Nuts

KULFI...

Tile Wali Kulfi.... (Four Types)Faluda KulfiVariety Kulfi

HOT MILK KADHAI...

Bhindi Masala
Bhindi cooked in traditional Rajasthani style

Arbi Masala
Arbi cooked in traditional Indian spices

Gajar Matar Seasonal
Carrot & peas cooked traditional Indian spices

Bikaneri Parantha
Most popular parantha from the heart of bikaner

GHAR KI RASOI...

Rasoi Ghar the Hindi word for kitchen is a place where world's most delicious recipes cooked. The Indian art and service of food making can be termed as Rasoi. The word Rasoi has a basic similarity with Indian word 'Rasoi' which literally means "tasty liquid". It has a relation with preparation of food. Every Ghar ki Rasoi "have their own secret and special recipe to delight people.

Yellow Dal Tadka
Mixed chana and arhar dal tempered with your choice garlic, tomato, onion, cumin, mustard seeds, red chillies, ginger, coriander, mustard seeds, ghee and seasoning

(With Live Tadka)

Tawa Phulka
Whole-grain wheat, un-leavened bread baked on a hot iron plate

Aloo Methi (seasonal)
Par boiled baby potatoes with skin cooked with methi and traditional Indian spices

MEERUT TANDOOR...

Lachha Parantha
Mirchi Ke Rogan Ka Parantha
Pudeena Parantha
Kandhari Naan
Garlic 'N' Coriander Naan
Olive Naan
Missi Roti
Bakharkhani
Biscuti Roti



BIRYANI — HYDERABADI...

In Persian the word Biryani means fried or roasted. In Indian culminates it has come to mean rice roasted with meat, spice and herbs. The delicacy's greatest charm is that it is great meal in itself and, such is its unique- and universal appeal- that it has become synonymous with joyous celebration and festivities.

Navratan Pulao

Subz Dum Biryani

Fragrant combination of vegetables cooked on dum in spicy gravy





AMRITSARI KULCHE WALA...

(From Amritsar)

The holy city of Amritsar in India is much famous for the Golden Temple and Akal Takht. It is also much renowned for its colonial architecture and jewellery. But few people know that the 'land of Sardars' also boasts of sumptuous cuisine. actually, the Amritsari food tastes so good that once you have enjoyed it, you would want to enjoy it time and again. Whether you are a vegetarian or a non vegetarian, Amritsar tempts you with its many delicacies. Let's start with the prasad which is served at the golden temple twice a day. Anyone can enjoy this delicious offering if he happens to be at the place during the meal hours. Then there's the much famed Amritsari kulcha.

SHANE-E-PUNJAB...

Bharwaan Amritsari Kulcha

Baked leavened flat-bread made with maida (all-purpose flour), yogurt, baking-soda, baking powder, with stuffing of aloo, ghobi and tangy herbs and spices

Rassey Missey Choley

Amritsari choley is very tender whole garbanzo beans that are coated with a light spice mixture.

Imli Pyaaz Ki Chutney

Tamarind based chutney usually eat with kulcha

DUMPUKTH...

Lazzez Paneer Pasanda
Paneer pasande simmered in creamy gravy with crushed peppercorn, whole masala, ginger shreds

Dal Bukhara (Dal Makhani)
Lentil made with chef's guarded secret recipe
A black lentil simmered on light slow fire overnight & cooked in tomato, ginger, garlic paste & simmered till its perfection & chopped with butter and finished with cream

Makkai Shahzadi
Baby corn cooked in spinach gravy

Soya Bean Champ Masala
Chunks of soya bean deep fried simmered in tomato gravy and finished with fresh cream

Taley Aloo Ka Korma
Stuffed potatoes, cooked in tomato and poppy seeds gravy

Kadai Paneer
Cubes of cottage cheese cooked with vegetables & onion tomato gravy

Mushroom Do Pyaza
Mushrooms cooked in onion gravy & traditional Indian spices

Deewani Handi
Mix seasonal vegetable tossed with royal cumin & cooked with brown onion cashew nuts gravy curd gravy finished with cream & butter

Aloo Gobhi Masala
Aloo gobhi cooked in traditional Indian style

Gobhi Masallam
Cauliflower cooked with nuts & spices in mughlai style

English Vegetables
Exotic vegetable stir fried with spices



LEBANESE...

Gebna Hammara Shawarma

Picatta of haloumi cheese, served overnight in a yoghurt marinade that is a veritable symphony of Mediterranean spices, cooked on the open-fire grill

Falafel

Mixture of ground chick peas, broad beans and spices and filled in mini pita

Hummus Bi Tahina, Fattoush, Babaganush Tabbouleh, Kabees, Filfil, Thome

SUSHI LIVE COUNTER...

Avocado Maki, Cucumber Maki, Capsicum Maki,
Vegetable Maki, Rainbow Sushi
served with wasabi sauce, wasabi vinegar wine, pickled ginger & radish

MOMOS...

Cheese Momos, Vegetable Momos
Mushrooms Momos, served with schezwan sauce

FONDUE CHEESE COUNTER...

Cheese Fondue

Marinated with tapan yaki chilli & different types of cheese

Cottage Cheese Lime Chilli

Tacos

Crispy fried tacos stuffed with a mixture of shredded lettuce & baked beans

Cheese Satey

Tapanyaki

PAPAD...

Plain / Aloo / Amritsari / Urad Dal / Kali Mirchi / Bikaneri / Disco

ACHAAR

Mix / Dela / Garlic / Mango / Lal Mirch / Hari Mirch / Lemon
Slice / Adrak Hari Mirch

CHOICE OF RAITA...

Boondi / Pineapple / Fruit / Mix Vegetables / Plain Curd

FRILLS

Salt / Pepper / Chaat Masala

CHUTNEY...

Sweet Chutney / Mint Chutney / Hot Chilli Flavoured Sauce

THOME...

Creamy Garlic Flavoured Sauce

HORS D'OEUVRES...

In Circulation

INDIAN STARTERS...

Paneer Ke Sholay
Spiced triangles of soft &
juicy cottage cheese marinated in yoghurt &
black pepper grilled

Aloo Pudina Ka Chharey
Small potatoes marinated with mint,
yoghurt char grilled and served with chutney

Tandoori Malai Champ
Soya bean marinated with hung curd and
cashew nut paste cooked in charcoal grill

Kudrat Ka Tofha
Pealed caps of mushroom stuffed with cheese and
walnut cooked in char-grilled on skewer

Aloo Tilmaz
Potato stuffed mashed cottage cheese with dry fruit and
coated with season seeds cooked in char-grilled on skewer

Tandoori Fruit Chat
Mixed cut fruit in diced shape marinated with olive oil,
balsamic vinegar, powder sugar, anardana,
chat masala and Kashmiri mirch

Awadh Ki Kakori
A delicate kebab made with finely minced paneer and
khoya flavored with cloves and cinnamon
wrapped around a skewer and char-grilled

Accompaniments
Mint Sauce / Salsa Dip / Sweet Chilli Dip /
Tomato Sauce / Chilli Sauce



BIRYANI — HYDERABADI...

In Persian the word Biryani means fried or roasted. In Indian culminates it has come to mean rice roasted with meat, spice and herbs. The delicacy's greatest charm is that it is great meal in itself and, such is its unique- and universal appeal- that it has become synonymous with joyous celebration and festivities.

Navratan Pulao

Subz Dum Biryani

Fragrant combination of vegetables cooked on dum in spicy gravy

Peas Pulao

Long grain basmati rice cooked with peas

Burhani Raita

Garlic raita eaten traditionally with biryani

Pineapple Raita

AMRITSARI KULCHE WALA...

(From Amritsar)

The holy city of Amritsar in India is much famous for the Golden Templeand Akal Takht. It is also much renowned for its colonial architectureand jewellery. But few people know that the land of Sardars' also boasts of sumptuous cuisine. Actually, the Amritsari food tastes so good that once you have enjoyed it, you would want to enjoy it time and again. Whether you are a vegetarian or a non vegetarian, Amritsar tempts you with its many delicacies. Let's start with the prasad which is served at the golden temple twice a day. Anyone can enjoy this delicious offering if he happens to be at the place during the meal hours. Then there's the much famed Amritsari kulcha.

SHANE-E-PUNJAB...

Bharwaan Amritsari Kulcha

Baked leavened flat-bread made with maida (all-purpose flour), yogurt, baking-soda, baking powder, with stuffing of aloo, ghobi and tangy herbs and spices

Rassey Missey Choley

Amritsari choley is very tender whole garbanzo beans that are coated with a light spice mixture

Imli Pyaaz Ki Chutney

Tamarind based chutney usually eat with kulcha

Aloo Vadiyaan

Popular Punjabi dish black gram nuggets cooked with potatoes and spices

Dhaba Dal

(UP Style)

Sada Chawal

Special pearl white steam rice

CARTE DU JOUR

“From Delicious to Sublime”

SOFT SWILLS

Magic Sun Rise (Bubblegum)
with cucumber sparkle - a thirst quencher

Mojito
Mojito is traditional Cuban highball.

Imponderabl
Virgin mango mojitos – heavenly

Peach Delight
Guest with lavender

Apple Cider
A lovely concoction with apple, grenadine, lime and cordial with ginger

Blue Angel
Deadly concoction of blue curacao and lemonade highly popular

Ice Spice
Cold & spicy, just the right mix

Cucumber Smash
Refreshing cucumber mocktail

FRESH JUICE...

SWEET LIME, WATER MELON, MIXED FRUIT

SHAKES...

MANGO, STRAWBERRY
CHOCOLATE, SHARIFA
JAMUN, OREO

QUENCHERS

AERATED DRINK
COLA
ORANGE
LIMCA
MINERAL
WATER BOTTLES
200 ML.
TEA AND
COFFEE

SALTED DRINKS...

AAM PANNA, JALJEERA, COCONUT WATER