



PREMIER PALATE

LUXURY CATERING

SOUP | STATIONED

CLASSIC TOMATO SOUP

(With condiments of Bread croutons, butter & fresh Cream)

MAKAI SHORBA

(Vinegar, soya, mushrooms sweetcorns, black pepper)

HOT & SOUR

(Broth generously spiced with fragrant spices & herbs like lemon grass, galangal etc)

MANCHOW SOUP

(Dark brown vegetable broth prepared with various vegetables swerved with noodles on side)

CREAM OF MUSHROOM

(Button mushrooms, Green onions, garlic & ginger stock)

CREAM OF BROCOLLI ALMOND SOUP

(Broth made with broccoli stems and florets, rice milk & fat free cream cheese)

PUMPKIN SOUP

(Soup made with pumpkin & subtle herbs)

CHICKEN SOUP

(Chicken broth gently simmered with herbs & warm flavors)

PASS AROUNDS | APPETIZERS (VEG)

TANDOORI PANEER TIKKA | MASALA

(Paneer cubes, colored peppers & onion marinated in masala yogurt, roasted in clay oven)

TANDOORI SOYA TIKKA | MALAI

(Soya chap marinated in hung curd with cashewnut paste roasted in clay oven)

CREAMY TANDOORI BROCOLLI

(Fresh broccoli marinated in hung curd with cashewnut paste roasted in clay oven)

CHAR-GRILLED PINEAPPLE

(Fire grilled, pineapple chunks marinated with kaffir lime & lemon grass)

ZAFFRANI BHARWAN ALOO

(Potato shell stuffed with dryfruits & cottage cheese, roasted in clay oven)

CRISPY SPRING ROLL

(Crispy rolls of assorted fillings of vegetables served with sweet chilli sauce)

SCHEZWAN CIGAR ROLL

(Crispy cigar rolls with fillings of cheese & sweet corns served with schezwan sauce)

DUPLEX MUSHROOM

(Thin mushroom stuffed with cheese & spinach coated with crumbs, deep fried)

MUSHROOM CROQUETTES

(Thin mushroom coated with crumbs, deep fried)

NAWABI DAHI KEBAB

(Yogurt based melt in mouth kebabs, specialty from Lucknow)

HARA BHARA KEBAB

(Spinach and green peas based melt in mouth kebabs, deep fried to perfection)

CHEESE LAVA PUFF

(Deep fried Puffs filled with mayonnaise and assorted vegetables)

POTATO CHEESE CROQUETTES

(Deep fried rolls of cheese & potato mixed with herbs)

GOLDEN FRIED BABY CORN

(Baby corns coated with crumbs, deep fried)

CRISPY CORN

(Crunchy corns mixed with shredded onions, tomatoes, garnished with spring onions)

SALT 'N' PEPPER

(Exotic vegetables tossed in onion, garlic & Chinese cooking wine)

HONEY TOSSED LOTUS STEM CHIPS

(Wok tossed lotus stem tossed in honey with hint of chili garnished with sesame seed)

PASS AROUNDS | APPETIZERS (NON - VEG)

MURGH TIKKA | MASALA - MALAI

(Marinated morsels of chicken, slightly basted with butter, roasted in clay oven)

MALAI CHICKEN SEEKH

(Minced chicken with herbs & spices, basted in cream & butter grilled on skewers)

MUTTON SEEKH KEBAB

(Minced meat with herbs & spices grilled on skewers)

AJWAINI FISH TIKKA

(Fresh rive sole with mint chutney)

TANDOORI JHEenga | PRAWNS

(Marinated prawns skewered & grilled)

CRISPY CHICKEN SPRING ROLL

(Crispy rolls of minced chicken & vegetables served with schezwan sauce)

CHICKEN CHEESE BALLS

(Crispy balls of minced chicken & cheese served with mayo)

CHILLI CHICKEN

(Savory chilli chicken with assorted bell peppers & spring onion)

DRUMS OF HEAVEN | CHICKEN LOLIPOPS

(Chicken winglets marinated with spices, deep fried and tossed in chilli garlic sauce)

KOREAN FRIED CHICKEN

(Crispy fried chicken tossed with gochujang sauce)

LAKHNAWI MUTTON GALOUTI

(Minced mutton melt in mouth kebabs, specialty from Lucknow)

MUTTON KEEMA SAMOSA

(Minced mutton patty, delicately spiced to taste)

PERI PERI FISH FINGERS

(River sole crumb fried, served with tartar sauce)

CLASSIC FISH ONLY

(Beer battered river sole crumb fried, served with tartar sauce)

GOLDEN FRIED PRAWNS

(Prawns coated with crumbs fried to perfection)

SOY CHILLI PRAWNS

(Chilli Prawns with assorted bell peppers & spring onion tossed with sauce)

ARTISAN PALATE | PASS AROUNDS (VEG)

PALAK PALAK CHAT

(Baby spinach leaves batter fired, served with tangy kumquat chutney, sweet curd, black salt)

PAV BHAJI BRUSCHETTA

(Toasted bruschetta topped with spiced bhaji, finished with butter & herbs)

AVOCADO BHEL

(Creamy guacamole with crunchy papdi resin chutney and zesty bhel mix)

MEXICAN DAHI PURI

(Pani puri filled with avocado, black beans, jalapeno, bell peppers & corn, served on sweet yogurt)

PURANI DILLI KULLAD CHOLE CHAWAL PALAK

(Classic chole chawal with a spinach twist served in a clay kullad)

BEETROOT NAWABI TIKKI

(Beetroot kebab with subtle spices)

TRI - PEPPER BITES

(Paneer cubes, colored peppers marinated in masala cream yogurt, cooked in a pan)

DRAGON SIZZLER

(Chilli balls of assorted vegetables tossed in fiery dragon sauce, served sizzling hot)

CLASSIC MASALA MURMURA

(Light crunchy murmura tossed with bold, crowd pleasing flavors)

BARISH WALA BHUTTA

(Roasted corn tossed with butter, lime and desi spices & sauce)

DIMSUM BASKET

(Filling of assorted vegetables and sesame oil served with burnt chilli paste)

STREET STYLE CHAAT TACO

(Crispy taco shells filled with street style vegetables & zesty sauce)

ARTISAN PALATE | PASS AROUNDS (NON - VEG)

CHICKEN CHEESE BRUSCHETTA

(Toasted bruschetta topped with minced chicken, finished with butter & herbs)

THAI CHICKEN SATAY

(Classic Thai street satay served with in house peanut sauce)

CRISPY HONEY CHICKEN

Twice cooked chicken, spring onion bell peppers in honey basil glaze

DRAGON SIZZLER

(Chilli Chicken & assorted vegetables tossed in fiery dragon sauce, served sizzling hot)

CHICKEN DIMSUM

(Filling of chicken, basil, chives, ginger, and sesame oil served with burnt chili paste)

AWADHI MUTTON GALOUTI

(Minced mutton melt in mouth kebabs, specialty from Lucknow)

KEEMA BRUSCHETTA

(Toasted bruschetta topped with minced mutton, finished with butter & herbs)

MUTTON KEEMA PAV

(Finely minced mutton slow cooked with aromatic spices, served with buttered pav)

SALT 'N' PEPPER PRAWN

(Crispy Prawn tossed in chopped onion & garlic)

KEEMA CHICKEN TACO

(Tawa Roasted keema chicken in ghee roast marination and served with ultra tawa roti)

SURMAI FISH TIKKA TACO

(Tacos filled with spiced surmai fish, fresh slaw and zesty dressing)

SALAD | BUFFET

GARDEN GREEN SALAD

(Assorted fresh vegetables)

ALOO CHANA TRIO

(Crispy Chana, potato, papdi all combined masala mixed & topped with tamarind sauce)

KIMCHI SALAD

(Fermented cabbage & carrots tossed with sesame oil, sesame seed and cayenne pepper)

BEAN SPROUT SALAD

(Sprouted moong mixed with tomato onion salsa, lemon, black salt)

CAESAR SALAD

(Crisp iceberg and romaine lettuce tossed in eggless ceaser dressing)

SOUTH WEST MACARONI SALAD

(Macaroni tossed with red yellow peppers and southwest dressing)

APPLE FETA SALAD

(Crumbled feta cheese on cubed apples tossed together in balsamic vinaigrette garnished with arugula)

CUCUMBER MANGO SALAD

(a Vibrant mix of juicy mango, crunchy cucumber, and a light, zesty dressing)

DAHI PREP | BUFFET

DAHI BHALLA

(Soaked vada dunked in sweet dhahi garnished with tamarind chutney)

CUCUMBER RAITA

(Shredded cucumber mixed with chilled yogurt & garnished with tadka of curry leaves)

VEGETABLE RAITA

(Shredded fresh vegetables mixed with chilled yogurt & garnished)

PINEAPPLE RAITA

(Shredded pineapple mixed with chilled yogurt and garnished)

MINT CORIANDER RAITA

(Greek yogurt, mint, lime)

BUFFET | MAINS (VEG)

DAL MAKHANI

(Cooked in earthen pot on burning wood)

YELLOW DAL TADKE WALI

(Slow cooked chana dal tempered with aromatic spices and desi ghee)

PANEER BUTTER MASALA

(Paneer drenched in rich, buttery tomato and cashew gravy)

PANEER LABABDAR MUGHLAI

(Paneer drenched in velvety onion cashew gravy)

MAKHMALI MALAI KOFTA

(Cottage cheese dumplings cooked in cashew gravy)

LAKHNAWI MATAR MUSHROOM

(Green peas, mushrooms cooked in creamy almond gravy)

SUBZ MILONI HANDI

(Assorted Indian vegetables cooked to perfection)

ADRABI GIBHI

(Crispy fried cauliflower cooked in a pan, garnished with Ginger)

PUNJABI SARSON KA SAAG

(Authentic Punjabi saag served with white butter and jaggery)

AMRITSARI CHOLE

(Overnight soaked chickpeas cooked with authentic Indian herbs)

MATAR METHI MALAI

(Green peas and fresh fenugreek simmered in a rich, creamy gravy)

KATRI BHINDI

(Finely diced bhindi cooked with chopped onion till crisp)

BUFFET | MAINS (NON - VEG)

MURGH MAKHANI

(Chicken roasted in clay oven, smeared in butter makhani gravy)

CLASSIC KADHAI MUGH

(Chicken cooked in traditional kadhai with tomatoes, peppers, and aromatic)

MURG MASSALAM

(Succulent stuffed marinated chicken roasted to perfection served with vibrant spinach coriander curry)

CHICKEN KALI MIRCH

(Chicken cooked in rich black pepper gravy)

KASHMIRI MUTTON ROGAN JOSH

(Tender mutton smeared in traditional rogan gravy)

KADHAI MUTTON

(Mutton cooked in traditional kadhai with tomatoes, peppers, and aromatic)

AMBERSARI MUTTON RARA

(Succulent mutton simmered in rich rara gravy, layered with minced meat)

NALLI NIHARI

(Tender mutton simmered over night with special herbs & spices, dried rose petals)

BHETKI FISH CURRY

(Tender bhetki fish simmered in authentic curry with gentle spices)

BUTTER GARLIC PRAWNS

(Succulent prawns tossed in buttery garlic sauce with subtle herbs)

BUFFET | RICE OF INDIA

MATAR PANEER PULAO

(Basmati rice cooked with peas, cottage cheese & spices of Hyderabad)

KAJU MATAR PULAO

(Basmati rice cooked with cashew, peas & spices of Hyderabad)

HYDERABADI VEG BIRYANI

(Basmati rice layered with marinated vegetable in Hyderabad spices dum cooked in deg)

HYDERABADI KATHAL BIRYANI

(Basmati rice layered with marinated kathal in Hyderabad spices dum cooked in deg)

HYDERABADI CHICKEN DUM BIRYANI

(Basmati rice layered with marinated tender spring chicken in Hyderabad spices dum cooked in deg)

HYDERABADI MUTTON DUM BIRYANI

(Basmati rice layered with marinated mutton in Hyderabad spices dum cooked in deg)

BUFFET | PAN ASIAN (VEG)

FRIED RICE - CHILLI PANEER CURRY

(Wok-tossed fried rice served with paneer cubes in a fiery chilli sauce)

HAKKA NOODLES - MANCHURIAN GRAVY

(Wok-tossed vegetables noodles served with manchurian gravy)

THAI CURRY - JASMINE RICE

(Fresh Thai herbs cooked in a broth with coconut milk served with side of Jasmin rice)

PAD THAI NOODLES - FIERY EXOTIC VEGETABLES CURRY

(Stir fried noodles with peanut, bean sprout, tofu, thai spices with fiery vegetable curry)

BUFFET | PAN ASIAN (NON - VEG)

FRIED RICE - CHILLI CHICKEN CURRY

(Wok-tossed fried rice served with chicken cubes in a fiery chilli sauce)

CHILLI GARLIC CHICKEN NOODLES - MANCHURIAN GRAVY

(Wok-tossed chilli garlic noodles served with manchurian gravy)

PRAWN THAI CURRY RED - JASMINE RICE

(Fresh Thai herbs cooked in a broth with coconut milk served with side of Jasmin rice)

FISH WITH HOT GARLIC SAUCE

(Fresh river sole with hot garlic sauce)

DESSERTS | TRADITIONAL

KESARIYA JALEBI RABRI

NAWABI RABRI JAMUN

SHAHI GULAB KHEER

RASMALAI

DESI GHEE GULAB JAMUN

DESI GHEE BEETROT HALWA

DESI GHEE MOONG DAL HALWA

DESI GHEE GAJAR HALWA

SHAHI KESAR KHEER | SUGARFREE

DESI GHEE MOONG DAL HALWA | SUGARFREE

DESSERTS | WESTERN

TIRAMISU

CHOCOLATE BROWNIE

BISCOFF CHEESE CAKE

BELGIAN CHOCOLATE MOUSSE

BLUEBERRY CHEESE CAKE

BISCOFF CHEESE CAKE

BELGIAN CHOCOLATE MOUSSE

TRIPLE CHOCOLATE MOUSSE

BLUEBERRY CHEESE CAKE

BISCOFF CHEESE CAKE

MINI CHOCOLATE TARTLETS

INDIAN BREADS | TANDOOR

ROTI | BUTTERED | PLAIN

MISSI | BUTTERED | PLAIN

GARLIC NAAN | BUTTERED | PLAIN

LACHA PARANTHA | PUDINA | BUTTERED

WESTERN KITCHEN | LIVE

PENNE ARRABIATA PASTA

FUSILLI ALFREDO PASTA

MUSHROOM SPAGHETTI PASTA

FARMERS DELIGHT PIZZA

SAUTEED EXOTIC VEGETABLES

CLASSIC VEG LASAGNE

TEPPANYAKI | HIBACHI | LIVE

MUSHROOM BROCCOLI TERIYAKI

CHICKEN TERIYAKI

SUSHI | VEGETARIAN

AVOCADO

ASPARAGUS

CUCUMBER

LAKHNAWI KATHI TAWA | ROOMALI ROTI | LIVE

SOYA KATHI KEBAB

SOYA KEEMA PARANTHA

CHICKEN KEEMA PARANTHA

BALUCHI CHICKEN KATHI KEBAB

COLD MEZZE | PLATTER

FALAFAL

(Fries garbanzo bean && brad bean patty)

HUMMUS

(Ground chickpeas with tahini & sesame in olive oil)

PANEER SHAWARMA

(Marinated paneer cubes, stuffed in warm pita)

CHICKEN SHAWARMA

(Grilled marinated chicken, stuffed in warm pita)

TZATZIKI

(Garlic flavored Greek yogurt)

CANAPES | TARTS

MEXICAN BHEL

FRESH FRUITS

CUCUMBER CANAPES

BISCUIT CANAPES

TOAST CANAPES

HEIRLOOM POTATO & CHICPEAS TARTLETS

CHICKPEAS & POMEGRANATE TARTLETS

PARMESAN MUSHROOM TARTLETS

PANEER & BROCOLLI TARTLETS

CORN & SPINACH TARTLETS

PESTO & TOMATO TARTLETS

BUNS | SLIDERS

BUN MASKA

BUN SAMOSA

BUN OMELETTE

ALOO TIKKI SLIDER

HARA BHARA PANEER SLIDER

PANEER TIKKA SLIDER

CRISPY CHICKEN SLIDER

JUNIORS DELIGHT | KIDS

CHEESE GARIC BREAD

CLASSIC MARGHERITTA PIZZA

FRENCH FRIES

SMILEYS

WEDGES

NACHOS

MASALA MAGGI

ALOO TIKKI BURGER

PERI PERI PANEER BURGER

EGG BURGER

CHICKEN BURGER

PANEER WRAP

AGRA PARANTHA | LIVE

(Served with achar and home-style mint chutney)

METHI MATAR

ALOO PYAAZ

PANEER

DRYFRUIT

GOBHI

DRYFRUIT

PURANI DILLI | TRADITIONAL

BEDMI POORI

ALOO RASEDAR

SITAPHAL KI SABZI

KADHI KACHORI

HOMESTYLE BOONDI RAITA

PUNJABI CHOLE BHATURE

HI TEA | PAKODA STATION

PANEER | BREAD

PANEER | ALOO | GOBHI | PYAAZ | PALAK

MINI SAMOSA | POTLI SAMOSA | DHOKLA

RAM LADOO WITH CHUTNEY AND MOOLI LACHA

CHAAT AFFAIR | LIVE ROOM

GOL GAPPAS

MANGO DAHI BHALLA

MUMBAI PAV BHAJI

KANPUR TIKKIA

GUJARATI DABELI

MURADABADI DAL

PUNJABI MATAR KULCHA

DILLI JALEBI CHAAT

MEXICAN CHILLA

DAHI MAKHANA

FRUITIQUE | FRUIT AFFAIR | SLICES

KIWI

GRAPES

GAUVA

APPLE

PLUM

WATERMELON

PINEAPPLE

PAPAYA

MANGO

HONEYDEW MELON

SOUTH INDIA | SPICE OF SOUTH

MASALA DOSA

PLAIN DOSA

UTTAPAM

SAMBHAR VADA

IDLI SAMBHAR

COCONUT CHUTNEY

MARWARI | BAJRE KI ROTI

DAL

DESI GHEE BATI

DESI GHEE CHURMA

BAJRE KI KHICHDI

KAIR SANGRI

GATTA KADHI

RAJASTHANI LAL MAAS

SPICE OF PUNJAB | AMRITSARI KULCHA

PINDI CHANA

RAJMA MASALA

KADI PAKODI

PANEER BHURJI

BAINGAN BHARTA