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Welcome



ASSORTED CAN DRINKS

The label "ASSORTED CAN DRINKS" typically refers to a variety of pre-packaged beverages served in cans....

Drinks



Oreo Shake with Ice Cream

Oreo Shake with Ice Cream is a creamy and indulgent delight made by blending crunchy Oreo cookies with rich vanilla...



Daab Monalisa

Daab Monalisa is a unique and refreshing tropical drink made from tender coconut water and malai (soft...



Pineapple Blossom

Pineapple syrup with Icecream



Choco Moco Shake

Choco Moco Shake is a decadent and creamy chocolate milkshake blended with rich cocoa, velvety milk, and a tou...



Mocktail Counter

Here's a vibrant and creative Mocktail Counter Menu setup – perfect for parties, weddings, or buffets! These...



Tea Counter

Tea Counter with snacks

Starters



Drum Stick with Plum Sauce

Drumsticks with Plum Sauce is a flavorful appetizer featuring drumsticks (or vegetarian alternatives) that are...



Falaphal

Falafel is a traditional Middle Eastern street food, featuring small deep-fried balls or patties made from ground...



Mini Samosa

Mini Samosa is a bite-sized version of the classic Indian samosa, known for its crispy, golden pastry and savory filling....



Paneer Tikka Hariyali

Paneer Tikka Hariyali is a green, flavorful twist on the classic Paneer Tikka. In this version, paneer cubes are marinated in...



Volvo Case

There's a reason why vol-au-vents – crisp, golden puff pastry with a creamy filling – will always be popular: they're...



Kalmi Vada

Kalmi Vada is a traditional Rajasthani snack made from coarsely ground chana dal (Bengal gram) mixed with spices,...



Crispy Chilly Baby Corn

Crispy Chilli Baby Corn is a popular Indo-Chinese appetizer made by batter-frying baby corn until golden and crunchy,...



Stuffed Paneer Tikka

Stuffed Paneer Tikka is a delicious variation of the classic Paneer Tikka. In this version, thick slices of paneer are s...



Paneer Tikka

Paneer Tikka is a popular Indian appetizer made from marinated cubes of paneer (Indian cottage cheese) grill...



Potato Corn Kebab

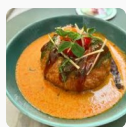
Potato Corn Kebab is a tasty vegetarian snack made from a mixture of mashed potatoes, sweet corn, and aromatic...



Paneer Tikka Amritsari

Paneer tikka masala typically requires paneer cubes, yogurt, spices, onions, tomatoes, and optional ingredients like...

Snacks Counter



Ajmeri Kadhi Kachori

Here is a detailed recipe and presentation plan for the rich and tangy Ajmeri Kadhi Kachori – a beloved...



Ragra Tawa Chaat

Here's a full recipe and live counter setup for Ragda Tawa Chaat – a spicy, saucy, and savory chaat made with whi...



Delhi Tikki Chaat with Chola

Here's a full recipe and live counter setup guide for Delhi-Style Aloo Tikki Chaat with Chole – a classic North Indi...



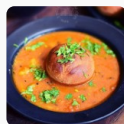
Puchka

Here's a complete and exciting setup for a Puchka (Phuchka) Counter – the beloved Bengali version of Pani...



MURADABADI DAL PAPDI CHAAT

Here's a vivid and inviting description for Muradabadi Dal Papdi Chaat — a street-style gem from Uttar Pradesh:



PYAZ KACHORI WITH THAI CURRY

Here's a creative fusion-style description for Pyaz Kachori with Thai Curry — ideal for modern Indian buffets, global fusio...



DELHI MUTTER KULCHA

Soft, fluffy kulchas served with a spicy, tangy white peas curry — straight from the streets of Dilli!



MOONGLET CHEESE CHILLA

Here's a deliciously modern take on Moonglet Cheese Chilla — perfect for live counters, fusion breakfast buffets,...



Farrakabadi Chaat

Here is a full recipe and counter setup for the flavorful and rustic Farrukhabadi Chaat – a regional specialty from Uttar...



Basket Chaat with Crispy Potato & Corn

Here is a complete setup and recipe guide for Basket Chaat with Crispy Potato & Corn – a stunning, crunchy,...



Khomcha Chaat

Here's a complete and vibrant setup for Khomcha Chaat featuring Papdi & Palak Patta Chaat – two North Indian street-...

Filling Counter



South Indian Counter

Here's a complete, crowd-pleasing setup for a South Indian Counter, ideal for weddings, receptions, corporate event...



Paw Bhajee Counter

Here's a full setup guide for a vibrant and flavorful Pav Bhaji Counter – perfect for weddings, festivals, evening events,...



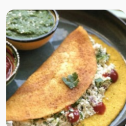
Bhatura with Chola

Here's a complete and authentic setup for Bhatura with Chola (Chole) – a beloved North Indian combo, ideal for...



Club Kachori with Aloo Ki Sabjee

Here is a detailed recipe and presentation guide for Club Kachori with Aloo Ki Sabzi – a beloved Bengali-style...



Dal Chilla Counter

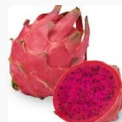
Here's a complete setup and menu plan for a flavorful and protein-rich Dal Chilla Counter – perfect for weddings, events...

Fruits



BOBBY MELLON

Here's a creative take on Bobby Mellon — assuming it refers to a refreshing watermelon-based mocktail or drink,...



DRAGON FRUIT

Here's a vibrant and display-ready description for Dragon Fruit, perfect for buffet counters, fruit bars, or wellness...



Papaya

Here are versatile and healthy Papaya recipe ideas – great for refreshing summer dishes, breakfast menus, or...



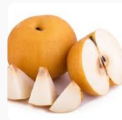
WASHINGTON APPLE

Here's a stylish presentation of the Washington Apple — a popular cocktail/mocktail depending on context...



NEWZEA LAND KIWI

Here's a refined menu-style interpretation for New Zealand Kiwi, which likely refers to a fresh kiwi-based...



KOREAN PEARS

Here's a premium-style display description for Korean Pears — ideal for fruit counters, luxury buffet setups, or...



ARABIAN PINEAPPLE

Here's an elegant interpretation for Arabian Pineapple — typically referring to a Middle Eastern-style pineapple...

Soup



Sweet Corn Soup

Sweet Corn Soup is a comforting, nourishing favorite in Indian-Chinese cuisine. Made with sweet corn,...



Tomato Cream Soup

Tomato Cream Soup is a refined twist on the classic tomato soup — blending the natural tang of tomatoes with the...

Side Dish



Stuffed Mewa Dahi Vada

Here's a festive and royal-style recipe for Stuffed Mewa Dahi Vada – a luxurious twist on the traditional dahi vada, filled...



Mix Raita

Here's a refreshing and wholesome recipe for Mix Raita – a flavorful blend of yogurt, spices, and a medley of...



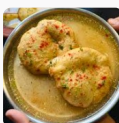
Boondi Raita

Here's a simple, cooling, and super popular recipe for Boondi Raita – a creamy yogurt-based side dish made...



Delhi Dahi Bhalla

Here's the authentic Delhi-style Dahi Bhalla recipe – soft urad dal vadas soaked in curd and topped with sweet...



Kanji Vada

Here's the authentic recipe for Kanji Vada — a classic Rajasthani probiotic drink with fried lentil vadas soaked in a...

Bake Dish



Ravioli Pasta Baked

Baked Ravioli is a cozy, layered casserole-style pasta dish where ravioli (typically cheese or spinach-filled) is...



Italian Pasta Baked

Italian Pasta Bake is a hearty, crowd-pleasing dish made by tossing cooked pasta in a flavorful marinara or tomato...



Spinach & Corn Au Gratin

Spinach & Corn Au Gratin is a luscious, French-style baked dish made with tender spinach and sweet corn,...



Veg Au Gratin

Veg Au Gratin is a continental comfort food dish made by layering lightly cooked vegetables in a rich, creamy...



Canelloni Baked

Baked Cannelloni (sometimes spelled Camelloni) is an indulgent Italian dish where large pasta tubes are stuffed—...



Lasagna Baked

Lasagna (Lasagne al Forno) is a traditional Italian dish made by layering lasagna pasta sheets with rich tomato...

Salad



PANEER AND PINEAPPLE SALAD

Here's a Paneer and Pineapple Salad recipe — vibrant, fresh, and perfect for summer!



Russian Salad

Originally known as Olivier Salad, the Russian Salad has become a popular dish across Europe and South Asia, oft...



Fresh Green Salad

Vegetables



JODHPURI ALU PIYAZ KI SABJI

Here's a traditional and flavorful recipe for Jodhpuri Aloo Pyaaz ki Sabzi, a Rajasthani classic that's both rustic an...



BENARASI TOMATO KOFTA CHAAT

Here's a rich and festive recipe for Benarasi Tomato Kofta Chaat, a street-style delight with the soulful flavors of...



TANDOORI PANEER TIKKA MASALA

Here's a delicious and authentic Tandoori Paneer Tikka Masala recipe for you:



Bikaneri Gatte Ki Sabjee

Bikaneri Gatte Ki Sabzi is a traditional Rajasthani delicacy made with gram flour (besan) dumplings, known as...



Veg Jhaffrezi

Veg Tawa/Thaffrezi (often spelled Vegetable Jalfrezi) is a vibrant, semi-dry Indo-Chinese-style dish made by stir...



Hara Chana Ki Sabjee

Hara Chana Ki Sabzi is a wholesome and mildly spiced North Indian dish made with fresh green chickpeas (hara chana)...



Marwari Aloo Dum

Marwari Aloo Dum is a traditional Rajasthani-style potato curry, known for its bold, rustic flavors and use of...



Kadhahi Paneer

Kadhahi Paneer is a popular North Indian dish made with paneer cubes, bell peppers, and onions cooked in a spicy,...



Stuffed Aloo Dum

Stuffed Aloo Dum is a flavorful Indian curry made with baby potatoes that are hollowed and stuffed—typically with a...



Navratan Korma

Navratan Korma is a rich, creamy, and mildly spiced Mughlai-style curry made with a medley of nine ingredients—...



Shahi Malai Kofta

Shahi Malai Kofta is a luxurious North Indian dish featuring soft, melt-in-the-mouth koftas made from paneer and...



Methi Mator Malai

Methi Matar Malai is a rich and mildly sweet North Indian curry made with fresh fenugreek leaves (methi), green...



Corn Palak

Corn Palak is a wholesome and mildly spiced Indian curry made with sweet corn kernels simmered in a smooth...



Paneer Pasanda

Paneer Pasanda is a royal Mughlai-style dish made with paneer slices stuffed with a rich filling of nuts and spices, th...



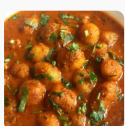
Paneer Butter Masala

Paneer Butter Masala is a classic North Indian dish featuring soft paneer cubes cooked in a rich, buttery tomato-based...



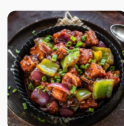
Paneer Lababdar

Paneer Lababdar is a rich and creamy North Indian dish made with soft paneer cubes simmered in a spiced tomato-...



Benarsi Aludum

Aludum cooked in Tomato Gravy



Chilli Paneer

Marinated roasted paneer chilli

ASSORTED BREAD



ROOMALI ROTI

You've uploaded another image labeled "ROOMALI ROTI" — it appears to be a duplicate or continuation of your...



MAKAI KI ROTI

Here's a classic Punjabi recipe for Makai Ki Roti – golden, rustic flatbreads made from cornmeal (makai ka atta), typically...



MATAR KACHORI

Here's a flavorful and crispy recipe for Matar Kachori – a deep-fried Indian snack stuffed with a spicy green peas...



PUDINA LACCHA PARATHA

Here's a delightful recipe for Pudina Laccha Paratha – a flaky, layered North Indian flatbread infused with the...



ALU DHANIYA KI RESHMI PURI

Here's a flavorful and festive recipe for Aloo Dhaniya Ki Reshmi Puri – soft, aromatic puris infused with boiled...

Rice & Dal



Dry Fruits Pulao

Dry Fruits Pulao is a festive and luxurious rice preparation made with fragrant basmati rice, assorted dry...



Jeera Rice

Jeera Rice (Cumin Rice) is a simple, classic North Indian dish made by tempering basmati rice with jeera...



Yellow Dal Taraka

Yellow Dal Tadka is a comforting and flavorful Indian lentil dish made with yellow lentils—typically moong dal, too...



Pakodi Kadhi

Pakodi Kadhi is a traditional North Indian dish made with a tangy yogurt and gram flour (besan)-based curry,...



Dal Makhani

Dal Makhani is a rich and creamy North Indian lentil dish made primarily with whole black lentils (urad dal) and kidne...



Veg Pulao

Vegetable Pulao (or Veg Pulav) is a classic Indian rice dish where fragrant basmati rice is cooked with colorful...



Peas Pulao

Peas Pulao, also known as Matar Pulao, is a simple, fragrant North Indian rice dish made by cooking long-grain...



Panchmela Dal

Panchmel Dal (also known as Panchratna Dal) is a traditional Rajasthani and Marwari lentil...

Live Counters



MacaroniSpaghettiCounter

****Macaroni & Spaghetti Counter**** offers a delicious variety of pasta dishes, freshly prepared with your choice of...



Chinese Counter

****Chinese Counter**** offers a flavorful selection of popular Indo-Chinese dishes, freshly prepared with bold...



Mexican Counter

****Mexican Counter**** brings the vibrant flavors of Mexico to your plate with a variety of dishes like tacos, nachos,...



Burmese Khow Suey

****Burmese Khow Suey**** is a rich and aromatic noodle dish served in a mildly spiced coconut milk curry, topped with...



Swiss Potato Rosati

****Swiss Potato Rösti**** is a classic Swiss dish made from coarsely grated potatoes, pan-fried to golden perfectio...

Sweet



Kesariya Jalebi

****Kesariya Jalebi**** is a traditional Indian sweet made by deep-frying spirals of fermented batter and soakin...



GUR BAKED RASGULLA

Here's a rich, rustic twist on a classic Bengali sweet – Gur Baked Rasgulla, where rasgullas are baked in a thicken...



MINI GHEWAR WITH RABRI

Here's a beautiful and indulgent preparation for Mini Ghewar with Rabri – a royal Rajasthani dessert, perfect for...



Cheena Paes

****Cheena Paes**** is a traditional Bengali dessert made from fresh chenna (curdled milk) slow-cooked with sugar...

Dessert



Badam Halwa

Here is a rich, classic recipe for Badam Halwa — a luxurious Indian dessert made from almonds, ghee, sugar, and...



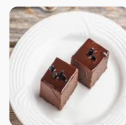
Gajar Halwa

Here's a beloved and classic Indian dessert: Gajar Halwa (Carrot Halwa) — made with fresh grated carrots, milk,...



Dal Halwa

Here's a hearty, festive, and indulgent Indian dessert: Dal Halwa — typically made with moong dal, this rich, nutty...



Chocolate Posto Sandesh

Chocolate Posto Sandesh is a beautifully inventive fusion sweet that combines the earthy nuttiness of posto (poppy seeds...



Chocolate Souffle

Here's a classic Chocolate Soufflé recipe — light, airy, and rich — perfect for a dessert that feels elegant but is totally...



Mojito Ginger Sandesh

Here's a bold and refreshing Mojito Ginger Sandesh — a modern fusion sweet that brings together the zesty...



Boondi Rabri Baked

Here's a luxurious and indulgent dessert: Boondi Rabri Baked — a fusion dish that brings together soft, sweet...

ICE CREAM/KULFI



Sitaphal Kulfi

Sitaphal Kulfi is a luxurious, fruity Indian dessert made with sitaphal (also known as custard apple). This tropical fruit ha...



Rose Patel Kulfi

Rose Petal Kulfi (or Gulkand Kulfi) is a fragrant, romantic twist on traditional kulfi, made with rose petals or gulkand...



Kesar Pista Kulfi

Kesar Pista Kulfi is a rich and creamy traditional Indian frozen dessert, flavored with saffron (kesar) and...



Kesar Pista Ice Cream

Kesar Pista Ice Cream is a classic Indian-style ice cream infused with the luxurious flavors of saffron (kesar) and...



Ganna Kulfi

Ganna Kulfi (गन्ना कुल्फी) is a refreshing, naturally sweet frozen dessert made with ganna ras (sugarcane juice). It's a...



MOUTH FRESHNER COUNTER

Here are some delightful and colorful options you can include at a Mouth Freshener Counter to end the meal on ...



CAPSICUM SHELL KULFI

Here's a unique, innovative dessert recipe: Capsicum Shell Kulfi – a visually striking and flavor-balanced kulfi serve...



GUAVA SHELL KULFI

Here's a gourmet-style recipe for Guava Shell Kulfi, a creative take on traditional kulfi with tropical, tangy-sweet guava...

Water



Water Bottle

धन्यवाद! 🙏