



CULINARY EXCELLENCE

FOOD MENU

APPETIZERS

POTATO SPIRAL STICKS

Mini potato spiral stick with drizzle of tangy mayo



DECONSTRUCTED ASPARAGUS SUSHI SPOON

Unrolled asparagus sushi on Chinese spoon with pickled ginger & soy droplet

LOADED WONTON PIZZA

Crispy wonton cups filled with assorted filling & gratinated with cheese topping

TOASTED MAKHANA BHEL

Makhan tossed with turmeric & curry leaves mixed with bhel toppings

AVOCADO PANI PURI SHOTS

Sindhi puri shells filled with Avocado salsa & served with sweet & sour pani in short glass

CHARRED CORN & PESTO PINWHEEL ROLLS

Swiss rolled Pressed bread layered with corn & pesto



CRISPY CHILLI CHANA CONES



Boiled chick peas battered fried & tossed with curry leaves & chilli served in Bamboo cones

WHITE CHEDDAR BLAST MUSHROOM

Balsamic marinated mushrooms topped with grated white cheddar & flash baked

CHEESY JALAPENO KHICHIYA BITES

Roasted khichiya papad bites with a spread of hot cheesy jalapeno mix

PANCH PORAN TANDOORI PANEER TIKKA

Traditional Paneer tikka Marinade influenced with Panch poran

ROASTED FIG & GOAT CHEESE CROSTINI

Crusty crostini lined with goat cheese & topped with roasted fig

STEAMED GOWJEE WRAPS WITH JAMUN PICKLE

Stuffed gowjee wraps steamed & served with jamun pickle

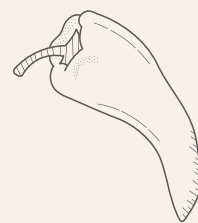
JINNI DOSA CONES

Mini crispy dosa cone with a mix of veg filling and topped with grated cheese



TANDOORI VEG PIE DRIZZLED WITH SPICY BERRY CHUTNEY

Tandoori veg mixture topped on canapé Tart & drizzled with Spicy berry chutney



KATHAL HALEEM OBAZDA

Goosey Kathal Haleem served German style piped on crispy Lavache triangles

HONEY CHILLI SESAME PANEER TIKKA

Paneer tikka influenced with flavours of honey & chilly, finished with sprinkles of sesame seeds



MALABARI PARATHA CHETTINAD PANEER TACOS

Soft taco shell of Malabari paratha topped with chettinad spiced Paneer



BUTTER PANEER BUNNY CHAO BITES

Coin pao scooped & topped with Panner butter Masala



CHATPATA CHAT TACOS

Mexican taco shell with a twist of Indian aloo mutter chat & khajoor chutney



MONACO PIZZA BITES

Bites size Italian pizza variation with a base of Monaco biscuit crust

MASALA MAGGI SPRING ROLLS

Crispy spring rolls with a filling of masala maggi



MINI KHOPOLI BATATA WADA BAO

Typical Mumbai famous bite size served in steamed Bao with lasoon chutney



HONEY CHILLY LOTUS ROOTS

Crispy lotus roots silvers tossed with goodness of honey & dried chilly



PANEER SORPOTEL TIKKA TOPPED WITH SOUR CREAM

Panner tikka variant which authentic goan sorpotel marinade & char grilled

JALAPENO CHEESE FORTUNE BAGS

Mixture of jalapeño & exotic cheese tied in crispy phyllo sheets

RAVIOLI SAMOSA

Samosa Variant in form of Italian ravioli served with mint & Tamarind chutney

DAL PAKWAN BITES

Bite size combo of authentic Sindhi crisp canapé & Spicy chana dal



COIN IDLI SHASHLIK

Coin idli tossed in curry leaf, mustard & mulgapodi served on skewers

PINK SALT DUSTED CHUROS WITH GUACAMOLE

Savory churos dusted with pink Salt & served with guacamole dipping

SPANOKOPITAS

Herby spinach cheese mixtures folded in phyllo sheet & golden fried

CHARMOULA PANEER TIKKA WITH LIME CHILLI DRESSING

Classic Panner tikka flavoured with Charmoula paste & dressed with lime chilli dressing

INDIANA HUMMUS WITH KASURI METHI LAVACHE

Arabian hummus tampered with mustard seed & curry leaf served with crispy Kasuri methi Lavache

NATURAL TURMERIC SOUR DOUGH AVOCADO TOAST

Sour dough flavoured with organic turmeric topped with avocado mix

SMOKED BAIGAN BHARTA TARTLETS WITH SESAME CRUST

Bite size canapé filled with smoked baigan bharta & Topped with sesame crust



LABAN & JALAPENO FRITTER

Our signature dahi ke kebab with a twist of jalapeno & crisp fried

CRUNCHY PEA NUT BUTTER & BEET ROOT SHIKAMPURI

Velvet textured beet root shikampuri piped with crunchy pea nut butter

SWEET POTATO TUK

Fried sweet potato spiced with in-house chaat masala & topped with sweet curd & pomegranate



CHAR COAL PAV BHAJI FONDUE

Spicy version of pav bhaji influenced with black pepper & Charcoal
Accompanied with garlic Croutons

AMALFI COW MILK RICOTTA GNOCCHI

Fresh ricotta gnocchi finished with forest mushroom cream & Butter glaze

SPRING VEG KATSU ROLL

Japanese spring veg char sui flavoured Katsu rolls

PURPLE YAM PARMESAN COOKIES

Slices of purple yam layered with herby creamy cheese & Parmesan herb crumbed

CHILLI CHEESE EDDAMAME NAAN PIZZA

Base of Garlic naan pizza stuffed with eddamame & chilli cheese



KULFI IDLI

Idli in kulfi form on stick served with Garlic, tomato chutney & Sambar

MAGGI SHINGODA



Maggi stuffed Bengali khasta Samosa accompanied with raw mango chutney

FOUR CHEESE POTLI SAMOSA

Potli Formed Khasta Samosa With filling of Four Varieties of Exotic cheese

DANGERU

Stuffed shaak nu Handvo layered with methi masala oil



RATALU MASKA SING TIKKI WITH KATHOL VATANA RAGDO

Smooth tikki of Ratalu accompanied with Ragdo & leela Lasan chutney

SUSHI PLATTER

Asst Varieties of sushi served with soy & Pickled Ginger



DHABELI BAO TACOS

Dhabeli mixture stuffed in Soft steamed bao taco shell & topped with nylon Sev



AVOCADO GARLIC TOAST

Marinated avocado slice layered on garlic bread toast with tangy tamarind drizzle

HONEY CHILLI WATER CHEST NUT GHUGRA

Gujrati Empanada golden fried with a filling of sweet & spiced water chest nuts

ROTLO PIZZA

Coin sized Jowar rotla pizza base with Italian pizza toppings & Mozzarella gratinate

MASALA MAGGI SPRING ROLLS

Crispy spring rolls with a filling of masala maggi



CHEESE CRACKER DABELI

Fusion version dabeli mixture sandwiched in between two layers of cheese crackers

CONDENSED BUTTERMILK MARINATED PANEER TIKKA

Indian signature paneer tikka marinated with condensed butter milk marinate served with Mint Chutney

NAGA CHILLY WILD RICE TOSSED IDLI

Coin wild rice idli tossed with tossed with tampering of naga chilly & Curry leaves



WASABI HUMMUS WITH ORGANIC BEET ROOT PITA

Arabian hummus Flavoured with wasabi served with organic beet root pita toast

METHI MATHRI PIZZA TOAST

Fusion version of pizza on a base of crispy methi mathri



CAPRESE SKEWER WITH RASPBERRY DRIZZLE

Classical Baby bocconcini & Cherry tomato skewer drizzled with raspberry compote

GUN POWDER DUSTED KAND FRIES WITH AVOCADO AIOLI

A perfect replacement for French fries dusted with gun powder

SPICY CORN CAKE CHARCOAL SLIDER

Bite size charcoal bun slider with layer of spicy corn cake & in-house chipotle



JERK TANDOORI SHAKARKAND

Jerk marinated Tandoori shakarkand with drizzle of Mint Mayo glaze



HARA BHARA KEBAB CANDY POPS

Classical hara bhara kebab popped on sugar cane sticks & golden fried

ACHARI PANEER TIKKA SKEWERS

Bites of achari paneer tikka char grilled on flat hot plate with raw mango chutney glaze



OATS DAHI WADA BITES

Bite sized oat wada soaked in sweet dahi & drizzled with anar dana & khajoor chutney

SMOKED EGG PLANT BHARTA JEERA RUSK

Smoked eggplant bharta scooped on thin jeera Rusk & Ranch spread

PHILADELPHIA CHEESE ARBI GILAWAT

Philadelphia cheese stuffed arbi ki gilawat served with raw mango salsa



SOUP

SPICED CARROT GINGER SOUP

A creamy rich carrot veloute influenced with goodness of ginger roots

CREAMY BUTTERNUT SQUASH SOUP WITH FLAVORED BUTTER POPS

Creamy Blend of Butternut squash with fresh herbs served with a Pops of asst flavored butter

LEMON GRASS & PEPPER RASSAM

Traditional Rassam twisted with flavor of lemon grass



IMMUNITY BOOSTER CARROT TURMERIC SOUP

Fresh turmeric roots evenly blended with Carrot veloute & nutritional herbs

THILLI SAARU

Karnataka delicacy instant tomato & lentil based Rassam best in creating appetite

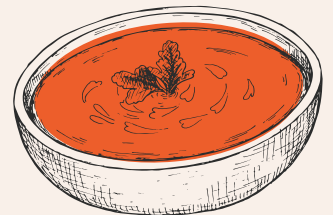


JAPANESE ONION SOUP

Very light vegetable broth flavored with load of onion & spring greens

SPICY ZUCCHINI SOUP

Roasted zucchini creamy veloute with spice tampering



SMOKED TAMATAR CHAI WITH AJWAINI MATHRI

Charcoal roasted tomato soup, flavored with fresh coriander & roasted cumin, topped with ajwaini mathri crunches



COCONUT LEMONGRASS SOUP

Spiced coconut lemongrass soup with summer vegetables & mushrooms



TRUFFLED CORN SOUP

High nutrient value corn kernels Soup finish with flavors of black truffle oil

LEMON ROSEMARY WHITE BEAN SOUP

Lemon & Veg broth influenced with Rosemary & munchies of mushy white beans

SOPA DE PALMITO

Brazilian signature palm heart & chives Soup with crusty bread



SPINACH SWEET POTATO SOUP WITH PISTACHIO GREMOLATA

Creamy herby puree of Spinach & Sweet potato topped with Pistachio Gremolata

POT AU FEU

Chunky vegetable gruyere cheese chowder with roasted garlic pesto crouton

THAI BABY CARROT GINGER SOUP

Thai baby carrot puree with ginger twist

WILD MUSHROOM CHAI WITH TRUFFLE OIL DRIZZLE

Assortment of wild mushroom perfectly creamy blended & topped with drizzle of Truffle Oil

LAKSA

Spicy Rice vermicelli soup with added exotic greens

ROASTED SWEET POTATO & CINNAMON SOUP

Puree of roasted sweet potato finished with creamy glaze with hint of Srilankan Cinnamon

ROASTED BUTTER NUT SQUASH & APPLE SOUP

Creamy soup of roasted butter nut squash & apple with finest herb

MYSORE RASSAM WITH GARLIC BREAD STICKS

Hot Tomato pepper Rassam served with Garlic Butter bread sticks

NUTRI MILLET SOUP WITH ACHARI FLAT BREAD CRACKER

Healthy millet soup with spice blend served with achari lavache crackers



SALAD SELECTION

ORGANIC QUINOA SALAD

Organic quinoa, pomegranate, dried berries, parmesan shavings, chives & citrus dressing

MEDITERRANEAN WAKAME SALAD

Snow peas, eddamame, cucumber rings tossed in rice vinegar & toasted sesame seeds

DAKOS SALATA

Barley rusk tossed with chopped tomato feta cheese & kalamata olives

SUMMER BREEZE SALAD

Mint marinated watermelons, feta cheese crumble, balsamic & caramelized pecan

ROASTED BEETROOT & BLUEBERRY YOGHURT SALAD



Roasted beetroot chunks & assorted green dressed in blueberry yoghurt dressing & crunchy candied walnuts

ALASKAN POMELLO SALAD



Shredded pomello & crunchy greens dressed with apple cider vinegrette



SHAVED FENNEL WITH CARROT DUKKAH

Shavings of fresh Fennel topped with Zesty Orange & Carrot dukkah

JAPANESE CUCUMBER RIBBONS & AVOCADO SALAD

Thin ribbons of japanese cucumber mixed with dragon fruit & flavoured with avocado paste



AUTUMN FARRO & KALE LEAF SALAD

Cooked Farro seeds & Mixture of kale leaves tossed in Pomegranate dressing

LEMON GRASS & PEPPER RASSAM

Traditional Rassam twisted with flavor of lemon grass



CHILLED COUS COUS UPMA SALAD

Tampered cous cous upma served on bed of vinegrette crunchy mix leafs

MUSK MELON CARPACCIO & CREAM CHEESE SALAD



Carpaccio of chilled Musk melon layered with drizzles of crème cheese dressings

CHICK PEA & BARLEY ALOO TOKRI SALAD

Spiced chickpea & Barley chat served in lacy aloo tokri & topped with sour cream dressing

ROASTED PUMPKIN & FETA CHEESE SALAD



Madras curry powder roasted red pumpkin tossed with feta & toasted nuts

RAW MANGO SALAD

Green mango, roasted pea nut, shallots, with Thai chili lemon dressing



BARAAT SWAGAT SWEET & SHOTS

MITHAI BITES SELECTION

- Pista Baklava
- Baked badam cookies
- Badam lotus
- Pista cone
- Badam Thandai
- Gujia bites

- Roasted almond laddoo
- Jumbo dates
- Stuffed dates
- Pine nut laddoo
- Baked badam boat

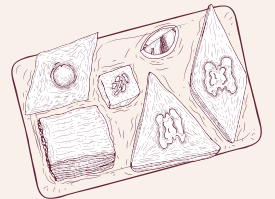
- Almond chocolate roll
- Orange sandwich
- Petha Paan
- Kaju strawberry
- Pista Anjeer wraps

SHOTS SELECTION

- Jamun Shots
- Cottan candy ice cream shots
- Cherry cola shots

- Oreo cookie shots
- Cinammon apple shots
- Piyush shot

- Berry shot
- Kaffir lime shot
- Thandai shots



CHOCOLATE SELECTION

- Creamy espresso chocolate truffle
- Almond butter chocolate truffle
- Oreo truffle
- Almond rock

- Kalhua coffee chocolate truffle
- Chocolate orange truffle
- Dark & white chocolate truffle
- Raspberry chocolate truffle



NUTS SELECTION

- Salted Almond
- Salted pistachio
- Peppered cashew
- Masala Cashew

- Bbq Cashew
- Peri Pri Cashew nuts
- Walnuts



INDO EGYPTIAN KOCHARY MEAL BOWL

Egyptian street bowl meal with a combination of
Indian Italian & Egyptian twist

SELECTION OF RICE

- Chilgoza pulao
- Kala chana pulao
- Corn Pulao



SELECTION OF TOPPING

- | | |
|---------------------|----------------------|
| · Boiled moong | · Chopped coriander |
| · Kabuli chana | · Chopped fresh mint |
| · Boiled red lentil | · Macaroni pasta |
| · Fried onion | · Kidney beans |
| · Fried garlic | · Green peas |

SELECTION OF SAUCES

- | | |
|----------------------|----------------|
| · Spicy Tomato Sauce | · Cheese Sauce |
|----------------------|----------------|



ISTANBUL JACKET POTATO STATION

Istanbul street style Jacket potatoes with butter
& chives and choice of fillings

- | | |
|------------------------------|-------------------------------------|
| · Broccoli & cheddar | · Chipotle corn & Monterey jack |
| · Forest Mushrooms cream | · Spicy Black beans, corn & peppers |
| · Refried beans & sour cream | · Cucumber & yogurt relish |
| · Smoked corn & cheese | · Fried garlic & edamame |
| · Baked bean & cheese | |

ITALIAN SUPPLI

Suppli are Italian street snacks consisting of Flavored Arborio rice &
Stringy cheese ball & crispy golden fried. Typically found at Roman shops

VARIETIES OF SUPPLI

- | | |
|----------------------------|-------------------------|
| · Pesto Cheese Suppli | · Tomato Cheese suppli |
| · Jalapeno Cheese Suppli | · Wild Mushroom Suppli |
| · Spinach Artichoke Suppli | · Pickled Ginger suppli |
| · Sun Kissed | |

ACCOMPANIED WITH ASSORTED TOPPING OF

- Guacamole · Sweet & Sour Salsa · Anch · Chimi Churi
· Smokey Mushroom Dip · Citrus Fruit Salsa · Blue Cheese Dip

FAMOUS SURAT STREET KHAWSA

Innovative & desi version of Burmese khowsuey a must try



KHAWSA CURRY

- | | | |
|-------------------|---------------|--------------------|
| • Steamed Noodles | • Burnt Onion | • Crispy Filo |
| • Crispy Noodles | • Mint Leaves | • Tortillas |
| • Beans Sprouts | • Coriander | • Schezwan Chutney |
| • Burnt Garlic | • Chilly Oil | • Garlic Chutney |
| • Spring Onion | • Lime Wedges | |

IDLI WIDLI PLAY STATION

An attempt to serve idli in unique ways



IDLI SELECTION

- | | | |
|---------------------------------|-----------------------------|--------------------|
| • Palak & beetroot Idli Skewers | • Butter Garlic Pepper Idli | • Curd Idli |
| • Kulfi Idli | • Quinoa Idli | • Ragi Millet Idli |
| • Thaata Idli | • Idli 65 | • Oats Idli |
| • Achari Idli Shashlik | • Malabar Idli Stew | • Kara Podi Idli |
| • Andhra Idli Chilly | • Lawa Idli | • Zesty Lemon Idli |

ACCOMPANIMENTS

- | | |
|-----------------------------|-----------------------|
| • Classical Coconut Chutney | • Steaming Hot Sambar |
| • Mulgaudi Chutney | • Garlic Chutney |



PANIYARAM STATION

Paniyaram is an south Indian dish made by slow frying batter using a mound, the batter is similar to the batter used for idli & Dosa but can be twisted with fun ingredients.

SELECTION OF PANIYARAM

- | | | |
|--------------------|-----------------------|---------------------|
| • Ragi Paniyaram | • Moond Dal Paniyaram | • Spinach Paniyaram |
| • Oats Paniyaram | • Corn Meal Paniyaram | • Nachni Paniyaram |
| • Masala Paniyaram | • Kerai Paniyaram | |
| • Rava Paniyaram | • Wheat Paniyaram | |



ACCOMPANIED WITH:

- Sambar • Coconut chutney • Garlic chutney • Bottle gourd chutney

ULTRA MODERN CHILLA STATION

Indian version of pancakes made from chick pea flour or gram flour,
one of the favourite healthy snacks

SELECTION OF CHILLA

- | | | |
|--------------------|----------------------|---------------|
| • Moong Dal Chilla | • Palak Moong Chilla | • Rice Chilla |
| • Sattu Chilla | • Rava Chilla | • Oats Chilla |
| • Wheat Chilla | • Ragi Besan Chilla | |
| • Besan Chilla | • Kuttu Chilla | |

ACCOMPANIED WITH:

- Khati Methi Chutney • Pudina Chutney • Fried Marcha

VITAMIN BHEL STATION

Healthy bhel tossed with flaired in cocktail shaker, A sight to watch &
A delight to eat, Selection of Rice & grain puff prepared to order with
different nuts, seeds, fruits,Veg & home made chutneys

PUFFS

Wheat / Jowar / Rice puff /Mahabaleshwar chana / Dalmoth / Crisp nuts

NUTS

Peanuts / almonds / cashewnuts / Moong dal / Wasabi nuts

VEGETABLES

Cucumber / Potato / Onion / Corriander / Mint leaves / raw mango

FRUITS

Avocado / Pomogranete / Water chest nuts

CHUTNEYS

Saunth chutney / green chilly chutney / Mint chutney / Garlic chutney /
Tamarind chutney



POSH FRIES STATION

Selection of sweet potato & potato fries with assorted dips / sauces & condiments

- Thai Style Fries
- Seoul Style Korean Fries
- Mexican Fries
- Truffle Parmesan Fries
- Pizza Fries
- Chilli Cheese Fries

PAV BHAJI STATION

Pav bhaji is a fast food dish native to Maharashtrians and is popular in most metropolitan areas in India, particularly in the Maharashtrian city of Mumbai & Pune. Pav in Marathi means bread, the word Marathi borrowed from Portuguese word pao. Bhaji is a term for a curry and vegetable dish.

ACCOMPANIED WITH CHOPPED ONIONS AND LEMON WEDGES

EXQUISITE KACHORI FAIR

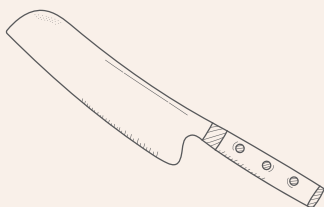
Short meal of Traditional khasta kachori excelled with unique flavors & primo toppings to match present fusion Palate, rolled & fried live by our experienced team of chef.

VEG VARIETY OF KACHORI

- Traditional Pyaz ki Kachori
- Moong dal Kachori
- Roasted pumpkin & red cheddar Kachori
- Caramelized Onion & Smoked cheese kachori
- Chilli cheese Kachori
- Soya keema Kachori
- Wild Mushroom kachori

SERVED WITH TOPPINGS OF

Sweet & sour yoghurt / Avocado & citrus fruit guacamole / Sour cream / Nylon Sev



CONTEMPORARY POKE BOWL MEAL

Ni hau island specialty , mix bowl full of Sticky rice topped
with assorted pickled veg topping & selection of Sauces &
Drizzles

RICE SELECTION

Sticky Rice/ Purple Rice / Black Rice

VEG TOPPING SELECTION

Pickled veg selection / Eddamame / Avocado / Tofu / Squash /
Roasted Pumpkin / pickled chili

SAUCE SELECTION

Ponzu / Teriyaki / Spicy sesame sauce / Asian bbq sauce



SWANKY PANKI STATION

Gujrati delicacy thin pancake can be made put of variety of flour mixed with curd
& enlighten with flavor of chilli & ginger & cooked with a spread between two
layered of greased banana leaf

SELECTION OF PANKI



Moong sprout Panki / Rice panki / Green pea panki /
Soya Panki / corn Panki / Chana dal panki / Suva Panki / Pudina Panki

ACCOMPANIED WITH:

Khati methi chutney / Pudina chutney / Fried Marcha

CHATAKO PATTICE STATION

Gujrati delicacy Starch dumpling fried in ghee & Sprinkled with
Chatpata masala & served with selection of chutney & yoghurt

SELECTION OF PATTICE

- Ratalu Watana Pattice
- Gajar Pattice
- Corn coconut Pattice
- Farali Pattie
- Sing khopra Pattice

- Palak kand pattice
- Kand pattice
- green pea Pattice
- Vegetable Pattice
- Suran pattice



VIETNAMESE STEAMING POT STATION

Hanoi royal delicacy steamed rice wonton steamed & folded live
with exotic filling & flavourful sauces to go along

SELECTION OF BATTER BASE



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|----------------------|-------------------------|
| · Purple rice batter | · Blue pea flour batter |
| · Lavender batter | · Sticky rice batter |

SELECTION OF BATTER BASE

- | | |
|---------------------------|---------------------------|
| · Spring Fresh Vegetables | · Water Chestnut & Pepper |
| · Broccoli Cheese | · Roasted Corn & Spinach |
| · Charred Baby Corn | · Mushroom Mix |



ACCOMPANIED WITH:

- | | | |
|----------------------|-------------------------|----------------------|
| · Yum Sauce | · Chilled Coconut Cream | · Sweet Chilly Sauce |
| · Garlic Lemon Sauce | · Piced Tomato Sauce | · Soya Ginger |

MEXICAN BURRITO BOWL

A Burrito bowl is a Mexican and Tex mex food consisting of large wheat flour tortilla bowl with a filling of deep fried beans and combination of Mexican style rice, lettuce, salsa, guacamole, cheese and sour cream

ACCOMPANIMENTS



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|---------------|---------------------|
| · Guacamole | · Pear Salsa |
| · Apple salsa | · Yogurt mint sauce |
| · Mango salsa | · Green salsa |
- (Green Peppers, Green Onions, Green Tomatoes, Green Chilies, Cheese Sauce, Sour Cream, Jalapeno Slices, Red Chili Flakes)

ROESTI STATION

Reinventing the art of Swiss Roesti. The traditional potato pan fried fritter made with different kinds and colours of potatoes, which the guests can choose

- | | |
|--|---------------------------------------|
| · Traditional Swiss with cherry Tomato Ragout | · Orange Yam with Caprese |
| · Masala Indian Roesti with Spaghetti Zucchini | · Sweet Potato with Cinnamon & Turnip |
| · Purple Yam with Baby Carrot and Goat Cheese | |

THE ALL NEW MEXICAN BAR

Reinventing the art of Swiss Roesti. The traditional potato pan fried fritter made with different kinds and colours of potatoes, which the guests can choose

- Popcorn & Jalapeno soup shooters
- Mango & brie cheese quesadilla
- Avocado & emmenthal quesadilla
- Chive & truffle Mexican corn tamale
- Mexican street corn with zesty lime sour cream rubs
- Mushroom Burrito wraps
- Wild rice & pimento Gorditas
- Avocado & gruyere cheese quesadilla
- All time favorite nachos with Borracho bean
- Tostadas
- Chilaquiles



ACCOMPANIMENTS



- Exotic Salsa Selection
- Sour cream

- Guacamole
- Chipotle

WOOD FIRED PIZZA KITCHEN

Our handmade pizzas are wood-fired to the perfect crispiness, and topped with the finest cheese and ingredients, bringing this Italian tradition to life in its finest form

PIZZA BASE TO SELECT

Thin crust / Multi grain / whole wheat/ Corn dough

BIANCA: Scarmoza cheese & black truffle

BUFALINA: buffalo mozzarella, oregano, basil

MUSTIS: burrata cheese, datterni tomatoes, rocket

RUSTICA: deep fried aubergine slices, grilled onion rocket leaves

CAPRICCIOSA: black olives mushrooms & artichokes

MARGHERITA: Tomato basil, Mozzarella

ORTOLANA: Aubergine, olive sliced onion

CARCIOFI: Artichoke. Goat cheese, rocket leaves

QUATTRO FORMAGGIO: Mozzarella. Cheddar. Gorgonzola. Parmesan

ANTICO: green apple, gorgonzola



HAND ROLLED ORGANIC PASTA BAR

To get the best of pasta dough our experienced chefs have roll out live fresh pasta with distinct flavour & finish with choice of your sauces & assorted toppings

SAUCES TO TOSS WITH

- Vegan Tomato
- Alfredo
- Basil Pesto
- Sundried Tomato Pesto
- Agli Olio
- Sage Butter
- Cherry Tomato Ragout

ASSORTED SELECTION OF VEG TOPPINGS

- Red & yellow peppers
- Capsicum
- Olives
- Fresh Mushrooms
- Broccoli
- Corn
- Zucchini

ACCOMPANIED WITH

- Parmesan Cheese
- Extra Virgin Oil
- Paprika
- Garlic bread

HAND ROLLED FOCACCIA BAR

Fresh rolled focaccia baked with to perfection with choice of flavored salts & toppings.



- Garlic & Rosemary Focaccia
- Sun kissed tomato Focaccia
- Traditional Focaccia
- Cheesy Focaccia

ACCOMPANIED WITH FINEST FLAVORED DIPS

Basera Dip · Olive Tapenade · Aioli Dip



GNOCCHI STATION

Gnocchi are various thick, soft dough dumplings that may be made from semolina, ordinary wheat flour, cheese, potato, breadcrumbs, cornmeal or similar ingredients, with or without flavourings of herbs, vegetables or sweet things

FLAVORED GNOCCHI SELECTION

- Classical Gnocchi
- Spinach Garlic Gnocchi
- Sweet potato Gnocchi

- Purple Yam Gnocchi
- Paprika Gnocchi
- Chilli Cheese Gnocchi

SAUCES TO SELECT FROM

- Lemon Parmesan Garlic Sauce
- Pesto
- Lemon Grass Butter
- Dill Cream
- Goat Cheese Mushroom Sauce

- Green Chunky Tomato Sauce
- Charred Tomato Sauce
- Blue Cheese Sauce
- Truffle Cheese Sauce

SAUCES TO SELECT FROM

- Lemon Parmesan Garlic Sauce
- Pesto
- Lemon Grass Butter
- Dill Cream
- Goat Cheese Mushroom Sauce

- Lemon Parmesan Garlic Sauce
- Pesto
- Lemon Grass Butter
- Dill Cream
- Goat Cheese Mushroom Sauce

ASSORTED SELECTION OF VEG TOPPINGS

- Red & Yellow Peppers
- Capsicum
- Olives
- Fresh Mushrooms

- Red & Yellow Peppers
- Capsicum
- Olives
- Fresh Mushrooms

ACCOMPANIED WITH

- Parmesan Cheese
- Extra Virgin Oil
- Paprika
- Garlic Bread



CONTINENTAL

- Platter of Grilled Seasonal Vegetables in A Light Balsamic Marinade
- Sicilian Eggplant Caponata
- Seasonal Grilled Vegetables with Melted Mozzarella
- Ratatouille with Mash Potato
- Eggplant Parmigiana
- Zucchini & Tomato Parmigiana
- Classic Oven Baked Lasagne.
- Risotto Al Funghi Porcini
- Arborio Rice Served with A Sauce of Wild Mushrooms, Creme Fraiche, Parmesan and Spinach
- Crepes Roulade with Fontina Cheese & Mushroom
- Millefoglo of Eggplant, Tomato & Melted Mozzarella
- Mezzelune of Polenta with Wild Mushroom Ragout
- Polenta with Arugula, Cherry Tomato & Parmesan
- Fricassee of Wild Mushroom & Assorted Peppers with Wild Rice
- Pan Seared Cottage Cheese With Mushroom Ragout Served with Fried Garlic & Leek (Minced Cottage Cheese)
- Potatoes & Mushrooms with Parmesan & Herbs
- Aubergine & Mushroom Moussaka
- Au Gratin of Broccoli & Almonds



MODERN INDIAN EXPERIMENTAL KITCHEN

VEGETARIAN ENTRE SELECTION

KADAI PANEER LASAGNE

Indian classical kadai paneer layered with pasta sheets & gratinated



SARSON KA SAAG CANNELLONI

Fresh mustard leaves stuffed in tube shaped pasta with saffron almond glaze & corn bread

GOJI BERRY KOFTA IN GREEN PEA SAUCE

Soft goji berry kofta soaked and relished in green pea curry sauce



DESI SPAGHETTI AGLI OLIO

Spaghetti pasta tossed in olive oil green chillies garlic, ginge, fresh coriander leaves & topped with Parmesan cheese

VEGAN CHOLE WITH KASURI METHI FOCACCIA

Vegan chole with no compromise on taste served with baked kasuri methi focaccia



SOYA KEEMA SHEPPARD PIE

Vegetarian version of famous British speciality served with cheesy bread

AMRITSARI CHOLE TRUFFLE KULCHA

Authentic Amritsari chole served with truffle kulcha, tamarind chutney & carrot Pickle



BAIGAN BHARTA ROTI LASAGNA

Chapatti layered with baigan bharta & gratinated with cheese on top

SPINACH KOFTA AU GRATIN

Fusion of Spinach kofta finished with cheesy panada & gratinated

SANDWICH TOFU WITH LABABDAR CREAM

Tofu layered with chutney & battered fried immersed in Creamy tomtomto gravy

AMRITSARI CHOLE TRUFFLE KULCHA

Authentic Amritsari chole served with truffle kulcha, tamarind chutney & carrot Pickle



KHANDVI LASAGNE

Tradtional lasagne layered with Tampered Khandvi on base of spiced paprika sauce

CHEESY MASALA MACARONI

Macaroni pasta tossed with fresh Indian spices & chunky tomato topped with special processed cheese sauce

ACHARI DALIYA & EDDAMAME BEANS KHICHDI

A combination achari flavoured daliya khichdi with edamame beans accompanied with Papad



FUSION INTERMINGLING CHAAT

Our master chefs have taken the favorite Indian chaats and fused them with popular international flavors, to create a unique combination of chaats that would leave your guests with an entirely new palate and taste that they have never had before.

NAMKEEN RASMALAI CHAAT

Savory Rasmalai Chena crumbled & topped with flavored yoghurt & assortment of sweet & sour chutney



BEETROOT & PEANUT BUTTER TIKKI CHAAT

Crispy Tikki of mashed beetroot stuffed with khoya topped with pea nut butter dollop & raw mango relish

FOUR CHEESE SAMOSA CHAAT

Four cheese mixture samosa crushed & topped with chole & sour cream espuma

FALAFEL CHAAT WITH CURRIED PUMPKIN RELISH

Falafel bullets crushed & flavored with tangy tamarind chutney & curried red pumpkin juliennes



PARMESAN BOWL TAWA TAMATAR CHAAT

Classic Tamatar chaat served in parmesan bowl & topped with assorted bhujia

AVOCADO DAHI PAPDI CHAAT

Delhi dahi papdi chaat topped with Avocado & pomegranate guacamole



CHARRED DHOKLA CHAAT

Char grilled Dhokla skewers layered with yoghurt, pomegranate & tamarind pulp

CHATPATA TACO CHAAT

Chatpata Mumbai Sev puri mixture topped in Mexican taco shell Drizzled with sweet & sour chutney

MACARONI PASTA BHEL IN ROASTED PAPAD CONES

Macaroni pasta mixed well with Mumbai bhel toppings' served in papad cones

MOZZARELLA & MOONG DAL CHILLA CHAAT

Pizza chaat with a base of moong dal chilla grated paneer & grated melted mozzarella

DELHI DASTAAN

GOL GAPPE

Delhi unique Pani Puri quite different from Mumbai's & Kolkata

RAM LADDOO CHAAT

Fried dal pakodas with raddish & tanginess of chutneys



BESAN KA CHILLA

Thin layer of gram flour stuffed with chopped vegetables



CHANA JOR GARAM

Healthy chaat prep with Chatpata toppings

LACHA TOKRI

Crispy edible tokri filled with mashed peas, chutney sweet curd & topped with fine juliennes of veg

ALOO TIKKI

Crispy tikki of aloo stuffed with fresh corn kernel



MULTANI MOTH KACHORI

A combination of rice, lentil, onion rings & kachori

CHOLE BREAD KULCHA

Flavor full chole topped on bread kulcha a simple Delhi pizza

CHOLE BHATURE

Perfectly cooked chick pea with fluffy Bhature



ALOO POORI

Very spicy & delectable Delhi aloo prep served with hot poori

PANEER ROLL

Delhi version of rolls in flaky paratha & perfect blend of mint chutney

KACHORI WITH SABZI

Stuffed onion & mutter ki kachori served with rassedar sabzi

SAMOSA CHOLE

Fried flavorsome crispy samosa topped with spiced chana

MUMBAI KI CHOWPATTY CHAAT

- Bhel Puri
- Sev Batata Puri
- Dahi Batata Puri
- Pani Puri
- Ragda Pattice

- Steamed Corn
- Chatpata chana chaat
- Chana chor Garam
- Kala chana chaat



ROOMALI ROTI ROLL GOL STATION

Flavoured roomali wraps with a filling of fusion ingredient marinade Kebabs, laccha onions, mint chutney mayo spread & French fries on side

OPTION OF SERVING GRILLED

- Sorpotel paneer tikka, basil roomali wrap
- Cheesy jalapeno broccoli, pepper roomali wrap
- Posto aloo tikka, Pink peppercorn roomali wrap
- Anar dana Kand, methi thepla roomali Wrap
- Truffled malai Paneer tikka, Zattar & lime roomali wrap
- Jerk marinated brocolli, sumac roomali wrap
- Ranch tofu tikka Kasundi, garlic roomali wrap



FUN-KEY INGREDIENT HUMMUS BAR

VARIETIES OF HUMMUS

- | | |
|--|----------------------------------|
| · Roasted beetroot & feta hummus | · Spicy piri piri Hummus |
| · Lemon spinach Hummus | · Creamy Avocado cilantro Hummus |
| · Roasted pepper Hummus | · Spicy Shiracha Hummus |
| · Curry leaf & Mustard Tampered Hummus | · Harissa Hummus |
| · Cilantro jalapeno Hummus | |



ACCOMPANIED WITH

- Bread Sticks · Flavored Lavache · Cheese Straws · Flavored Pita



DIPS & MUNCHIES NEAR THE BAR

DIPS JAR SELECTION

- | | |
|---|--|
| <ul style="list-style-type: none">· Ajvar· Wasakka· Apple toffee Dip· Fiesta ranch dip· Roasted cranberry cheese dip· Feta Tzatziki· Hot corn Salsa· Classic baked spinach artichoke dip· Dill & jalapeno dip | <ul style="list-style-type: none">· Pineapple nilla· French onion cream cheese· Chilli cheese dips· Caramelised onion dip· Garlic rosemary white bean dip· Herby Olive dip· Classic Guacamole· Summer tomato & herb salsa· Cilantro hung yoghurt· Ponzu |
|---|--|



SKEWER PICK SELECTION

- | | |
|---|---|
| <ul style="list-style-type: none">· Garlic Stuffed Olives· Pepper Stuffed Olives· Almond Stuffed Olives· Kalamata Olives | <ul style="list-style-type: none">· Gherkin· Pickled Onion· Caper Berries |
|---|---|



MUNCHIES SELECTION



- | | |
|--|--|
| <ul style="list-style-type: none">· Flavoured Tortillas· Cheese Crackers· Pita· Grissini· Lavache· Pretzels | <ul style="list-style-type: none">· Crudites· Focaccia Toast· Baked Sweet Potato Chips· Cheese Straws· Kale Chips· Savoury Churos |
|--|--|

PROGRESSIVE MIDDLE EASTERN CUISINE

MUNCHIES SELECTION

Contemporary Middle Eastern Cuisine that infuses modern flavors and combinations into traditional dishes and cuisines, served alongside some popular dishes from the region

SHAWARMA STATION



Paneer

FALAFEL STATION

Traditional falafels served with a twist of flavors to bring out the unique combination of traditional with more modern flavors into a classic dish

- Beet Infused Falafels
- Fennel & Feta Falafel with Black Sesame Seeds
- Classic Chick Pea & Mint Falafel



SALADS AND OTHER MIDDLE EASTERN DIPS

- Lebanese Tabbouleh Salad
- Goat Cheese Infused Grilled Zucchini Flower Salad Tomato
- Pomegranate & Sumac Salad
- Crushed Cucumber
- Cherries with a Pistachio & Elder Flower Dressing
- Traditional Beiruti Hummus Dip
- Peri Peri Hummus Dip
- Kabees: Pickled Vegetables
- Thoom: Garlic Sauce
- Chilli Oil
- Pita Breads
- Assorted Olives



ROLLED OVER SUSHI BAR

Japanese delicacy rice rolled sandwich sort, most often made with rice,
sashimi & Nori with wasabi & Soy

YASAI PURPLE ROLL

Carrot, courgette, yuzu truffle, rolled in purple rice

AVOCADO BARLEY ROLL

Avocado, pickled carrot, asparagus, barley crust

MAMMA MIA ROLL

cucumber, chives, soy sesame crust

INARI TOFU & SESAME ROLL

inari tofu, pickled veg, sesame crust roll

SPICY MANGO & BROWN RICE SUSHI

Spicy marinated mangoes, sesame oil, rolled in brown rice

ROASTED SWEET POTATO PURPLE RICE ROLL

Roasted sweet potato, spicy honey glaze rolled in purple rice

JAPANESE HAMAVHI

Chia seed, corn, pomegranate, coriander dip

TEMPURA VEG & GRILLED PINEAPPLE

Assorted tempura vegetables, pineapple salsa, wasabi
butternut & yuzu mayonnaise

BROCCOLI SHAME

Tender stem broccoli, pickled ginger & moromi miso

PEANUT TOFU ROLL

Tofu wrapped with crunchy peanut & mint mayonnaise

PHILADELPHIA MAKI

Cream cheese, cucumber, Shitake, Spicy Mayonnaise

PARADISE GREEN

Avocado, cucumber, Asparagus, Pakchoy & Pickled Raddish

ACCOMPANIED WITH

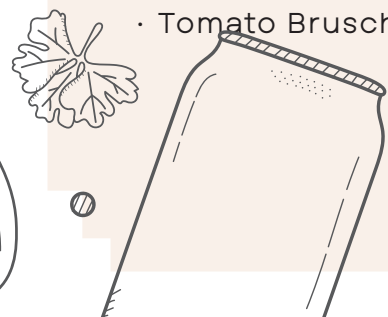
- Wasabi • Soy Sauce • Pickled Ginger
- Yakisoba Sauce • Assortment of Mayo Dips



MOLECULAR GASTRONOMY

Molecular Gastronomy blends physics and chemistry to transform the tastes and textures of food. Our molecular gastronomy station showcases experimental cooking driven by the desire of our chefs to explore the world's wide variety of ingredients, tools and techniques to create a unique combination of flavors and textures for guests to sample.

- Caprese bites with balsamic Caviars
- Shrikhand spheres with khara boondi
- Thai pineapple salad with yum foam
- Roasted Pumpkin Soup. Tabasco Air
- Steamed kotmir wadi with carrot kochimbir air
- Glazed Tofu with Shiracha pearls
- Mango Gazpacho. Basil Foam.
- Mirch Masala. Guava.
- Dahi Papdi Chat. Deconstructed.
- Fruit Sushi. Ginger Caviar. Soy. Wasabi Foam.
- Watermelon Carpaccio. Rabdi Batasha.
- Rosgulla Chaat Spheres
- Black pearl with masala salt
- Thai Tarts with sweet chili caviar
- Thai pineapple salad with yum foam
- Tomato Bruschetta with Balsamic Caviar



AMRITSAR KE CHOLEY AUR KULCHEY

Amritsar's favorite 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. The bake—which Amritsaris eat only at lunchtime, comes with a variety of rich toppings: aloo, gobi and/or paneer, & is served with Choley & chutney

BHARWAAN AMRITSARI KULCHA

Choice of Aloo, Gobhi & Paneer

With

RASSEY MISSEY CHOLEY

Chickpeas came to India with the Kabuliwalla, the itinerant dry-fruit trader from Afghanistan. It continues to be called the Kabuli chana & this version is the perfect match for the "oh! so! Heavenly" Amritsari Kulcha

Imli ki Chutney

SINGH DA DHABBA

- Gajar Shalgam ki subzi
- Kesari paneer tukde
- Baigan Bharta
- Punjabi wadi aur Aloo rasse wala
- Methi Aloo
- Paneer Butter Masala
- Lasooni Palak
- Saanjha Tawa

- Chaamp Masala
- Nargisi Kofta
- Amritsari Aloo Vadian
- Handi Kathal
- Gobhi Mirchi ka Salan
- Kaju Matar Makhana
- Paneer bhurji
- Punjabi wadi aur Bajre ki Tehri
- Sarson Ka Saag
- Makki Ki Roti

LENTIL & DAL

- Dal Bukhara
- Dal Makhani
- Yellow Dal Tadka
- Dal Panchratna
- Dahi Pakodi Kadhi

- Lal Moth Ki Dal
- Dal Palak
- Langerwali Dal
- Rajma masala



KSHMIR KE VADIYON SE

- Chamani Qaliya
- Dum aloo kashmiri
- Paneer yakhni
- Veth Chaman
- Shahi Korma
- Nadeir Yakhean
- Choek Vangan

- Mujh Chetin
(a sharp radish and walnut chutney)
- Rajma
- Aloo bukhari
- Syoon Pulao
- Modur Pulao

HYDERABADI

- Bhagare baingan
- Bharwan Mirch ka saalan
- Tamatar ka kut
- Subz Banjara
- Tilwale Aloo
- Shahi Kaju Aloo

- Saunf Elaichi Kofta
- Khatti Dal
- Hyderabad Parda Subz Biryani
- Warqui parantha
- Sheermal



BENGALI

DHOKAR DALNA

Steamed Chickpea cakes in spicy onion & yogurt gravy

POTOLER DOLMA

Stuffed Padval in onion & tomato gravy

DOI BEHUN

Baby Aubergine in tangy yougurt

ALOO POSHTO

Classic Bengali potato dish with poppy seed paste

CHOLAR DAL NARKEL DIYE

Traditional Bengali chickpea tempered with cubes of coconut

GHEE BHAAT

Steamed rice with Desi ghee



INDIAN BREADS

- Naan (Cheese/Garlic/Ajwani)
- Khamiri Naan
- Jowar roti
- Hara Lasooni Naan
- Kulcha (Onion / Garlic)
- Tandoori Roti
- Roomali Roti

- Parathas
- Lachcha Parathas
- Missi Roti
- Makkai ki Roti
- Bakharkhani
- Bhatura



GUJRATI

MITHAI

- Mango tango halwa
- Mewa khichdi
- Baked badam boat
- Kaju patra Pista Rainbow
- Treveni cup
- Gond paak
- Pulpy Orange
- Baked badam malai RotiKhajoor Paak
- Badam pista anarkali
- Sandesh
- Petha gilori
- Anjeer & badaam Halwa
- Mix dryfruit halwa mix fruit halwa
- Rajkot Halwa
- Walnut trio
- Shrikhand
- Baked badam pista sheera
- Fresh fruit basundi

FARSAAN

- Cheese chilly Samosa
- Navtad patra samosa
- Patra samosa
- Khandvi
- Dosa roll
- Lilvadana envelope
- Corn capsicum samosa
- Mexican tawa roll
- Chinese Samosa
- Ratalu watan Pattice
- Crispy masala Kand
- Papad roll
- Dhokla variety
- Green Bhel Sanjori
- Vatana Ghugra
- Tovar Dana Gugra
- Golden Ring Handv
- Green Peas Samosa
- Paneer Pandan
- Green Coconut Bhakarwadi
- Ponk Bhajiya
- Ponk Chaat
- Golden Potato Roll with Dip
- Moong Dal Bhajiya



- Fafda Live station
- Pudla Live station

- Khakra live staion
- Khichu live station

MAIN COURSE

- Lilva dhokli
- Matar dhokli
- Matar tomata khandvi
- Chola nu shak
- Dudhi ghantiya nu shaak
- Gathoda nu shaak
- Dana nu shaak
- Mag nu shaak
- Ringan shaak
- Vad papadi nu shaak
- Green gujrat
- Papdi lilva khandvi
- Peru capsicum nu shaak
- Muthiya papdi nu shaak
- Pudina chutney bataka
- Leela chan bataka nu shaak
- Kadai Nu Shak
- Ringna nu olo
- Rimzim aloo shaak

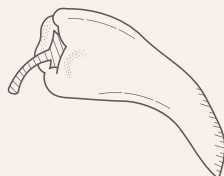
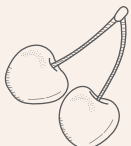
- Matla nu Undhiya
- Aloo Rajwadi
- Bataka Chips
- Bhendi Sambharia
- Turia Patra Dana
- Rawiya Batata Sambharia
- Bataka Watana Tameta
- Corn Mutter Patra Muthiya
- Karela Vatana Kaju Kismis
- Bherala Bhindi / Bherala Tindla
- Kand Dana Muthiya
- Turai Vatana Muthiya
- Wadi Draksh Kothmiri
- Makai Nu Shak
- Sev tomata Nu Saak
- Peru Na Saak
- Mix Kathol



DAL

- Surti Dal
- Punchkuti Dal
- Dabka Kadhi
- Wal Ni Dal

- Dal Dhokli
- Gujrati kadi
- Fajeto



RICE

- Lavang Elaichi Bhaat
- Fada nu Khichdi

- Vaghrela bhaat
- Baajra Khichdi

BREADS

- Bajre nu rotla
- Be padi roti
- Reshmi paratha
- Thepla

- Methi Thepla
- Phulka
- Puri



RAJASTHAN

MITHAI

- Moong dal sheera
- Badam halwa
- Gujia
- Churma
- Gujia
- Imarti

- Ghevar
- Besan Chakki
- Balusahi
- Makkhan-bada
- Milk-Cake (Alwar ka Mawa)

FARSAAN

- Pyaaz ki kachori
- Masala mathri
- Sattu pyaz pakode
- Moongdal wada

- Jodhpuri Mirchi wada
- Raj kachori
- Kalmi wada

BATI

- Masala Baati
- Sattu baati
- Plain baati

- Mewa Baati
- Dry Fruit Baati
- Rose Baati

CHURMA



- Dry Fruit Churma
- Baajre ka Churma(Served with Dal Punchmel)



SUBZI

- Gatte ki subzi
- Jaipuri aloo pyaaz ki subzi
- Hare lason ki sabzi
- Bharwa lauki
- Kaddu ki subz
- Methi Mangodi
- Ker aur kismis
- Aloo pethe ka saagi
- Arbi subzi
- Ker sangria
- Masala tinda
- Papad mangodi
- Punchmel ki sabzi

- Kicha ki sabji
- Moranga ki sabji
- Guwar fali ki saag
- Kadhi
- Makki ki raab
- Makki ki saag
- Kikoda ki sabji
- Papad ki sabji
- Govind Gatte
or Shahi Gatte
- Dal Chawal Kutt
- Dahi mein aloo
- Rabori ki sabji

RICE

- Khatiawadi Khichdi
- Gatta ka Pulao
- Motiya Pulao

BREAD

- Khoba roti
- Tikkad
- Bajre ki roti

- Daal Ki puri
- Methi bajra puri



DAKHSIN KA SWAD

- Kerai vadai
- Marrkari cutlet
- Palkatti vatal
- Ullithiyal
- Beans Thoran
- Kappa with pulichamanthi
- Maanga Ozichukuttan
- Thrisurr veg kurma
- Baingan kara curry
- Kalan
- Olan
- Alsande
- Avial
- Mix veg Poriyal
- Tendli Kaju

- Aloo roast
- Moru curry
- Vegetable chettinad
- Chana Gassi
- Pumpkin pachadi
- Bissi belle bhaat
- Thair sadam
- Tamarind rice
- Lemon rice
- Tomato rice
- Valli parippu
- Sambar
- Vathal kuzhambu
- Malagu rassam



COASTAL CUISINE INFLUENCE

KOTHIMBIR WADI

Steamed Cilantro and Chick pea flour, a Maharashtrian popular snack

ALU WADI WITH COCONUT CHUTNEY

Traditional Maharashtrian Dish prepared especially in Shravan month made of Colocassia OR taro leaves

KHOPOLI BATATA WADA WITH LASOON CHUTNEY

Batata Vada is a Maharashtrian dish in which besan is used to dip potato

SABUDANA WADA WITH COCONUT PEANUT CHUTNEY

Sabudana vada is another variety of vadai popular in Maharashtra, made from Pearl Sago

OLE KAJU WATANA USAL

A Maharashtrian coastal dish made with wet cashew nuts and green peas



BHARLELI VANGI

Bharleli Vangi is a sweet and tangy Maharashtrian dish made with coconut and peanuts

ZUNKA WITH BHAKRI ACCOMPANIED WITH ONION THECHA AND MIRCHI

Zunka Bahakri is an important dish from west India cuisine. It is one of the most important Maharashtra cuisines. Zunka Bahakri is a part of daily meal in rural Maharashtra. Zunka is the versatile dish from rustic Indian recipe, prepared with besan and many spices with smooth texture.



DALIMBI USAL

Vaal usal is a special preparation from the Konkan coast. It's often prepared during weddings. Vaal is also referred to as Dalimbi or Birdya

METHI CHI BHAJI WITH THALIPETH

Methichi Patal Bhaji is a very common Subzi prepared in Maharashtra. The name is Patal Bhaji as thin gravy is made using only water and groundnut powder served with a multi-grain mildly spiced pancake that is simply bursting with flavor and nutrition



PUNERI BATATA BHAJI WITH PURI

Potato preparation from Pune served with unleavened fried bread

VARAN WITH HOT GHEE

Moong dal cooked with a hint of coconut, a specialty from Western Ghats

TOMATO SAAR

A tomato soup type preparation eaten with rice, mainly from North

SHENGDANYCHI AMTI

A tangy peanut gravy from Nagpur

SOL KADHI

The coconut milk-and-kokum drink usually accompanies coastal food



MASALE BHAAT

Masale bhaat is a rice dish cooked with seasonal vegetables and seasoned with a variety of spices. It is served with freshly grated coconut and lots of homemade tup (ghee)



KHOPOLI BATATA WADA WITH LASOON CHUTNEY

Batata Vada is a Maharashtrian dish in which besan is used to dip potato

ACCOMPANIMENTS

KHAMANG KAKDI

This is a salad from the state of Maharashtra.
Kakdi means cucumber. A delicious creamy side dish

BHOPLYACHE BHARIT



FAIRY TALES BIRYANI CLUB

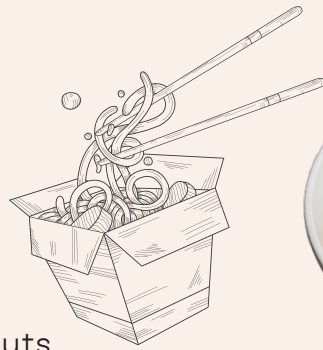
- Rajasthani Gatte ki Biryani
- Chettinad mushroom Biryani
- Kathal ki biryani
- Undhiyo Biryani

- Soya chaap biryani
- Subz dum Biryani
- Kabuli chana Biryani

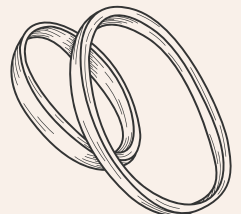
THAI CUISINE

Lightly prepared dishes with strong aromatic component & spices unlike many other cuisine Thai cuisine is about juggling of disparate elements to create a harmonious finish, Traditional Thai cuisine


- Tom yam soup
- Tom kha soup
- Glass noodle salad
- Spicy raw mango
- Som tam
- Stir fried tofu cashew nuts
- Egg plant & sweet basil leave thai curry
- Creamy peanut red curry with bamboo shoots
- Home style thai green curry
- Pan fried Eddamame with tofu
- Potato & green aubergine curry
- Bamboo shoot & lotus stem curry
- Wild pepper chilli potato



- Basil Tofu with kafir lime
- Sweet Potato massamam curry
- Pad Thai
- Pad khee mow
- Dan dan noodles
- Burnt garlic fragrant rice
- Ginger smoked Jasmine rice
- Tub Tim grob
- Honey toast



PAN- ASIAN CULINARY AFFAIR

- Schezwan crispy potatoes
- Wok tossed mushrooms with dry smoked chillies
- Braised water chest nuts & fresh sweet corns
- Shangai Pak choy
- Stirfried kalia with golden garlic
- Wok braised aubergine with yellow chilly bean
- Stir fried lotus root in guaiwai sauce
- Asian green chilly garlic soy
- Sizzling okra chili vinegar
- Cantonese Asian greens
- Stirfried beans & asparagus in black bean sauce
- Braised mushrooms & vegetables 
- Steamed tofu in Black bean sauce
- Green beans & Mushroom in Korean pepper sauce
- Pak Choy & spinach glazed with onion mustard sauce
- Chilli garlic shitake & silken Tofu
- Mapo tofu

RICE & NOODLE

- Eddamame fried rice
- Wasabi pickled fried rice
- Spiced Korean fried rice
- Black bean yaki noodle
- Efu noodles



ORGANIC FARM TO GRILL

- Eating Organic isn't a fashion it's a return to tradition
- Purple tipped Asparagus
- Fresh Fennel
- Milky Mushroom
- Purple yam
- Medley of organic Root vegetables

ACCOMPANIED WITH VARIETY OF TOPPINGS

- Avocado dill dip
- Apple & berry chutney
- Chunky Tomato Salsa
- Egg plant Spread

BURMESE KHOWSUEY

Explore this Burmese delicacy bursting with authentic flavors.



Khow suey is a one-pot meal with noodles and veggies cooked in coconut milk and garnished with peanuts and fried garlic

VEGETABLES CURRY

- | | |
|-------------------|---------------|
| • Steamed Noodles | • Burnt Onion |
| • Crispy Noodles | • Mint Leaves |
| • Beans Sprouts | • Coriander |
| • Burnt Garlic | • Chilly Oil |
| • Spring Onion | • Lime Wedges |
| | • Tabasco |



STEAMED BAO

- | | |
|------------------------------------|-----------------------------------|
| • Served with lettuce | • Teriyaki tofu |
| • Cucumber | • Fried eggplant |
| • Onions | • Assorted mushrooms with truffle |
| • Seoul kimchi and fresh coriander | |
| • Crispy avocado | |



DIMSOMS

Thinly rolled rice flour wraps are stuffed with vegetables & steamed to create light savory treats. Traditional open topped steamed dumplings are called sui-mai. The dough has a soft dense crumb with different filling options

VEGETARIAN

- Vegan Tofu & Mushroom Sui mai
- Paleo gluten free Har gow
- Chives tofu dumplings
- Spicy asparagus & tofu
- Straw mushroom with truffle oil Dim sum
- Butternut spinach feta dumplings
- Mix veg crystal dumplings
- Almond & spinach dumplings
- Spicy Jack fruit dumpling
- Charred asparagus & corn dumplings
- Zucchini & mushroom dumplings
- Water chestnuts & corn dumpling
- Enoki & shiitake
- Edamame & Dumplings
- Chilly water chestnut Blue pea dumplings
- Baby carrot charcoal dumplings



TEPPENYAKI STATION

Teppanyaki is a style of Japanese cuisine that uses an iron griddle to cook food. The word Teppanyaki is derived from teppan, which means iron plate, and yaki, which means grilled, broiled, or pan-fried.

OPTION OF

- | | |
|--------------------|---|
| • Mushroom | • Zucchini |
| • Zuchinni | • Yellow Squash |
| • Pak Choy | • Baby Corn |
| • Red Pepper | • American Corn |
| • Green Pepper | • French Beans Eddamame Beans |
| • Yellow Pepper | • Tossed with Rice, Brown Rice & Soba Noodles |
| • Shitake Mushroom | |



LAMAIN ONE BOWL NOODLE MEAL

Lamian is a type of Chinese noodle. Lamian is made by twisting, stretching and folding the dough into strands, using the weight of the dough. The length and thickness of the strands depends on the number of times the dough is folded. This unique method of making noodles originated in China.



VEG TOPPING

Asst Exotic vegetable.

ACCOMPANYING SAUCE


Superior soy Sauce/Sichuan Pepper Sauce/Hot Bean Sauce



QUESADILLAS


In the central and southern regions of Mexico, a quesadilla is a flat circle of cooked corn masa, called a tortilla, warmed to soften it enough to be folded in half, and then filled. They are typically filled with Oaxaca cheese (queso Oaxaca), a stringy Mexican cheese made by the pasta filata (stretched-curd) method

Grilled Flour Tortillas Filled with Cheese, Onion, Mexican Tomatoes & Jalapeno Chilli Served With Guacamole

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· Peruvian Hot Pot · Verdure Rice · Chille Relenos

ACCOMPANIMENTS

- | | |
|---------------|--|
| · Guacamole | · Pear Salsa |
| · Apple salsa | · Yogurt mint sauce |
| · Mango salsa | · Green salsa (Green peppers, Green onions, Green tomatoes, Green chilies)  |
| | · Cheese Sauce (Sour cream, Jalapeno slices, Red chili flakes) |

DESI VIDESHI SLIDERS

BREADS

Activated charcoal / Red velvet / Multigrain

FILLING

Sunbz shikampuri / Mushroom ki gilawat /pav bhaji / Butter paneer/
Kolhapuri soya chunks

ACCOMPANIED WITH

Kand fries / gherkins / pickled carrots / raw mango chutney spread

BUNNY CHOW COUNTER

BREAD

Rosemary Bun / Baked Olive Naan / Raspberry Bun / Sundried Tomato Bun

TOPPING

Paneer butter masala / Tomato Chipotle Beans / Paneer Methi Makhani
/ Methi mutter malai

HOPPER STATION

TRADITIONAL RICE FLOUR HOPPERS MADE FRESH
SERVED ALONG WITH VARIETIES OF CURRIES & STEW

Classic vegetable stew



VARIETY IN HOPPERS

Plain Hoppers

Egg & Mulgapodi hopsers

Brie cheese, Roast garlic hopsers

Chilli cheese hopsers

Mushroom & truffle hopsers

Pink Salt butter hopsers



EXPATARIANS DOSA SELECTION

VARIETY OF DOSA BASE TO SELECT FROM

- Regular/Ragi Dosa/oat meal Dosa / Nachni
- Mushroom Poriyal Dosa
- Panner tikka masala Dosa
- Mac & cheese dosa
- Chipotle Beans Dosa
- Chopsuey Dosa



ACCOMPANIED WITH:

Sambar / Coconut chutney/ Garlic chutney/Bottle gourd chutney

LABORATORY DEXTROSE KITCHEN

Scientific dessert preparation is a sub discipline of food science that seeks to investigate the physical and chemical transformations of ingredients that occur in cooking. Its program includes three areas, as cooking was recognized to have three components, which are social, artistic and technical. Laboratory cuisine is a modern style of cooking, and takes advantage of many technical innovations from the scientific disciplines

- Strawberry yoghurt with rose champagne caviar
- Butter milk Pannacota with Red wine caviar
- Mango gulkand sphere
- Chilled nitro tab tim krob
- Tiiramisu tart with gulkand caviar
- Kashmiri falooda with rabdi spheres
- Adult marshmellow
- Popping Sugar cheese cake pops
- Coconut Panna cotta with hibiscus pearls
- Cold coffee Espuma sugar tulip cigar rolls
- Chilled nitro Rabdi pops
- Milk cake tart with gulkand caviar
- Thandai Spheres
- Popping Sugar phirni
- Coconut Kheer with hibiscus pearls



INDIAN DESSERT SELECTION

- Mango plaza
- Gulkand Gulab jamun
- Thandai phirni
- Rose Gulkand Halwa
- Baked Rosgulla
- Garam gud ka sandesh
- Kesari Rasmalai
- Badam kheer
- Gajar halwa
- Doodhi Halwa
- Dry fruit Halwa

- Milk Burfi
- Shahi Tukda
- Seviya Kheer
- Gajar Halwa
- Sheer Khurma
- Thandai Shahi tukda
- Basundi
- Motichoor Ladoo Parfait
- Passion fruit shrikand
- Apple coconut barfi
- Mawa halwa wonton with sugar dust



WESTERN DESSERT SELECTION

- Sugar free cherry Trifle
- Peach & plum Tiramisu
- Lychee Mousse
- Sea salt Olive Mousse
- Hazelnut chocolate Roulade
- Lime Pies
- Motichoor snaps
- Nutella Mousse Swirls
- Zingy Lemon berry cheesecake
- Strawberry rosemary meringue pie
- Oreo cheesecake
- Fudgy cream cheese brownie
- Caramel apple Bomb
- Baklava
- Peanut Butter cups
- Pecan pie cheesecake
- Butter finger lush
- Brownie bottom cheese cake
- Banana crumb cake
- Macha cashew cake
- Snicker bar
- Creme brulee cheese cake
- Chocolate chia pudding
- Open apple baskets
- Peach & pear crumble
- Maple walnut almond pistachio tarts
- Lemon parfait
- Carrot cake with cinnamon cream
- Jamaican chocolate Mousse

- Mini eclairs
- Baked Philadelphia cheesecakes
- Banoffee Tarts
- Tiramisu cups
- Chocolate praline & raisin Bread pudding
- Honey walnut Pie
- Gianduja petit gateux
- Almond Praline Mousse
- Hazelnut and chilli chocolate éclairs
- Passion fruit cheese cake
- Elder flower Parfaits
- Molten chocolate cake
- Sesame pannacota
- Spanish flan
- Fresh berries Ricotta mousse
- Sticky Toffee pudding with clotted cream
- Orange almond cakes
- Greek yoghurt pannacota
- Cranberry Linzer mousse cake
- Peach Rose jelly cake
- Coconut Malibu cake rolls
- Vietnamese banana cake
- Green tea & pistachio cake
- Gulkand pannacotta
- Banana foster cheese cake
- Espresso caramel mousse cake
- Nutella & Raspberry mirror glaze cheesecake
- Blueberry lemon curd tart
- Caramel & chocolate mousse cake



DESSERTS LIVE COUNTERS

CREPE SUZETTE

Crepe Suzette is a typical French dessert, consisting of a crepe with a hot sauce of caramelized sugar, orange juice, grated orange peel and liqueur on top, which is flambeed.

SIZZLING BROWNIES WITH VANILLA ICE CREAM

A unique sizzling dessert served topped with chocolate sauce

WAFFLE COUNTER

Accompanied with whipped cream, Maple Syrup, Seasonal fruits and toppings

CHOCOLATE LAVA CAKE

Accompanied with vanilla ice cream and chocolate sauce



SIZZLING WALNUT BROWNIE

Accompanied with dry fruits, vanilla ice cream and assorted toppings and sauce

KALAKAND BAR

Freshly made kalakand with assortment of natural flavors like Kesar/Rose/Lychee/mango

CRISPY JALEBI WITH RABDI

Thin freshly fried crispy jalebi with lacchedaar Rabdi



MALPUA RABDI

Rich dry fruit Malpua Accompanied with Rabdi



- Dark chocolate & espresso demi spheres
- Red velvet fudge
- Berry lavender cake
- Patch cookies & creme
- Maple cheese cake

- Chocolate meringue nest
- Matcha gateau
- Passion fruit & kara crEme brulee
- French lemon torte

PRE PLATED EXPERIMENTAL DESSERT STATION



ROSE MILK & THANDAI BREAD PUDDING

Flaky croissant bread pudding flavoured with rose milk & kesar thandai

AVOCADO KALAKAND TRIO

Grainy creamy kalakand sandwiched with a soft filling of avocado kalakand

PAAN KHEER

Soft Creamy rich Kheer flavoured with Paan & topped with Gulkand

VERMICELLI KHEER FRUIT TRIFLE

A variant for Fruit trifle with fresh fruits & Vermicelli Pudding

THANDAI MOUSSE DOUGH NUTS

Soft fluffpy dough nuts pipped with Kesari Thandai Mouse



LAVENDER MALAI PHIRNI

malai phirni infused with lavender & served chilled in earthen clay pots

JAGGERY ZARDA RICE FRUIT SUSHI

Fruit sushi rolled in jiggery Saffron Zarda Rice

SEVIYAN KHEER FALOODA JARS

Falooda with a base of seviyan kheer, blend of condensed milk & Ice cream

GULAB JAMUN THANDAI CHEESECAKE

Thandai flavoured cheese cake layered with soft centered gulab jamun

PEANUT BUTTER BROWNIE CANDY

brownie candy dipped with peanut butter & Toasted Nuts



RASMALAI CUP CAKES

Ras malai chena topped with piping of sweet cream cheese & Silver dust

