



1. MOCKTAILS WITH CANE JUICE AND IMPORTED

SYRUPS



BLACK ICE

Brown Sugar/ Cola/ Lemon Juice Based Mocktail.

PURPLE DIAMOND

Black Currant with lemon n limca.

BLUE DAGUIRI

Crushed ice , lemon n limca /Blue curacao.

KHATTA MEETHA

Mango Panna / lemon n limca.

BLUE SNAKE POISON

Blue Curacao/ mango Panna/lemonade.

GREEN VALLEY

Blue Curacao/Orange Juice/ lemonade.

STRAWBERRY DAQUIRI

Crushed ice, lemon n limca / Strawberry.

ASSORTED SOFT DRINK

Coke, Limca, Fanta, Sprite & *Diet Coke

FROM THE TOP OF HIMALIYAS

MINERAL WATER AND 200ML BOTTLE

SODA / ICE CUBE / ICE BLOCK



TEA STATION

MASALA TEA

LEMON TEA

CARDAMOM TEA

GINGER & CLOVES TEA

MINT TEA

BLACK CURRANT TEA

JASMINE TEA

***SPECIAL ATTRACTION**

PUSHKAR MASALA TEA

KASHMIRI KAHWA (SEASONAL)

***CAFÉ COFFEE HUT**

ESPRESSO COFFEE

25- 30 mls of espresso beverage with a thick golden crema on top. Has an intense flavour and long after taste

COLD COFFEE

Hot coffee mixed with cold milk, vanilla ice cream and crushed ice

CAFÉ LATTE

An espresso topped with heated and creamed milk resulting in 1 part crema of milk

CAPPUCCINO

An espresso topped with heated and creamed milk resulting in 1 part cream of milk on top

2.LIVE COUNTER



SOUP COUNTER-2

TOMATO BASIL SOUP

(Tomato extract flavored with sweet basil)

LEMON CORRIANDER SOUP

TAMATER DHANIYE KA SHORBA

VEG SWEET CORN SOUP



GRAND PIZZA COUNTER

MARGHERITA PIZZA

LAYERED CHEESE“O”CHEESE PIZZA

TOMATO CAPSICUM ONION

CRUSHED PEPPER & CHEESE

& GARLIC BREAD



***THE EXOTIC FRUITS**

KIWI (NEW ZEALAND)

GUAVA (THAILAND)

SHARDA (KABUL)

APPLE (CHINA)

GRAPES (CALIFORNIA)

MELON (BANGALORE)
PENEAPPLE(RANI)
WATER MELON (AGRA)
PAPAYA (DISCO)
PEARS



CHAATORI-CHAAT

CHATORI CHAAT..... SITRAM BAZAR SE

'Dilli' or Delhi as it is known is famous for its Chaat, specially in the walled city of Old Delhi more famous as Purani Dilli.

We bring you traditional fare from the famed Sitaram Bazaar in Purani Dilli.

ALOO RAGRA PATTY

(Aloo Tikki stuffed with Paneer & Topped with Channa)

STUFFED COCKTAIL MOONG DAL CHILLA WITH ASSORTED FILLINGS OF

(Mater, Assorted Vegetable, Hang Curd)

GOL GAPPE

(With different Verities of Water)

BHALLA PAPDI CHAAT

KATHI KABAB WITH RUMALI ROTI

3. REGIONAL INDIAN LIVE FOOD COUNTER-ANY

TWO



SAMPURN DAKSHIN SE SOUTH INDIA

IDLI

(Steamed rice dumplings 'a' South delicacy)

VADA

(Moong Dal Savouri traditional Keralite favorite)

VARIETY OF DOSA

(Rice Pancakes stuffed with an assortment of plain, masala & stuffed mixtures)

All South Indian served with Traditional Sambar & Chutney's



RETTO*KE*KILE*SE RAJASTHAN

BEDMI POORI

*A Rajasthani delicacy as a sweet of semolina & flour with powdered sugar & Garnished with cardamom powder
& almonds*

SERVED WITH METHRE KI CHUTNEY

JODHPURI GATTA KE NIMBO

(Gramflour dumplings cooking in sharp cuminand-asafetida gravy)

KER SANGRIA KI SUBZI

*(A Specialty of Rajasthani Delicacy Of Piquant & Tangy sangar in exotic spices of bay leaves, asafetida, Kairya
garnishes with red chillies)*

JAIPURI DAL,BAATI & CHURMA



BALLE-BALLE SEEDHE PUNJAB

PUNJABIO DA SPECIAL AMRITSARI COUNTER

*Featuring Kulchas from Maqbool Road in Amrirtsar.Served with Amrirtsari Channe, Mooley ki Chutney
& Pyaz Ki Chutney*

SARSOON KA SAAG {SEASONAL}

PANEER BHURJE

DHABE DAL TADKE-WALI

SERVED WITH GUR SHAKKAR GHEE & HOME MADE WHITE BUTTER



DESI LOG DESI BATE-DESI RASOI

TAWA FULKA & YELLOW DAL TADKA (LIVE)

Popularly known as dal fry at the road side dhaba, this is arhar lentils, tempered in Butter with your choice of ingredients; including onion, garlic, whole red chillies, cumin, curry leaves, green chillies, ginger, tomatoes, mustard seeds or asafoetida.

BHINDI MASALA

Okra cooked with tomatoes, ginger and shallots

GAJAR-MATTER & ALOO METHI

Boiled fenugreek and potato stir fried with yogurt and seasoning

4. SALAD COUNTER



INDIAN SALAD

FRESH GARDEN GREEN SALAD

Seasonal fresh salad cut LIVE sliced on the bed of ice and served with dressing of your choice

MIXED LENTIL CHAT

Mixed lentils boiled and seasoned with chat masala and lemon juice

ALOO CHAT

Boiled potatoes cut in small size tossed in Indian spices and lemon juice

THREE BEAN SALAD

Three types of beans boiled and tossed in lemon juice

Pickels, chutneys, sirka onions, green chillies, dahi bhalla/ pudina raita and special hapur ka papad

***CONTINENTAL SALAD**

PASTA SALAD

Pasta with thousand island dressing

RUSSIAN SALAD

Mixed boiled vegetables with cream and seasoning

***ORIENTAL SALAD**

KIMCHI SALAD

Chinese cabbage marinated in chilli paste, tomato ketchup and vinegar

COLD & GOLD

Green Salads

TOMATO SALAD

GARDEN FRESH SALAD

CARROT SALAD

CUCUMBER SALAD

BEAN SPROUTED SALAD

KACHUMBER SALAD

RADISH SALAD

FROM THE CRISPY PART-Papads from Hapur

KHASTA PAPAD

URAD DAL FRY PAPAD

MOONG DAL DRY PAPAD

SABODANA PAPAD

ALOO PAPAD

KALI MIRCH PAPAD

5. LIVE SNACKS STATIONS



HEART OF CHARCOAL STARTER PASS AROUND

PANEER TIKKA PUDINA WALA

Cubes of cottage cheese marinated in yoghurt dressing with Indian Spice

DAHI KE KEBAB/PANEER MAKKAI WALI TIKKI

Cubes of cottage cheese marinated in hung curd cheese

TANDOORI BHARWA MUSHROOM

Cottage cheese mashed & sauté with dry fruits stuffed in mushroom

COCKTAIL SAMOSA/VEG. SEEKH KEBAB

THE ORIENTAL GREENS

STUFFED CHILLI MUSHROOM

Batter fried stuffed mushroom tossed with chilli soya sauce

VEG SPRING ROLL

Deep fried imported sheet stuffed with cabbage and Onion and served with hot garlic sauce

CHILLY HONEY POTATO

Potato finger in dash of honey chilly sauce

VEG MANCHURIAN DUMPLINGS

CONTINENTAL SNACKS

MUSHROOM VOL-AU-VENT

Hollow puff filled with mushroom sauce

VEGETABLE DIPS WITH YOGURT DRESSING

Carrot, cucumber etc cut in finger size and served with yogurt dressing

IMPORTED MACAN SNACKS

Deep fried smiles, potato wedges, French fries etc served with tomato ketchup

***LEBANISE SNACKS**

FELAFEL IN PITA

Served with onion, tomatoes, pickled vegetable and hummus

PANEER SHAWARMA

Served with pickled vegetables and garlic aioli

***STEAK COUNTER- LIVE**

COTTAGE CHEESE SHASLIK

Herb flavoured cottage cheese skewered with peppers onionn and pineapple

SAUCES-MUSHROOM SAUCE, PEPPER SAUCE, BBQ SAUCE

6. THE MAIN COURSE



INDIAN & MUGHLAI

PANEER-KESARI-PUKHTAAN

(A Fine preparation of cottage cheese cooked in a saffron rich korma gravy) OR

KADHAI PANEER LABABDAAR

(Fresh cottage cheese fingers cooked in chop onion & tomato gravy)

METHI MATTER MALAI

(Fresh peas, methi, cooked in white gravy with Indian herbs) OR

KOFTA NARAM DIL

(Cottage cheese dumpling stuffed with raisins, cashew nuts cooked in tomato gravy)

ACHARI MIRCHI KA SALAN

(Speciality of Awadhi rich in combination of green chilies in peanut & dessicated coconut & Poppy Seeds)

DAL BUKHARA

(A delicacy made by a Bukhara a black lentil simmered on light slaw for overnight & cooked in tomati, onion paste & topped with Butter)

SHAI CHANNA MASALA

(Boiled white peas, cooked with Indian herb into tomato veg wok)

HING DHANIYA KE CHATPATTE ALOO

(Cubes of fried small potatoes, cooked home grounded herbs into red wok)

VEG JHALFRAZI (MIX-VEGETABLE)

(Diced Cut Vegatable Cooked Into Tomato Gravy & Garnished With Coriander Leafs)



***NAWABO KE KHAS GALIYON SE- LUCKNOW**

SUBZ KE GALOUTI SERVED WITH ULTE TAWA KA PARANTHA

Lucknowi Style Parantha Prepared with Jimikhand, Turai, & soaked Channa Dal which is truly a vegetarian with this tender which is so soft that it literally melts in your mouth. Created for the leisure-loving nobles who preferred not to chew.



PARANTHE WALI GALI SE-DELHI 06

ROTI-SHOTI (BREADS FROM IRON OVEN)

MISSI ROTI

Special Bengal gram flour bread

ROTI

Whole wheat bread baked in tandoor

BUTTER OR PLAIN NAAN OR CHUR-CHUR NAAN

Made from fermented refined flour cooked in iron tandoor

KHANDARI NAAN

Fermented white flour stuffed with dry fruit & paneer

LACCHA PRANTHA

Layered bread made with refined flour

MIRCHI WALA PARANTHA

Made From red chilly powder in iron tandoor



BIRYANI RICE (BASMATI KA KHAJANE SE)

In Persian, the word biryani means fried or roasted. In Indian cuisine it has come to mean rice roasted with meat, spices and herbs. The delicacy's greatest charm is that it is a great meal in itself. And, such is its unique—and universal appeal—that it has become synonymous with joyous celebrations and festivities. In a culture where one never abruptly asks a question like when is your wife or daughter-in-law expecting a baby, biryani offers the perfect overture to the curious. All you have to ask is: "Biryani kab khilaiye ga?" or "When can we expect a biryani treat?" Hyderabadis synonymous with biryani. The city in the Deccan alone boasts of 26 varieties of biryani. To the people of this the cockpit of India, biryani is much more than an exotic rice delicacy—it is a kushta or aphrodisiac. There is a saying here: "Jo istimal karta hai, woh buddha nahin hota." or, "He who eats biryani does not age."

PILE MOTI KA PULAO & SUBZ DUM BIRYANI



CHINESE BUFFET

Chinese cuisine has a long history, and is one of the Chinese cultural treasures. It is as famous all over the world as French cuisine. Chinese cookery has developed and matured over the centuries, forming a rich cultural content it is characterized by fine selection of ingredients, precise processing, particular care to the amount of fire, and substantial nourishment. Local flavors and snacks, and special dishes have formed according to regions, local products, climate, historical factors, and eating habits.

COTTAGE CHEESE MANCHURIAN

Manchurian roundels made of paneer, coriander and chopped green chilli, served with Manchurian sauce.

VEG. HAKKA NOODLES



ALL TIME FAVOURITE ITALIAN PASTA STATION:

(LIVE)

WHOLE WHEAT PENNE, LEMON FETTUCINE, SPAGHETTI & SPIRAL

VEGGIES & SAUCES

Chopped Dry Tomatoes, Green & Black Olives Tapanade, Chopped Chilli, Corriander & Onions, Pine Seeds, Basil Puree, Parmesan Springs, Fresh Mint Leaves, Cherry Tomato, Wild Mushrooms, Button Mushrooms, Fresh Asparagus, Artichoke hearts, Freshly Grounded Black Peppers, Fresh Garlic Brussel Sprouts.

Tomato Concasse, Saffron Sauce, White Wine Sauce, Creamy Basil & Cheese Sauce, Pesto Sauce, Alfredo Garlic & Virgin Olive oil With Cheese .

FRESHLY BAKED ASSORTED BREADS:

French Rolls, Hard Rolls, Mini Crossiants Herb Mini Bread Sticks, Garlic & Cheese Toasted Bread, Cheese Straws, Multi grain Brown Bread, Foccasia

***BAKED CONTINANTAL**

LASAGNE CON POLLI

(Baked Layers of pasta with parmesan and cheese sauce)

WILD MUSHROOM RISSOTO (LIVE)

(A tradititonal Combination of Arbiro Rice with Italian Parmesan Cheese with Perfect Combination of Variety of Mushrooms in Wine)



7. INDIAN DESSERT'S (SWEET TOOTH)

HALWA STATION (HOT/COLD) -1

BADAM HALWA
MOONG DAL HALWA
GAJAR KA HALWA
PINEAPPLE HALWA
COCONUT HALWA

HOT-STATION-2

NANO KASARIYA JALEBI
ALLAHABADI GUR KI RABRI
BANARASI RABRI
SAUNFIYA MALPURA
GULAB JAMUN
IMARTI

COLD-STATION-1

RASS MALAI
SPONGE RASGULLA
GULAB KI KHEER
KESARI PHIRNI
SABOODANE KI KHEER

***WESTERN DESSERTS -1**

ORANGE SOUFFLÉ /PUDDING
BLUE BERRY CAKE
BAILEY'S TIRAMISU

FUDGE WALNUT BROWNIE/GATEAU WITH VANILLA I/C

TOP IT UP WITH HOT CHOCOLATE SAUCE

SELECTION OF ICE-CREAMS & KULFI-2

VANILLA/STRAWBERRY & CHOCOLATE

ICE CREAM SUNDAES OF YOUR CHOICE

Served with hot chocolate sauce and nuts

PAAN & CHURAN COUNTER



NON VEG MENU

SOUP COUNTER-1

CHICKEN HOT & SOUR

MURG SHORBA

YAKITORI LIVE STATION (NEAR THE BAR)-1

THREE MUSTARD FISH SATEY
CHICKEN SATEY WITH PEANUT GARLIC SAUCE

INDIAN -3

FISH TIKKA ANGARA

(The best-known Indian delicacy is the tastiest way to barbeque fish. Whole fish marinated traditionally in saffron flavored spiced yoghurt, lemon and cream, broiled in tandoor)

KESARI MURGH ANGAAR

(The 'King of Kebabs' and the best known Indian delicacy is the tastiest way to barbeque chicken whole chicken marinated traditionally in saffron flavored spiced yoghurt, lemon and cream, broiled in tandoor)

MURGH TIKKA KALI MIRCH

(Boneless chicken tikka flavored with black pepper)

MURGH MALAI TIKKA

(Tandoori chicken tikka marinated whole night with cream)

MAKHMALI KAKOORI KEBAB

(Drizzled with saffron, the Kakori, cooked on Skewers, with a combination of 32 spices, simply melt in the mouth)

***MEDITERIAN/CONTINENTAL/ORIENTAL-2**

FISH FINGER

Served with Lemon Tartar Sauce

OR

SCOTTISH SOLE FISH INFUSED WITH DILL LEAVES

Sole and bell pepper alternately skewer marinated in satay marinade

MURGH MALAI TIKKA

Boneless Chicken Chunks in a hung curd marinade with crushed & Roasted Cumin Powder

OR

LAHORI SEEKH KEBAB

Skewered minced Mutton with coriander, flavored with Indian spices and Saffron

MAIN COURSE

Dumpukht & North Indian Curry-2

TAAR TAAR GOSHT

Mughlai mutton specialty cooked with deluxe pieces of mutton, blended with aromatic spices, simmered in lamb stock,

OR

KHADE MASALE KA GOSHT

Fine delicacy of lamb preparation with Ground Spicy in rich onion Brown Gravy

CHOOZA MAKHANI (MURGH TIKKA BUTTER MASALA)

Kadhi cooking originated with this 'mild' chicken delicacy, cooked in tomatoes & topped with butter. The predominant flavor: fenugreek and coriander

OR

DUM KA KHAS MURGH

(An outstanding work of culinary art chicken dum with chef perfection & simmered in gravy)

FISH CURRY

Chunks of Fresh fish cooked in traditional Bengali style

***ORIENTAL BUFFET**

The art of cooking Thai food has been developing over the years in accordance with the outside influences, especially from the west. With the advent of modern kitchenware, new ideas and techniques have been further enhanced. Today, a good Thai food cook can be more and more creative than in the early years. Thai dishes are very delightful while its herbs like lemon grass, galangal, kafir lemon leaves etc and spice ingredients are good for health as well. Through experimentations the use of coconut milk in curries became the norm.

CHICKEN WITH BUTTER CHILLY OYSTER SAUCE

Crispy fried breast of chicken cooked with butter, oyster sauce and bird eye chilly.

OR

MA PO KHAPRAW

Stir-fried bean curd, with shallots, garlic, red chilly and basil with a touch of white wine sauce.

***NAWABO KE KHAS GALIYON SE**

FROM LUCKNOW

NON- VEG GALAUTI SERVED WITH ULTE TAWE KA PARANATHA:

Mince of mutton grinded to a fine paste with exotic spices, smoked with cloves and deshi ghee. Cooked in a parat – live

***EUROPEAN PAN GRILLED FLAMBE STATIONS-1**

GRILLED CHICKEN STEAK WITH BLACK PEPPER SAUCE OR WITH ROSEMARY SAUCE FLAMBE WITH RED WINE. (LIVE)

Chicken escalope Stuffed and cheddar laced with herb Cream sauce

OR

GRILLED FISH WITH LEMON BUTTER SAUCE

Fillet of river sole, marinated in lime juice and herbs, cooked on a hot plate and served with lemon & dill butter sauce

THANKS & REGARDS

KAY'S F&B (UNIT OF KRITIKA WEDDING-N-ENTERTAINMENT PVT. LTD.)