



CHEF for PARTY

MENU

Great Food. Great Times. Unforgettable Moments.



Deliciously Crafted for Every Celebration



NORTH INDIAN

STARTERS



VEGETARIAN

01 Veg Grilled Sandwich

Grilled sandwich with fresh vegetables and cheese.



02 Veg Cutlet

Crispy, crumb-coated, deep fried fritter with boiled potatoes and vegetables.



03 Fruit Chaat

Tangy mixed fruit salad with chaat masala.



04 Corn Chaat

Warm sweet corn tossed with tangy spices and lemon juice.



05 Masala Papad

Fried papad topped with Indian salsa.



06 Peanut Masala

Toasted peanuts with spices and lemon juice.



07 Corn Chaat

Warm sweet corn tossed with tangy spices and lemon juice.



08 Masala Broccoli

Stir-fried broccoli with Indian spices.



NORTH INDIAN

STARTERS



VEGETARIAN



01 Hariyali Kebab

Spinach-flavoured kebabs cooked over a flat iron with ghee.



02 Dahi ke Kebab

Deep fried soft fritters made with hung curd and paneer.



03 Paneer Malai Tikka

Mushroom marinated in Indian spices, cashews, cream and yogurt, roasted in an electric or charcoal oven.



04 Mushroom Tikka

Mushroom marinated in Indian spices, yogurt and roasted in an electric or charcoal oven.



05 Paneer Hariyali Tikka

Paneer marinated in Indian spices, fresh coriander and yogurt, roasted in an electric or charcoal oven.



06 Paneer Tikka

Paneer marinated in Indian spices and curd roasted in an electric or charcoal oven.



07 Veg Kathi Roll

Indian wrap made with paratha stuffed with veggies and paneer.



NORTH INDIAN

STARTERS



NON-VEGETARIAN



01 Chicken Seekh Kebab

Classic kebabs made with chicken mince, spread on a metal skewer and cooked over charcoal flame.



02 Mutton Seekh Kebab

Classic kebabs made with mutton mince, spread on a metal skewer and cooked over charcoal flame.



03 Chicken Tikka

Boneless chicken pieces marinated in Indian spices and yogurt, cooked in an electric or charcoal oven.



04 Mutton Galouti Kebab

Silky lamb patties from Lucknow that melt in your mouth.



05 Chicken Malai Tikka

Boneless chicken pieces marinated in Indian spices, yogurt, cashews and cream, cooked in an electric or charcoal oven.



07 Chicken Hariyali Tikka

Boneless chicken pieces marinated in Indian spices and yogurt and fresh coriander, cooked in an electric or charcoal oven.



NORTH INDIAN

STARTERS



NON-VEGETARIAN



01 Butter Garlic Prawns

Tender prawns in butter garlic sauce.



02 Chicken Kathi Rolls

Indian wraps made with lachchha paratha stuffed with boneless chicken, veggies and eggs.



03 Fish Orly

Crispy batter-fried fish fritters.



04 Pepper Chicken

South Indian spicy chicken stir fry with whole garam masalas.



05 Keema Samosa

Savoury mutton mince filling folded in thin pastry sheet and deep fried to crisp.



06 Amritsari Fish Fry

Deep-fried fish fritters marinated in Indian spices.



07 Chicken Kathi Rolls

Indian wraps made with lachchha paratha stuffed with boneless chicken, veggies and eggs.





NORTH INDIAN

MAIN COURSE



VEGETARIAN



01 Mushroom Do Pyaza

Button mushrooms in spicy and tangy onion gravy.



06 Matar Paneer

Paneer cubes and green peas in a spicy onion based gravy.



02 Veg Korma

Mixed vegetables in creamy aromatic gravy made of cashews and fried onions.



07 Palak Paneer

Paneer cubes in spinach puree cooked with Indian spices.



03 Methi Matar Malai

Green peas and fresh fenugreek leaves in a white creamy gravy.



08 Bharwah Aloo (Stuffed Potato)

Stuffed potatoes cooked in onion and tomato gravy.



04 Shahi Paneer

Paneer cubes in mild, creamy and aromatic gravy.



09 Matar Mushroom

Button mushrooms and green peas in spicy onion tomato gravy.



05 Sarson Ka Saag

Mustard leaf and spinach puree cooked with Indian spices and ghee.



10 Mix Vegetables

Mixed vegetables in a flavourful onion gravy.





NORTH INDIAN

MAIN COURSE



VEGETARIAN



01 Dal Makhni

Creamy rich dal from Punjab/ Bukhara.



02 Dal Tadka

Mix dal with spicy tempering.



03 Malai Kofta

Soft paneer balls in creamy makhni gravy.



04 Paneer Lababdar

Shredded paneer in spicy, tangy makhni gravy.



05 Dum Aloo

Baby potatoes pressure cooked in flavourful aromatic gravy.



06 Soya Chaap (Gravy)

Fried soya chaap in spicy, tangy gravy.



07 Kadhai Paneer

Paneer cubes in spicy onion gravy with onions and capsicum cubes.



08 Veg Jalfrezi

Spicy mix vegetable stir fry from West Bengal.



09 Mix Vegetables

Mixed vegetables in a flavourful onion gravy.



NORTH INDIAN

MAIN COURSE



NON-VEGETARIAN

01 Rara Gosht

Mutton in a spicy gravy made with onions, tomatoes and keema.



02 Mutton Korma

Mutton cooked in a flavourful aromatic gravy made with cashews and fried onions.



03 Saag Gosht

Mutton cooked in a spinach gravy.



04 Laal Maas

Spicy mutton recipe with whole spices and onions.



05 Fish Curry

Spicy Bengali fish curry, ideally served with steamed rice.



06 Prawn Curry

Spicy coastal curry, ideally served with rice.



07 Kosha Chicken

Slow cooked chicken pieces in onion and tomato gravy. Ideally served with Luchi.



08 Malwani Mutton

Maharashtrian mutton curry made with whole spices and coconut with a strong flavour of curry leaves.



09 Malwani Chicken

Maharashtrian chicken curry made with whole spices and coconut with a strong flavour of curry leaves.



10 Rara Gosht

Mutton in a spicy gravy made with onions, tomatoes and keema.





NORTH INDIAN

MAIN COURSE



NON-VEGETARIAN



01 Kadhai Chicken

Chicken curry cut in spicy onion gravy with onions and capsicum cubes.



02 Rara Chicken

Chicken curry cut in a spicy gravy made with onions, tomatoes and keema.



03 Chicken Korma

Chicken curry cut in a flavorful aromatic gravy made with cashews and fried onions.



04 Mutton Rogan Josh

Mutton cooked in flavorful, aromatic gravy with special spice blend, yogurt and onions, from Kashmir.



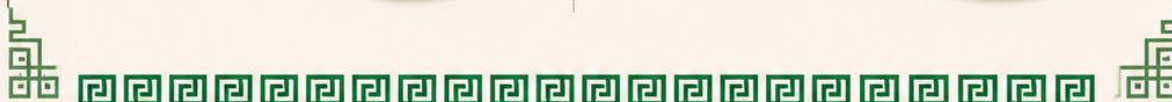
05 Murgh Kali Mirch

Boneless chicken in creamy white gravy with a strong taste of black pepper.



06 Chicken Curry

Classic chicken curry with spicy onion gravy.



NORTH INDIAN

BREADS

VEGETARIAN

01 POORI

Deep fried, fluffy
Indian bread.



02 LACHHA PARATHA

Toasted and layered
Indian flat bread.



03 NAAN

Fermented flatbread
made in an electric
or clay oven.



04 GARLIC NAAN

Fermented flatbread with
garlic made in an electric
or clay oven.



05 MISSI ROTI

Spiced flatbread with
spices and gram flour.



06 BHATURE

Deep fried, fluffy
bread made with
fermented flour.



NORTH INDIAN

RICE



VEGETARIAN



01 Veg Tawa Pulav

Cooked rice fried on a pan/ tawa with vegetables and spices.



02 Jeera Rice

Steamed rice with cumin tempering.



03 Navratan Pulav

Aromatic rice with vegetables and dry fruits and nuts.



RICE



NON-VEGETARIAN



01 Awadhi Chicken Biryani

Classic aromatic and flavourful biryani from Lucknow.



02 Hyderabad Chicken Biryani

Spicy and hot chicken biryani from Hyderabad.



03 Prawn Biryani

Aromatic and flavourful biryani with spiced rice and tender prawns.



04 Mutton Biryani

Traditional biryani made with mutton cooked with the Dum Pukht method.



05 Egg Biryani

Classic biryani for eggitarians, with flavourful rice and boiled eggs.





Powered By Food Chain System System



NORTH INDIAN

DESSERT



VEGETARIAN



01 FRUIT CREAM

Fresh fruits in whipped cream, flavoured with honey, nuts and syrups. Served chilled.



02 SHAHI TUKDA

Crispy bread fried in ghee, dipped in sugar syrup, served with rabdi.



03 FRUIT CUSTARD

Classic custard with mixed fruits.



04 KHEER

Sweet rice porridge with cardamom flavour and saffron.



05 PHIRNI

Smooth and creamy sweet porridge made with ground rice, flavoured with saffron and rose water.



06 SEVIYAN

Toasted vermicelli in reduced milk, flavoured with cardamom, saffron and rosewater.



07 MOONG DAL HALWA

Classic North Indian dessert made with soaked moong dal and lots of Desi Ghee.

