

Appetizers

VEGETARIAN SELECTION

- ASSORTED PAKORA
Assorted vegetable fritters
- HARI MIRCH KE PAKODE
Green chillies, slit, filled with a blend of spices, batter fried
- BHARVAN MIRCH
Long green chillies, slit, filled with potatoes with a blend of spice and batter fried
- SAMOSA *(Choose one filling)*
Triangular turnovers with your choice of filling
- VEGETABLE/ CHILLI PANEER
- CHINESE NOODLE/ MEXICAN/ GOBHI
- POTLI DAL SAMOSA *(Only Butler Passed)*
Moneybag shaped fried pastry pocket filled with lentils
- VEGETABLE KEBAB NARAM DIL *(Only Butler Passed)*
Heart shaped vegetable patties filled with cream cheese
- ALOO KEBAB NARAM DIL *(Only Butler Passed)*
Potato stuffed with cream cheese
- VEGETABLE CUTLET
Mixed vegetable patties
- CASHEWNUT ROLLS
Potato croquettes coated with cashew nuts
- ACHARI CASHEW NUT ROLLS
Pickle flavored potato croquettes coated with cashew nut
- NAWABI KAJU ROLL *(Only Butler Passed)*
Golden fried wraps filled with spiced mashed cashew nuts
- SURTI KEBAB
Vermicelli coated deep fried potato croquettes
- PHYLLO CUPS *(Only Butler Passed) (Choose one filling)*
Bite size pastry cups filled with your choice of filling
- BHEL/CREAMYCORN/PANEER/MUSHROOM/PAPAYA
- AVACADO CHAAT IN EDIBLE SPOON *(Only Butler Passed) (EXTRA CHARGE)*
- PANEER TIKKA SHASHLIK *(Only Butler Passed)*
Cottage cheese, onion, & bell pepper with tomato or roasted pineapple On a cocktail skewer

- PANEER SATAY *(Only Butler Passed)*

Marinated and grilled cubes of cottage cheese served with a spicy peanut sauce

- PANEER TIKKA
Tandoori/Achari/Hariyali/Kali Mirch
Marinated cubes of cottage cheese char grilled
- PANEER TIKKA ZAFFRANI
Marinated cubes of cottage cheese, saffron flavored, char grilled
- TANDOORI PANEER LOLLYPOP
Mashed and seasoned char grilled cottage cheese balls
- PANEER CHUTNEY PAKORA
Cheese fritters filled with spicy mint chutney or garlic tomato chutney
- PANEER MASALA CUTLET
Spiced cottage cheese patties (heart shaped)
- PANEER MASALA FINGERS
Spiced cottage cheese fingers crumbed and golden fried
- PANEER METHI TIKKI
Cottage cheese patties flavored with fenugreek leaves and spices
- PANEER PAPAD TIKKI
Crumbled cottage cheese patties coated mixed with papad and fried
- TANDOORI STUFFED MUSHROOM *(Only Butler Passed)*
Mushroom heads filled with crumbled cottage cheese and nuts, grilled to perfection
- GRILLED MUSHROOM WITH GOAT CHEESE *(Only Butler Passed)*
Mushroom heads filled with goat cheese drizzled with pesto sauce
- KACHE KELE KE KEBAB
Mashed and seasoned raw banana patties flavored with spices
- DAHI SAUFYANA KEBAB
Deep fried potato medallions made with yogurt and flavored with fennels
- BHUTTE KE CUTLET *with chilly jam sauce*
Mashed and seasoned corn kernel patties
- VEG MINT GOLI
Mashed and seasoned potato balls filled with mint sauce
- SUBZ SEEKH KEBAB
Mashed and seasoned vegetables with cottage cheese, set on a wooden skewer, fried golden
- PANEER SPINACH ROLL
Spinach and cottage cheese croquette
- HARA BHARA KEBAB
Green delight filled with potatoes, spinach and green peas



- EGGPLANT or PAO BHAI CROSTINI *(Only Butler Passed)*
Spicy minced vegetable or roasted egg plant served on bread
- CHILI SESAME TOAST
Crisp bread layered with spiced potatoes, mixed vegetable coated with sesame and fried
- SNACK-O-CONES *(cones extra) (Only Butler Passed)*
Kurkuri Bhindi / Channa Jor Garam / Sukha Bhel (Select any one snack, cones available at extra cost)
- CORN SHOOTERS *(shot glasses extra)*
(Only Butler Passed)
Stir fried corn, onions and peppers served in a shot glass
- PANEER BHURJI PAPAD CONES *(Only Butler Passed) (Extra Cost)*
Crumbled cottage cheese served in hand rolled papad cones
- LEHSOONI GOBHI
Spicy batter fried cauliflower florets tossed in a spicy garlic sauce
- VADA PAV SLIDER
Curried leaves tempered potato on a toasted burger bun
- VEG KEEMA SLIDER
Spiced minced vegetables on a burger bun

Appetizers

NON-VEGETARIAN SELECTION

- SHRIMP *(Extra Cost)*
Tandoori / Jalapeno Lime/ / Kali Mirch/ Achari / Zaffrani / Shrimps prepared to your choice (Select any one flavor)
- SHRIMP LOLLYPOP *(Only Butler Passed)*
Seasoned mince of shrimp balls served on a stick
- SHRIMP TOAST *(Only Butler Passed)*
Toast slices topped with ground shrimp and sesame
- ACHARI FISH TIKKA
Pickle marinated fish cooked over charcoal fire
- CALAMARI PERI PERI *(Extra Cost) (Only Butler Passed)*
Calamari marinated with peri-peri sauce fried to perfection
- COCONUT CRUSTED FISH CAKES *(Only Butler Passed)*
Seasoned minced of fish coated with shredded coconut deep fried
- MAHI ANARKALI
Carom seeds and pomegranate flavored fried fish
- MAACHLI KOLIWADA
Fried fish flavored with crushed black pepper and coriander seeds
- FISH AMRITSARI
Batter fried fish flavored with caraway seeds
- TANDOORI SALMON ON STICK *(Only Butler Passed)*
Fillets of salmon cooked in clay oven
- TANDOORI SALMON *(On Buffet at Extra Cost)*
- FISH KALI MIRCH
Batter fried fish flavored with crushed black pepper
- AJWAINI FISH TIKKA
Cubes of marinated fish cooked over charcoal fire flavored with caraway seeds
- TILI PE TILAPIA *(Only Butler Passed)*
Grilled cubes of tilapia served on a skewer
- CHICKEN -IN -BLANKET *(Only Butler Passed)*
Marinated and grilled chicken rolled in a pastry sheet baked to perfection
- MURGH BADAMI SEEKH
Seasoned mince of chicken coated with almonds set on a skewer and char grilled
- MURGH SAUNFIYA TIKKA
Fennel flavored chicken morsels cooked over charcoal fire



- MURGH ADRAKI KEBAB
Ginger flavored chicken kebab cooked in clay oven
- MURGH KALI MIRCH
Cracked black pepper coated chicken kebab
- MURGH TIKKA
Yogurt marinated chicken kebab cooked in a clay oven
- MURGH MALAI KEBAB
Yogurt & cheese flavored chicken kebab cooked in a clay oven
- MURGH SHASHLIK *(Only Butler Passed)*
Chicken, tomato, onion, & bell pepper served on a cocktail skewer
- MURGH HARYALI TIKKA
Chicken kebab coated with a blend of green herbs
- MURGH ACHARI KEBAB
Pickle flavored chicken kebab cooked in clay oven
- MURGH KASTOORI KEBAB
Minced chicken kebab flavored with kashmiri spices
- MURGH RESHMI KEBAB
Minced chicken flavored with cheese, ginger, garlic and char grilled
- MURGH ANGAARE
Spicy chicken kebab cooked in a clay oven
- MURGH LASOONI TIKKA
Garlic flavored chicken kebab cooked in clay oven
- CHICKEN CUTLET
Seasoned minced chicken patties, shallow fried
- NOORANI MAIL-JOL
Minced chicken & lamb cooked on a skewer in a clay oven
- MURGH PESHAWARI KEBAB
Boneless pieces of chicken marinated in yogurt, cream, spices and char grilled

- MURGH BATATA *(Only Butler passed)*
Scooped potato filled with basil flavor minced chicken
- TANDOORI CHICKEN CHOP *(Extra Cost)*
Chicken chops marinated with a special blend of spices, grilled over charcoal fire
- CHICKEN KEEMA CROSTINI
Crisp bread toast topped with seasoned mince of chicken
- CHICKEN KEEMA SLIDER
Indian spiced mince chicken served on a burger bun
- CHICKEN KEEMA SAMOSA
Triangular pastry turnovers filled with seasoned mince of chicken
- TANDOORI LAMB CHOP *(Extra Cost)*
Lamb chops marinated with yogurt and spices, char grilled
- BOTI KEBAB
Lamb kebab marinated overnight in yogurt and charcoal grilled
- KAKORI KEBAB *(Only Butler Passed)*
Double mince lamb flavored with freshly grounded herbs cooked on a skewer in a clay oven
- CHAPPLI KEBAB
Ground lamb patties
- LAMB SEEKH KEBAB
Minced lamb cooked on a skewer in a clay oven
- GILLAFI KEBAB
Onion & bell pepper coated minced lamb cooked on a skewer
- LAMB SHASHLIK *(Only Butler Passed)*
Lamb, tomato, onion and bell peppers served on a cocktail skewer
- LAMB KEEMA CROSTINI
Crisp bread topped with seasoned mince of lamb garnished
- SHIKAMPURI KEBAB
Fine minced of seasoned lamb patties stuffed with yogurt and onions
- LAMB KEEMA SAMOSA
Golden fried pastry turnovers filled with seasoned mince of lamb
- LAMB KEEMA SLIDER
Seasoned mince of lamb on a burger bun

Main Course

VEGETARIAN SELECTION

PANEER

- PANEER CAPSICUM MASALA
Cottage cheese cubes cooked with green bell pepper
- PANEER METHI MALAI /PANEER METHI MALAI MATTAR
Cottage cheese and fenugreek cooked in a creamy sauce
- PANEER BHUJIA WITH MATTAR
Ground homemade cottage cheese with green peas
- PANEER KAJU PHOOL MAKHANA
Cashew nut & stone flower served with cottage cheese cubes
- PANEER KALI MIRCH
Cracked pepper flavored cottage cheese
- SHAHI PANEER
Cubes of cottage cheese cooked in saffron and cashew nut gravy
- PANEER KORMA
Cottage cheese cooked with yogurt in creamy sauce
- PANEER JALFREZI
Cottage cheese blended with medley of vegetables
- PANEER MAKHANI
Cottage cheese in rich tomato sauce with cream & butter
- PALAK PANEER
Cottage cheese cubes cooked in a spinach sauce
- PANEER ACHARI
Cottage cheese cooked in pickle, onions and tomato sauce
- PANEER KADAI
Cottage cheese with tomatoes, onions, & bell peppers
- PANEER MATTAR
Green peas & cottage cheese cubes curry
- PANEER LABABDAR
Cottage cheese cubes flavored with fennel cooked in tomato, and onion
- PANEER KHURCHAN
Sliced cottage cheese cooked with juliennes of capsicum, tomato and onions



- PALAK PANEER KE CHARRE
Spinach puree flavored with fresh ground herbs and spices with small dices of cottage cheese
- MALAI KOFTA
Cottage cheese dumplings in creamy sauce
- SHAAM SAVERA
Spinach & cottage cheese dumplings in butter based gravy
- TOMATO JODHPURI
Seasoned cottage cheese filled in tomato shell floated with sauce
- LYCHEE NARGISI KOFTA (Extra Cost)
Crumbled cottage cheese stuffed in a whole lychee fruit and cooked with gravy
- PANEER PASANDA
Cottage cheese stuffed with green chutney and nuts in velvety cashew nut gravy
- PANEER KHANDARI (SEASONAL)
Triangular stuffed cottage cheese cooked in cashew nut and tomato gravy

VEGETABLES

- MAKAI KHUMB MASALA
Baby corn & mushrooms cooked in creamy sauce
- BHARVAN MIRCH
Stuffed banana peppers with choice of cottage cheese or vegetables
- METHI MALAI MATTAR
Fenugreek leaves & green peas cooked in creamy sauce
- MUSHROOM MATTAR
Mushrooms & green peas cooked in a light sauce
- VEGETABLE JALFREZI
Juliennes of tomatoes, onions, & bell peppers with mixed vegetables
- PANCHMEL KADAI

Baby corn, baby potatoes, cauliflower, carrots & french beans in a rich and spicy masala

- SARSON KA SAAG
Thick curry made from ground mustard leaves
- BAGARE BAINGAN
Whole baby eggplant in a hyderabadi style curry
- VEGETABLE BHEL (ON TAWA)
Choice of two dry vegetables (on a skillet)
- DUM ALOO KASHMIRI
Scooped potatoes filled with dry fruits & nuts, in a creamy sauce
- DUM ALOO MASALA
Steamed potatoes in a creamy sauce
- PAHADI ALOO
Steamed baby potatoes cooked with authentic spices
- ALOO PALAK BHAJI
Finely chopped spinach with potatoes
- JEERA ALOO
Cumin seed flavored potatoes
- METHI ALOO
Fenugreek leaves flavored potatoes
- ALOO BAINGAN
Eggplant & potatoes cooked with herbs and spices
- ALOO DAHIWALA
Potatoes cooked in a yogurt based gravy
- SPINACH KOFTA IN MAKHANI SAUCE
Finely chopped spinach roundels served in a creamy tomato sauce
- GOBHI MASSALLAM
Whole head of cauliflower cooked in a clay oven
- GOBHI ALOO MATTAR
Cauliflower, potatoes, & green peas cooked on a slow flame
- BHINDI MASALA
Spiced okra cooked with onions
- KURKURI BHINDI
Okra lightly dipped in corn flour batter & crispy fried
- BHINDI ALOO JUGALBANDI
Whole okra and diced potatoes cooked with a special blend of herbs and spices
- BAINGAN BHARTHA
Eggplant concasse cooked with green peas
- ACHARI BAINGAN
Whole baby eggplant flavored with mango pickle
- STUFFED BAINGAN MASALA

Whole baby eggplant slit four & stuffed with indian spices

- GOAN VEGETABLE CURRY
Assorted vegetables in a traditional “chili hot & tangy” goan curry
- MIXED VEGETABLES MAKHANI
A mélange of vegetables in a rich and creamy tomato sauce finished with butter and cream
- KHUMB DO PIAZA
Button mushrooms, fresh herbs and spices
- ALOO CHANNA
Potatoes and spiced chickpeas
- PALAK CHOLE
Spinach and chick peas curry
- VEGETABLE KOLHAPURI (SUBZI)
Carrot, potatoes, cauliflower, french beans, green peas, ginger, garlic, coconut, cloves, black pepper, poppy, coriander seeds, red chili, turmeric, garam masala
- VIDESHI SUBZI/MILAYATI SUBZI
Sauteed veggies like zucchini, broccoli, peppers, baby corn and carrot cooked with select spices
- TANDOORI STUFFED SESAME ALOO
Sesame potato roulade with stuffed cottage cheese with creamy sauce
- NAVRATTAN CURRY
Traditional combination of nine different vegetables cooked in an exotic curry sauce

LENTILS

- BALTI DAL
Blend of three lentils
- CHANNA RAWAL PINDI
Spiced chickpeas & onions curry
- DAL MAKHANI
Black lentils cooked in butter based gravy
- DAL MAHARANI/DAL MOGHUL
Black lentils & kidney beans cooked on slow fire
- PUNJ RATNI DAL
Blend of five lentils cooked on a low flame
- RAJMAH MASALA
Red kidney beans cooked on a low flame
- YELLOW DAL WITH GARLIC TADKA
Yellow lentils cooked to perfection on slow fire finished with tempered herbs and spices
- PUNJABI KADI PAKORA
Thick yogurt base gravy and vegetable fritters

Main Course

NON-VEGETARIAN SELECTION

CHICKEN

- MURGH TIKKA MASALA
Creamy grilled boneless chicken in a velvety sauce
- MURGH JALFREZI
Boneless chicken with juliennes of tomatoes, onions, & bell peppers
- MURGH MAKHMAL-E-ZAFRANI
Boneless chicken breasts marinated in saffron and yogurt
- MURGH SAAG
Boneless chicken cubes with spinach
- MURGH METHI
Boneless chicken cubes with fenugreek leaves & spices
- MURGH KHURCHAN
Shredded chicken cooked with tomatoes & onions
- MURGH KEEMA
Minced chicken cooked with authentic indian spices
- MURGH MAKHMALI KOFTA
Minced chicken roundels served in saffron gravy
- MURGH KADAI
Chicken cooked with chunks of tomatoes, onions, & bell peppers
- MURGH MAKHANI
Chicken cooked in a rich tomato sauce with cream & butter
- MURGH VINDALOO
Potatoes & boneless chicken cubes in spicy gravy
- MURGH TANDOORI-DRY
Chicken marinated in yogurt and cooked in a clay oven
- MURGH SHAHI KORMA
Boneless chicken cubes cooked in creamy gravy
- MURGH DO PIAZA
Pearl onions served with boneless chicken cubes
- MURGH DUM LAZEEZ
Breast of chicken stuffed with spinach cooked in creamy sauce
- MURGH KALI MIRCH
Boneless chicken cubes served in cracked pepper gravy



- MURGH KOLAHPURI (SPICY)
Coconut flavored chicken cubes with maharashtra spices
- MURGH KALI MIRCH
Boneless chicken cubes served in cracked pepper gravy
- MURGH DUM BADAM PASANDA
Chicken cubes cooked in an almond based gravy
- MURGH LAJAWAB
Shredded chicken stir cooked with a blend of spices and shreds of red & green chilies, ginger and fresh coriander
- MURGH METHI MALAI
Traditional fenugreek flavored creamy morsels of boneless chicken
- MURGH MASALENDAR
Home style chicken curry
- MURGH HYDERBADI
Chunks of chicken cooked andhra style in peanut and coconut based gravy



LAMB & GOAT

- GOSHT VINDALOO (SPICY)
Potatoes & boneless lamb cubes in spicy gravy
- GOSHT NARGISI KOFTA
Hard boiled eggs coated with lamb in thick gravy
- GOSHT KEEMA MATTAR
Minced lamb cooked with snow peas
- GOSHT KHARA MASALA
Boneless lamb cubes cooked with cracked pepper
- GOSHT DO PIAZA
Pearl onions served with boneless lamb cubes
- GOSHT ACHARI
Pickle flavored boneless lamb cubes
- GOSHT BADAMI
Boneless lamb cubes cooked in an almond based gravy
- GOSHT KADAI
Lamb with chunks of tomatoes, onions, & bell peppers
- GOSHT SAAG
Boneless lamb cubes cooked with finely chopped spinach
- GOSHT CHILLI MASALA
Minced lamb and lamb with bones cooked together
- ROGAN JOSH
Boneless lamb cooked with its own juices in light gravy
- DUM KA GOSHT KORMA
Lamb marinated in yogurt and spices cooked to perfection
- BABY GOAT MASALA
Baby goat pieces cooked in light gravy
- GOSHT BHUNA MASALA

Select cuts of lamb dry roasted in a pan with freshly pounded spices and simmered in an aromatic gravy

- GOSHT DALCHA

Select cuts of lamb cooked with lentils, herbs and spices

- LAMB KEEMA

Minced lamb cooked with authentic indian spices

- GOAT PESHWARI

Pot braised goat bone infused with cinnamon and cloves

SEAFOOD SHRIMP OR FISH (AT ADDITIONAL COST)

- BENGALI FISH/SHRIMP CURRY

Fish or shrimp cooked in a authentic mustard sauce

- MAACH BHAJA

Fillet of fish marinated in bengali spices and fried

- BENGALI RUI MAACH

Fish daries cooked in fried onion, green chillies and cashew nut gravy

- GOAN FISH CURRY

Fish daries cooked with coriander seed, cumin, red chilli and tamarind

- MALABAR MEEN CURRY

Fish steaks marinated in red chilli paste, turmeric, lemon juice and pan fried

- SHRIMP NILGIRI

Shrimp cooked in coconut and basil sauce

RICE

- PATIALA PULAO
Rice with black chickpeas, green peas, & cubes of cottage cheese
- SAFFRON JEERA PEAS PULAO
Saffron rice with cumin seeds and green peas
- CHAMMAN PULAO
Rice with cubes of cottage cheese topped with onions
- KASHMIRI PULAO
Rice with dry fruits and nuts
- SAFFRON PULAO
Saffron rice with tempered cumin seed
- VEGETABLE PULAO
Rice cooked with mixed vegetables
- TIRANGA PULAO
Saffron rice with green peas & carrots
- PEAS PULAO
Rice with green peas



VARIETIES OF BIRYANI

- SUBZ BIRYANI
Basmati rice cooked with a selection of fresh vegetables, herbs and spices
- KATHAL BIRYANI
Fine grain basmati rice cooked with jack fruit
- MURGH HYDERABADI BIRYANI
Fine grain basmati rice cooked with chicken, freshly ground herbs and a blend of aromatic spices
- GOSHT DUM PUKHT BIRYANI/GOAT BIRYANI (EXTRA COST)
Basmati rice simmer cooked with lamb, mace and kewra

BREADS (SELECT ANY ONE ITEM)

- ASSORTED BREAD
(Assorted Tandoori Breads)
(Naan, Lachcha Paratha, Garlic Naan & Onion Kulcha)
- VARIETIES OF HOMESTYLE ROTIS
Assorted handmade breads (paratha, phulka, methi)
- ROOMALI ROTI
Paper-thin bread
- MAKKI KI ROTI
Flat corn bread
- MISSI ROTI
Lentil flour bread with spices, chopped onions, chillies and dry pomegranate seeds
- PUDINA PARATHA
Whole wheat layered bread flavored with dried mint leaves



YOGURT PREPARATION (SELECT ANY ONE ITEM)

- BOONDI RAITA
Yogurt with soft mini bread puffs & indian seasoning
- SPINACH RAITA
Yogurt with spinach & indian seasoning
- PINEAPPLE RAITA with Walnut topping
Yogurt with pineapple & walnuts
- BEETROOT RAITA
Yogurt with beet root
- BAINGAN RAITA
Yogurt with eggplant & indian seasoning
- BHINDI RAITA
Yogurt with deep fried okra, & indian seasoning
- TOMATO/ONION/CUCUMBER RAITA
Yogurt with tomatoes, onions, cucumbers, & indian seasoning
- DAHI BHALLA
Yogurt with soft lentil doughnuts
- DAHI GUJJIA
Yogurt and lentil dumplings stuffed with nuts
- DAHI PAKORI
Yogurt with mini lentil dumplings

SALADS/PICKLES/CONDIMENTS

- BASIC SALAD
Two types of Pickles
Kachumber salad, corn salad, chick pea salad, slice onion, green chillies and papad
- COMPLETE SALAD BAR
Two types of pickles
Corn salad, chick pea salad, slice cucumber, green chillies & aloo chaat, three bean salad, pasta salad, & two chef special salad & papad



DESSERT

- GULAB JAMUN
Cheese & flour dumplings, fried golden, served in sugar syrup
- ANGOORI JAMUN
Bite size cheese & flour dumplings, fried golden, served in sugar syrup
- KALA JAMUN
Dark fried cottage cheese & flour dumplings served in sugar syrup
- MALPUA WITH RABRI (EXTRA COST)
Milk and whole flour pancakes, fried crisp golden, seeped in sugar syrup, served with sweet condensed milk
- CHENNA KHEER
Bite size cottage cheese dumplings served in chilled sweet condensed milk garnished with pistachio powder
- RASMALAI
Cottage cheese patties served in sweet condensed milk garnished with pistachio powder
- RASGULLA
Cottage cheese dumplings served in chilled sugar syrup
- ANGOORI JAMUN WITH MANGO RABRI
Bite size cheese & flour dumplings, fried golden, served in mango condensed milk
- CHENNA KHEER WITH MANGO RABRI
Bite size cottage cheese dumplings served in chilled mango condensed milk
- ICE CREAM (CHOICE OF TWO FLAVORS)
Vanilla, Kesar Pista, Tutti Frooti, Fig, Mango, Chocolate, Strawberry, Pistachio..
- MOONG DAL HALWA
Roasted moong lentils cooked delicately with milk and sugar topped with nuts and raisins
- GAJAR KA HALWA

Shredded carrot pudding garnished with nuts and raisins

- DOODHI HALWA

Bottle gourd cooked in sweet condensed milk



- BADAM HALWA (EXTRA COST)
Roasted almond pudding
- AKROT HALWA ((EXTRA COST)
Roasted walnut pudding
- SEVIYAN KHEER
Vermicelli pudding with nuts and raisins
- RAWA KESARI
Roasted semolina cooked delicately with saffron
- BEET ROOT HALWA
Roasted beet pudding
- SHRIKHAND (KESARI/MANGO/FRUIT)
Sweetened yogurt flavored with saffron and green cardamom seeds
- SHAHI TUKRA
Crispy fried bread sliced and served topped with sweet condensed milk garnished with finely chopped pistachios
- PHIRNI
Semolina flour delicately cooked with milk and nuts
- DOUBLE KA MEETHA
Crispy fried bread sliced and dipped with condensed milk and infused with saffron and cardamom
- KHUBANI KA MEETHA
Dried apricot pudding
- JALEBI (Fresh Jalebi/Live-Extra cost)
Sweet indian pretzels
- FRUIT KHEER
Diced fruits served in sweet condensed milk

- KULFI WITH FALOODA
Home style saffron and pistachio ice cream served topped with rice vermicelli
- SABUDANA KHEER
Tapioca pudding
- BADAM KHEER
Almonds cooked in sweet condensed milk
- PISTACHIO KHEER
Pistachio cooked in sweet condensed milk
- RICE KHEER
Rice cooked in sweet condensed milk
- GAJAR KHEER
Rice cooked with carrots in sweet condensed milk



- LAPSI
Craked wheat cooked with milk and sugar lightly flavored with saffron and cardamom
- MAGAS
A delicious gujrati sweet dish made of chick peas flour and condensed milk
- KOPRA PAK
A delicately flavored sweet made from coconut with saffron milk and garnished with nuts
- MANGO BURFI
A delightful milk based sweet with mango flavor
- CHOCOLATE HALWA WALNUT HALWA IN COOKIE SHELLS (at Extra Cost)
Chocolate pudding served in cookie shells
- CHOCOLATE HALWA WITH ICE CREAM
Chocolate pudding served with vanilla ice cream
- KESAR PISTA/STRAWABERRY BASUNDI
Pudding flavored with saffron and pistachio or strawberry
- DATE WONTON/DATE PANCAKE WITH ICE CREAM
Rich date mixture stuffed in wontons served with vanilla ice cream

- BANANA FOSTER
Caramalized ripe banana with vanilla ice cream

BELMONT

EVENT SPACE