

অনুষ্ঠান ছোট হোক বা বড়, সব দায়িত্ব  
সেন মহাশয় ক্যাটারার্সের  
*Premium Menu*

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# Welcome drinks



## Mint Mojito

The Mint Mojito is a timeless, invigorating drink that perfectly balances cool mint, zesty lime, and a gentle fizz of soda or sparkling water. Originally from Cuba, this cocktail (or mocktail) has become a favorite across the world for its crisp, fresh flavor and ultimate thirst-quenching quality.



## Pina Colada

The Piña Colada is a creamy, dreamy blend of pineapple, coconut, and ice that instantly transports you to a sunny beach paradise. Originating from Puerto Rico, this iconic tropical drink is smooth, sweet, and oh-so-refreshing.



## Oreo Shake

The Oreo Shake is a rich, creamy, and indulgent beverage made by blending Oreo cookies, milk, and ice cream into a smooth dessert drink.



## Mango Blossom

The Mango Blossom is a sunshine-filled drink that captures the essence of ripe mangoes and blends it with delicate floral notes, giving you a refreshing, fruity escape. It's tropical, fragrant, and full of bold flavor – like summer poured into a glass.



## Pineapple Blossom

The Pineapple Blossom is a vibrant, tropical delight that brings together the tangy sweetness of pineapple with floral undertones for a refreshingly exotic experience. It's light, fragrant, and full of golden sunshine in every sip.

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# — Welcome drinks —



## Orange Blossom

*The Orange Blossom is a refreshing, aromatic drink that blends the bright zest of orange with delicate floral notes, offering a light, uplifting experience with every sip. It's sunshine in a glass—elegant, fragrant, and soothing.*



## Tea & Coffee

*Whether you crave the soothing warmth of classic tea or the bold aroma of freshly brewed coffee, we've got your perfect cup waiting.*



## Assorted Soft Drinks

*Assorted soft drinks refer to a variety of carbonated and non-carbonated beverages, offering a mix of flavors, brands, and styles to suit every taste. These drinks are served chilled and are perfect for quenching thirst or complementing a meal.*



# Fruits counter



Apple



Grapes



Guava



Water melon



Papaya

Add a burst of color, flavor, and health to your event with our Fruits & Fruit Salad Counter! Perfect for weddings, receptions, corporate gatherings, and festive occasions, this counter offers a vibrant display of seasonal fresh fruits, beautifully arranged and served chilled.

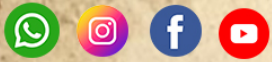
### What We Offer:

A wide variety of cut and whole fruits like papaya, watermelon, grapes, pineapple, apple. Fruit-on-skewers, fruit cups, and designer platters for aesthetic appeal. Hygienic presentation with chilled service and staff assistance.

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# Chaat Corner (Any 3)



## Aloo tikki chaat

Crispy golden potato patties served hot, topped with tangy tamarind chutney, spicy green chutney, curd, crunchy sev, and a sprinkle of masala magic — that's what makes Aloo Tikki Chaat a timeless Indian favorite.



## Futchka

Crispy hollow puris filled with spicy mashed potatoes, tangy tamarind water, and a burst of masala magic — that's Fuchka, Bengal's ultimate street-side delight!



## Dosa Counter

Golden, crispy, and delightfully light — Dosa is more than just food, it's an experience! Served hot with coconut chutney and tangy sambar, every bite brings a perfect balance of crunch and flavor.



## Papdi Chaat

Crispy papdis layered with creamy curd, tangy tamarind chutney, spicy green chutney, and a burst of masala — Papdi Chaat is that perfect mix of crunch, spice, and sweetness that every chaat lover craves!



## Chilla

Light, wholesome, and packed with flavor — Chilla is the ultimate Indian pancake made with gram flour, fresh veggies, and aromatic spices




## Raj Kachuri

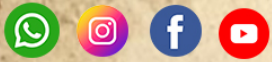
A royal treat that's bursting with flavors! Raj Kachori is a crispy, golden shell stuffed with spicy potatoes, tangy chutneys, curd, crunchy sev, and a sprinkle of masala that hits all the right notes. Every bite is a perfect mix of sweet, spicy, and tangy — a true street food indulgence fit for a king!



## Dahi bhalla

Soft, spongy lentil dumplings soaked in creamy curd, topped with tangy tamarind chutney, spicy green chutney, and a sprinkle of masala — that's the magic of Dahi Bhalla! Each bite melts in your mouth with a perfect balance of sweet, spicy, and cool flavors — a true celebration of taste and tradition.

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## Soup station (Any 2)



### Veg/ Chicken sweet corn

Silky, flavorful, and soul-soothing — Sweet Corn Soup is the perfect way to begin any meal. Whether you choose veg or chicken, every spoonful brings the gentle sweetness of corn, a touch of pepper, and a burst of freshness that warms the heart. Light yet satisfying.



### Chicken Thai soup

Aromatic, spicy, and refreshingly tangy — Chicken Thai Soup brings the best of Thai cuisine to your table. Infused with herbs, coconut milk, lemongrass, and a hint of chili, each spoonful delivers a perfect balance of heat and creaminess.



### Indian Sherba

A warm, spiced, and flavorful broth — Indian Sherba is the perfect blend of herbs, lentils, and aromatic spices that awaken your senses. Light yet full of depth, it's the ideal start to any meal and a comforting treat for every season. One sip and you'll feel the true essence of Indian warmth and hospitality.



### Veg / chicken lemon coriander

Light, tangy, and aromatic — Lemon Coriander Soup is the perfect start to any meal. Available in veg or chicken, each spoonful blends the freshness of lemon, the subtle warmth of coriander, and a hint of spice for a truly refreshing experience.



### Veg/ chicken hot & sour

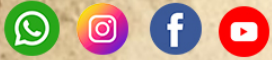
Bold, tangy, and full of flavor — Hot & Sour Soup is the ultimate comfort for your taste buds! Whether you pick veg or chicken, every spoonful brings a punch of spice, the kick of vinegar, and the warmth of Asian-style goodness. It's hearty, wholesome, and absolutely irresistible on any day!



### Veg / chicken Manchow Soup

Rich, spicy, and loaded with flavors — Manchow Soup is a crowd favorite! Available in veg or chicken, it's a delicious fusion of sautéed vegetables, tender chicken (if chosen), garlic, soy, and aromatic spices, topped with crunchy fried noodles for that perfect bite.

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## Veg starters (Any 2)



### Paneer Tikka

Soft, juicy cubes of paneer marinated in aromatic spices and grilled to perfection — Paneer Tikka is a true crowd-pleaser! Smoky, spicy, and full of flavor, it's perfect as a starter or snack, served with tangy chutney and a sprinkle of fresh herbs.



### Paneer Shashlik

Juicy cubes of paneer, bell peppers, and onions marinated in flavorful spices and grilled to perfection — Paneer Shashlik is a vibrant, aromatic delight!



### Paneer Pakora

Soft cubes of paneer dipped in a spiced gram flour batter and deep-fried to golden perfection — Paneer Pakora is the ultimate comfort snack! Crispy on the outside, soft and flavorful on the inside, it's best enjoyed hot with tangy chutney or ketchup. Perfect for rainy days, evening snacks, or starters at any party!



### Dry chilli paneer

Golden cubes of paneer tossed with crunchy bell peppers, onions, and fiery dry chillies in a savory Indo-Chinese sauce — Dry Chilli Paneer is the ultimate starter for spice lovers! Crispy, tangy, and packed with bold flavors, every bite is a perfect mix of heat and deliciousness.



### Hara bhara kebab

Soft, nutritious patties made from spinach, peas, and spices, pan-fried to golden perfection — Hara Bhara Kebab is a wholesome starter that's both healthy and indulgent!



### Dahi Ke kebab

Delicate patties made from fresh yogurt, paneer, and aromatic spices, lightly pan-fried to golden perfection — Dahi Ke Kebab is a melt-in-the-mouth vegetarian starter. Soft, creamy, and packed with subtle flavors, it pairs perfectly with tangy mint or tamarind chutney, making every bite a delightful experience.



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## Veg starters (Any 2)



### Paneer Yakitori

Paneer Yakitori is a delicious Indo-Japanese fusion dish where soft paneer cubes are marinated in flavorful sauces, skewered, and grilled to perfection. A perfect blend of smoky, spicy, and tangy flavors that melt in your mouth!



### Cheese Balls

Cheese Balls are crispy, golden-brown snacks with a gooey, cheesy center. Perfectly seasoned and deep-fried, they're a crowd favorite for parties and appetizers alike!



### Cheese corn tart

Cheese Corn Tart is a delightful snack featuring a crisp tart shell filled with creamy cheese and sweet corn. Baked to perfection, it offers a rich, savory flavor in every bite!



### Smoked Paneer

Smoked Paneer is a flavorful delicacy made by infusing soft paneer cubes with a rich, smoky aroma. Marinated in spices and grilled, it delivers a perfect balance of creaminess and charred flavor.



### Spring roll

Veg Spring Roll is a crispy, golden appetizer filled with a mix of fresh, seasoned vegetables. Light, crunchy, and bursting with flavor — it's a perfect snack for any occasion!



### Crispy chilli babycorn

Crispy Chilli Babycorn is a spicy Indo-Chinese delight featuring crunchy, fried babycorn tossed in a tangy chilli sauce. It's the perfect mix of crisp texture and bold, flavorful seasoning!



# Veg starters



## Tandoori Aloo

*Tandoori Aloo is a flavorful appetizer made from baby potatoes marinated in spiced yogurt and roasted in a tandoor or oven. Smoky, tangy, and perfectly crisp on the outside – it's a true North Indian favorite!*



## Crispy Chilli Chana

*Crispy Chilli Channa is a spicy, crunchy snack made with fried chickpeas tossed in a zesty chilli sauce. It's a perfect Indo-Chinese fusion appetizer packed with bold flavors and irresistible crunch!*



## Mushroom pepper salt

*Mushroom Pepper Salt is a flavorful Indo-Chinese dish featuring crispy fried mushrooms tossed with crushed pepper, salt, and aromatic spices. Lightly spicy and perfectly seasoned, it's a popular starter for mushroom lovers!*



# Non-Veg Starter (Any 2)



## Chicken reshami kebab

Tender boneless chicken pieces marinated in a rich blend of cream, cashew paste, yogurt, and mild spices. Grilled to perfection, these silky-smooth kebabs are known for their melt-in-the-mouth texture and subtle Mughlai flavor.



## Chicken malai kebab

Chicken Malai Kebab is a rich and creamy delicacy made with tender chicken pieces marinated in fresh cream, cheese, and mild spices. Grilled to perfection, it's juicy, flavorful, and melts in your mouth with every bite!



## Chicken Shashlik

Juicy cubes of marinated chicken skewered with crunchy bell peppers, onions, and tomatoes, then grilled to smoky perfection. Bursting with bold flavors and a hint of spice, this Indo-continental dish is a colorful and delicious treat.



## Chicken lollipop

A crowd-favorite Indo-Chinese appetizer! Frenched chicken wings marinated in spicy sauces, deep-fried till crispy outside and juicy inside.



## Fish Finger

Crisp on the outside, soft on the inside – these golden-brown original bhethkifish fillets are coated in seasoned breadcrumbs and fried to perfection.



## Mini fish fry

Smaller bite-sized fish pieces marinated with traditional Bengali spices and shallow fried to golden perfection. Crispy, flavorful, and ideal as a starter or cocktail snack. Perfect for festive platters or light munching.



# Non-Veg Starter



## Gandhoraj fried chicken

Gandhoraj Chicken Fried is a fragrant Bengali-style chicken dish infused with the zest and aroma of Gandhoraj lime. Lightly spiced and perfectly fried, it offers a refreshing citrus twist to classic fried chicken!



## Fish Orly

Fish Orly is a classic continental dish made with fish fillets dipped in a light, airy batter and deep-fried until golden and crisp. Soft inside and crunchy outside, it's a perfect appetizer served with tartar sauce or fries!



## Dry Chilli Chicken

Dry Chilli Chicken is a classic Indo-Chinese favorite made with crispy fried chicken tossed in spicy chilli sauce, garlic, and peppers. It's bold, tangy, and perfectly dry – an all-time crowd-pleaser!



## Fish Ajwaini tikka

Fish Ajwaini Tikka is a flavorful North Indian delicacy made with tender fish chunks marinated in yogurt, spices, and aromatic carom seeds (ajwain). Grilled to perfection, it offers a smoky, tangy taste with a hint of earthy spice!



## Dry Chilli Fish

Crisp on the outside, soft on the inside – these golden-brown original bhetkifish fillets are coated in seasoned breadcrumbs and fried to perfection.



## Fish pepper salt

Fish Pepper Salt is a spicy Indo-Chinese appetizer featuring crispy fried fish tossed with crushed black pepper, salt, garlic, and bell peppers. Light, aromatic, and perfectly seasoned – it's a delightful blend of crunch and spice!



# Non-Veg Starter



## Golden Fried Prawn

Succulent prawns coated in a light, crispy golden batter, deep-fried to perfection. Served with tangy chili garlic sauce or tartar dip – a crunchy delight in every bite.



## Tandoori Prawn

Juicy, marinated prawns infused with aromatic Indian spices, roasted to perfection in a traditional clay tandoor. Smoky, flavorful, and served hot with mint chutney and lemon wedges – a true crowd favorite for any celebration.



## Crispy Prawn

Tender prawns marinated in flavorful spices, coated with a crunchy batter, and deep-fried till golden and crisp. A perfect starter that's crunchy on the outside and juicy inside.



# — Veg Maincourse ( any 3 / paneer + 2 veg ) —



## Kashmiri aloo dum

Tender boneless chicken pieces marinated in a rich blend of cream, cashew paste, yogurt, and mild spices. Grilled to perfection, these silky-smooth kebabs are known for their melt-in-the-mouth texture and subtle Mughlai flavor.



## Dum aloo

Succulent chicken chunks marinated in a refreshing blend of fresh mint, coriander, green chilies, and creamy yogurt. Grilled to juicy perfection, these kebabs are bursting with herbaceous flavors and vibrant green goodness.



## Stuffed aloo dum

Juicy cubes of marinated chicken skewered with crunchy bell peppers, onions, and tomatoes, then grilled to smoky perfection. Bursting with bold flavors and a hint of spice, this Indo-continental dish is a colorful and delicious treat.



## Paneer butter masala

A crowd-favorite Indo-Chinese appetizer! Frenched chicken wings marinated in spicy sauces, deep-fried till crispy outside and juicy inside.



## Paneer Lababdar

Crisp on the outside, soft on the inside – these golden-brown original bhetkifish fillets are coated in seasoned breadcrumbs and fried to perfection.



## Kadhai Paneer

A classic North Indian delight made with soft paneer cubes cooked in a rich tomato-onion gravy, tossed with bell peppers and aromatic spices. Bursting with flavor and best enjoyed with naan or paratha.

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### Veg Kolhapuri

A spicy and flavorful Maharashtrian dish made with mixed vegetables cooked in a rich, aromatic Kolhapuri masala. Perfect for those who love bold, authentic Indian flavors with a touch of heat.



### Veg JhalFREZI

A colorful medley of fresh vegetables stir-fried with onions, capsicum, and tomatoes in a tangy, mildly spicy masala. This Indo-Chinese inspired dish is packed with crunch, flavor, and a touch of heat — perfect with naan or fried rice.



### Veg Navaratan korma

A royal Mughlai curry made with a medley of nine vibrant vegetables and fruits, simmered in a mildly sweet and creamy cashew-coconut gravy.



### Mushroom Masala

An explosive mix of spicy marinated veggies tossed on a hot tawa with onions, bell peppers, and house-blend masalas.



### Mix Veg

A wholesome combination of fresh seasonal vegetables cooked together in a mildly spiced, flavorful gravy. Light, healthy, and delicious — a perfect addition to any vegetarian menu.



### Malai kofta

Soft, creamy koftas made from paneer and potatoes, stuffed with dry fruits, and gently simmered in a luxurious cashew-cream gravy.



### Kumbh hara dhaniya paneer

A rich and aromatic combination of paneer (cottage cheese) and kumbh (mushrooms) cooked in a fresh green coriander-based gravy.



### Shabnam Paneer

A comforting North Indian delicacy made with sweet corn kernels simmered in a creamy spinach (palak) gravy, mildly spiced and rich in flavor.



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# Live Counters (Any 1)



## Cheese corn momo

Green Salad is a fresh and healthy mix of crisp lettuce, cucumbers, tomatoes, onions, and seasonal greens. Lightly seasoned with salt, pepper, and a dash of lemon juice for a refreshing bite.



## Cheese Chicken momo

Sirka Onion is a classic Indian condiment made with crisp onion rings soaked in tangy vinegar and mild spices. It adds a zesty, refreshing crunch that perfectly complements any meal.



## Pasta in white sauce

Pasta Salad is a vibrant mix of cooked pasta, fresh vegetables, and herbs tossed in a light, tangy dressing. It's a refreshing, flavorful dish served chilled—perfect as a side or a light meal on its own.



## Pasta in white sauce

Sirka Onion is a classic Indian condiment made with crisp onion rings soaked in tangy vinegar and mild spices. It adds a zesty, refreshing crunch that perfectly complements any meal.



## Veg/chicken hakka noodles with chilli paneer / chicken

A refreshing mix of shredded malabar porotta, tossed with crunchy onions, tomatoes, cucumbers, green chilies, and a dash of lemon and chaat masala



## Mangolian rice with veggies in choice of sauce

Russian Salad is a creamy blend of diced potatoes, carrots, peas, and crunchy pickles coated in rich mayonnaise. Garnished with boiled egg and fresh herbs, it offers a cool, satisfying bite. A timeless classic that pairs perfectly with both light and hearty dishes.



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# Maincourse non-veg (chicken any 1)



## Chicken Kasha

A rich and spicy Bengali-style dry chicken curry, slow-cooked with aromatic spices, onions, garlic, and mustard oil until the masala clings perfectly to each tender piece.



## Chicken do pyaza

A flavorful North Indian curry made with tender chicken pieces cooked in a rich onion-tomato gravy, enhanced with aromatic spices and a double dose of onions — both sautéed and caramelized. A perfect blend of spice and sweetness in every bite.



## Chicken Rezala

A royal Bengali-Mughlai delicacy made with succulent chicken simmered in a silky white gravy of yogurt, cashew paste, poppy seeds, and subtle whole spices.



## Dhania Chicken

Succulent chicken cooked in a vibrant green gravy made with fresh coriander leaves, green chilies, and mild spices.



## kadhai chicken

A North Indian specialty made with juicy chicken pieces stir-cooked in a traditional kadhai (wok) with capsicum, onions, tomatoes, and a special blend of freshly ground spices.



## Chicken korma

A regal Mughlai delicacy featuring tender chicken pieces slow-cooked in a luxurious gravy of yogurt, cashew paste, and aromatic spices.



## Chicken Chap

A rich and flavorful Mughlai delicacy where tender chicken pieces are slow-cooked in a thick, aromatic gravy made with yogurt, cashew, and a blend of royal spices.



## Chicken Biryani

Fragrant basmati rice layered with succulent, marinated chicken, slow-cooked to perfection with saffron, fried onions, and aromatic Indian spices. Each spoonful bursts with rich Mughlai flavor — a royal dish that defines every celebration.





# Maincourse non-veg (Fish any 1)



## Diamond fish fry

Tender bite-sized fish pieces marinated with traditional Bengali spices and shallow fried to golden perfection. Crispy, flavorful, and ideal as a starter or cocktail snack. Perfect for festive platters or light munching.



## Fish Amritsari

A popular Punjabi delicacy featuring tender fish fillets marinated in a spiced gram flour batter, deep-fried until crispy and golden.



## Fish Batterfry

A delicate Bengali delicacy where fresh Pabda fish is gently cooked in a pungent mustard (sorshe) and green chili paste, with a drizzle of mustard oil for that authentic zing.



## Sorshe Pabda

Fresh fish fillets marinated in light spices, dipped in a smooth batter, and deep-fried till golden and crispy. Soft inside, crunchy outside — this classic starter is a crowd-pleaser at every event.



## Doi katta

A classic Bengali delicacy made with juicy pieces of Katta fish slow-cooked in a mildly spiced yogurt-based gravy. Tempered with mustard oil, green chilies, and aromatic whole spices, this dish balances richness with subtle tang.



## Bhetki Paturi

A signature Bengali delicacy featuring fresh Bhetki fillet marinated in a mustard-coconut paste, wrapped in banana leaf, and gently steamed or pan-seared.



## Katla Kalia

A traditional Bengali fish curry made with thick Katta fish steaks cooked in a rich, spicy onion-tomato gravy, flavored with whole garam masalas and mustard oil.



## Tawa Fish

— Fresh fish fillets marinated in tangy Indian spices, shallow-fried on a hot tawa to lock in flavor and juiciness.



# Maincourse non-veg ( Mutton any 1 )



## Mutton Kasha

A rich and spicy dry-style curry made with succulent mutton pieces slow-cooked in a robust blend of onions, garlic, ginger, and traditional Indian spices.



## Mutton Kashmiri Gosht

- A royal delicacy from the valleys of Kashmir, made with tender pieces of mutton slow-cooked in a rich yogurt and saffron-based gravy.



## Mutton Rezala

- A royal Mughlai delicacy known for its rich, aromatic white gravy made from yogurt, cashew, and subtle spices.



## Mutton bhuna masala

A rich, slow-cooked delicacy where tender mutton pieces are sautéed with onions, tomatoes, and bold Indian spices until the gravy turns thick, flavorful.



## Mutton Biryani

A royal Mughlai delicacy made with fragrant basmati rice layered with juicy, marinated mutton pieces, slow-cooked to perfection with saffron, fried onions, and aromatic spices. Each bite offers rich flavor, tender meat, and the signature Kolkata-style aroma that makes it truly unforgettable.



## Mutton rogan josh

A delicate and flavorful Bengali-Mughlai dish featuring tender mutton pieces cooked in a mildly spiced, creamy white gravy made with yogurt, cashew, poppy seeds, and fragrant whole spices.



## Mutton korma

A Mughlai-inspired Bengali delicacy featuring tender mutton pieces slow-cooked in a luscious, mildly spiced white gravy made from yogurt, cashew paste, poppy seeds, and aromatic whole spices.



## mutton pasanda / mutton banghost

A luxurious Mughlai delicacy where tender mutton slices are marinated in yogurt, cream, and a blend of aromatic spices, then slow-cooked in a rich, velvety gravy.



## Mutton do payaza

A flavorful North Indian classic cooked with double the onions for a perfect balance of sweetness and spice.





# Rice (Any 2)



## Steam Basmati Rice

Steam Rice – Fragrant, fluffy long-grain rice steamed to perfection for a light and delicate texture. A versatile and wholesome accompaniment that pairs beautifully with curries, dals, and stir-fries.



## Veg pulao

Aromatic basmati rice cooked with garden-fresh vegetables, whole spices, and herbs for a light, flavorful dish. A perfect accompaniment or standalone meal that's both wholesome and satisfying.



## Jeera Rice

Long-grain basmati rice tempered with aromatic cumin seeds, cooked to fluffy perfection for a subtly nutty flavor. A simple yet classic accompaniment that elevates any curry or dal.



## Zafrani Pulao

A royal Hyderabadi delicacy made with fragrant basmati rice infused with the richness of saffron (zafran), ghee, dry fruits, and subtle spices.



## Basanti Pulao

Fragrant basmati rice cooked with saffron and mild spices, lending a beautiful golden hue and subtle sweetness. This traditional Bengali festive rice pairs wonderfully with rich curries and celebratory meals.



## Peas Pulao

Fragrant basmati rice simmered with tender green peas and mild spices for a light, comforting flavor. This classic dish pairs beautifully with rich curries or can be enjoyed on its own.



## Khuska Pulao

A simple yet aromatic South Indian rice dish cooked in rich ghee, flavored with mild spices, and garnished with fried onions.



## Khuska Pulao

A fragrant and colorful rice delicacy from the valleys of Kashmir, cooked with saffron, dry fruits, nuts, and a hint of aromatic spices.



## Navaratna Pulao

A vibrant and royal rice preparation made with fragrant basmati rice, mixed vegetables, dry fruits, and a touch of saffron.



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# Dal ( Any 1 )



## Dal Makhani

Dal Makhani is a rich and creamy North Indian lentil dish made with whole black lentils, kidney beans, butter, and fresh cream. Slow-cooked to perfection with aromatic spices, it's a hearty and indulgent delight best enjoyed with naan or rice.



## Yellow dal fry

— A comforting North Indian classic made with a blend of toor and moong dal, tempered with ghee, cumin, garlic, and aromatic spices. This golden, flavorful lentil dish brings warmth and homely taste to every plate — a perfect balance of simplicity and richness.



## Veg dal

A wholesome and flavorful lentil curry cooked with yellow dal, fresh vegetables, and a mild blend of Indian spices. This hearty dish combines the comfort of dal with the goodness of mixed veggies, making it a perfect choice for both everyday meals and grand occasions.



## Cholar dal narkel diya

Cholar Dal Narkel Diya is a traditional Bengali dish made with Bengal gram (chana dal) cooked with grated coconut, ginger, and mild spices. Slightly sweet and rich in flavor, it's often tempered with ghee, bay leaves, and whole spices. A festive favorite, typically served with luchi or steamed rice.



## Panchmela dal

Panchmel Dal (or Panchratna Dal) is a traditional Rajasthani dish made by combining five different lentils—each bringing its own texture and flavor. Cooked with aromatic spices and tempered with ghee, it's a hearty, protein-rich dal with a rustic charm. A perfect companion to roti, rice, or bhajra dishes.



## Dal amritsari

Dal Amritsari is a flavorful Punjabi lentil dish made with whole black gram (urad dal) slow-cooked with ginger, garlic, and traditional spices. Rich in taste yet lighter than dal makhani, it's finished with a ghee tadka for a smoky, comforting flavor. Best enjoyed with naan or jeera rice.



## Assorted indian bread ( Any 3 )



### Butter Naan

Butter Naan — Soft, fluffy, oven-baked flatbread brushed generously with melted butter for a rich, indulgent flavor. Perfect to pair with any curry or tandoori dish.



### Masala kulcha

Masala Kulcha — Soft, leavened flatbread stuffed with a spiced potato and herb filling, baked to perfection in the tandoor. Bursting with bold flavors and a deliciously crisp exterior, it pairs wonderfully with rich gravies and curries.



### Peas Kachori

Peas Kachori — Crisp, deep-fried pastry stuffed with a spiced green pea filling, bursting with earthy flavors and subtle heat. Perfectly golden and flaky, it makes a delightful snack or a tasty accompaniment to your favorite curry.



### Puran Puli

It's a soft, sweet flatbread made by stuffing a mixture of chana dal (split Bengal gram) and jaggery inside a wheat or maida dough, then rolling and roasting it on a tawa with ghee.



### Tandoori roti

Tandoori Roti — Traditional whole wheat flatbread cooked in a clay tandoor for a rustic, smoky flavor and a crisp yet soft texture. A wholesome, hearty choice to complement any North Indian curry or grill.



### Lachha paratha

Lachha Paratha — Multi-layered whole wheat flatbread, skillfully hand-rolled to create crisp, flaky layers. Cooked on a hot griddle with a touch of ghee, it offers a perfect balance of softness and crunch, ideal for any North Indian meal.



### Phulka

Soft, puffed whole wheat flatbread cooked directly on an open flame for a light, airy texture. A healthy and traditional Indian bread, perfect to enjoy with any sabzi or dal.



### Missi Roti

It's a spiced flatbread made with a combination of whole wheat flour (atta) and gram flour (besan), flavored with herbs and spices. It's popular in Punjabi and Rajasthani cuisine, known for its earthy aroma and protein-rich texture.





## — Dessert ( Any 5 ) —



### Live jalebi with rabri

A heavenly dessert combo where crispy, golden jalebis are drenched in sugar syrup and served with thick, creamy rabri (sweetened condensed milk).



### Pastry

Pastry is a sweet, soft, and creamy baked dessert made from layers of flour, butter, sugar, and eggs (optional) — often filled or topped with cream, chocolate, or fruits.



### Rasmalai

Soft, spongy cottage cheese patties soaked in rich, saffron-infused milk, delicately flavored with cardamom and garnished with nuts. A luxurious and refreshing Bengali dessert that melts in your mouth.



### Baked Rosogolla

A delightful twist on the classic rosogolla, these soft cottage cheese balls are soaked in syrup and then baked with a creamy, caramelized topping. Warm, luscious, and indulgent, it's a modern Bengali dessert favorite.



### Makha Sandesh

Freshly prepared chenna (cottage cheese) delicately mixed with sugar and aromatic cardamom for a soft, melt-in-the-mouth texture. This classic Bengali sweet is known for its light, creamy, and mildly sweet flavor.



### Malai kalakand

Freshly crumbled paneer slow-cooked with condensed milk and a hint of cardamom, resulting in a moist, grainy, melt-in-the-mouth texture. This traditional sweet offers rich, milky flavor with a rustic homemade charm.





## — Dessert ( Any 5 ) —



### Live jalebi with rabri

A heavenly dessert combo where crispy, golden jalebis are drenched in sugar syrup and served with thick, creamy rabri (sweetened condensed milk).



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# Dessert



## Moong dal ka halwa

A luxurious North Indian dessert made from split yellow moong dal, slowly cooked in ghee, milk, and sugar, and flavored with cardamom and saffron.



## Gajar Ka Halwa

Also known as Carrot Halwa, this classic North Indian sweet is made by slow-cooking grated carrots in milk, sugar, and ghee, flavored with cardamom and nuts. It's especially popular in winter — warm, aromatic, and full of love.



## Brownie with vanilla ice cream

A decadent dessert featuring a warm, fudgy chocolate brownie served with a scoop of cold, creamy vanilla ice cream — often topped with chocolate sauce, nuts, or caramel drizzle.



## Kulfi

Kulfi is a frozen Indian dessert made by slowly reducing milk until it thickens and caramelizes, then flavored with cardamom, saffron, or nuts.





# Condiments



## Mix Pickle

Mix Pickle (or Mixed Achaar) is a traditional Indian condiment made by blending a variety of seasonal vegetables and fruits — like mango, lime, carrot, chili, and cauliflower — preserved in a mix of mustard oil, salt, and aromatic spices.



## Papad

Papad (or Papadam) is a thin, crispy Indian wafer made from lentil flour and seasoned with spices. It's either roasted, fried, or microwaved — enjoyed as a side dish, snack, or starter with Indian meals.



## Sweet chutney

Sweet Tomato Chutney (also known as Tomatarer Chutney in Bengali cuisine) is a flavorful Indian condiment made by slow-cooking ripe tomatoes with sugar or jaggery and aromatic spices.





# Dawat-e-khaas (optional)



## Mutton Galouti kebab

A legendary dish from the royal kitchens of Lucknow, Mutton Galouti Kebab is known for its melt-in-the-mouth texture and rich aroma of spices. Finely minced mutton is marinated with raw papaya, slow-cooked with a blend of aromatic Awadhi spices, and shallow-fried in ghee till golden brown.



## Pyare Kebab

Pyare Kebab is a traditional Lucknowi delicacy celebrated for its subtle spices, juicy texture, and irresistible aroma. Made from finely minced meat blended with a secret mix of royal Awadhi spices, the kebabs are slow-cooked on a tawa till they turn golden brown and melt effortlessly in the mouth.



## Mutton burra kebab

Mutton Burra Kebab is a timeless Mughlai delicacy, famous for its smoky aroma and tender, juicy meat. Made from marinated mutton chops, the meat is infused with bold spices, yogurt, and mustard oil, then roasted over charcoal or tandoor until perfectly charred on the outside and succulent inside.



## Shami kebab

A beloved gem from the royal Mughlai and Awadhi cuisines, Shami Kebab is a soft and flavorful kebab made from minced mutton (or lamb) blended with chana dal, aromatic whole spices, and fresh herbs. The mixture is slow-cooked, ground to perfection, and pan-fried in ghee to create crisp edges with a melt-in-the-mouth center.



## Ulta Tawa kebab

A signature bread from the royal kitchens of Lucknow, Ulta Tawa Paratha is a soft, multi-layered paratha cooked in a unique "upside-down" style. Made with refined flour and ghee, it's first half-cooked on the tawa and then finished on the inverted side of the pan — giving it a light, flaky texture and golden layers.



## Awadhi seekh kebab

A crown jewel of Lucknow's royal cuisine, Awadhi Seekh Kebab is made from finely minced mutton marinated in a delicate blend of aromatic spices, saffron, and ghee. The mixture is hand-rolled onto skewers and slow-roasted over charcoal to achieve that perfect smoky aroma and melt-in-mouth texture.



## Dawat-e-khaas (optional)



### Khameeri Roti

A staple from the royal Mughlai kitchens, Khamiri Roti is a soft, leavened bread made with fermented dough. The word "Khamiri" comes from "Khamir", meaning yeast — which gives the roti its signature fluffy texture and light sour flavor.



### Lucknowi Mutton Biryani

A masterpiece from the royal kitchens of Awadh, Lucknowi Mutton Biryani is celebrated for its delicate aroma, refined flavors, and regal presentation.



### Mutton Haleem

A hearty, slow-cooked delicacy from the royal kitchens of Hyderabad, Mutton Haleem is a wholesome blend of finely pounded mutton, broken wheat, lentils, and aromatic spices — simmered together for hours to achieve a smooth, velvety texture.



### Hyderabad chicken/ mutton dum biriyani

A crown jewel of Indian cuisine, Hyderabad Dum Biryani is a rich, aromatic blend of long-grain basmati rice layered with marinated chicken or tender mutton, infused with saffron, fried onions, and fragrant whole spices. Cooked in the traditional "dum" style — sealed and slow-steamed — the flavors of meat, rice, and spices harmonize beautifully to create a dish that's royal, aromatic, and irresistibly flavorful.



### Mutton Nihari

A legendary dish from the Mughal and Awadhi kitchens, Mutton Nihari is a slow-cooked stew of tender mutton shanks simmered overnight with aromatic spices, ghee, and wheat flour for a thick, velvety gravy. Traditionally enjoyed as a hearty breakfast by Nawabs, this dish is a symbol of royal comfort and flavor.



### Live rumali roti

Live Roomali Roti is not just food — it's a performance! Made from a soft, elastic dough, the roti is expertly spun and tossed in the air before being cooked on an inverted hot tawa. This paper-thin, feather-soft bread is folded like a handkerchief ("rumal") and served fresh, straight from the live counter.



## Paan Counter

*A vibrant selection of traditional betel leaf preparations, offering a variety of sweet, meetha, and flavored paans. Perfect for a refreshing after-meal indulgence that captures the essence of Indian hospitality.*

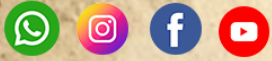


## Packaged Drinking water (200ML)

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