

Breakfast

- Idli Sambar
- Vada Sambar
- Poori with Aloo Subzi
- Kachori and Tamatar Aloo
- Chana Bhatura
- Aloo Tikki Choley
- Ragda Pattice
- Pao Bhaji
- Upmaa
- Uttapam
- Allo Parantha
- Gobhi Parantha
- Vada Pao
- Poha
- Masala Egg Bhurjee
- Bagels
- Croissants
- Fresh Fruit
- Oats
- Bacon and Egg Naan Roll

Snacks

- Potato and Peas Samosa
- Potato Kulcha
- Madras BBQ Mushroom
- Mushroom and Cheese Kulcha
- Mixed Vegetable Pakora
- Stuffed Chili Bhajia
- Paneer Pakoras
- Sabz Kebab V
- Aloo Bonda V
- Spring Rolls
- Bread Pakoda
- Chilli Cheese Toast
- Corn and Bhel Salad
- Sweet Potato and Avocado Chaat
- Brussels Sprouts Thoran
- Naan Pizzas with Assorted Toppings
- Chicken 65
- Chicken Keema Samosa
- Chicken Tikka Kulcha
- Lamb Keema Samosa (Available in Different sizes)

Live Stations / Stationary Counters

DOSA

- Masala Potatoes
- Paneer Bhurjee
- Chicken Keema

KATHI ROLL

- Paneer
- Chicken
- Lamb

MEDITERRANEAN

- Falafel with Hummus
- Falafel Pockets
- Pita Bread with Baba Ghanoush
- Pita Bread Muhammara

CHAAT COUNTER

- Bhel Poori
- Dahi Papadi
- Pani Poori
- Dahi Bhalla

add ons avocado and fresh fruit

PAO SANDWICHES

- Pao Bhaji
- Vada Pao
- Bombay Chutney Sandwich
- Keema Pao

MEXICAN

- Nachos with Pico De Gallo & Avocado Salsa Dahi Papadi
- Soft Beans Tacos
- Soft Paneer Tacos
- Soft Ground Chicken Tacos

INDO CHINESE

- Cauliflower 65
- Cauliflower Manchurian
- Spring Rolls
- Vegetable Fried Rice
- Vegetable Hakka Noodles
- Edamame Dumplings
- Lotus Root Chili Fry (Seasonal)
- Chicken 65
- Chicken Manchurian
- Chicken Szechuan
- Chicken and Lemongrass Dumplings

Starters

- Panner Tikka with Peppers and Pineapple
- Pistachio Paneer Tikka
- Achari Paneer
- Green Pea Samosa
- Stuffed Chili Bhajia
- Chili Mogo Veg
- Saffron Chicken Kebab
- Chicken Seekh Kebab
- Chicken Satay with Peanut Chutney
- Sigri Chicken Wings
- Minced Chicken Lettuce Parcels with Coconut and Lime Dressing
- Chicken Chapli Kebab
- Chicken Tikka
- Chicken Malai Kebab
- Aachari Chicken Tikka
- Pudina Mirch Chicken Tikka
- Goan Crab Cakes
- BBQ Spare Ribs
- Lamb Galouti Kebab
- Lamb Barra Kebab
- Pomegranate Lamb Chops
- Mint Boti Kebab
- Tandoori Shrimp Hariyali
- Fish Amritsari
- Shrimp Balchao
- Mango and Mint Shrimp
- Fish Tikka
- Coconut Lime Mussels (hot or chilled)

Vegetarian Entrées

- Chana Masala
- Dal Makhni
- Tadka Dal
- Dal Panchmel
- Dal with Baby Spinach
- Gujarati Dal
- Sarson Ka Saag
- Palak Paneer
- Methi Malai Paneer
- Saag Aur Gobhi Ki Bhurjee
- Saag Aur Brussels Sprouts Bhurjee
- Kadahi Paneer
- Mattar Paneer
- Paneer Makhni
- Shahi Paneer
- Bagare Baingan
- Baingan Ka Bharta
- Bhareli Vangi
- Aloo Baingan
- Besanwali Bhindi
- Bhindi Masala
- Karari Bhindi
- Okra Pachadi
- Dum Ki Arbi
- Vegetable Jalfrezie
- Jackfruit Masala
- Punjabi Kadhi
- Tawa Vegetables
- Gujarati Kadhi
- Corn Methi Malai
- Vegetable Thoran
- Malai Kofta
- Paneer and Beetroot Kofta
- Raspberry and Paneer Kofta
- Spinach and Paneer Kofta
- Brussels Sprouts Bhurjee
- Shishito Peppers and Mushroom Korma
- Navratna Korma
- Aloo Chokha
- Aloo Matar
- Aloo Posto
- Bataka Nu Rassawalu Shaak
- Ambat Batata (sour and spicy)
- Methi Aloo
- Kashmiri Dum Aloo
- Chettinad Potato Fry
- Alu Gobhi
- Gobhi Matar
- Sai Bhaji
- Green Beans Poriyal
- Aviyal
- Lotus Root Yakhni
- Mushroom Shagoti
- Papari Nu Shak
- Olan (Pumpkin)
- Undhiyu
- Tindora and Peppers
- Tuvār Ringan
- Kashmiri Khattey Baingan

Chicken Entrées

- Madras Chicken
- Chicken Kadhai
- Khatta Murg
- Hydrabadi Chicken Korma
- Butter Chicken Makhni (on Bones)
- Chicken Tikka Masala
- Hare Masale ka Chicken
- Thai Chicken Curry (Green or Red)
- Chicken Mussalam
- Chicken Biryani (on Bones)
- Chicken Xacuti
- Chicken Chettinad
- Tamil Fried Chicken
- Kandhari Kofta
- Kashmiri Mach

Lamb/Mutton Entrées

- Spicy Andhra Curry
- Bengali Lamb with Potatoes
- Kashmiri Roganjosh
- Lamb Kofta Korma
- Lamb Kheema Hara Dhaniya
- Khade Masale Ka Lamb
- Lamb Kofta Yakhni
- Achari Gosht
- Dal Gosht
- Kolhapuri Dry Spicy Gosht
- Saag Wala
- Laal Maas
- Nalli Nihari

Goat/ Mutton are terms that are interchangeable ,the price changes based on market conditions

Seafood Entrées

- Tandoori Shrimp Masala
- Shrimp Moilee
- Garlic Shrimp Curry
- Malai Shrimp Curry
- Bengali Fish Curry (Choice of Tilapia or Cod)
- Methi Shrimp
- Goan Fish Curry
- Malabar Shrimp Curry
- Hot & Sour Salmon Curry

Tandoor/Grill

- Tandoori Chicken
- Chicken Tikka
- Chicken Malai Kebab
- Chicken Shashlik
- Methi Chicken Tikka
- Adraki Chaamp
- Lamb Barra Kebab
- Lamb Elaichi Pasanda
- Tandoori Shrimp Cafreal
- Tandoori Shrimp
- Tandoori Salmon
- Tamarind Salmon
- Tandoori SwordFish

Rice Options

- Rice Pulao
- Lemon Rice
- Tamarind Rice
- Mattar Pulao
- Coconut Rice
- Tomato Rice
- Yogurt Rice
- Coconut Rice
- Veg Pulao

Accompaniments

- Raita
- Papad
- Pickles
- Chutneys
- Sirke Wale Pyaz

Breads

- Assorted Naan
- Parathas
- Rotis
- Thepla
- Puran Poli
- Makki Ki Roti

Desserts

- Kheer
- Phirni (with or without Seasonal Fruits)
- Date and Coconut Pudding
- Kulfi (Pistachio, Saffron, Mango, Berry, Malsala Chai, Chocolate, Crumbled Parle G)
- Rasmalai
- Paan Rasmalai
- Rabdi
- Angoori Jamun with Rabdi
- Moong Dal Halwa
- Sooji Ka Halwa
- Dudhi Halwa
- Gajar Halwa
- Mango Cheesecake
- Shrikhand (with or without Seasonal Fruits)
- Payasam
- Jalebi
- Rasgulla

Beverages

- Masala Chai
- Coconut Lychee Punch
- Nimboo Pani
- Mint or Basil Lemonade
- Kairi Panna
- Lassis
- Masala Chaas