



PAPRIKA KITCHEN

PREMIUM CATERING SERVICES

Non -Vegetarian Menu

Swills

Summer Lemonade

(Green Apple Syrup With Cucumber Sparkle)

Imponderable

(Virgin Mango Mojitos)

Freshness

(Welcome Your guest With Lavender)

Apple Cider

(Lovely Concoction With Apple, Grenadine, Lime And Cordial With Ginger)

Blue Angel

(Concoction Of Blue Curacao And Lemonade)

Smoothies

Daily Planet

(Rich Smoothies With Orange Juice, Soya Milk, Yoghurt, Oats, Banana)

Ab-Soy-Lutely-Almonds

(Silk Soy, Almond, Honey And Banana)

Berry Berry

(Strawberries, Raspberries, Blueberries in Cranberry Juice)

The Original

(Strawberry, Banana And Orange Juice)

Pineapple crunch

(Pineapple and Coconut Crunch With Basil and Sweet Lime)

Quenchers

Aerated Drinks

(Coke, Diet Coke, Limca)

Mineral water bottles 200 MI

Bites

Sun-dried tomatoes, Baby mozzarella in skewers
Cheese Crackers

Wasabi Coated Nuts
Caramelised Almonds
Cheese paprika Crust

Frills

Chilli Glaze
Tomatoes Sauce
Mustard dip
Thousand Islands
Mint sauce

Cheese Platter

Imported Cheese Arranged, Accompanied By
Crackers and Marble Grapes

Live Dim Sum Station

Baskets Of Freshly Steamed Dim Sums

Chicken, Ginger Celery
Minced Lamb
Chive & Mushroom

Sui Mai

Sweet Corn & Chilli
Teriyaki Sesame Mushrooms
Chicken

Crystal Dumplings

Crystal Prawn

STARTERS

North Indian

Non Vegetarian

Tandoori Jheenga

(Tiger Prawn Marinated With Lemon Juice, Chilli, Yoghurt And Garam Masala)

Methi Machchi Tikka

(Cubes Of Sole Fish Marinated With Methi And Baked In Tandoor)

Amritsari Murg Tikka

(Succulent Marsels Of Chicken Marinated With Hung Curd And Indian Spices, Perfectly Cooked In Clay Oven)

Butter Chicken Fondue

(Yummilious Overnight Marinated Chicken, Cooked On Coal & Served with Thick Tomato Gravy)

Nizami Pudiney Ki Seekh

(Skewered Lamb Mince, Flavoured With Mint Cooked In The Indian Clay Oven)

Shammi Shikampur

(Tawa Grilled Lamb Patties, Stuffed With Mint And Yoghurt)

Champ Ka Barrah Kebab

(Lamb Chops Marinated With Yoghurt And Spices, Baked In Tandoor)

Vegetarian

Sarso Mousse and Makki Biscoti

(Sarso Saag is cooked to perfection, Served in Shot Glasses with Cubes of makki Roti)

Bharwan Tandoori Broccoli

(Tandoori Baked Broccoli Stuffed With Corn And Cheese And Fresh Pomegranate)

Paneer Tikka Sunheri

(Tandoor Baked Cottage Cheese Marinated With Spiced Yoghurt And Saffron)

Adrak Mattar Seekh

(Green Peas Flavoured With Ginger-Skewered And Glazed In Tandoor)

Aloo tikki with Wasabi

(Crispy Aloo patty Served with Wasabi Sauce)

Golgappe with Fanta fizz

(Our twist Traditional Golgappe)

Italian Chaat

(Assortment of english vegetables and dry fruits with indian spices)

ORIENTAL

Non- Vegetarian

Batter Fried Prawns

(Golden Fried Prawns Served With Sichuan Sauce)

Thai Herb Fish

(Wok Fried Fish in Thai Herb Sauce)

Chicken Satay

(Chicken Tenders Marinated With Coconut, Curry Powder And Spices Served With Peanut Sauce)

Chilli Chicken

(Dices Of Chicken Tossed With Red Chilli, Ginger Capsicum And Onion Sauce)

Vegetarian

Kung Pao Cottage Cheese Putian

(Dices Of Cottage Cheese Tossed In Coconut & Chinese Basil Sauce)

Thai Spring Rolls

(Imported Sheet Stuffed With Glass Noodles & Vegetables-Deep Fried)

Spicy Corn Cakes

(Corn Cakes Made With Fresh American Corn And Blended With Thai Chillies And Sauces)

Crispy Baby Corn With Five Spice Salt Pepper

(Golden Fried Corn Tossed In Plum & Chilli Garlic Sauce)

Continental

Non-Vegetarian

Grilled Fish Fingers

(Marinated Fillet Of Basil Served With Tartar Sauce)

Spicy Chicken Winglets

(Deep Fried Chicken Wings Tossed With Chopped Onion, Garlic, Ginger)

Chicken & Mushroom Pie

(The Comforting British Chicken - Mushroom Pie Served With Cream And Cheese Sauce)

Vegetarian

Assorted Bruschetta

(Our Very Special Italian Appetiser - Bread Slices Drizzled With Olive Oil And Assorted Vegetables)

Mushrooms Stuffed With Ricotta And Spinach

(Spinach & Ricotta Stuffed Portobellos)

Cheese Tarts

(Mini Tarts Stuffed With Vegetables & Baked With Cheese)

Salad Station

Vegetarian / Non-Vegetarian

Raw Papaya Salad

(Papaya,Beans Chilli,And Lime)

Glass Noodle Salad

(Fresh Lettuce,Julienne Carrots, Cucumbers, Sprouts With Scrumptious Dressing Over Glass Noodles)

Russian Salad

(Green Peas,Diced Boiled Potatoes And Carrot Bound In Mayonnaise Sauce)

Greek Salad

(Cubes Of Vegetables And Three-peppers With Green , Black Olives And Feta Cheese)

Fattoush

(Fried Pieces Of Peta Bread Combined With Mixed Greens)

Pasta Salad

(Penne & Cottage Cheese In Thousand Island Dressing)

German Potatoes Salad

(Potatoes , Peppers With Onions, Sugar And Vinegar)

Aloo Ki Chaat

(Cubes Of Potatoes Tossed With Tangy Lemon And Tamarind Dressing)

Salad In Shot Glasses

(Channa, Sprouts, Kidney Beans)

Assorted Pickles

Raw Mango

Mango

Lime (Sweet , Tangy)

Chicken

Green Chilli

Red Chilli

Mixed

Assorted Papad

Sabudana

Rice

Urad Daal

Kali Mirch

Aloo

Raita/Chutney

Mix Fruit

Pineapple

Boondi

Mint & Coriander

Soups

(CHOOSE ANY 2)

Non Vegetarian

Chicken Tom Yum soup

Cream of Chicken

Chicken Hot N. Sour

Chicken Sweet corn soup

Vegetarian

Cream Of Mushroom Soup

Cream Of Tomato

Tomato Shorba

Leeks & Potato Soup

Cream & Almond Soup

Sweat Corn Soup
Hot N Sour Soup
Veg Wonton Soup

Live Strawberry Chocolate Station
(Seasonal)

Fresh Exotic Strawberries Dipped In Choice Of Chocolate
Swiss Chocolate
Dark Chocolate
Milk Chocolate

Live Pizza Station

Wood Fired Oven Pizza

Toppings

Non-Vegetarian

BBQ Chicken
Pork Pepperoni
Prosciutto – Parma Ham

Vegetarian

Asparagus
Black & Green Olives
Blue Cheese
Capers
Goat Cheese
Italian Basil
Jalapeños
Mushrooms

Onions
Paneer & Feta Cheese
Pineapple
Red and Yellow Bell Peppers
Roasted Garlic
Rucola / Rocket
Sliced Cherry Tomatoes
Sun dried Tomatoes
Sweet Corn

Served with

Tabasco
Oregano, pesto
Freshly Ground Black Pepper, Extra Virgin Olive Oil
Chilli Flakes

Sushi Bar

Ebi Nigeria
Prawn
Sake Maki
Salmon
Tamago Nigri
Egg
Asparagus
Kappa Maki
Pickled Vegetables
Shittake Maki
Mushrooms

Served With

Wasabi, Pickled Ginger, Rice Vinegar,
Soya Sauce & Bamboo Leaf

MAIN COURSE

INDIAN

(CHOOSE ANY 3 CUISINES)

PUNJABI

Non -Vegetarian

Punjabi Tawa (Live)

Magaz Masala Khat-A-Khat
Gurdey Kaleji Aur Keema Masala

Dum Ka Bater

(Mouth Watering Quail Preparation , Staem Cooked In Exotic Gravy Of Cashew Nut And Saffron
Along With Various Spices)

Masala Sikandari Raan

(Whole Leg Of Mutton Cooked In Aa Thick Gravy Of Aromatic Spices Finished On Skillet And Flambeed With Rum)

Chicken Tikka Butter Masala

(Amaretto-Marinated And Tandoor-Grilled Tikka Of Chicken, Simmered In Satin Smooth Tomato Gravy Redolent Of Kasoori Methi)

Murg Mirch Kadai

(Must Order For Lovers Of Spicy Chicken)

Meat Beliram

(A Mutton Delicacy Made With Tons Fresh Coriander Seeds)

Mutton Dum Pukht Briyani (Kullar Wali)

Served With
Tadka Dahi

Vegetarian

Shahi Paneer

(Triangles Of Paneer Served On A Bed Of Paneer , Cooked In Fresh Tomato Puree.)

Paneer Khush Rang

(A Colourful Recepte Of Paneer With Nuts, Capsicum , Tomatoes Topped With Cream)

Makai Methi Paalak

(Baby Corn And Button Mushrooms Stir-Fried In Chili Oil With Fenugreek, Spinach, Cumin And Fennel, Garnished With Toasted Sesame Seeds And Fried Garlic.)

Jaipuri Bhindi

(Crispy Okra Tossed With Amchoor, Ajwin Black Salt And Chili)

Katliyan Aloo

(Sliced Potatoes Lightly Spiced With A Flavour Of Curry Patta And Garlic)

Kalonji Wale Baigan

(Baigan Cooked With Punjabi Masala And Kalongi)

Daal Makhani

(Lentil Delicacy Of Whole Urad, Channa Daal, Tomato Puree And Garlic, Simmered Overnight On The Tandoor, Enriched With Cream And Served With A Dollop Of Home-Churned Butter.)

Amritsari Kulcha(LIVE)

Bharwaan Amritsari Kulcha

Choice of Aloo, Gobhi & Paneer
With

Rassey Missey Cholley

&

Imli ki Chutney

Tarkheywaali Daal(LIVE)

Tempered with your choice of
Garlic

Asafoetida
Red Chilly
Onions
Tomatoes
Cumin
Mustard Seeds
Curry

AWADH

Non-Vegetarian

Shahi Galouti Kebab (Live)

(Melt In Your Mouth Awadhi Kabebs-Our Speciality)

Served With

Ultey Tawa Ka Paratha

Nihari

(Kid Chops, Sautéed In Mustard Oil With Garlic And Simmered Overnight
With Cardamom And Mace In A Light Yoghurt Gravy)

Dum Ka Murg

(Chicken Chunks In A Creamy Tomato Gravy Topped With Coriander)

Vegetarian

Subz Ki Galouti(Live)

(The First Family Of Kebab Pays
bute To The Vegetarians
With This Tender Mahi Tawa-Fried Vegetable Kebab.)

Served With

Ultey Tawny Ka Paratha

Khazaana-E-Lazzat

(Creamy Spinach Kofta, Stuffed With A Delicately Sweet 'N' Tangy Jumble Of Black,
Oyster And Button Mushrooms.)

Korma Baans Singhara

(Dish Of Bamboo And Water Chestnuts Simmered In Thick Coconut
Korma Gravy)

Kathal Do Pyaaza

(Jackfruit, New Potatoes, And Pickled Pearl Onions Stir-Fried In Tamarind Gravy.)

Harrey Masaley Ke Bhunney Aloo

(Potatoes Stir-Fried With A Delightfully Simple Green Masala
Of Coriander, Mint, Green Chillies.)

Subzion Ki Thane

(Combination Of Aromatic Vegetables, Cooked On Dum.)

HYDERABADI

Non - Vegetarian
Dum Gosht Biryani

(The Pluperfect Rice Delicacy Of Choice Cuts Of Kid Cooked With The Finest Basmati.)

Murgh Sufyiana Biryani

(Slow Cooked ,Non Greasy Flavourful Yet Finger Licking Good Murgh Briyani)

Haleem

(Tasty Mix Of Chicken & Lentils)

Vegetarian

Dhingri Pulao

(A Combination Of Assorted Mushrooms—Cooked On Dum.)

Aloo Ka Chutney Pulao

(A Heady Combination Of Potatoes, In A Tangy Mango, Coriander And Mint Chutney, Cooked With Basmati.)

Mirchi Ka Saalan

(Green Chillies, Sauted And Simmered In Tomato, Tamarind, Black Pepper And Jiggery Gravy.)

Tamater Ka Quth

(Tomato And Coconut Milk Gravy Simmered With Tangy Tamarind, Tempered With Red Chilies.)

Burrhani Raita

(Garlic Raita Eaten Traditionally With Biryani.)

KASHMIRI

Non- Vegetarian

Rista

(Tender Meat Balls In Thick Red Gravy - Our Signature Dish)

Rogan Josh

(Lamb Cooked With Varied Spices And Ghee)

Vegetarian

Tamater Chaaman

Batons of paneer, simmered with green chilies in a flavoursome and Full-bodied tomato gravy, garnished with walnuts and raisins.)

Haq Saag

(Haaq spinach, cooked with whole Kashmiri Deghi Mirch and flakes of garlic, in mustard oil.)

Dum Aloo

(potatoes, deep fried in mustard oil and sauced in an aromatic Yoghurt gravy made heady with a fennel and green cardamom duet.)

Raazmaah

(The world's finest red kidney beans from Jammu & Kashmir, are cooked
With yoghurt and black cardamom in a rich and robust delicacy.)

Steamed Rice

COASTAL CUISINE

Rice Idli
Mega Vada
Dahi Vada

Choice of Dosai(LIVE)

Masala and Plain
Butter Masala and Butter Plain
Onion Rava, Masala and Plain
Mysore Masala and Mysore Plain

Choice of Uttapam(LIVE)

Onion
Tomato
Mixed

APPAMS (LIVE)

Gunpowder & Green Chilli Appam
Mysore Masala Appam

Sambhar

Chutney

Mint Coconut Chutney
Onion Garlic Chutney
Coconut Chutney

South Indian Dahi Vada

With
Sweet Yoghurt Wit Boondi & Adhere

Lemon &Curd Rice

Served With
Fresh Mango, Grapes N Crispy Boondi.
Sweet Lime Pickle & Papad

Non-Vegetarian

Nellore Fish Curry

(River Sole Fish In Tangy Curry Spice With Traditinal Andhra Spices)

Chicken Chettinad

(The Authentic South Indian Dish With Tanginess And Tomatoes Sweetness Of Onions And Heat From Chillies)

Lamb Stew

(Overnight Marinated Lamb Cooked In Traditional Sauces And Herbs)

Vegetarian

Pachchakari Stew

(Cauliflower, Carrots, Beans And Potatoes Simmered In Creamy Coconut Sauce)

Enna Kathrikkai

(Crisp Fried Eggplant, Cooked In A Tamarind And Coconut Gravy, Finished With Fenugreek And Curry Leaf)

Malabar Paneer

(Cottage Cheese Cooked With Coconut Milk And Powder)

Vazhuthananga Sambhaar

(The Traditional Toor Daal Delicacy Cooked With Tamarind, Tempered With Asafoetida And Garnished With Curry Leaves)

RAJASTHANI

Non-Vegetarian

Lal Maas

(A Fiery Hot Mutton Dish)

Jungli Murg

(Chicken in Red Gravy Served With Ginger And Coriander)

Vegetarian

Daal Baati Churma

Baati

Chenna Baat

Aloo Muttar Baati

Masala Baati

Churm

Plain Churma – With Badaam Garnish & Saffron

Pineapple Churma

Kaer Sangri

(sangria beans combined with kaer n berry with spices of Rajasthan)

Badami Poori

served with

Aloo Ki Subzi

(Potatoes in rich tomato gravy)

Bharwan Gatte

(chefs twist to traditional gate ki subzi)

Rajasthani Kadhi

(additional crispiness, &wider selection of spices are added to give more flavours to kadhi)

Heeng Zeerey ke Aloo

(a simple yet irresistible potato dish)

Panchmel Daal

(a fusion of five different types of protein rich dals)

Bajrey ki Khichri(live)

(A blend of bajra and dal with gallops of ghee)

Roti/Breads

Ajwain ka Lachcha Parantha

Methi Makhani Naan

Rogani Roti

Methi ki Roti

Mirchi ka Lachcha Parantha

Khasta Roti

Missi Roti

Tandoori Roti

Meerut Tandoor

Paratha

Lachha Paratha

Mirchi rogan ka paratha

Pudina Paratha

Reshmi Paratha

Naan

Kandhari naan

Butter naan

Olive naan

Pesto Naan

Others

Missi Roti

Bakarkhani

Biscuiti Roti

INTERNATIONAL STATIONS

CHINESE

Non Vegetarian

Prawns Xo Sauce

(Fresh Prawns Cooked In Dried Shrimp Sauce)

Fish Black Bean

(Fish Cooked With Fresh Ginger And Onion In Black Bean Sauce)

Kung Lao Chicken
(The Traditional Chinese Chicken Recipe)

Vegetarian

Mogolian Vegetables

Stir Fried Pok Choi, Tofu, Broccoli, Snow Peas N Baby Corn

Vegetable Manchurian In Thick Gravy

Hakka Noodles

Woks (LIVE)

Assorted Vegetables

(Snow Peas, Broccoli, Baby Corn, Zucchini, Chinese Cabbage, Sweet Corn kernels, Assorted Mushrooms, Carrots, Assorted Spinach Leaves Coloured Bell peppers, and Spring Onions)

Served With

Shredded Lamb/shredded Chicken

Sauces

Chilli Garlic Sauce,
Sweet 'n' Sour Sauce,
Hot Szechwan Sauce In Assorted Oils
Chilli Oil & Sesame Seed Oil

With

Assorted Noodles and Rice

Teppanyaki Counter (Live)

2 Counter- 1 Veg/ 2 Non -Veg

(Japanese style cooking on hot iron plate, served pre-plated with a portion of rice and noodles)

CHOICE OF VEGETABLES

Broccoli
Bok Choy
Chinese Cabbage
Corn Kernal
Snow Peas
Bell Peppers
Mushrooms
Spinach
Baby corn
Carrots
French Beans
Bean curd
Asparagus
Bamboo Shoot

Silken Tofu

CHOICE OF NON VEGETARIAN

Prawns
Chicken
Lamb

SAUCES

Black Bean Sauce
Hot Garlic Sauce
Schezwan Sauce
Mustard Sauce
Chilli Garlic
Chilli Bean
Tomato Chilli
Butter Garlic
Soya Garlic
Black Pepper
Xo Sauce
Oyster Chill
Barbecue

THAI

Non Vegetarian

Crispy Fish With Basil Sauce
(Stir Fried Fish In Thai Holy Basil Sauce)

Chicken Red Curry
(Red Curry Paste Cooked In Cocunut Milk With Fish ,Zucchini Red Bell Peppers And Carrot)

Vegetarian

Vegetable Green Curry
(Simple Flavourful Thai Green Recipe Served With seasonal Vegetables)

Yellow Vegetable Curry
(A Spicy Yellow Coloured Thai Gravy Served With Exotic Veggies)

Bok Choy In A Garlic & Vegetarian Oyster Sauce
(The Two Tone Vegetable Is Stir Fried And Cooked Till Perfection In Oyster Sauce)

Noodles & Rice

Phad Thai Noodles
Jasmine Rice

Pickled Ginger
Chichi Powder

ITALIAN

King Prawns With Extra Virgin Olive Oil , Fresh Basil, Garlic And Peri Peri Butter Sauce

Zucchini With Minced Garlic , American Corn Chopped Tomatoes With Mint And Cilantro

Live Pasta

Choice Of Pasta

Gnocchi, Spaghetti, Penne, Fusilli

Choice Of Sauce

Arabiatta, Mushroom Sauce, Basil Pesto

Toppings

Shredded Chicken, Bacon, Olives, Capers,
Pepperoncini, Cheese

Penne Arrabiatta

(Ridged or Smooth Tubular Pasta with Diagonally cut ends tossed in a spicy Italian Tomato Sauce flavoured with herbs and cayenne pepper)

Fettuccine with Cheese Fondue Sauce

(Thin Flat ribbons of Pasta tossed in a truffle and cheese fondue sauce)

BAKES

Non Vegetarian

Lasagne Barolo

Mince of chicken cooked with mushrooms in white wine sauce seasoned with oregano, basil, dill and fennel

Vegetarian

Cannelloni Pomodoro Funghi

Mélange of Shittake, button and oyster mushrooms cooked in garlic flavoured cream sauce

BREADS

Italian breads

Served With

Butter, Garlic Butter, Olive Oil

Salt, Pepper

&

Extra Virgin Olive Oil

DESSERTS

INDIAN

Assorted Kulfi

Aaam Kulfi
Kesar Pista Kulfi
Anar Kulfi
Cream Kulfi

Halwa

Dal Badam Halwa
Pineapple halwa
Sitafal ka halwa
Gajjar Halwa (Seasonal)

Gulaabjaamun

Moti bhog

Kesari Rasmalaai

Kesari nano jalebi with Rabri Malpua Rabri

Shahi Tukda

chenna pies with fruits

KULFA

WESTERN

Goey Brownies In Hot Chocolate

Fresh Kiwi Lemon Tarts

Tiramisu

Raspberry Mousse

Chocolate Turtle

Gelato Ice Cream Station

Assortment of different flavours with hot chocolate & nuts

HOT BEVERAGES

Assorted tea & coffee