



PAPRIKA KITCHEN
PREMIUM CATERING SERVICES
NON-VEGETARIAN COCKTAILS MENU

SWILLS

Summer Lemonade

(Green Apple Syrup With Cucumber Sparkle)

Imponderable

(Virgin Mango Mojitos)

Freshness

(Welcome Your guest With Freshness of 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 Smoothy With Orange Juice, Soya Milk, Yoghurt, Oats, Banana)

Ab-Soy-Lutely-Almonds

(Silk Soy, Almond, Honey And Banana)

Berry Berry

(Strawberries, Rasberries, Blueberries in Cranberry Juice)

The Original

(Strawberry, Banana And Orange Juice)

Pineapple crunch

(Pineapple and Coconut Crunch With Basil and Sweet Lime)

FRESH JUICES

Orange

Pineapple

Mix Juice

Sweet Lime

SHAKES

Strawberry

(Strawberry and Banana Pureed With Pineapple)

Oreo

(Chocolate Sauce, Milk With Cake And Oreo Biscuits)

Chocolate

(Swiss Chocolate Melted In Milk And Ice)

Kiwi

(Strawberry, Banana And Orange Juice With A Kiwi Twist)

QUENCHERS

Aerated Drinks

(Coke, Diet Coke, Limca)

Mineral water bottles 200 MI

BITES

Sundried tomatoes, Babymozzarella In skewers

Cheese Crackers

Wasabi Coated Nuts

Carelemlised Almonds

Cheese paprika Crust

FRILLS

Chilli Glaze

Tomatoes Sauce

Mustard dip

Thousand Islands

Mint sauce

CHEESE PLATTERS

Danish Blue

Gouda

Edam

Austrian Smoked

With

Melba Toast

Green and Black Grapes

Green Pitted Olives

Black Calamati Olives

Crackers

LIVE DIM SUM STATION

Baskets Of Freshly Steamed Dim Sums

Chicken, Ginger Celery

Minced Lamb

Chive & Mushroom

Bao (Steamed Buns)

Chicken Cha Siu
Mushroom & Bok Choi
Sui Mai
Sweet Corn & Chilli
Teriyaki Sesame Mushrooms
Chicken
Crystal Dumplings
Crystal Prawn

RACLETTE/FONDUE

Raclette with:
Baguette Slices
Pickled White Onions Slices
Pickled Gherkin Slices

Cheese Fondue with:

Hard Bread Cubes
Mini Pickles Shallots
Olives
Baked Baby Potatoes
Pickled Gherkin

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

LIVE SUSHI BAR

Ebi Nigri
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

LIVE TAWA STATION

Chicken Tawa Taka Tak
Mutton Tawa(Gurda, Kapura, Kaleji, Champ, Brain Curry Etc)
Keema Pao Tawa
Tittar , Batair
Litchi Tawa
Gobbi Mussalam
Paneer Kurchan

STARTERS

Non Vegetarian

Shrimps cocktail
Fish orley
Lamb croquets
Lamb quiesh

Chicken quiesh
Golden Parmesan Chicken
Tandori prawns
Raan – e - mastaan
Machchi Tikka Achari
Murg malai Tikka
Chicken Vol-V- Vent

Vegetarian

Cheese Balls with Chili Tomato Sauce
Crispy paneer with Hot Basil Sauce
Crispy baby corn
Sundried Tomato and Pine nut Turkish Boreks
Mushroom duplex
Feta cheese corn cake
Caprese in Satey stick
Litchi Wonton
Tandoori fruit chaat
Paneer Tikka khaas
Tandoori broccoli
Bharwaan Aloo

SOUP STATION

Tomato Shorba
Sea food Soup

SALAD STATION

Tomato and Mozzarella salad with Capers and Olives
Asparagus and Iceberg tossed salad with Shallots and Cherry Tomato
Marinated Mushroom Antipaste
Raw Papaya Salad
Glass Noodle Salad
Crispy Vegetable Salad
Russian Salad
Greek Salad
Fattoush
American Pickled Salad
Lebanese Pickled Salad
Tropical Veg Salad
Japanese Salad
German Potatoes Salad
Tossed Salad
Spinach and Tomatoes Salad
Coles law Salad
Sprouted litchi Salad
Garden Green Salad

Prawns cocktail
Chicken Hawaiian

INDIAN STATIONS
MAIN COURSE

AWADHI

Shahi Galouti Kebab
Subz ki Galouti

served with

Ultey Tawey ka Paratha

Anda Parantha
Keema Parantha
Achaar

Meen Moiety

Succulent Chunks Of Scampi Simmered With The Exotic Amber, Plum Tomatoes, Fennelblack
Cardamom And Pernod To Create A Rich And Robust Delicacy

Kundan Kaliyan

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

Khajoor Ke Kofte

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

Subz Korma

Dish Of Bamboo And Water Chestnuts Simmered In Thick Coconut
Qorma Gravy .

Bhinde Do Piyaza

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

Harrey Masaley Ke Bhunney Aloo

New Potatoes Stir-Fried With A Delightfully Simple Green Masala
Of Coriander, Mint, Green Chillies

Paneer Ki Naaragi Biryani

Combination Of Aromatic Basmati, And The Bounty Of The Season
Cooked On Dum

Roomali Roti

HYDERABADI

Hyderabad is synonymous with biryani. To the people of this the cockpit of India, biryani is much more than an exotic rice delicacy

Subz korma pulao

A combination of assorted mushrooms—cooked on dum

Papad Biryani

A heady combination of papad , in a tangy mango, coriander and Mint chutney, cooked with Ba

Murgh Sofiyani Pulao

Sofiyani means “white” and this delicacy of chicken cubes is prepared with milk cake and a plethora of condiments without allowing them to get coloured, and Basmati cooked in milk and yoghurt

Dum Gosht Biryani

The pluperfect ricedelicacy of choice cuts of kid cooked with the finest Basmati

Desi Dum ka Muragh lababdar

Breast of countryChicken, cured in a nutty yoghurt marinade with a Delicate saffron tint, cooked in a sealed lagan

Mirchi ka Saalan

Green chillies, sautéed 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 chillies

Burrhani Raita

Garlic raita eaten traditionally with Biryani

PUNJABI

Bharwaan Amritsari Kulcha Tawa

Choice Of Aloo, Gobhi & Paneer

With

Rassey Missey Chholley

&

Imli Ki Chutney

Teekhay Jheengay

Prawns Stir-Fried With Fresh Asparagus, Mango Juliennes, Pepper And Fennel In Chilli Oil, Garnished With Leeks

Chicken Tikka Masala

Amaretto-Marinated And Tandoor-Grilled Tikka Of Chicken, Simmered In Satin Smooth Tomato Gravy Redolent Of Kasoori Methi. We Dare Not Exclude This Specialty, Which Has Become Synonymous With Punjabi Cooking

Paneer Ki Kaurchan

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

Makai Methi Paalak

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

Khumb Hara Piyaz

Mushrooms And Spring Onions, Stir-Fried With An Herbal And Peppery Tomato-Based Masala,

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

Tarkheywaali Daal

Tempered With Your Choice Of

Garlic

Asafetida

Red Chili

Onions

Tomatoes

Cumin

Mustard Seeds

Curry Leaf

Roti/Breads

Ajwain ka Lachcha Parantha

Methi Makhani Naan

Rogani Roti

Methi ki Roti

Mirchi ka Lachcha Parantha

Khasta Roti

Missi Roti

Tandoori Roti

Accompaniments

Shalgam ka Meetha Achaar

Haari Mirch ka Achaar, Aam ka Achaar

Mukki Piyaaaz, Lachcha Piyaaaz, Sirka Piyaaaz

Kairi aur Dhaniye ke Chutney, Pudhiney aur Imli ki Chutney

INTERNATIONAL STATION

Seafood

Black Tiger Prawns

Freshwater Jumbo Scampi

Mediterranean Lobsters

Crab

Cod

Sea Bass

Rainbow Trout

Calcutta Beekti

Bombay Salmon / Scottish Salmon

Mini White Pomfrets

Red Snapper

Grilled With
Lemon Butter Garlic Sauce
Mustard Kashundi Sauce
Horseradish / Wasabe Sauce

Wok Fried

Thai Sweet Chilli Sauce
Schzewan Sauce Influenced

Steamed With

Lemon Butter Garlic Sauce
Mustard Kashundi Sauce

Accompaniments

Sautéed Spinach
Pepper Potatoes
Garlic Mushrooms

PAN ARABIC & LEBANESE

DIPS

Hummus bi Tahina

Chickpeas mashed to a sauce consistency seasoned with lemon juice and garlic,
flavoured with sesame oil

Tabbouleh

Bugler wheat mixed with tomatoes and onion, flavoured with
Parsley, mint, olive oil and lemon juice

Babagannough

Eggplant roasted on charcoal, combined with garlic, taheeni and
Sea salt, blended into a fine paste

Labneh Zatar

Lebanese Cream Cheese with Zatar
Hot chilli flavoured sauce

Thome

Creamy garlic flavoured sauce

Taheeni

Sesame seed Paste

Salads

Betengan Mekhal'lal

Small eggplant pickled with garlic and oregano

Fattoush

Salad made with toasted pita, lettuce, spinach, scallions, cucumbers, tomatoes
And bell peppers dressed with lemon juice,
Olive oil, garlic and sumac.

Kabees

Selection of Lebanese Pickles

Pickled Green Olives

HOT MEZZE

Batata Harra

Potatoes cooked with Garlic, Red and Green Peppers and Chili

Falafel

Mixture of ground Chick Peas, Broad Beans and Spices

BREADS & ARAYES

Khubuz

Puffed Arabic Bread

Pita

Flat Lebanese Bread

DONER KEBAB

Chicken shawarma

Falafel Shawarma

Served with

Thome Salsa

Pungent garlic flavoured sauce

Taheeni

Sesame seed paste

CHINESE WOK

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

With

Shredded Lamb, Shredded chicken, Shrimp

With

Chili Garlic Sauce, Sweet 'n' Sour Sauce, Hot Szechwan Sauce in Assorted Oils
Chili Oil & Sesame Seed Oil

With

Assorted Noodles and Rice

Teppanyaki

Vegetables:

Broccoli, Baby corn, Mushroom, Black Mushroom, Cherry Tomato, French Beans, Snow Peas, Zucchini, Bean Sprout, Yellow, Red and Green Capsicum, Chinese cabbage, Cauliflower, Green Cabbage, Carrot, Baby Brinjal, Spring Onions, Bok Choy, Spinach, Bean sprout, tofu, cottage cheese

Sauces:

Black Bean, Soya, Brown Vinegar, wine vinegar, Oyster sauce, Red Wine, Chilly Garlic, Ginger, Red Curry, Green Curry and yellow curry sauce , Ginger Water, Garlic, Sesame Oil, Coriander leaves , Basil leaves, Chili Flakes

Non Vegetarian

Chicken

Fish

Prawns

ITALIAN

Antipaste

Bruschetta

Assorted Crostini

Sun Dried Tomato

Black Olives

Rice Salad

Penne Arabiatta

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

Capellini with Pesto Primavera

Angel Hair Pasta tossed in an Sauce made from basil, garlic, Olive oil, Pine nuts fresh spring vegetables and Parmesan

BAKES

Non Vegetarian

Lasagne Barolo

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

Vegetarian

Canneloni Pomodoro Funghi

Mélange of Shitake, button and oyster mushrooms
Cooked in garlic flavored cream sauce

Spanakopita

Spinach pie made with layers of buttered filo pastry and filled with sautéed spinach, onions, feta cheese, and Mediterranean spices

BREADS

Ciabatta

Rosemary & Oven dried Tomato Focaccia

Corn & Coriander Loaf

Cummin Grissini
Cheddar & Spring Onion
Panini Roll
Garlic Roll
Grilled Mushroom and Cheese roll
Paprika and Garlic Lavish
Sundried Tomato Rolls
Olive Foccacia

Butter, Garlic Butter, Olive Oil
Salt, Pepper
Freshly Ground Black Pepper Wooden Pepper Mills
Extra Virgin Olive Oil
Chili Flakes

ROSTI

Onions
Mushrooms
Cheese
Spinach
Green Peppers
Mit Rösti
Gruveyre Cheese, Mushroom, Spinach and Garlic

DESSERTS

INDIAN DESSERT STATION

Stick Kulfi
Variety Kulfi
Moong Dal Ka Halwa
Gulaab jaamun
Rasmalaai
Rasgulla
Pineapple Halwa
Tawa Mitahi
Malpua Rabri
Jalbi Rabri

WESTERN DESSERT STATION

Goey Brownies in Hot Chocolate
Hot Apple Pie with Custard Sauce
Oreo Cheese Cake
Chocolate Mousse in Shot Glass
Assorted fresh fruit tarts
Tiramisu
Fruit Flam Bay With Cognic Sauces

Gelato Ice Cream Sunday Station/London Dairy

Vanilla
Strawberry
Mango
Chocolate

Live Sundaes with Whipped Cream, Nuts & Toppings

HOT BEVERAGES

Assorted Coffees

Cappuccino
Espresso
Café Latte

Assorted Teas

Darjeeling (1st flush)
Assam
Nilgiri
Jasmine