



# **PAPRIKA KITCHEN**

## **PREMIUM CATERING SERVICES**

### **COCKTAIL VEGETARIAN MENU**

#### **WELCOME DRINKS**

##### **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)

##### **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,Sprite,Fanta)

**Mineral water bottles 200 MI**

## **Live Dim Sum Station**

### **Baskets Of Freshly Steamed Dim Sums**

Chive & Mushroom

### **Bao (Steamed Buns)**

Mushroom & Bok Choi

### **Sui Mai**

Sweet Corn & Chilli

Teriyaki Sesame Mushrooms

### **Crystal Dumplings**

## **Fondue**

### **Cheese Fondue with:**

Hard Bread Cubes

Mini Pickles Shallots

Olives

Baked Baby Potatoes

Pickled Gherkin

## **Chaat House**

### **AGRA**

#### **Kesari Dahi Bhalle Aur Papri Ki Chaat**

Dahi Bhalla with Sweet Curd Topped With Saffron / Saunth / Adrak Ka Laccha / Anar Pudine Ki Chutney

#### **Moong Dal Ka Chilla**

Chilla / Paneer Aur Mutter Ki Stuffing / Saunth / Chutney / Coriander

#### **Khasta Aloo Ki Tikki**

Crispy Aloo Patty Served With Different Toppings

#### **Paneer Ki Tikki**

Crispy Cottage Cheese patty served with Different Toppings

#### **Palak Patte Ki Chaat**

Crispy Fried Palak Patta Dipped In Curd, Topped With Potato Cubes, Chickpeas & "Saunth" Topped With Cumin Flavoured Spicy Masala

## **PURANI DELHI**

### **Matra Patila**

Delhi's Fame Mattra

### **Italian Chaat**

Assortment Of English Vegetable With Rare Indian Spices

### **Stuffed Cottage Cheese Roundels**

Egg Shaped Balls Made Of Cottage Cheese & Khoya Served with Chopped Onions & Chutney

### **Moong Dal Ladoo & Mirchi Pakoda**

Fried Moong Dal Dumplings Served with Mooli Lachha & Traditional Mint Chutney

### **Moonglate**

Lentil Paste Whipped With Onion, Green chilly & Pan Fried

### **Bhuni Shakarkandi Ki Chaat**

Grilled Sweet Potatoes Served with Rare Chaat Masala

## **AMBALA - GOL GAPPA**

Atta Golgappa/Sooji Golgappa Served With 6 Different Varieties Of Flavoured Water

Lemon Kevra

Khata

Mitha

Hing

Pineapple

## **STARTERS**

### **North Indian**

#### **Palak-E-Husun**

(Spinach And Lentil Patty With Cheese And Nuts)

#### **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)

#### **Bhuttey Ke Tikki**

(Cheese Filled Corn Patties)

#### **Karari Aloo Aur Papdi Chaat**

(Crisp Fried Potatoes And Flour Crisps With Tamarind Chutney)

#### **Harra Barra Kebab**

(Spinach & Grounded Gram Lentils Mixed With Home Made Spices Cooked Till Perfection)

#### **Harrey Masaley Ka Bhunna Paneer**

(Cubes Of Paneer Wrapped In Raw Mango, Coriander And Green Chilli Marinade, Roasted In The Tandoor)

#### **Bhunna Ananaas Kamarak Aur Shakargandi Chaat**

(Pineapple, Sweet Potatoes And Starfruit Roasted On Charcoal Tossed In Balsamic Vinegar)

## **ORIENTAL**

### **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)

### **Crispy Lotus Stem In Sweet & Chilly Plum Sauce**

(Crispy Batter Fried Lotus Stem Tossed With Chilly Plum Sauce)

### **Spicy Corn Cakes**

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

### **Tofu Puffs**

(Firm Tofu Cubes Deep Fried And Baby corn With Sweet Peanut Sauce)

### **Crispy Tofu With Hot Basil Sauce**

(Silken Tofu Barbecued In Homemade Soya Reduction Sauce)

### **Crispy Baby Corn With Five Spice Salt Pepper**

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

## **Continental**

### **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)

### **Stuffed Vegetable Shashlik With Mustard Sauce**

(Vegetable Medley Recipe Is Tossed With Zesty Honey Mustard Sauce)

### **Potato And Garlic Yakitori**

(Grilled Vegetable Skewers, Served With Tomato & Garlic Sauce)

### **Cheese Tarts**

(Mini Tarts Stuffed With Vegetables & Baked With Cheese)

## **Salad Station**

### **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  
Amla  
Dry Fruit

### **Assorted Papad**

Sabudana  
Rice  
Moon Daal  
Urad Daal  
Kali Mirch  
Chickpeas  
Aloo

### **Raita/Chutney**

Mix Fruit  
Mix Veg  
Pineapple  
Boondi  
Mint & Coriander  
Mango Chutney  
Chure Ki Chutney  
Meethi Chutney

### **Soups**

(CHOOSE ANY 3)

**Cream Of Mushroom Soup**

**Cream Of Tomato**

**Cream & Almond Soup**

**Sweet Corn Soup**

**Hot N Sour Soup**

**Veg Wonton Soup**

**Malaysian Laksa Soup**

(Assorted Bean Sprout, Spring Onions, Fried Shallots, Steamed Noodles, Rice Vermicelli & Vegetables)

**Roasted Almond And Broccoli Soup**

(Toasted Skinned Almonds With Assorted Vegetables)

**Manchow Soup**

(Served With Bread Rolls , Focaccia And Lavash)

### **Live Exotic Fresh Fruit Station**

(CHOOSE ANY 6)

**Indian Fruits**

Watermelon

Musk Melon

Disco Papaya

Rine Pine Apple

Fresh Cut Mango Slices

Fresh Strawberries

Kandhari Anar

Chickoo

Black & Green Grapes

Oranges

Litchi

Dates

Cherry

Jamun

Peaches

Kinoo

Anjir

Banana

Falsa

(CHOOSE ANY 6)

**Imported Fruits**

Sarda

Aust. Babugosha

Rambutan

Sweet Tamarind

Japanese Melon

Kiwi

Aust. Peach

Grapes Red Globr

Aust. Plum

Aust. Mango

Golden Pears

Dragon Red

Pink Guava

Rose Apple

Aust. Cherry

(Fruit Availability Will be based on Season)

**Live Strawberry Chocolate Station**

**(Seasonal)**

Fresh Exotic Strawberries Dipped In Choice Of Chocolate

Swiss Chocolate

Dark Chocolate

Milk Chocolate

**Live Salad Station**

Rocket Lettuce, Sweet Corn, Onions

Tomatoes, Bell Peppers

Croutons, Olives ,

Jalepenos , Pickles, Croutons

Peta Cheese, Parmesan Cheese

**With Choice Of Dressings And Herbs**

Mayonnaise, Thousand Island , Mustard

Sweet Chilli , Mint Sauce, Vinagrate

Sweet Lime .

Salt, Pepper, Oregano

## **Live Pizza Station**

Thin Crust Oven Pizza

### **Toppings**

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

## **MAIN COURSE**

### **INDIAN**

**( CHOOSE ANY 4)**

### **AWADH**

#### **Subz Ki Galouti(Live)**

(The First Family Of Kebab Pays  
tribute 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**

**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**

**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**

## **SOUTH INDIAN**

Rice Idli  
Megu 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  
raggi coconut Masala Dosa  
Garlic Bombat Dosa

### **Choice of Uttapam(LIVE)**

Onion  
Tomato  
Mixed

### **APPAMS (LIVE)**

gunpowder & green chilli Appam  
mysori 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

## **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)

### **Chaaka Kaari**

A Traditional Kottayam Delicacy Of Jackfruit Simmered In A Peppery Coconut Sauce, Tempered With Mustard Seeds

### **Vazhuthananga Sambhaar**

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

## **PUNJABI**

### **Shahi Paneer**

(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 chili oil with fenugreek, spinach, cumin and fennel, garnished with toasted sesame seeds and fried garlic.)

### **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 Leaf

## **RAJASTHANI**

### **Daal Baati Churma**

#### **Baati**

Chenna Baat

Aloo Muttar Baati

Masala Baati

**Churma**

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**

(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**

**(CHOOSE ANY 4 STATIONS)**

**PAN ARABIC & LEBANESE**

## **Dips**

### **Hummus bi Tahina**

(Chickpeas Mashed To A Sauce Consistency Seasoned With Lemon Juice And Garlic, Flavored With Sesame Oil.)

### **Tabbouleh**

(Bugler Wheat Mixed With Tomatoes And Onion, Flavored 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.)

### **Filfil**

(Hot Chilly Flavored Sauce.)

### **Thome**

(Creamy Garlic Flavoured Sauce.)

### **Taheeni**

(Sesame Seed Paste.)

### **Gebna Hammara**

Picatta Of Haloumi Cheese, Reserved Overnight In A Yoghurt Marinade, That Is A Veritable Symphony Of Mediterranean Spices, Cooked On The Open-Fire Grill

### **Vegetable Shashlik**

Mushrooms, Coloured Bell Peppers, Pearl Onions, Tomatoes And Cabbage, Marinated With Yoghurt Cheese And A Piquant Tomato Sauce, Threaded On A Skewer And Grilled On Charcoal

### **Pilaf's**

#### **Areshya Khaf'uf**

A Pilaf Of Dry Fruits. The Finest Basmati Cooked With Pine-nuts, Hazelnuts And Almonds, Garnished With Fried Pitta

#### **Doner Kebab**

#### **Falafel Shawarma**

Served with

#### **Thome Salsa**

#### **Pungent Garlic Flavored Sauce**

#### **Taheceni**

#### **Sesame Seed Paste**

## **Japanese**

### **Teppanyaki Counter ( Live)**

Broccoli

Pok Choi

Snow Peas

Bell Peppers

Mushrooms

Spinach

Baby corn

Carrots

French Beans

Bean curd

## **Sauces**

Black Bean Sauce  
Hot Garlic Sauce  
Schezwan Sauce

## **CHINESE**

### **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**

Tofu And Assorted Vegetables

#### **Sauces**

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

#### **With**

Assorted Noodles and Rice

### **Schezwan Claypots**

Potatoes In Black Bean Sauce  
Green Vegetables In Hoisin Sauce  
Mongolian Potatoes  
Claypot Rice  
Clay Pot Pan Fried Noodles

## **THAI**

### **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**

## **Live Pasta**

### **Choice Of Pasta**

Stuffed Ravioli, Gnocchi, Spaghetti, Penne, Fusilli

### **Choice Of Sauce**

Arabiatta, Mushroom Sauce, Basil Pesto

### **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)

### **Capellini with Pesto Primavera**

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

## **BAKES**

### **Cannelloni Pomodoro Funghi**

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

## **BREADS**

Ciabatta

Rosemary & Oven dried Tomato Focaccia

Corn & Coriander Loaf

Cumin Grissini

Cheddar & Spring Onion

Panini Roll

Garlic Roll

Grilled Mushroom and Cheese roll

Paprika and Garlic Lavish

Sun-dried Tomato Rolls

Olive Focaccia

### **Served With**

Butter, Garlic Butter, Olive Oil

Salt, Pepper

&

Extra Virgin Olive Oil

## **MEXICAN**

### **Fajitas**

Fajita is a term found in Tex-Mex cuisine, commonly referring to any Grilled Vegetables usually served as a taco on a flour or corn tortilla

### **Live Fajita Counter**

Grilled Cheese & Vegetables served in Fresh Tortillas with a Choice of

### **Salsa Sauce**

topped with

**Pico di Gallo**  
**Sour Cream**  
**Jack Mpaonterrey Cheese**

**Mexican Tacos**

Traditional Mexican dish composed of a corn or wheat tortilla folded or rolled around a filling

**Enchiladas**

Enchilada is a corn tortilla rolled around a filling and covered with a chilli pepper sauce, filled with a variety of ingredients, including meat, cheese, beans, potatoes, vegetables

**Mexican Burritos**

Consisting of a wheat flour tortilla wrapped or folded into a cylindrical shape to completely enclose the filling

**FILLINGS**

Bell Pepper  
Refried beans  
Onions  
Tomatoes

**SALSA**

Corn  
Mango  
Bell Pepper  
Guacamole

**Live Nacho's**

Topped With  
**Salsa, Cheese and Freshly Baked Chilli Flakes**

**WESTERN GRILLS (LIVE)**

Green Peppercorn and Basil Cottage Cheese Steaks  
Assorted Skewered Vegetables  
Wild Mushroom Sauce  
Green Peppercorn Sauce  
Brown Onion Sauce  
Mustard Mashed Potatoes

**DESSERTS**

**INDIAN**

**Assorted Kulfi**

Aaam Kulfi  
Kesar Pista Kulfi  
Anar Kulfi  
Cream Kulfi

Rollar Fruit Kulfi  
**Halwa**  
Moong Dal Halwa  
Pineapple halwa  
Sitafal ka halwa  
Gajjar Halwa (Seasonal)

**Gulaabjaamun**  
**Rasgulla**  
**Kesari Rasmalaai**  
**Kesari nano jalebi with Rabri Malpua Rabri**  
**Shahi Tukda**  
**chenna pies with fruits**  
**Rose kheer**

### **WESTERN**

**Goey Brownies in Hot Chocolate with Ice Cream**  
**Hot Apple Pie with Custard Sauce**  
**Oreo Cheese Cake**  
**Chocolate tart**  
**Tiramisu**  
**Raspberry mousse**  
**Chocolate turtle**

### **Gelato Ice Cream Station**

Assortment of different flavour16s with hot chocolate & nuts

### **HOT BEVERAGES**

**Kashmiri Qahwa**  
**Assorted Coffees**  
Cappuccino  
Espresso  
Café Latte  
**Assorted Teas**  
Darjeeling  
Assam  
Nilgiri  
Jasmine