



# **PAPRIKA KITCHEN**

## **PREMIUM CATERING SERVICES**

### **Vegetarian Menu**

#### **Soft 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**

Chive & Mushroom  
**Sui Mai**  
Sweet Corn & Chilli  
Teriyaki Sesame Mushrooms  
**Crystal Dumplings**  
tofu

## **STARTERS**

### **North Indian**

#### **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)

#### **Kasoori Paneer Tikka**

(spicy grilled paneer and capsicum tikka)

#### **Vegetable Peshawari Kababs**

(The popular Peshawari Kababs made vegetarian)

#### **Qabuli Tikki**

(A Chickpea , onion Green chilly Patty served With Spicy Chutney)

#### **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**

**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)

**Crispy Tofu With Hot Basil Sauce**  
(Silken Tofu Barbecued In Homemade Soya Reduction Sauce)

**Stuffed Hakka Mushroom With Volcanic Black Pepper 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)

**Cheese Tarts**  
(Mini Tarts Stuffed With Vegetables & Baked With Cheese)

**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)

**Seasme Coated Broccoli**

**Jalepeno Poppers served with chili Sauce**

## **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)

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)**

Cream Of Mushroom Soup

Cream Of Tomato

Tomato Shorba

Leeks & Potato Soup

Cream & Almond Soup

Sweet Corn Soup

Hot N Sour Soup

Veg Wonton Soup

## **Live Pizza Station**

Wood Fired Oven Pizza

### **Toppings**

#### **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

**MAIN COURSE**  
**INDIAN**  
**(CHOOSE ANY 4 CUISINES)**

**PUNJABI**

**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**

**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 Taharee**  
(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**

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### **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

**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**

**Daal Baati Churma**

**Baati**

Chenna Baat  
Aloo Muttar Baati  
Masala Baati

**Charm**

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**

**Mongolian 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)

**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)**

(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  
Snow Peas  
Bell Peppers  
Mushrooms  
Spinach  
Baby corn  
Carrots  
French Beans  
Bean curd  
Asparagus  
Bamboo Shoot  
Silken Tofu

**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**

### **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)

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

## **Noodles & Rice**

Phad Thai Noodles  
Jasmine Rice

**Pickled Ginger  
Chichi Powder**

## **ITALIAN**

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

### **Live Pasta**

**Choice Of Pasta**  
Gnocchi,Spaghetti,Penne,Fusilli  
**Choice Of Sauce**

Arabbiatta, 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)

**BAKES**

**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