

### *Naram Dil Kebab*

Vegetables kebab stuffed with mozzarella cheese with crunchy crust and super soft inside...literally melts in the mouth

### *Tandoori Malai Broccoli*

Broccoli florets , marinated in cheesy yoghurt sauce finished over charcoal grilled , served with coriander chutney

### *Malai Soya Chaap*

Soya chaap , Cheese garlic marinade , Chaat masala finished in tandoor, served with coriander chutney

### *The Spice Story Kebab Platter*

Consists of mouth watering scrumptious kebabs - Smokey paneer tikka, Bharwan tandoori aloo, Bullet kebab, Hara bhara kebab, Dahi ke kabab served with roasted chill and mint chutney

## **Western**

### *Cajun Spiced Potato*

Crunchy potatoes crispy on the outside, creamy and melt in the mouth on the inside, served with a spicy and creamy cajun sauce

### *Sweet Monasa Chilli Potato*

Crispy Potato stuffed with cheese, Bell Peppers, Onions Tossed in Honey Sweet Chili Sauce

### *Spanish Broccoli Cheese Croquettes*

Cheese Broccoli Balls with Cheese Persele Sauce with chilli flakes and herbs

### *Cheese Balls*

Deep fried dumplings stuffed with cheese and herbs served with cocktail sauce

### *Corn Fritters*

American corn in processed cheese along with chilly flakes marinated with fine herbs and coated with lemon Aglio e Olio

### *Paneer Skillet*

Cottage Cheese Tossed With Bell Peppers And Onions In Chunky Tomato Sauce

### *Mushroom Duplex*

Button Mushroom stuffed with cheese & spinach coated with crumbs served with chesse sauce

### *Tacos (Bean/Corn)*

Classic Mexican Tacos served with choice of filling (bean / corn) jalapenos served with tomato salsa and sour cream

### *Nachos with Salsa & Sour Cream*

Corn Tortilla topped with refried bean paste, cheese sauce & Jalapenos

### *Zucchini Boat with Mac and Cheese*

Long zucchini slice stuffed with macroni pasta and cheese sauce

### *Ripple Fries*

Plain | Masala | Peri Peri

## *Garlic Bread*

Garlic bread topped with garlic, parsley finished with additional herbs

## *Bruschetta*

Toasted garlic bread topped with jalapenos, olives, cherry tomato served with parmesan cheese

## *Classic Ceasar Salad*

Crispy lettuce tossed with, cherry tomato, olive, thyme croutons and parmesan flakes

## *Greek Salad*

Assorted bell peppers, dice cucumber, cherry tomatoes, red onion, assorted lettuce and marinated olives served with feta crumble

## *Mexican Crispy Salad*

Fresh garden greens, assorted vegetables, spicy nachos, and chipotle dressing

## **Sushi**

### *Crisp Farm Fresh Sushi Roll*

Crunchy tempura fried asparagus, peppers and rolled in sushi rice

### *Paneer Tikka, Asparagus And Mango*

Asparagus and charred paneer rubbed with tandoori spices, rolled in rice and topped with mango salsa

## **Asian**

### *Salt & Pepper Vegetables*

Wok tossed crisp vegetables with onion, garlic black pepper and rock salt and spring onions topped with white sesame seeds

### *Fried Lotus Stem*

Lotus stem, fried and tossed in honey, chilli and tomato sauce

### *Spring Rolls*

Glass noodles and vegetables rolled in a crisp sheet and fried

### *Honey Chili Potato*

Crispy french fries coated with corn flour, bell peppers, and onions tossed in honey white Sweet Sesame Seeds Sauce

### *Chilly Garlic Babycorn*

Crispy fried babycorn tossed with chopped garlic, onion & capsicum with Chinese sauce

### *Cheese Cigar Roll*

Crunchy rolls with processed cheese, spicy chilli and garlic served with hot garlic sauce

### *Manchurian (Dry/Gravy)*

Vegetable dumpling with Manchurian Sauce

### *Paneer Chilly (Dry/Gravy)*

Paneer Onion Capsicum tossed with Chinese sauce

## *Dum Aloo Amritsari*

Ginger and fennel flavoured potato curry

## **Dal**

### *Dal Fry*

Toor and Moong dal fry with desi ghee

### *Dal Da Tadka*

Toor and Moong dal tempered with desi ghee

### *Dal Makhani*

A rich preparation with urad whole, Butter cream and tomato

### *Dal Bukhara*

Black lentil and red beans simmered overnight ... the chef's secret

### *Chole Bhature / Kulche*

Tangy Amritsari Chana Masala

## **Rice and Breads**

### *Lucknowi Spl. Dum Biryani*

Rice assorted veg. mushroom, baby corn cooked with brown gravy

### *Hyderabadi Subz Biryani*

Mint flavored rice preparation with vegetables cooked on dum

### *Jeera Pulao*

Basmati rice cooked with ghee and cumin

### *Steamed Rice*

Steamed Basmati rice

### *Tandoori Roti*

Whole wheat bread baked in tandoor

### *Missi Roti*

Besan onion and chili bread baked in tandoor

### *Butter Naan*

Butter layered bread baked in tandoor

### *Garlic Naan*

Chopped garlic and coriander topped bread

### *Chur Chur Naan*

Crispy and flaky butter naan

# Chapter - Four

## Spice Stories From Around The World



### Burger and Sandwich stories

( Served with French fries or potato wedges and pickle wedges with assorted dips )

#### *Bombay Grilled Sandwich*

Mint chutney, butter, tomatoes, cucumbers grated cheese and chaat masala

#### *Grilled Clt*

Grilled cheese, lettuce and tomato and chutney sandwich

#### *Chili Bbq Bagel Burger*

Roasted paneer tikka burger with lettuce, plum tomato, cheddar cheese, chili mayo

#### *Paneer Tikka Sandwich*

Paneer tikka accompanied by mint chutney, lettuce and thinly sliced bell peppers

#### *Spice Story Bagel Burger*

Indian style batter fried vegetable patty burger with crunchy lettuce, onions, tomato relish and mayo

## Pizza Stories

#### *Margherita*

True Italian pizza topped with choicest tomato, basil, mozzarella cheese

#### *Farmhouse*

Onions, peppers, garlic, mushrooms, black olives, tomato and mozzarella

#### *India Jones*

Peri peri paneer Tikka, coriander, red onions, chilli, mushroom, and Corn

#### *Veg Extravaganza*

Black olives, capsicum, onion, grilled mushroom, corn, tomato, jalapeno with extra cheese

## Pasta Stories

#### *Wild Mushroom Fettuccini*

Wild mushroom fettuccini, flavour of thyme mascarpone parmesan Cheese

#### *Mac and Cheese*

Baked mac and cheese with truffle oil

#### *Spaghetti Con la Rosa*

#### *Make your own Pasta*

Choice of pasta – Penne|Fusilli|Spaghetti|Tagliatelle

Choice of Sauce – Arrabiata|Pesto|Cheese|Pink sauce

Choice of Veggies – Broccoli|Mushroom|Zucchini|Asparagus

## Chinese and Asian Stories

### *Asian Greens Clay Pot*

Stir-fried asian greens with crushed garlic and fresh red chillies

### *Kung Pao Vegetables*

Mixed vegetables with ginger, dry chillies, and scallions in a dark soy sauce

### *Tofu Black Pepper*

Tofu with mixed veggies in black pepper

### *Singaporean Style Laksa*

Meal in a bowl -Fragrant coconut milk and curry broth with mushrooms, broccoli and asparagus, noodles, soya sticks, sprouts, chili, burnt garlic, chili oil and Spring onions

### *Thai Green Curry*

Thai Green curry with peppers and basil, cooked with coconut and lemongrass served with steamed jasmine rice

### *Thai Red Curry*

Thai Red curry with chillies and pepper, cooked with coconut milk and lemongrass served with steamed jasmine rice

### *Hakka Noodles*

Hakka style fried vegetables and noodles

### *Szechwan Noodles*

Spicy szechwan stir fried noodles

### *Mee Goreng*

Malaysian style curry noodles with tofu and vegetables

### *Veg Fried Rice*

Stir fried rice with vegetables and soya

## Western Stories

### *Mexican Hotpot*

Mexican fried rice topped with mexican style of vegetable curry & nachos

### *Baked Mediterranean Vegetables*

Three cheese sauce, homemade ricotta, walnut crumble

### *Vegetable in Corn / Spinach Lasagne*

A rich baked dish packed with layers of pasta filled with vegetable, corn & tomato topped with cheese sauce baked until golden brown

### *Lebanese Mezze Platter*

Platter filled with lavash crackers and pita pockets which can be stuffed with falafel patties paired with coleslaw salad, fresh vegetables served with pesto hummus, Baba gannouj and labneh

## *Mexican Burrito*

Mexican flavourful mixture of flour tortilla with mixed pepper, lettuce, collage cheese kidney beans, corns, salsa and sour cream served with guacamole

## *Cottage Cheese / Beans Quesadillas*

Quesadillas stuffed with paneer, capsicum, onion, cabbage, garlic & cheese served with salsa & sour cream

## *Saute Veg*

Herbed butter garlic sautéed vegetables with mashed potatoes and tomato sauce

## *Quesadilla*

Served with smoked tomato salsa & sour Cream

*Mushroom and cheese / paneer tikka / peri peri / grilled vegetable*

## **Sizzling Stories**

### *Asian Sizzler Platter*

Vegetable Manchurian gravy, fried rice/Hakka noodles with spring roll

### *Western Paneer Shashlik Sizzler Platter*

Marinated succulent paneer cubes sticks, assorted veggies in spicy sauce served with a bed of tempered rice and french fries

## *Chapter - Five*

### **Sweet Story**

#### *Blueberry Cheesecake*

Blueberries topped on a Philadelphia cheesecake

#### *Walnut Brownie Sizzler*

Dark chocolate and walnut brownie with Vanilla ice cream served in sizzler pan

#### *Gulab Jamun*

Fried Khoya dumplings soaked in saffron flavored sugar syrup

#### *Insanely Delicious Ice Creams*

Vanilla, Choco chips, American nuts, Alphonso mango, Chocolate, Butter scotch, Strawberry

(Rate as per choiced scoop)

#### *Death by Chocolate*

An ultimate decadent chocolate treat to all the chocolate fans

#### *Tropical Heaven Sundae*

The Show Stopper! Come try this delight with American nuts, Butterscotch, Mango ice cream topped with canned fruits

# Chapter - One

## Small Plates And Salads



### Indian

#### *Masala Papad Spice Story*

Crisp fried assorted papad topped with Chat masala , chili, tomato, onion and coriander

#### *Masala Peanuts*

Butter fried peanuts tossed with tomato, onion , coriander, and chillies

#### *Cornetto Snackers*

Papad churi , fried peanuts, fried cashew with indian spices and topping with pomegranate

#### *Kachumber Salad*

Carrot , onion and cucumber tossed in chat masala with zest of lemon

#### *Green Salad*

Sliced Onion , carrot, tomato and radish , with lemon and green chili

#### *Onion Salad*

Crosswise sliced onion served with dash of lemon and sliced green chillies.

#### *Roasted Papad*

Urad dal papad spiced with cumin and pepper roasted evenly on a low-medium flame

## Kebabs & Grill

#### *Amritsari Paneer Tikka*

Cottage cheese cubes marinated in a tongue tickling mix of carom seeds and other spicy ingredients, served fresh with a seasoning of peppery chaat masala

#### *Paneer Ke Sooley*

Tangy and spicy paneer tikka served with yoghurt coriander chutney

#### *Dohra Khumb Kebab*

Mushroom caps filled with a yoghurt, cheese, and chili mix crumb fried , served with yoghurt coriander chutney

#### *Bharwan Tandoori Aloo*

Potato barrels scooped out and filled with paneer , green peas ,raisin and cashew nuts served with laccha pyaaz and yoghurt coriander chutney

#### *Dahi Ke Kebab*

Pan fried , yoghurt kebabs with a Smokey chili filling . served with coriander chutney

#### *Hara Bhara Kebab*

Patties made with spinach, coriander leaves, green peas, spices and herbs served with mint chutney

#### *Bullet Kebab*

Mixed vegetables, cottage cheese, peanuts and mashed potatoes shaped into bullets, deep fried served with mint chutney

# Chapter - Three

## Each Telling An Indian Spice Story



### *Khubani Malai Kofte*

Apricot and nut filled malai kofte in a creamy cashew gravy

### *Kaju Curry*

Cashewnuts , makhana and peas tossed in a flavourful Red/White gravy

### *Shahi Paneer*

Combination of paneer cubes with saffron flavoured gravy and paneer

### *Paneer Aap Ki Pasand*

Paneer cubes tossed in a gravy of your choice - palak |Kacchi mirch |Butter masala  
| Lababdar | Tikka lababdar | Kadai paneer

### *Mushroom Rogan*

Delightful combination with Indian spices in brown gravy

### *Mix Vegetable / Veg Kolhapuri / Veg Jalfrezi / Veg Kofta / Veg Handi*

Carrot, beans, cauliflower, green peas, potato cooked in brown gravy / red gravy

### *Navrattan Norma*

Rich cashew gravy with nine essential vegetables, nuts, and fruits

### *Chakki Ki Sabzi*

Whole wheat flour dumpling made from gluten & cooked in spicy yogurt curry

### *Rajasthani Gatta Curry*

Gram flour dumpling cooked in yogurt curry spiced with whole coriander

## Vegetable

### *Gobhi Aadraki*

Cauliflower florets cooked with ginger and spices

### *Bhindi Do Pyaza*

Ladyfinger tossed with onion and fresh tomato

### *Videshi Subz Ka Mela*

Baby corn, mushroom, bell peppers and zucchini in a spinach brown gravy