

Menu



.j.oberoi

Caterers | Banquets | Sweets

Welcome Drinks

Juice

1. *Aloo Buhara (Plum)*
2. *Anar Juice*
3. *Anar Mix Fruits*
4. *Apple Real Juice*
5. *Black Berry Real Juice*
6. *Black Grapes*
7. *Falsa*
8. *Green Grapes*
9. *Guava Real Juice*
10. *Kiwi Mix Juice*
11. *Litchi Real Juice*
12. *Mango Real Juice*
13. *Minty Watermelon*
14. *Mix Fruits*
15. *Orange Juice*
16. *Pineapple*
17. *Tomato Juice*

Shakes

1. *Afghan Pista Shake*
2. *Badam Shake*
3. *Belgian Chocolate*
4. *Black Current*
5. *Chiku Shake*
6. *Cold Coffee*
7. *Cold Coffee With Ice Cream*
8. *Cookie Crunch Shake*
9. *Custard Apple*
10. *Dry Fruit Basundi J.O.B*
11. *Fresh Strawberry*
12. *Kaju Anjeer*
13. *Kaju Draaksh*
14. *Kesar Badam J.O.B.*
15. *Kesar Pista Lassi*
16. *Kesar Pista Shake*
17. *Kesari Thandai*
18. *Khajoor Shake*
19. *Mango Lassi*
20. *Mango Shake*
21. *Namkeen Lassi*
22. *Papaya Shake*
23. *Shai Gulabhi*
24. *Strawberry Lassi*
25. *Sweet Lassi*
26. *Zeera Butter Milk (Chaach)*

Mocktails

1. Assorted Aerated Drinks
2. Blue Lagoon
3. Cold Rose Sattu
4. Fresh Lime, Soda
5. Fruits Punch
6. Green Island
7. Green River
8. Hawaiian Beach Cooler
9. Ice On Fire
10. Kala Khatta Slash
11. Kiwi Blossom
12. Kiwi Mojito
13. Lavender Mojito
14. Lemon Ice Tea
15. Lychee Cordial
16. Lychee Lime Float
17. Masala Soda Pop
18. Mid Night Beauty
19. Mint Ice Tea
20. Nariyal Dab Water
21. Orange Blossom
22. Orange Slash
23. Peach Pina Colada
24. Pina Colada
25. Pink Panther
26. Shirley Temple
27. Strawberry Daiquiri
28. Tender Berry
29. Tricolor
30. Virgin Mojito
31. Watermelon Mojito

Hot-Beverages

Coffee

1. Caffè Americano
2. Caffè Latte
3. Cappuccino
4. Coffee Café Hut
5. Espresso Coffee
6. Espresso Macchiato
7. Variety of Cold Coffee
8. Variety of Hot Coffee

Tea

1. Handi Tea
2. Handi Tea without Bicycle
(from Marwad)
3. Tandoori Chai
4. Kashmiri Kahwa

Garma Garam

1. Makka Raab
2. Bazra Raab
3. Kesar Dry fruit Kadai milk
4. Khajoor Kadai Milk
5. Munacca Kadai Milk

Soup

1. *Almond Vegetable Soup*
2. *American Sweet Corn Soup*
3. *Asian Mixed Green Soup*
4. *Asparagus Corn Soup*
5. *Broccoli Spinach Soup*
6. *Burmese Khao Suey*
7. *Carrot Orange Soup*
8. *Cream Of Spinach*
9. *Cream Of Tomato*
10. *Dal Pudhina Ka Shorba*
11. *Green Pea Soup*
12. *Hot N Sour Soup*
13. *Loki Ka Soup*
14. *Minestrone Soup*
15. *South Indian Rasam*
16. *Tamatar Dhaniya Shorba*
17. *Thai Clear Soup*
(Tom Yum Phak)
18. *Tom Yum Soup*
19. *Tomato Basil Soup*
20. *Tomato Coriander J.O.B*
21. *Tomato Rasam*

Pass Around

Oriental Pass Around

1. *Ancient Chilli Paneer*
2. *Burnt Chilli Cottage Cheese*
3. *Chilli Baby Corn*
4. *Chilli Tofu & Green Dumplings*
5. *Chinese Cigar Rolls*
6. *Chinese Spaghetti Roll*
7. *Chinese Spring Roll*
8. *Crispy Corn and Spinach Dumplings*
9. *Dry Manchurian*
10. *Golden Fried Baby Corn*
11. *Honey Chilli Cauli Flower*
12. *Japanese Tempura*
13. *Mushroom (Salt & Pepper)*
14. *Sesame Chilli Potato*
15. *Thai Corn Fritters*
16. *Thai Spiced Tofu*
17. *Thai Sweet Chilli Potato*
18. *Veg Salt & Pepper*
19. *Vegetable Dim sum*
20. *Vietnamese Rice Rolls*
21. *Water chestnuts & Bok choy Dumplings*

Indian Progressive Pass Around

1. 24 Carat Truffle Mousse
2. Baingan Bharta Cornetto
3. Beetroot Tikki
4. Creamy Papad Roll with Basil Pesto Paneer
5. Dal Makhani Fondue
6. Green Apple Tikki
7. Kafir Lime Pav & Ricotta Vada
8. Paneer Khurchan Golgappe
9. Panko Crusted Bharwan Achari Mirchi
10. Pav Bhaji Fondue
11. Polenta Crusted Malai Corn
12. Pulled Kathal Fulka Tacos
13. Reconstructed Paneer Pasanda
14. Tofu & Coriander vadai

House Favourites Pass Around

1. American Salted French Fry
2. Arancini Rice Balls
3. Assorted Mexican Tacos
4. Baby Pita Stuffed With Falafel
5. Baked Béchamel Tarts
6. Baked Corn Puff
7. Cheese Corn Balls
8. Cheese Corn Nuggets

9. Classic Swiss Fondue
10. Conti Paneer crisp
11. French Croquets
12. Lazy Nachos Platter
13. Mini Arrabbiata Tarts
14. Mushroom Bruschetta
15. Mushroom Tart
16. Nachos Crusted Cheddar Balls
17. Peri Peri French Fry
18. Salsa Fresh co cone
19. Sicilian Bruschetta

Indian Elegance Pass Around

1. Afghan Malai Chaap
2. Angari Paneer Tikka
3. Angari Soya Chaap
4. Broccoli Malai Tikka
5. Candy Kebab
6. Dry Fruit Shami Kebab
7. Exotic Veg Sate Stick
8. Hariyali Kebab
9. Kakori Kebab
10. Kasturi Kebab
11. Malai Paneer Tikka
12. Masala Tandoori Kathal
13. Paneer Shaslik
14. Pudhina Paneer Tikka
15. Roasted Apple
16. Roasted Cauliflower
17. Roasted Guava
18. Roasted Pineapple
19. Roasted Shaker Kandi

20. *Shikhamपुरi Kebab*
21. *Stuff Jacket Potato*
22. *Tandoori Aloo*
23. *Tandoori Mushroom*
24. *Veg Galouti Kebab*
25. *Veg Gole Kebab*
26. *Veg Seekh Kebab*

Indian Traditional Pass Around

1. *Aloo Matar Kofta*
2. *Assorted Pakoras*
3. *Dal Ki Kachori (Mini)*
4. *Dal Ki Pakori*
5. *Kalmi Bada*
6. *Khandvi Roll*
7. *Matar Ka Samosa*
8. *Matar Potli*
9. *Mini Idli*
10. *Moong Moth Softy*
11. *Paneer Pakora*
12. *Samosa J.O.B*
13. *Tanatan Kofta*

Pass Around (Sweet)

1. *Assorted Sandesh*
2. *Assorted Tarts*
3. *Badam Pista Mini Katli*
4. *Chenna Murgi*
5. *Coconut Bengali Roll*
6. *Fried Dry Fruits*
7. *Kaccha Gulla*

8. *Kaju Anjeer Roll*
9. *Kaju Pista Kalash*
10. *Kaju Pista Roll*
11. *Kesaria Angoor*
12. *Malai Pan Mini Hara Chola*
13. *Mini Kesar Barfi*
14. *Mini Mawa Peda*
15. *Munnaka Badam*
16. *Petha Pista Roll*
17. *Pista Badam Ball*
18. *Pista Badam Coin*
19. *Pista Ball*
20. *Pista Fancy*
21. *Pista Lounge*
22. *Pista Softy*
23. *Pista, Badam, Kaju Mini Barfi*
24. *Roasted Dry Fruits*
25. *Stuffed Almond Khajoor*
26. *Stuffed Lychee*
27. *Stuffed Parval*

Cold Tapas

1. *Ash Roasted Sweet Potato
Canapés*
With Herb Yogurt and Piquant salsa
2. *Cucumber and Avocado Summer
Rolls*
With mustard soya
3. *Cucumber Wrap*
*Fresh cucumber cut into thin slices and
rolled and stuffed with Veggies*
4. *Chilli Watermelon Balls*
*Mini watermelon balls topped with garlic
sauce*

5. *Crispy Courgettes and Potato Cakes*
(With Sweet potato and chilli foam)
6. *Hoisin Aubergine & Silken Tofu*
With sesame dressing
7. *Lychee Stuffed with Prune*
Fresh lychee stuffed with prune dip
8. *Pimento Pockets*
with Asparagus and Cheese mousse
9. *Pomegranate Hummus*
stuffed in Mushroom Caps
10. *Watermelon and Feta Cheese Skewers*
11. *Hummus-with Chickpeas, Garlic, Cumin and Tahini*
12. *Olives and Manchego-mixed Olives and Marinated Cheese*
13. *Patatas Bravas-crispy Potato with Spicy Tomato Sauce*
14. *Stuffed Bell Peppers-sweet Peppers Stuffed with Feta Cheese*
15. *Tomato & Red Pepper Topped with Parmesan Croutons*
6. *Aloo Papri Chat*
7. *Aloo-Dhai Sonth*
8. *Ambala Ke Gol Gappe*
9. *Banarasi Palak Patte ki Chaat*
10. *Banarsi Chana Kachodi Chaat*
11. *Bhaji with Maska Pao*
12. *Bhutte Ki Kees*
13. *Chenne Ka Bhalla*
14. *Cholley Palak served with Pilaf*
15. *Choorā Matar Chaat*
16. *Chowpatty ki Bhel*
17. *Cold / Hot*
18. *Delhi 6 Tikkiya*
19. *Delhi Ka Khomecha*
20. *Delhi Ke Gol Gappe*
21. *Dhokla Kadhi with Papadi*
22. *Dry Fruit Chaat*
23. *Gujrati Panki*
24. *Haryali Matar Chilla*
25. *Hyderabadi Toast Chaat*
26. *Idli-Taka Tak*
27. *J.O.B Chinese Bhel*
28. *J.O.B Moong Sandwich (Live)*
29. *J.O.B Paneer Plater*
30. *J.O.B Sprouted Chat*
31. *Jhalmuri*
32. *Kanji Wada*
33. *Kathi Kebab served with Roomali Roti*
34. *Kesari Dahi Bhalla*
35. *Khatta Kadi with Chidi Samosa*
36. *Kolkata Ghugni Chaat*

Chat (Live)

1. *Agra Ka Dahi Bhalla*
2. *Agra ka Moong Dal Chilla*
3. *Agra Ki Matar Tikki / Aloo Tikki / Paneer Tikki*
4. *Agra Ki Stuff Dal Tikia*
5. *Ajmer ki Kadi with Khasta Kachori*

Indian Progressive Chaat

37. *Kolkata Special Channa Jor Garam*
38. *Kutch Ki Dabeli*
39. *Laccha Tokri*
40. *Lakhnawi Tiranga Chat*
41. *Matra with Kulcha*
42. *Mini Dosa*
43. *Mini Fry Idli*
44. *Mini Uttipam*
45. *Moonglet*
46. *Moong-Moth*
47. *Muradabadi Dal with Biscuit Roti*
48. *Mysore Bada*
49. *Pakori-Palak Patta*
50. *Paneer Chilla*
51. *Papari-Kalmi Bada*
52. *Ragra Pattice*
53. *Raj Kachori*
54. *Ram Laddoo with Mircha*
55. *Sev Poori*
56. *Sindhi Dal Pakwan*
57. *Tamater Ki Chaat*
58. *Tawa Aloo and Shakarkandi, AmraKh ki Chaat*
59. *Vada Pao*
1. *Deshi Ghee Fusion Aloo Tikki*
Stuffed Wasabi Peas and Creamy Mushrooms in Baked Bread Cups
2. *Pok Choy Ki Chaat*
Batter fried green Pok Choy leaves mixed with saunth chutney and yoghurt
3. *Nimboo Achaari Paneer Quesadilla*
Tortilla bread stuffed with nimboo achaari paneer and papad paneer and served with beetroot ka raita
4. *Bhaji Station:-*
Choice of bhajji - Thai Red Curry | Thai Green Curry
Served with fresh pao
5. *Thai Curry with Dragon Samosa*
Mini Samosa with Oriental Stuffing served with Thai Red Curry
6. *Multi Grain Chilla*
Five Grain Batter Pan Cakes with Veggie Stuffing seared on Plain Griddle offered with Country Sauces
7. *Desi Potato Rosti*
Bhune Moong Dal spread on Thin Crust of designated potatoes topped with Spices and Herbs served with assorted sauces
8. *Diet Chat*
Assorted Cereals Oats Cal Free Nuts Fruit Titbits Dressed with Pulpy Fruit Yoghurt Dressing

South Indian

1. Appalam
2. Assorted Appam
3. Assorted Uttapam
4. Coconut Chutney + Red Chutney
5. Coconut Idli
6. Curd Rice
7. Curds + Chilly
8. Davangeri Butter Dosa
9. Kanchipuram Idli
10. Lemon Rice
11. Masala Dosa
12. Mysore Dosa
13. Paniyaram
14. Pineapple Shira(Sweet)
15. Pizza Dosa
16. Rasam Wada
17. Sambhar
18. Tatta Idly
19. Variety of Malkapodi

Dosa Bar (Mumbai)

1. Chilly Paneer Dosa
2. Chinese Noodle Dosa
3. Coleslaw Dosa
4. Italian Dosa
5. Mexican Dosa
6. Salsa
7. Schezwan Paneer Dosa
8. Spicy Masala Dosa
9. Served with Varieties of Chutney :
 - Coconut
 - Tomato Ginger
 - Green Coconut
 - Garlic Chutney

Italian Cuisine

Live Caesar Salad

Ingredients :

(Romaine Lettuce, Lemon Juice ,
Extra Virgin Olive Oil, Croutons
Parmesan Cheese, Salt, Fresh
Ground Pepper, Ceaser Dressing
Black Olives , Green Olives,
Sun-dried Tomato)

Italian Pasta Station

Pastas

1. Herbs Fettuccini
2. Penne Rigate
3. Fusilli
4. Farfalle
5. Spaghetti

Sauces

1. Arrabbiata
2. Quattro Formaggi
3. Basil & Walnut Pesto

Ravioli Station

1. Spinach & Ricotta Ravioli
2. Wild Mushroom Ravioli

Sauces

1. Arrabbiata
2. Quattro Formaggi
3. Basil & Walnut Pesto

Live Risotto Counter

1. Asparagus & Broccoli
Risotto
2. Saffron Risotto
3. Wheat Risotto
4. Baked Spinach & Corn
Lasagne

Italian Wood Fire

Pizza Counter

Choice of Bases :

Thin Crust and Regular Base

Choice of Pizza :

Ratatouille Pizza, Garden
Marbella Pizza, Capponate
Pizza, Cherry Tomato and
Mushroom Pizza, Farm Green
Pizza, Pesto Base Pizzas, Salad
Pizza

Choice of Toppings :

Fresh Mint Leaves,
Fresh Basil Leaves, Cherry
Tomato, Wild Mushrooms,
Button Mushrooms, Fresh
Asparagus, Artichoke Hearts,
Pink and Green Peppers,
Freshly Grounded Black Peppers,
Radicchio, Pine Nuts, Leeks,
Zucchini, Water Chestnuts,
Peas, Carrots, Haricot Beans,
Blanched Spinach, Assorted Bell
Peppers, Sun-dried Tomatoes,

*Baby Corn, Green & Black
Olives, Crushed Dried Red Chilly,
Fresh Single Cream, Parmesan
Cheese, Extra Virgin Olive Oil,
Nutmeg, Dried Oregano,
Toasted Bread Crumbs,
Brussels Sprouts and Broccoli*

Choice of Cheese :

*Parmesan Cheese, Mozzarella,
Smoked Cheese, Goat Cheese,
Cream Cheese,*

Condiments :

*Chili Flakes, Oregano, Olive Oil,
Tobacco*

Other Italian Add On

- 1. Garlic Bread*
- 2. Bruschetta*
- 3. Assorted Crostini*
- 4. Grilled vegetables in nut
basil sauce*
- 5. Wild mushroom*
- 6. Stuffed zucchini*
- 7. Tender corn & roasted
aubergine lasagna*
- 8. Cottage Cheese steaks*
- 9. Piedmontese mushroom*
- 10. Sautéed vegetables in saffron
sauce*
- 11. Oven Roasted potatoes*
- 12. Parsley butter rice*

Chinese Cuisine

- 1. Kimchi salad*
- 2. Cucumber and sashimi in
sweet chilli dressing*
- 3. American Chopsuey*
- 4. Broccoli & Bamboo Shoots In
Light Soy & Honey*
- 5. Burnt Garlic Noodles*
- 6. Chili Baby Corn*
- 7. Chilli Garlic Noodles*
- 8. Chilli Hoisin Tofu & Shiitake*
- 9. Chilly Paneer*
- 10. Cottage Cheese in Hot Garlic
Sauce*
- 11. Fresh Baby Corn,
Black Mushrooms*
- 12. Fried Rice/Ginger Fried Rice*
- 13. Hakka Noodles*
- 14. Honey Fried Cauliflower*
- 15. Honey Lotus Steam*
- 16. Long Life Flat Noodles*
- 17. Pok Choi and Silken Tofu in
Hunan Sauce*
- 18. Stir Fried Mushrooms In
Kung Pao Sauce*
- 19. Strip Vegetables in Black
Bean Sauce*
- 20. Sweet & Sour Crisp Vegetable*
- 21. Szechwan Fried Rice*
- 22. Three Jewel Vegetable in Hot
Basil Sauce*
- 23. Vegetable Manchurian*
- 24. water chestnuts oriental style*
- 25. Wok Fried Greens*

Thai Cuisine

Salad

1. *Som Tam*
Thai raw papaya salad
2. *Yum Phak Ruam Mit Krob*
Crispy vegetables salad

Main Courses

1. *Kaeng Phed Phak*
Thai Red Curry with vegetables
2. *Kaeng Kiew Waan Phak*
Thai Green Curry with vegetables
3. *Phad Nam Prik Pao Taohoo*
Stir fried tofu with Thai chilli paste
4. *Phad Phak Ruammitr*
Classic Thai stir fried mixed premium vegetables
5. *Phad Thai*
Traditionally famous Thai flat rice noodles with tamarind sauce, crushed peanuts, dried chilli flake & lemon.
6. *Ba Mee Phad Kee Mao*
Stir fried Yellow noodles with fresh Thai herbs, fresh chilli & basil leaves.
7. *Khao Plao hom Bai Toey*
Steam rice with pandan leaves (Bai Toey)
8. *Khao Phad Sapparod*
Fried rice with pineapple, dried grape & cashew nuts

Mexican Cuisine

Mexican - Quesadilla Counter

Filling Ingredients :

Red and yellow & green peppers, green onion, chopped coriander, corn, chilli salsa, jalapeño peppers, green olives, butter

Types of Tortilla :

Corn & flour

Cheeses :

Cheddar, Jack Cheese, Mozzarella

Salsa:

Salsa Fresco, Chilli Salsa

Jacket Potatoes

Toppings :

Sour Cream, Chives, Celery, Cream Cheese, Oregano Seasoning, Toasted Garlic, Chilli Oil, Melted Butter, Parsley

Live Fajita Counter

Filling Ingredients :

Broccoli, Paneer, Red and Yellow Peppers, Green Onion, Chopped Coriander, Fajita Marinade, Chili Salsa, Jalapeño Peppers, Green Olives, Black Olives Etc.

Accompaniments :

Pica Di Gallo, Salad of capsicum, tomato and cucumber, Sour Cream, Whipped cream with lemon Guacamole Mashed avocado with onion and tomatoes and cilantro mixed together

Con on the Cob

Serve live with sprinkle and parsley butter

Nachos with Salsa and Guacamole

Tacos Bar

Cheddar Cheese, Chopped Tomatoes, Green Onions, Coriander, Sour Cream, Refried Beans, Tomato Salsa, Green Salsa, Red Spicy Salsa, Jalapeños, Guacamole

Enchilads

Mexican dish made by filling a tortilla with vegetable

Burritos

Warm Soft Flour Tortillas Stuffed with Beans, Cheese, Tomatoes, Spring Onions, Topped with Guacamole, Sour Cream

Middle Eastern - Lebanese Cuisine

Shawarma Counter

Khubus

Filling :

Vinegar Onion, Marinated Beetroot, Shredded Lettuce, Sliced Tomato, Pickled Chili, Cucumber

Sauces :

Prepared with yoghurt, tahini, and garlic Sprinklers and garnishes Sumac and parsley

Pita Pocket

Types of breads :

Brown pita, White pita, Khubus

Fillings / Toppings

Falafel for Vegetarians

Fried dumplings of mashed chick pea and onion with crushed black pepper and roasted cumin.

Hummus and Tahini

Prepared with yoghurt, tahini, and garlic Sprinklers and garnishes Sumac and parsley

Falafel for Vegetarians

Boiled chick pea dip prepared with tahini paste. Topped with virgin olive oil and, parsley and paprika

Babagannough

Roasted aubergine dip prepared with garlic and olive oil salsas to top

Other Accompaniments

Black and green olives, chopped parsley, chili oil

Humus and Pita Station

Variety of Humus

Variety of Pita

Japanese Cuisine

Live-Assorted Sushi Counter

1. *Kakiage Maki*
Assorted Vegetable Tempura Roll
2. *Kappa Maki*
Cucumber Roll
3. *Oaniko Maki*
Japanese Pickle Radish
4. *Avocado Maki*
Stuffing With Avocado
5. *Serve with Kikkoman Soya,*
Pickle Ginger and Wasabi

Live-Teppanyaki Counter

Teppanyaki is a style of cooking of Japanese cuisine that uses on iron griddle to cook food. The word teppanyaki is derived from Teppan, which means iron plate, and yaki, which means grilled broiled or pan fried where assorted vegetables and noodle cooking together with sauce. Serving along with choice of vegetable, noodles, sauces

Vegetable On Display

Broccoli, snow peas, Bok choy, Chinese cabbage, shiitake mushroom, oyster mushroom, milky mushroom, black fungus, enoki mushroom, button mushroom, green onion, zucchini, carrot, bell peppers, French beans

Noodles on Display

1. Udon Noodle
2. Yakisoba Noodle
3. Hakka Noodle

Ingredients

Butter, Chopped Garlic, Chives, Kikkoman Soya, Mirin, Saki, Chilli Flakes, Sesame Oil, Shichimi, Brown Garlic, Salt, Veg Aromat Powder

Japanese Okonomiyaki

Chef Specialty

Mochi

Dense Rice Cakes Served With Grated Daikon Radish And Leeks

Nasu

Grilled Eggplant Served With Warm Miso Sauce

Kushimono

Lotus Root Mushrooms, Green Pepper, Okra Grilled And Served On Sticks With Tusikemono

Edmame and Tofu

No Need Any Explanation

Served With Hot Apple Cider and Japanese Tea

Swiss

Rosti

Sanne Rösti

Onions and Mushrooms, Grated with Cheese

Spinat Rösti

Creamy garlic flavoured spinach

Swiss Cheese Fondue with variety of Veggies, fruits and Cheese Dips

Burmese

Khao Swey Counter

A meal in itself, this dish is as much fun to put together as it is delicious to eat. The combination of various tastes and textures makes this dish unique. Guest pick a soup bowl, add the ingredients to they're liking and top it with the vegetable stock Flavoured with coconut

Toppings to choose from

Boiled noodles, Toasted garlic, Brown Onions, fried noodles, Chopped spring onion, Chopped green chilli, Chopped onion, Crushed Roasted peanuts, Chilli oil, Chopped coriander, Lemon juice, Broccoli, Carrots

Live-Dimsum Counter

1. Crispy corn & Spinach dumpling
2. Chili Tofu & Green onion dumpling
3. Mix veg Dumpling
4. Water chestnut & Bok choy dumpling

Served with choice of following dips-

Roasted dry chilli, Roasted tomato and sesame, schezwan sauce, black bean sauce

Cheese Station

Display Cheese

Brie Cheese/Blue Cheese/
Camembert Cheese/Scamozza Cheese/Italian Fontine Cheese/
Goat Cheese.

Accompaniment

Greek Olive, Fresh Strawberries /Walnuts /Carr's Water Biscuits/
Californian Grapes

Dips

Pepper Jack cheese dip/White bean dip with rosemary oil/
Brown sugar fruit dip/Cream Artichoke dip/Black bean/mango salsa.

Cheese Fondue

Type of Cheese

1. Swiss Cheese
Emmenthal and Gruyere
2. French Cheese
Comte
3. Italian Cheese
Fontina

Accompaniment

Cubes of French breads / Cubes of apple and pear/ Roasted Potatoes/ julienned raw red bell pepper/ blanched broccoli florets

International Grill

Grilled Cottage Cheese Steak

With brown pepper sauce

Mushroom Steak

Cottage cheese mash stuffed with three types of mushrooms served with pepper sauce

Polenta

Served with trio of mushroom sauce

Roesti

Mashed potato

Baked Dish

1. Baked J. Oberoi
2. Baked Lasagna
3. Baked Florentine
4. Vegetable Cannelloni
5. Mexican Trio
6. Spinach Roulade
7. Baked Pasta - Broccoli - Baby Corn

Fusion Food

1. Chware Ki Tehri
2. Dal Moradabadi With Bihari Sattu Paratha
3. Paneer Goan Curry
4. Pindi Choley With Aloo Tamater Ka Rassa
5. Tadka Vegetable With Kashmiri Sesame Salan
6. Tandoor Paneer With Cherry Tomato Makhni
7. Tofu Kofta With Goji Berry Curry
8. Tofu Kofta With Quinoa Tahiri & Pumpkin Coconut Curry
9. Watermelon Curry With Steamed Rice
10. Wild Mushroom And Pinenut Pulao

Kulcha Station

1. Beet Root and Goat Cheese Kulcha
2. Blue Cheese Kulcha With Coconut Cream
3. Camembert and Bhuna Aloo Kulcha

Rice and Grains

1. Brown Rice Kichdi
2. Cheese Bajra Kichdi Wild Mushroom and Pine Nut Pulao

Dessert

1. Besan Ladoo Tart with Saffron Cheese Cake
2. Doda Barfi Teracle Tart
3. Tamatar Ka Halwa

Salad

1. Aloo Chana Chaat
2. Cabbage P'Apple Salad
3. Chinese Kimchi Salad
4. Cold Pasta Salad
5. Fresh Indian Fruits (Live) Cutting
6. Full Green Salad
7. Full Salad J. Oberoi (20-25 Nos)
8. Golden Glow Salad
9. Green Fresh Salad (Live) Cutting
10. Grilled Vegetable Salad
11. Hawaiian Salad
12. Hot Salad (Live) J. Oberoi
13. Hot Sprouts (Live) Salad
14. Italian Ceaser Salad
15. Lebanese Fattoush Salad
16. Masala Onion Ring
17. Mint Macaroni Salad
18. Mix Kachumar
19. Mixed Achar (I No)
20. Peppery Paneer Salad
21. Quinoa Salad
22. Russian Salad
23. Sirka Payaz
24. Sprouted Beans Salad (Assorted)
25. The Spring Garden Salad Plate
26. Tomato & Mozzarella Salad
27. Traditional Greek Salad
28. Veg. Pickle Salad

Super Food Salad

Organic Ingredients

1. Edible flowers
2. Kale chips
3. Micro green herbs
4. Micro red herbs
5. Red vein sorrel

With Choice of Fillings

1. Artichoke Hearts
2. Cheddar & Tomatoes
3. Cherry tomatoes
4. Cocktail Onions
5. Cucumber & Olives
6. Gherkins
7. Hashed Potatoes
8. Roast Peppers
9. Seasonal Lettuce

Dressings

1. Cole Slaw
2. Mustard Mayonnaise
3. Ratatouille
4. Raw honey
5. Tartar
6. Thousand Island

Vegetable

1. Paneer J. Oberoi
2. Stuffed Paneer
3. Paneer Lawabdar
4. Kadhai Paneer
5. Paneer Butter Masala
6. Shai Paneer
7. Khoya Paneer
8. Paneer Pasanda
9. Paneer Lucknowi
10. Palak Paneer
11. Matar Paneer
12. Laccha Paneer
13. Paneer Malai Khurchan
14. Paneer Taka Tak
15. Paneer J.O.B (Live)
16. Paneer Amritsari (Live)
17. Paneer Roll J.O.B (Live)
18. Paneer Bhurji J.O.B (Live)
19. Paneer Tikka Masala (Live)
20. Paneer With English Vegetable (Live)
21. Paneer Bhojpuri (Live)
22. Kofta J.O.B
23. Kofta J.Oberoi
24. Kashmiri Kofta
25. Nargisi Kofta
26. Malai Kofta
27. Vegetable Kofta
28. Kofta Mughlai (Live)
29. Matar J. Oberoi
30. Matar Masala (Live Ono)
31. Khoya Matar
32. Matar Mushroom
33. Matar Methi Malai
34. Matar Korma
35. Rajasthani Aloo Pyaz

36. *Dum Aloo Pyaz*
37. *Kashmiri Dum Aloo*
38. *Stuffed Coriander Potato*
39. *Aloo Bhojpuri*
40. *Dum Aloo Aachari*
41. *Zeera Aloo*
42. *Aloo Sikkampuri*
43. *French Corn Palak*
44. *Corn Methi Malai*
45. *Palak Baby Corn*
46. *Pindi Chana J.O.B*
47. *Khoya Chana Sunhari*
48. *Amritsari Channa*
49. *Chana Darbari*
50. *Gobhi Mughlai*
51. *Gobhi Do Pyaza*
52. *Gobhi Matar Punjabi*
53. *Gobhi J.Oberoi (Live)*
54. *Rajasthani Aloo Gobhi*
55. *Stuffed Pudina Tinda*
56. *Tinda Masala*
57. *Shai Meva Tinda (Stuffed)*
58. *Halwai Wala Tindia*
59. *Govind Gatta*
60. *Gatta Do Pyaza*
61. *Jodhpuri Gatta*
62. *Jaipuri Gatta*
63. *Besania Do Pyaza*
64. *Jodhpuri Chakki*
65. *Chakki Do Pyaza*
66. *Ker Saangari*
67. *Bhindi Mirchi*
68. *Bhindi Do Pyaza*
69. *Kurkuri Bhindi*
70. *Stuffed Tomato*
71. *Stuffed Tofu Tomato*
72. *Stuffed Karela*
73. *Arbi Do Pyaza*
74. *Baingan Masala*
75. *Baingan Bharta*
76. *Tawa Vegetable*
77. *Live Vegetable J.Oberoi (5-6 Nos)*
(Karela/Bhindi/loki/Parwal/Balor/
Arbi/Mogari/Mirch/and etc.)
78. *Stuffed Lichi*
79. *J.Oberoi Special Navratan*
80. *Dry Fruit Vegetable J.O.B*
81. *Vegetable Jhalfrezi*
82. *Mushroom Do Pyaza*
83. *Sarso Ka Saag*
84. *Methi Mangodi*
85. *Stuffed Shimla Mirch*
86. *Mixed Vegetable*
87. *Hara Chana Masala*
88. *Hara Chana J.O.B (Live)*
89. *Desi Gajar Matar*
90. *Rajasthani Pittod*
91. *Gatta Mirchi Bikaneri*
92. *Marwari Haldi Ki Sabji*
93. *Kaju Curry J.O.B*
94. *Taja Moogri Fry*
95. *Mirch Besania Ka Salan*
96. *Kathal Masala*
97. *Shimla Rang Birangi*
98. *Corn Peas Mushroom J.O.B*
99. *Stuffed Bhindi J.Oberoi (Live)*
100. *Kurkuri Bhindi*
101. *Desi Kakdi Tamatar*
102. *Kakadi Angoor*
103. *Sindhi Shai Bhaji*
104. *Hara Channa Kala Angoor*
105. *Himachal Apple Ki Subji*
106. *Punjabi Kadi Pakora*
107. *Jodhpuri Kadi*
108. *Jaipur Kadi Pakora*
109. *Dal Panchmel Fry (Live)*

110. Sada
111. Lahsun-Pyaz
112. Dal Peshawari
113. Dal Bhukara
114. Dal Makhani
115. Yellow Dal
116. Dal Muradabadi
117. Dal Urad
118. Dal Akshya J.O.B
119. Tuhar Ki Dal
120. Dal Palak
121. Ghiya Chane Ki Dal
122. Goth Wali Dal
123. Masoor Ki Dal
124. Rajma Masala
125. Punjabi Rajma
126. Gujrati Kadi
127. Sindhi Kadi
128. Hara Moong

Punjabi

1. Amritsari Chole
2. Amritsari Kheulcha
3. Baingan Ka Bharta
4. Besan Kurkuri Ajwain Bhindi
5. Bhein Ki Chaap
6. Dal Makhani
7. JOB Gucci Kandahaari
8. Kadhai Paneer
9. Khum Hara Piyazz
10. Makka Ki Roti (Gud)
11. Mushroom Tak-a-Tak
12. Palak Paneer
13. Paneer Bhurji
14. Pindi Chana
15. Punjabi Aloo Gobhi
16. Punjabi Rajma
17. Sarso Ka Sag
18. Soya Chaap Saagh Wala

Rajsthani

1. Bajre Ki Khichdi
2. Bajre Ki Roti
3. Bura
4. Ghee
5. Gur
6. Haldi Matar
7. Jaipur Special Aloo Pyazz
8. Jodhpuri Chakki Subji
9. Jodhpuri Govind Gatta
10. Kedele Ki Roti
11. Ker Sangri
12. Methi Mangodi
13. Mirch Tiporey
14. Panchutta Ka Saagh
15. Paneer Longlatta
16. Papad Mangodi Ki Subji
17. Sev Tamatar

Live Chutney Counter

1. Dhanya Pudhina
2. Kachra Mirch
3. Lasu

Rajasthani Mirch Counter

1. Besaniya Mirch
2. Bharwa Mirch
3. Mirchi Tamatar
4. Masala Mirchi Fry
5. Rai Mirch

Jaipur Ki Dhani Se

Churma

1. Badam
2. Bajara
3. Besan
4. Gehu
5. Gulab
6. Pineapple
7. Pista

Bati

1. Aloo Matar
2. Bafla
3. Dry Fruit
4. Masala
5. Aloo Matar
6. Bafla
7. Dry Fruit
8. Masala
9. Matar Kaju
10. Plain

General

1. Dal
2. Gatta
3. Kadi
4. Lemon
5. Papad
6. Rice
7. Undhiyu

Gujrati

1. Achar
2. Basundi
3. Dabeli
4. Fafde
5. Ghari
6. Gota (Gujrati Pakoda)
7. Gujrati Dal
8. Gujrati Kadhi
9. Gujrati Khichdi
10. Handvo
11. Kacche Papite Ki Subji
12. Khakhre
13. Khaman
14. Khandvi Roll
15. Khichu
16. Lilva Kachori
17. Mirch
18. Mohanthal
19. Muthiya
20. Papite Ki Chutney
21. Patra
22. Sev Tameta Nu Shak
23. Thaple

Agra Paratha

1. Plain Parath
2. Methi Paratha
3. Paneer Paratha
4. Matar Paratha
5. Gobhi Paratha
6. Aloo Matar Paratha
7. Mooli Ka Paratha
8. Pyaz Ka Paratha
9. Mewa Dry Fruit Paratha
10. Mewa Matar Paratha
11. Mewa Paneer Paratha

Awadhi

1. Galouti Kabab
2. Shami Kabab
3. Tale Huy Aloo Ka Korma
4. Dakhani Saag
5. Sukhiyani Birnai
6. Ulta Tawa Ka Paratha

Dumpukht

1. Aloo Bukhara Salan Biryani
A combination of dry plums, apricot, baby potatoes cooked with basmati rice.
2. Dal Qureshi
Master chef's family recipe - Urad dal flavoured with garlic and butter.
3. Phad Nam Prik Pao Taohoo
Stir fried tofu with Thai chilli paste
4. Harrey Masaley Ke Bhunney Aloo
New potatoes stir fried with green masala, mint, green chillies, cardamom, pepper and cloves
5. Kaeley Aur Makhaney Ka Salan
Raw banana and lotus puffs cooked in per and coriander rich salan gravy, finished with cardamom and nutmeg
6. Kathal Do Pyaaza
Stir fried jack fruit with button onions and whole spices
7. Mirch Baingan Ka Salan
Brinjal and bhajji chillies cooked with peanut, coconut and sesame, in a tangy gravy
8. Paneer Raunaqeen
Paneer strips, stir fried with spring onions and bell peppers with cumin and pepper
9. Dum Hyderabad Ki Kacchi Biryani
Authentic Basmati rice simmered with Saffron finished in a sealed

Curd

1. Bhatue Ka Raita
2. Boondi Raita
3. Dhai Meva Gunji
4. Fry Mirch Ka Curd
5. Hyderabad Raita
6. Loka Ka Raita
7. Mix Fruit Raita
8. Pineapple Raita
9. Pittor Ka Raita
10. Shekhwati Dahi Vada
11. Shekhwati Dhai Bada
12. Vegetable Raita

Yoghurt

1. Mango Yoghurt
2. Strawberry Yoghurt
3. Banana Yoghurt
4. Blackberry Yoghurt
5. Cranberry Yoghurt

Namkeen on Buffet Table

1. Matar Kofta
2. Dal Ki Pakodi
3. Halwai Ke Mote Sev
4. Jhar Ki Bhujia
5. Kalmi Bada
6. Khasta Kachori (Jaipur)
7. Matar Potli
8. Matar Samosa
9. Nargisi Kofta
10. Paneer Pakoda
11. Samosa J. Oberoi

Rice (Chawal)

1. Bajre Ki Khichdi
3. Gatta Namkeen Chawal
4. Gatta Pulao
5. Gehu Ka Shai Keech
7. Gujrati Khichdi
9. Handidum Biryani
10. Jeera Pulao
11. Jodhpuri Kabuli
12. Kashmiri Pulao
13. Kesar Dry Fruit Metha Chawal
14. Khichdi J. Oberoi
15. Matar Ke Chawal
16. Matar Paneer Pulao
17. Moong Chawal
18. Sabudana Khichdi
19. Sadar Ka Pulao
20. Shai Pulao
21. Steamed Rice
22. Vegetable Biryani
23. Vegetable Pulao

Papad

1. Aloo Ka Papad
2. Chana Ka Papad
3. Disco Papad
4. Fry Papad
5. Jodhpuri Masala Papad
6. Masala Onion Papad
7. Papad Ki Churi
8. Pola Papad (Kheeche)
9. Roasted Papad (Bikaneri)
10. Sabudane Ka Papad
11. Sindhi Papad

Indian Breads

From Tandoor

1. *Baby Naan*
2. *Butter Naan*
3. *Family Naan*
4. *Garlic Naan*
5. *Gilafi Naan*
6. *Kandhari Naan*
7. *Laccha Paratha*
8. *Paneer Naan*
9. *Plain Naan*
10. *Pudhina Paratha*
11. *Reshmi Laccha*
12. *Stuffed Naan*

From Tawa

- ♦ *Bajre Ki Roti*
- ♦ *Kedele Ki Roti*
- ♦ *Makka Ki Roti*
- ♦ *Missi Fulka*
- ♦ *Rumali Roti*
- ♦ *Sada Fulka*
- ♦ *Tikkad*

From Kadai

- ♦ *Sada Pudi*
- ♦ *Palak Pudi*
- ♦ *Ajwain Pudi*
- ♦ *Dalki Pudi*

Desserts

Indian Traditional Sweets

(Dry Fruits)

1. *Pista Rainbow*
2. *Pista Ball*
3. *Pista Roll In Saffron Cream*
4. *Pista Fancy J.o.b*
5. *Pista Badam Boat*
6. *Badam Katli*
7. *Badam Pista Katli*
8. *Badam Fancy J.O.B*
9. *Badam Pista Sangam Katli*
10. *Badam Tacos*
11. *Badam Orange*
12. *Badam Mango Basket*
13. *Baked Badam Roll*
14. *Mini Badam Tart*
15. *Kaju Katli*
16. *Kesariya Kaju Katli*
17. *Kaju Pista Roll*
18. *Kaju Pista Corn*
19. *Kaju Anjeer Roll*
20. *Kaju Fancy J.O.B*
21. *Baked Dry Fruit J.O.B*
22. *J.oberoi Dry Fruit (live)*
23. *Chini Ki Chasni*
24. *Gud Ki Chasni*
25. *Chocolate*

Halwa

1. Badam Halwa
2. Badam Dal Halwa
3. Kesar Pista Badam Pakh
4. Moong Ka Halwa
5. Kaju Akhrot Ka halwa
6. Kaju Anjeer Halwa
7. Bikaneri Gond Pak
8. Badam Pak
9. Kesar Pista Badam Pak
10. Gajar Halwa
11. Sooji Halwa
12. Pineapple Sooji Halwa
13. Coconut Dry Fruit Freshco

Barfi

1. Kesar Barfi
2. Badam Barfi
3. Kaju Barfi
4. Ghiya Barfi
5. Akhrot Ki Barfi
6. Strawberry Barfi
7. Dal Moong Ki Barfi
8. Thal Ki Barfi
9. Gulab Ki Barfi
10. Pineapple Barfi

Dry Fruit Loch Station

1. Anjeer Loch
2. Badam Loch
3. Kaju Anjeer Loch
4. Kaju Loch
5. Khajoor Loch
6. Navratan Loch
7. Pista Badam Loch
8. Pista Loch

Others

1. Baked Malpua
2. Baked Boondi
3. Gulab Diljani
4. Rabri Ke Malpua
5. Stuffed Gulab Jamun
6. Stuff Kala Jamun
7. Delhi 6 Ka Jamun (Pantua)
8. Jodhpuri Ghewar
9. Kesariya Moong Raspberry
10. Kesar Imarti
11. Kesar Jalebi
12. Meva Gunji
13. Mave Ki Kachori
14. Mawa Bati
15. Halwai Ke Dane
16. Baked Jamun
17. Shai Kheer
18. Khajoor Gud Rasgulla
19. Mini Fini
20. Makhan Bada (Balushai)
21. Mishri Mava

Cold

1. Baked Rasgulla
2. Rasgulla
3. Orange Rasgulla
4. Kiwi Rasgulla
5. Strawberry Rasgulla
6. Paan Rasgulla
7. Blue Rose Rasgulla
8. Kesar Pista Rajbhog
9. White RajBhog
10. Assorted Dudh Chum Chum
11. Malai Gori

12. *Chenna Toast*
13. *Malai Pan*
14. *Petha Gilori*
15. *Petha Mango Sandwich*
16. *PineApple Sandwich*
17. *Malai Sandwich*
18. *Mango Sandwich*
19. *Santra Sandwich*
20. *Petha Pista Roll*
21. *Pista Rainbo*
22. *Kesar Rasmalai*
23. *Strawberry Rasmalai*
24. *Fruit Vasund Roll Job*
25. *J.Oberoi Badam Freshico*
26. *Mango Rabdi*
27. *Sitaphal Rabdi*
28. *Lychee Rabdi*
29. *Badam Rabdi*
30. *Fruit Rabdi*
31. *Fruit Cream*
32. *Kesar Pista Shrikhand*
33. *Mango Risotto J.O.B*
34. *Mango Bengali Ball*
35. *Aam Ka Kalakand*
36. *Gulabh patti Sandesh*
37. *Kesar Sandesh*
38. *Chocolate Sandesh*
39. *Mango Sandesh*
40. *Orange Sandesh*
41. *Strawberry Sandesh*
42. *Kaccha Gulla*
43. *Kesar Angoor*
44. *Stuffed Lichi*
45. *Khajoor Ki Rabdi*
46. *Banarasi Khurchan*
47. *Makkhian Samosa*
48. *Makkhian Tarbuj*

49. *Makkhian Santara*
50. *J.O.B Makkhian Pakiza*
51. *J.Oberoi Akshyabhog*
52. *Makkhian Chikoo*
53. *Dolat Ka Jhag*
54. *J.Oberoi Vasund Roll
(Sugar Free)*
55. *J.O.B Sandesh (Sugar Free)*

Ice-Cream

1. *J. Oberoi Assorted Sunday*
2. *J. Oberoi Cold Stone*
3. *J. Oberoi Ice Cream Rolls*

Traditional

1. *Kulfi Falooda*
2. *Rabdi Falooda*
3. *Kesar Pista Matka Kulfi*
4. *Dandi Wali Kulfi*
5. *Flavoured Dandi Wali Kulfi*
6. *Kulfi Delhi Sae*

Western Desserts

Mousse Cups

1. *Strawberry*
2. *Wild Fresh Fruit Mousse*
3. *Choco Berry Mousse*
4. *Oreo Mousse*
5. *Orange Chocolate Mousse*
6. *Blueberry*
7. *Kiwi*
8. *Chocolate Mint*
9. *Mango Basil*
10. *Thandai*
11. *Cranberry*

Assorted Pastry

1. African Mango
2. Chocolate Truffle
3. Double Dark Chocolate
4. Chocolate Orange
5. Black Forest
6. White Forest
7. Red Velvet
8. Butterscotch
9. Pineapple
10. Kiwi Surprise
11. Fresh Fruits

Assorted Tarts

1. Chocolate Hazelnut
2. Lemon & Cream
3. Fresh Fruit
4. Nutty Caramel
5. White Chocolate & Mango

Brownie Station

1. Fudge Brownie
2. Red Velvet Brownie
3. Oreo Cookie Brownie
4. Caramel Snicker Brownie

Souffle

1. Orange
2. Hazelnut
3. Blue Berry
4. Strawberry
5. Mango
6. Caramel

Dry Cakes & Muffin

1. Vanilla
2. Tutty Fruity
3. Red Velvet
4. Jaffa Slice with Marmalade Glaze
5. Indian Spiced Cake with Chai Glaze

Cup Cakes

1. Red Velvet with Cheese Cream Frosting
2. Oreo with Cookie Cream
3. Red Velvet
4. Chocolate with Chocolate Ganache
5. Indian Spiced Cake with Chai Glaze

Exotic Desserts

1. New York Cheesecake with Blueberry
2. Cookie & Creme Cake with mirror glaze.
3. Ferrero Rocher Cake
4. Red Velvet Cake
5. Oreo Cheesecake
6. Belgian Chocolate Truffle Cake
7. Signature Brownie
8. Chocolate Passion Fruit Dome with cocoa butter velvet spray
9. Strawberry Bombe

10. *Coconut Cream Pie served in Coconut Shells*
11. *Praline Choux Buns*
12. *Blueberry Cupcakes*
13. *Chocolate Hazelnut Pie*
14. *Orange Marmalade Tea Cake*
15. *Live Deconstructed Tiramisu*
16. *Apple Walnut Pie*
17. *Pistachio Eclairs*
18. *White African Chocolate with Mango*

Live Desserts

1. *Live French crepes*
2. *Live Mexican churros with nutella*
3. *Cream brulee*
4. *Sizzling brownie with chocolate*
5. *Crepe station*
6. *Fruit flambé*
7. *Live wattle station*
8. *Live pancakes*
9. *Chocolate foudue station*

Arabian Baklava

Baklava's a rich, sweet dessert pastry made of layers of filo filled with chopped nuts and sweetened and held together with syrup or honey. It is characteristic of the cuisines of the Levant, the Caucasus, Balkans, Maghreb, and of Central and West Asia.

1. *Baklava Cigars*
2. *Baklava Loch*
3. *Baklava Lotus*
4. *Baklava Mix Tarts*
5. *Baklava Badam Tart*
6. *Baklava Anjeer Tart*
7. *Baklava Pista Tart*

Night Counter

1. *Tea*
2. *Coffee*
3. *Milk*
4. *Dry Fruits*
5. *Gajak-Revadi*
6. *Juice*
7. *Hot Snack*
8. *Ice Cream*
9. *Kulfi*
10. *Fresh Fruits*
11. *Kele Ki Tikia*
12. *Paneer Cutlet*
13. *Sabudana Khichadi*
14. *Aloo Fry*
15. *Falahari Namkeen*

Sardi Ka Counter

1. *Varieties of Gajak*
2. *Varieties of Revadi*
3. *Varieties of Till Patti*
4. *Varieties of Tilke*
5. *Varieties of Laddu*
6. *Varieties of Moongfali*
7. *Varieties of Pind Khajoor*

Jain Food

No Onion - No Garlic - No Potato

Floatings

1. Matar Potli
2. Kaju Matar Kalash
3. Dal Ke Roll
4. Kele Ke Roll
5. Kalmi Bada
6. Kele Ke Chips
7. Makhana
8. Dal Kachori
9. Dal Ki Pakodi
10. Paneer Pakoda
11. Paneer Crisp
12. Kfuya Tinda
13. Stuffed Tinda
14. Halwai Wala Tinda
15. Pittod Ki Subji
16. Kela Kofta Subji
17. Rasgulla Ki Subji
18. Dry fruit ki Subji
19. Stuffed Parval
20. Stuffed Tomato
21. Paneer Bhurji
22. Mix Green Vegetables
23. Stuffed Tori
24. Gulab Jamun Ki Subji
25. Dakhi Dana Methi
26. Matar Patta Ghobi
27. Stuffed Shimla Mirch
28. Imli Rajma
29. Hara Moong
30. Stuffed Loka
31. Dal Fry (Heeng/Jeera)
32. Arhar Ki Dal
33. Udad Ki Dal
34. Moong Ki Dal
35. Masour Ki Dal
36. Raj Kachori
37. Mewa Dhai Gunji
38. Dhai Bhalla
39. Shekhabati Dhai Bhalla
40. Fruit (Indian/Imported)

Vegetables

1. Shahi Paneer
2. Kfuya Matar
3. Matar Masala (Live)
4. Moogri Masala
5. Balod Masala
6. Kfuya Chana Masala
7. Hara Chana Masala
8. Karela Masala
9. Tori Masala
10. Bhindi Masala
11. Bhindi Mirch
12. Loka Ka Kofta
13. Makhmali Kofta
14. Daakh Dana Methi
15. Kaju Makhana Curry
16. Methi Mangodi
17. Ghiya Fry
18. Ker Sangari
19. Gatta Mirchi
20. Govind Gatta
21. Methi Motia Malai
22. Kadi Sada
23. Bhatjue Ki Dadi
24. Kadi Pakoda
25. Palak Paneer

Stall/Counters

1. Gulgappe
2. Kele Ki Tikia
3. Sabudana Ki Tikia
4. Sabudana Ki Khichi
5. Paneer Tikia
6. Paneer Platters
7. Kadi Kachori
8. Matar Kulcha
9. Delhi Ke Moong Roll
10. Dal Ki Pakodi
11. Jhar Ki Bhujia
12. Papri Chaat
13. Banana Chips Fry (Live)
14. Dry Fruits Fry (Live)
15. Makhana Ki Kheer (Sweet)
16. Pista Loch
17. Badam Ki Katli
18. Barfi (Pista/Badam/Kaju)
19. Kaju Pista Roti
20. Aam Ki Rabri
21. Mishri Mawa
22. Raj Bhog
23. Rasgulla
24. Keser Angoor
25. Badam Basundi
26. Dry Fruits (Live)
27. Bangali Faney
28. Sandesh
29. Kacchagulla
30. Kadai Milk
31. Coffee/Tea
32. Thanda Doodh
33. Kuttu Ki Pakori
34. Gajak
35. Moongfali
36. Revdi

OFFICE - 1

Opp. B.M.W. Showroom, Tonk Road, Jaipur

OFFICE - 2


Parnami Crossing - 1, Raja Park, Jaipur

OFFICE - 3

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