



ARJUN INDIAN
FUSION CATERING



Arjun Catering was born from a desire to reimagine how Indian cuisine is experienced. What began as a passion project in small kitchens has grown into a trusted name for exceptional, curated culinary events. We combine the warmth of Indian hospitality with a contemporary lens, celebrating tradition while embracing innovation.

Our menus are not simply composed, they are designed. Each dish is a layered story told through ingredient, aroma, and memory. We work closely with our clients to translate their vision into a sensory experience that feels both intimate and elevated.

From weddings and galas to private dinners, Arjun creates more than meals. We create moments worth remembering.

OUR STORY



CHEF ANTHONIDOSS RAMESH

With over two decades of global culinary experience, Chef Anthonidoss Ramesh brings a rare blend of precision, cultural depth, and intuitive creativity to every dish he creates. His career spans luxury hotels, acclaimed restaurants, and international events across the United States, Europe, and Asia.

From the Four Seasons in London to fusion-focused catering in Miami, he has developed a refined style that merges traditional South Asian flavors with contemporary technique. His experience includes curating expansive buffets and orchestrating intimate multi-course dinners with equal finesse.

As the creative force behind Arjun Fusion Catering, Chef Ramesh approaches every menu with intention. His belief is simple—food should not only satisfy but leave a lasting impression through thoughtful combinations and timeless execution.



EVENTS WE CATER

We cater to moments that matter. From large-scale celebrations to private gatherings, every event is an opportunity to serve with intention. Our team works closely with each client to understand the purpose, setting, and pace of the occasion, ensuring the menu feels thoughtful and fitting from the first course to the last.

We specialize in curated catering for:

- Weddings
- Intimate Dinners
- Engagement Ceremonies
- Corporate Events
- Receptions & Galas
- Milestone Celebrations
- Cultural Gatherings
- Destination Catering

Each menu is customized to reflect the tone, setting, and intention of the event.

MENU CONCEPT

We believe menus should tell a story. Not just of tradition, but of evolution. Not just of what is served, but of how it is experienced.

Every menu we offer has been thoughtfully designed to reflect balance, abundance, and flavor-forward compositions. Some are curated as structured plated experiences. Others allow for more fluid buffet-style selections. But each one is rooted in culinary care and presentation that reflects the caliber of your occasion.

Whether you are hosting an intimate evening or a multiday celebration, we offer a range of formats to meet your vision.



PLATED DINNER APPETIZERS

DAHI VADA

yogurt infused
cantaloupe mint
gazpacho

CURRIED QUINOA CAKE

blistered shishito,
tamarind dates
chutney, boston, dill,
mint, cilantro,
raspberry dust

STUFFED BABY EGGPLANT

peanut-coconut-
sesame masala smoked
tomato coulis

SWEET POTATO

BLUE CHEESE
WONTON
lemon kaffir lime
curry

SQUASH BLOSSOM PAKORA

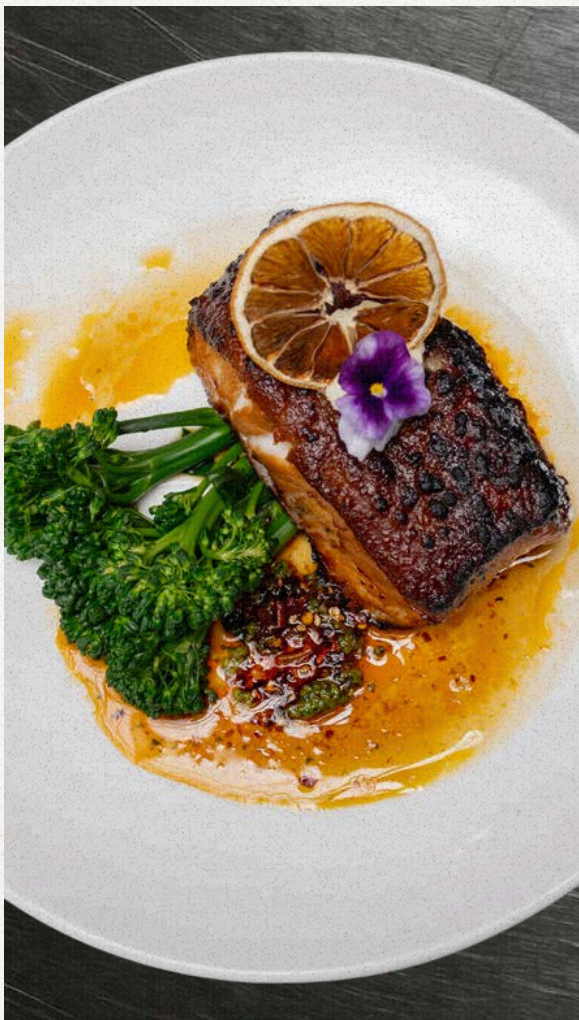
sweet chili raspberry
chutney, parsnip
paneer mousse

PANEER STUDDER PEPPER

baby carrot puree,
lotus chips



PLATED DINNER ENTRÉES



VEGETARIAN

CHILI PANEER SKEWER

dum aloo, vegetable khichdi

PANEER TIKKA

kale infused falafel, fennel

mascarpone compound

CAULIFLOWER CUTLET

avocado salsa, spiced rainbow

radish

VEGETABLE KOFTA

sunchoke purée, baby roots



SEAFOOD

CHILI LIME ONION

CRUSTED FISH

mango fennel slaw, edamame

lemon rice

MASALA FRIED FISH

pongal, vegetable avial,

tomato lemongrass compote

TANDOORI LOBSTER

OR SHRIMP KALE

infused falafel fennel

mascarpone compound



MEAT AND POULTRY

CHICKEN MALAI

spinach sunchoke purée, sweet potato blue cheese
wonton, grilled baby bok choy

ROGAN JOSH LAMB SHANK

rosemary blue cheese, japanese yam, brussel sprout
hash

TANDOORI CHICKEN BREAST

butter chicken sauce, mustard seed potato smash,
swiss chard poriyal

CHETTINAD MUSHROOM CHICKEN

ESCALOPE

biryani pot pie, curried mushroom gravy

TANDOORI LAMB CHOP

avocado chutney, quinoa tikki, salsify chip



BREAKFAST PACKAGES

OPTION ONE

- Batata Poha
- Fafda
- Jalebi
- Papaya Salad
- Green Chilies
- BesanChutney
- Masala Tea or Madras
- Coffee

OPTION TWO

- Poha or Vegetable Upma
- Steamed Idli
- Vada
- Sambhar
- Coconut Chutney
- Tomato Chutney
- Masala Tea or Madras
- Coffee

OPTION THREE

- Paratha Station:
- 2 Types of Paratha
- Pickles
- Yogurt
- Bread Pakora
- Fruit Salad
- Masala Tea or Madras
- Coffee

Sample selections below reflect what can be included in packages or discussed during customizations

Brunch Dosa Live	UTTAPAM	ILDI	Accompaniments
Plain	Mini Uttapam (3-4")	Steamed Fresh	Coconut chutney
Potato Masala	made fresh at the station		Tomato chunet
Paneer Bhurji	with chopped fine tomato		Tamarind chutnet
Chicken Masala	carrots coriander green		Coriander chutney
Lamb Keema	chilipodi power		Sambar

BARAAT SNACK PACKAGES

Upgrades available for additional cost:

Live Dosa Station: 2 types of Dosa

Live Omelet Station: Variety of Omelets

Live Crepes Station: 3 type of Crepes

Additional Dry Snack

Additional Hot Dish

Additional Lamb chops

Additional Shrimp

Additional Dessert

Additional Masala Tea or Coffee

Additional Mango Lassi/Rose Lassi/Mango Shake

OPTION ONE



Samosa or Kachori
Cucumber Chutney Sandwiches
Masala Tea or Madras Coffee

OPTION TWO



Samosa or Kachori
Cucumber Chutney Sandwiches
Vada Pav or Kathi Roll
Masala Tea or Madras Coffee

Sample selections below reflect what can be included in packages or discussed during customizations

Spicy bhel mix

Masala chips

Spicy peanuts

Banana chips

Boondi murukku

Puri

Samosas

Assorted Dried Indian Snacks

Mango lassi shooters

Mini Sliders

Kathi Rolls

Churros

Masala Fries

Hot dogs

Mini Pizza

Kachori

Chana Dal

Bombay Sandwich
(with & w/o cheese),
Garden potatoe or
paneer, samosas,
bread pakora

Assorted Puffs
Vegetable curry
Mushroom
Paneer



HORS D'OEUVRES

VEGETARIAN – PER PIECE

Petite garden samosa,
Tamarind chutney medu vada,
Coconut chutney vegetable kofta,
Sunchoke puree vegetable pakora
Tomato chutney onion pakora
Coriander chutney masala vada,
Chettinad mushroom pea & mint kachori yogurt

Pickled onion gobi manchurian bites
Zatar spiced idli
Tomato shorba shots
Dhokla, lemon mustard seed mousse
Spaghetti squash masala spring rolls
Punjabi Aloo tikki subs
Seekh kebab

Sabudana tikki
Bhutte ke seekh
Cashew nut croquette
Paneer hara bhara kabab,
Cashew onion chutney paneer
Spinach spring rolls
Paneer tikka skewer

PANEER - PER PIECE

Petite paneer & spinach samosa, tomato chutney

Paneer pakora, tamarind chutney

Malai kofta, makhani sauce

SEAFOOD- PER PIECE

Karavali crab cakes, roasted pepper aioli
Tandoori Shrimp or Salmon, Lime Yogurt
Bengali fish pakora

Curry leaf tamarind shrimp
Shrimp or fish koliwada
Amritsari fish, green chutney

Curried kataifi shrimp
Bacalao masala croquette



HORS D'OEUVRES

CHICKEN - PER PIECE

Shami kebab chicken

Chicken pakora

Chicken cutlet, tomato coulis

Chicken manchurian

Chicken seekh kebab,

Chicken malai,

Chicken 65 lollipops

Lemongrass coconut chicken skewers

Petite chicken samosa

Chicken anardana kebab

Achhari chicken wings

Masala reshmi kabab

LAMB - PER PIECE

Tandoori lamb chops

Petite lamb samosa, coriander chutney

Lamb boti kebab

Lamb chapli kabab, mint raita

Mini lamb kofta, mint chutney

Keema lamb, papadum

Lamb tikka

FUSION- PER PIECE

Achhari paneer arepa, green chutney

Curried butternut squash soup, fraiche

Moroccan lamb, jalapeno falafel, coriander
crema, and red pepper hummus

Crispy lamb poppers, saffron herb aioli

Chicken or lamb pastilla, preserved fruits

Thai summer roll. spicy sweet & sour

Boregi cigars, feta, thyme, rosemary mint



The beginning of a meal told in delicate layers of flavor

LIVE STATIONS

STREET FOOD

Kathi rolls in roti:	Vada pav, green chutney	Frankies
Chicken tikka	Veg or paneer pav bhaji	Bombay veg, malai chicken, tandoori paneer
Paneer tikka	Veg cutlet	Fish & avocado mousse cheesy mutton
Aloo gobi	Misal pav	
Chicken keema	Ragda patties	
Lamb nihari	Chicken or vegetable chop	

CHAATWALA

Aloo tikki chaat	Bhel puri flower pots	Sev puri	Assorted waters:
Papdi chaat	Corn chaat	Chinese bhel chaat	tamarind, orange,
Samosa chaat	Palak patta chaat	Jhal muri	watermelon, kala khatta
Dahi bhala chaat	Dahi papdi	Pani Puri	

INDO-CHINESE

Hakka noodles	Chili paneer	Schezwan chicken	Momos:
Vegetable fried rice	Five spice tofu	Kung pao chili chicken	chicken scallion spicy, japchae shrimp
Thai basil fried rice	Szechuan shrimp	Thai chicken curry green	
Gobi manchurian	Black pepper shrimp	Red vegetable curry	





LIVE STATIONS

NAANZA (NAAN PIZZA)

MAKHANI MARGHERITA

spiced tomato, shredded paneer, kasoori methi

LOADED BIANCA

garlic, red onion, mint chutney, shredded paneer

MUSHROOM

sauteed mushroom medley, tamarind chutney

GOBI MANCHURIAN

secret spice, scallions, crushed peanuts

TANDOORI CHICKEN

mint cucumber raita

KEEMA

roasted capsicum, tomato cashew chutney

TACOWALA

plain & purple nixtamalized corn tortillas

POLLO

spring onion, cilantro, salsa verde

CAMARON

spice rubbed shrimp, pickled red cabbage

RAJAS

charred poblano, onion, oregano

SQUASH BLOSSOM QUESADILLA

crispy cotija & chihuahua

MAHI TACOS

masala batter, spicy cabbage slaw

BLACK BEAN & PANEER

corn salsa

Accompaniments

Salsa, Jalapeno Crema, Pickled Red Onion, Cotija Cheese, Lime, Cilantro, Guacamole, Radishes, Diced Pineapple, Hot Sauce Collection.

Esquites: cilantro lime aioli, cotija cheese

LIVE STATIONS

POCKETS OF DOUGH

Gourmet Empanadas:

Goat Cheese & Mushroom

Poblano Chicken

Spinach & Cheese

Homemade Corn Arepas:

Chicken Avocado Salad

Queso Blanco

Achari Paneer

*Vegetable Platter Mint Chutney, Raita,
Pickle & Green Chili*

Samosas

Chili Chicken

Garden Paneer & Spinach

Baos Karaage Chicken Sweet Soy, Kimchi Pickles

Maitake Tempura, Miso, Lime, Shiso Leaves

FLORIBBEAN

Jerkmojo Chicken Pinchos Sweet BBQ Glaze & Papaya Slaw

Minuta Slider Fried Minuta, Super Secret Aioli, Malt Vinegar

Humitas Smoked Corn Béchamel, Charred Corn Salsa, Pickled Jalapeno, Cotija

Gourmet Empanadas Green Chili Chicken, Mushroom & Goat Cheese

Tostones Shrimp Enchilada & Avocado Salsa

Ensalata Fresca Jicama, Green Mango, Red Peppers, Butter Lettuce, Passion Fruit

OSTERIA (LIVE PASTA STATION)

CAPRESE SALAD

Fresh Basil, Heirloom Tomatoes, Miami

Mozzarella, Tellicherry Pepper, EVOO

SPICY PUTTANESCA

olives, capers, tomato sauce, basil

GNOCCHETTI CACIO E PEPE

Handmade Gnocchetti, Grana Padano, Butter,

Toasted Peppercorn

FUNGHI RISOTTO

Foraged Wild Mushrooms, Shallots, Veg Demi

Accompaniments

Focaccia , Ciabatta, Green

Chili Pesto, Rosemary Oil, Calabrian Chili Oil



LIVE STATIONS

MEZE

Spicy Hummus Chickpeas, Chili Flakes, Cucumber, Sesame, Cumin, Roasted Garlic
Jalapeno Falafel Mint Yogurt Dipping Sauce, Tahini
Batata Harra Harissa Paste, Baby Potatoes, Turmeric, Fennel Tops
Fire Grilled Skewers Lamb, Chicken & Veg
Sauces Red Pepper, Tzatziki, Schug

ROYAL BIRYANI HOUSE

Shahi Lamb (Imperial)
Hyderabadi Chicken
Meen Biryani (Fish)
Ande ki Biryani (egg)
Goat Biryani
Vegetable biryani

REGIONAL OPTIONS

ROYAL BIRYANI HOUSE

Shahi Lamb (Imperial)

Hyderabadi Chicken

Meen Biryani (Fish)

Ande ki Biryani (egg)

Goat Biryani

Vegetable biryani

SOUTH INDIAN

Ennai Lathirikai *eggplant, tomato sauce*

Vendakkai Mor Kulambu *okra, yogurt*

Pudalangai Kootu *snake gourd, lentil*

Pavakkai Varuval *bitter gourd*

Urulai Varuval *potato, roasted*

Kovakkai Masala *ivy gourd*

Karamani Poriyal *long beans*

Avarakkai Thoran *broad beans*

Stir Fry Curd Rice *rice, tamarind rice, lemon rice*

south Indian papad and Pickle Chapati

TANDOOR AND TIKKI

Anardana Chicken *tart and tangy pomegranate*

Lehsuni Paneer Tikka *garlic flavored paneer*

Kasundi Shrimp *mustard marinated*

Tandoori Lamb Chop *yogurt marinated*

Aloo Tikki *potato and peas patty*

Rajma Tikki *kidney beans cutlet*

Hara Bhara *spinach and greens patty*

AROUND PAKISTAN

Beef Karahi

Boti Chicken Kebab

Shahi Paneer

Lamb Leg Biryani

Jasmine Rice

Vegetable Korma

Vegetable Platter,

Raita, Pickle & Green Chili

RAJASTHANI FEAST

Gatte ki Sabzi

Ker Sangri

Dal Baati Churma

Laal Maas

Khad Ka Murg

Safed Maas

Khade Mewe

Ka Pulao

Bajre Ki Khichdi

Missi Roti

PUNJABI DI HATTI

Butter Chicken

Saag Paneer

Amritsari Fish

Chole Bhature

Punjabi Tadka Dal

Vegetable Biryani

Wadi Pulao

Tomato Methi Rice

Veg Platter, Raita, Pickle, Chutneys, Chili

Fresh Naan Bread Garlic, Everything, Loaded, Bulleit



Regional Accompaniments

Select Three

Cucumber

Beet

Onion, tomato, green chili

Boondi

Roasted garlic

Pineapple

Pickle and chutneys

Mirchi ka salan



INDIAN BUFFET DISH OPTIONS

CHICKEN

Butter chicken
Kadai chicken
Chicken jalfrezi
Hyderabadi chicken
Chicken shahi korma
Chicken chettinad
Chicken kofta curry

SEAFOOD

Shrimp masala, cashew gravy
Chilly prawns
Tropical prawns
Masala fish fry, bombay style
Malabar fish curry
Amristari fish
Ajwaini fish tikki

MEAT

Lamb rogan
josh lamb or goat korma
Lamb raan
Nihari goat
Lamb saagwala
Beef Karahi

RICE

Pulao jeera
Pudina pulao
Brinji
Vegetable biryani
Lamb or chicken
Biryani lemon rice

VEGETARIAN

Palak paneer
Matar paneer
Paneer makhani
Malai kofta
Paneer lababdar
Achari paneer
Karhai paneer
Sarson de saag
Vegetable jalfrezi
Bhindi ki sabji
Bhindi pyaz
Baingan bharta
Kadai bhindi
Aloo gobi
Dum aloo
Aloo baigan
Aloo mirch
Aloo methi
Gajar matar (peas & carrots)
Vegetable korma
Dal makhni
Chana masala
Rajma dal
Tadka dal

BREADS

Naans:

Plain (Ghee)
Garlic & Fresh Coriander
Everything (Sesame, Onion, Kalonji)
Bulleit
Stuffed Cheese
Keema

Paratha:

Plain
Palak
Aloo
Dal
Matar Paneera
Gobi

Poori:

Chapati
Bhatara
Lachha Paratha
Kerala Paratha
Bajara Ki Roti
Missi Roti

INDIAN BUFFET DISH OPTIONS



STANDARD PACKAGE

CHAAT STATION

1 Type of Chaat

TAWA STATION

Pav Bhaji Or
Paneer/Chicken Kathi Rolls

INDO-CHINESE STATION

1 Type of Rice
2 Vegetarian Entrées
(1 Can Be Chicken If Req.)
1 Type of Noodles
Salad & Accompaniments

TACOWALA STATION

Taco Or Quesadilla
(Veg & Chicken)
Mexican Rice
Black Beans
Nachos
Mild & Hot Salsa Guacamole &
Sour Cream

MITHAAS

2 Desserts

SILVER PACKAGE

CHAAT STATION

2 Type of Chaat

TAWA STATION

Pav Bhaji Or
Paneer/Chicken Kathi Rolls

INDO-CHINESE STATION

1 Type of Rice
2 Vegetarian Entrées
(1 Can Be Chicken If Req.)
1 Type of Noodles
Salad & Accompaniments

TACOWALA STATION

Taco Or Quesadilla
(Veg & Chicken)
Mexican Rice
Black Beans
Nachos
Mild & Hot Salsa Guacamole &
Sour Cream

FROM MILAN

Any 2 types of Pastas with
2 different sauces
Fresh Tossed Salad
Garlic Bread

MITHAAS

2 Desserts

BUFFET SANGEET, GARBA, MEHNDI



GOLD PACKAGE

CHAAT STATION

2 Type of Chaat

|

TAWA STATION

Pav Bhaji Or

Paneer/Chicken Kathi Rolls

|

INDO-CHINESE STATION

1 Type of Rice

2 Vegetarian Entrées

(1 Can Be Chicken If Req.)

1 Type of Noodles

Salad & Accompaniments

TACOWALA STATION

Taco Or Quesadilla

(Veg & Chicken)

Mexican Rice

Black Beans

Nachos

Mild & Hot Salsa Guacamole &

Sour Cream

FROM MILAN

Any 2 types of Pastas with

2 different sauces

Fresh Tossed Salad

Garlic Bread

|

MEDITERRANEAN STATION

NY Style Rice & Chicken Shawarma

or Falafel Served with Greek Salad,

Hummus, Tahini, Tzatziki, Spicy

sauce

|

MITHAAS

2 Desserts



WEDDING LUNCH BUFFET



STANDARD PACKAGE

|

1 Appetizer

2 Vegetarian Entrée

1 Dal i.e., Lentil Entrée

1 Rice

1 Yogurt

(Tawa Roti & Paratha,
Or Poori)

Salad Bar

Achaar

Papad

|

Mithaas

1 Dessert

SILVER PACKAGE

|

2 Appetizers

3 Vegetarian Entrée

1 Dal i.e., Lentil Entrée

1 Rice

1 Yogurt

(Tawa Roti & Paratha,
Or Poori)

Salad Bar

Achaar

Papad

|

Mithaas

1 Dessert

GOLD PACKAGE

|

2 Appetizers

3 Vegetarian Entrée

1 Dal i.e., Lentil Entrée

1 Pasta

1 Rice

1 Yogurt

(Tawa Roti & Paratha,
Or Poori)

Salad Bar

Achaar

Papad

|

Mithaas

2 Dessert



All packages are subject to below:

FL Sales Tax: 7%

Gratuuity: 10-12%

COCKTAIL & RECEPTION

STANDARD PACKAGE

COCKTAIL HOUR

Appetizers –Butler
Passed

2 Apps –(Non Veg)
1 App–(Veg)

APPETIZERS -BUFFET

2 Apps –(Veg)
1 App–(Non-Veg)

LIVE STATIONS

1 Veg Action Station
1 Non-Veg Action Station

RECEPTION

Main Course -Buffet

1 Chicken Entrée
1 Lamb Entrée
1 Paneer Entrée
2 Vegetable Entrée
1 Dal i.e., Lentil Entrée
1 Rice
1 Yoghurt
Assorted Breads
Salad Bar with Achaar
and Papad

MITHAAS

2 Desserts

SILVER PACKAGE

COCKTAIL HOUR

Appetizers –Butler
Passed

2 Apps –(Non Veg)
1 App–(Veg)

APPETIZERS -BUFFET

2 Apps –(Veg)
1 App–(Non-Veg)

LIVE STATIONS

2 Veg Action Stations
1 Non-Veg Action Station

RECEPTION

Main Course -Buffet

1 Chicken Entrée
1 Lamb Entrée
1 Paneer Entrée
2 Vegetable Entrée
1 Dal i.e., Lentil Entrée
1 Rice
1 Yoghurt
Assorted Breads
Salad Bar with Achaar
and Papad

MITHAAS

3 Desserts

GOLD PACKAGE

COCKTAIL HOUR

Appetizers –Butler
Passed

2 Apps –(Non Veg)
2 AppS–(Veg)

APPETIZERS -BUFFET

2 Apps –(Veg)
2 Apps–(Non-Veg)

LIVE STATIONS

1 Veg Action Station
1 Non-Veg Action Station

RECEPTION

Main Course -Buffet

1 Chicken Entrée
1 Lamb Entrée
1 Paneer Entrée
2 Vegetable Entrée
1 Dal i.e., Lentil Entrée
1 Rice
1 Yoghurt
Assorted Breads
Salad Bar with Achaar
and Papad

MITHAAS

3 Desserts





PLATINUM PACKAGE

COCKTAIL HOUR

Appetizers –Butler

Passed

2 Apps –(Non Veg)

2 Apps–(Veg)

APPETIZERS -BUFFET

2 Apps –(Veg)

2 Apps–(Non-Veg)

LIVE STATIONS

2 Veg Action Stations

2 Non-Veg Action Stations

RECEPTION

Main Course -Buffet

1 Chicken Entrée

1 Lamb Entrée

1 Paneer Entrée

2 Vegetable Entrée

1 Dal i.e., Lentil Entrée

1 Rice

1 Yoghurt

Assorted Breads

Salad Bar with Achaar

and Papad

MITHAAS

4 Desserts

EXCLUSIVE PACKAGE

COCKTAIL HOUR

Appetizers –Butler

Passed

2 Apps –(Non Veg)

2 Apps–(Veg)

APPETIZERS -BUFFET

2 Apps –(Veg)

2 Apps–(Non-Veg)

LIVE STATIONS

2 Veg Action Stations

2 Non-Veg Action Stations

RECEPTION

Main Course -Buffet

1 Chicken Entrée

1 Lamb Entrée

1 Paneer Entrée

2 Vegetable Entrée

1 Dal i.e., Lentil Entrée

1 Rice

1 Yoghurt

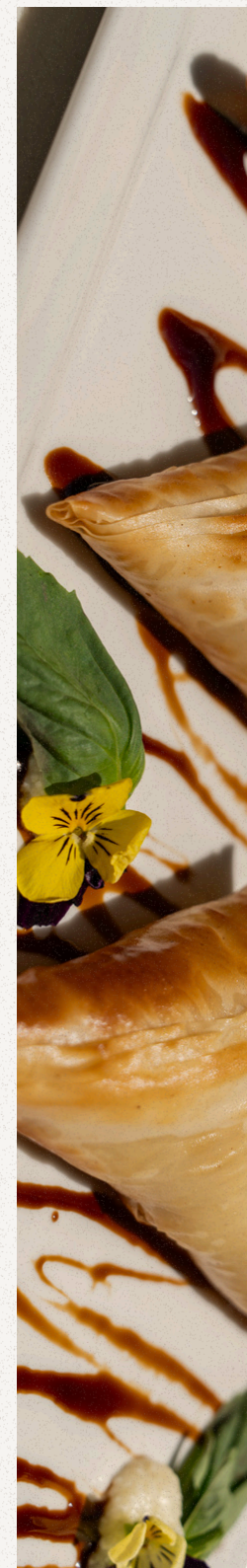
Assorted Breads

Salad Bar with Achaar

and Papad

MITHAAS

Viennese Dessert Display



GUJARATI BUFFET OPTION

CURRIES (SELECT 4 OPTIONS)

Kadhi Pakora	Rajma& Sweet Corn	Aloo Methi Aloo, Baingan & Peas	Tindora& Capsicum
Undhiyu	Gujarati Dal	BatakaRingan	Batata Poha
Mixed Vegetable Shaak	Malai Kofta	Kabuli Chana	Mix Kathol
Dudhi Chana	Corn Paneer	Bhinda	

RICE (SELECT 2 OPTIONS)

- Jeera Rice
- Peas Pulao
- Vegitable Biryani
- Lemon Rice
- Khichdi

SALAD (SELECT 1 OPTION)

- Melon and Mint Salad jicama, mango, radish, chaat masala
- Cabbage, Carrot or Papaya Sambharo

DESSERTS: (SELECT 2 OPTIONS)

- Shrikhand (dry fruit, tropical, berry)
- Kheer
- Carrot Halwa
- Basundi Malpua
- Ladoo
- Barfi

ACCOMPANIMENTS (SELECT 2)

- Khaman or Rava Dhokla
- Raita
- Pickle
- Papad
- Mixed Vegitable Platter

BREADS INCLUDED

- Puri (Live extra charge)
- Roti
- Paratha



DESSERTS

KHEER

GULAB JAMUN

JALEBI

CARROT HALWA

MANGO LASSI

RASMALAI

SEMIYA PAYASAM

KESARI

SWEET PONGAL

RASGULLA

GULAB JAMUN CHEESECAKE

CARDAMOM PANNA COTTA

GULAB JAMUN CRÈME BRULÉE

MALPUA RABRI

RICE PUDDING

WALNUT HALWA

ALMOND HALWA

SHAI TUKRA



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