

# EPICASIA

Menu

*“The Art Of Fine Catering”*



*Epicurean*  
LUXURY CATERING WORKS

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BY THS



## ABOUT US

**EPICUREAN** Catering Services was established in 2016. We specialize in Pure vegetarian delicacies from Indian to Pan Asian or Mexican, Lebanese, Mongolian, Teppanyaki and more. To change the traditional thoughts regarding cooking, our kitchens are well-appointed with the best chef team for live cooking.

We provide catering services for all events and occasions – Weddings, Receptions, Birthdays, Cocktails, Gala Dinners & Corporate Events, our staff takes care of all your needs.

The successful reign of **EPICUREAN** has only been possible of their dedicated team of professionals, who work relentlessly to make every event a memorable one. Proper training sessions are conducted to ensure regular upgradation. Everything is arranged by our staff that comprises various industry veterans from across the nation who believe in making every occasion special.



Scan For Menu

## **TERMS & CONDITIONS FOR BOOKING FOR PARTIES**

- Advance payment 25% of the final amount is to be paid at the time of booking, 50% payment to be made at least fifteen days prior to the date of function and balance of the payment 25% to be made two days prior to the date of function.
- If the gathering increases beyond the minimum guarantee, we will charge full amount for each plate. The amount for the plates has to be paid in advance. In this case if 8-10 food items fall short in the elaborate layout of our menu, the management will not be held responsible. One responsible person from the host side is also required on the plate counter for signing and taking care of the plates.
- The expected number of guests should be intimated at least seven days prior to the date of function.
- The management keeps 10% food margin for the excess guests above the minimum guarantee confirmed and the bill for such excess guests will be charged accordingly. In case of cancellation, the advance amount will not be refunded.
- The food prepared on order will be specifically for the number of guests confirmed by the host. No rebate, No refund for lesser number of guests attending the party.
- Although efforts are made to accommodate any number of additional guests the management will not be held responsible in anyway, if any item of the food falls short due to additional guests. In this condition also the extra plates after the minimum guarantee would be charged as per plate rate according to chosen menu.
- The items of the menu should be clearly indicated at the time of booking. However if any alteration or substitution in the menu is desired, it should be communicated at least seven days prior to the function.
- The GST will be charged as applicable.
- Guests are responsible for their belongings and management shall not be responsible for any loss of their belongings.
- Consumption of alcohol is host's own responsibility and for this one must acquire license of state along with total liquor bill purchased from an authorized liquor shop positively at the site of function. One responsible person should be at the bar counter from the host's side and service will start only after the above conditions are fulfilled.
- Steward service not allowed outside the party venue.
- There should be a representative from the host's side on the plate counter for the supervision and signing of plates. He has the right to allow and disallow plates to any person and the arrangement of food for our working staff would be arranged by the management itself. They are not allowed to take plates from the function buffet. If by mistake any of the management's staff comes at the plates counter the host will have the full right to refuse them.
- Buffet will open latest by 09:00 pm without any intimation.
- Any change or any handwritten addition by the host in the menu card will not be considered valid.
- Minimum guarantee can not be reduced once the booking is done and if minimum guarantee is reduced then the per plate rate will be increased subsequently.



## CUISINE INDICIA

### At the Time of Baarat Assembly

BAARAT ASSEMBLY

WELCOME ON BOARD

### Thirst Quenchers

BIBERE

THE MOCKTAIL BAR

THE MILKSHAKE BOX

THE COFFEE N TEA EMPORIUM

### Symphony of Flavors

THE CHAAT STREET

THE EXOTIC FRESH FRUITS

ITALIANO ARTISTIC PIZZEIRA

THAILAND DRAMATIC DUMPLING

### Exclusive Hors d'Oeuvres

PASS AROUND (Indian)

PASS AROUND (Oriental)

PASS AROUND (Italian)

### Nature's Plate

AROMA OF SOUP

REGALE SALAD BAR

CONDIMENTS

### International Nourriture

PAN ASIAN

PASTA STATION

### The Great Indian Kitchen

INDIAN KHANA KHAZANA

AMRITSARI PALACE

PUNJABI TADKA

LOW CALORIE FOOD

BIRYANI HOUSE

THE MASONRY OVEN KHUBZ

### Indian Sweetopia

TRADITIONAL INDIAN DESSERTS

HALWA KA BAZAAR

EXCLUSIVE LIVE STATION

KULFI STATION

### Sugar Sweet Belly

COLD STONE ICE CREAM GOURMET

### At the Time of Phera Ceremony

PHERON PER SERVICE

### Extra Item At Extra Cost

MOLECULAR BAR

THE PAAN STORY

DRIVER FOOD





# AT THE TIME OF BAARAT ASSEMBLY





## AT THE TIME OF BAARAT ASSEMBLY

### **Beverages**

200ml bisleri water bottles

Soft drinks (coke, fanta, sprite)

Juices (orange, mixed, pineapple)

Espresso Coffee

Accompanied with: Masala Mathi & Assorted cookies

### **Starters**

Crispy stuffed paneer| Palak| Mirch & Moong dal pakore

Served with Meethi Sauth & Mint Chutney

### **Assorted Nuts**

Roasted Cashew Nuts

Roasted Almond Nuts

### **Gourmet Sweets**

Kaju roll & Kaju Kalash

### **Desserts**

Kesar Pista stuffed Gulab Jamun







## WELCOME ON BOARD

### *Beverages*

200 ml bisleri bottles

Juices

Milkshakes

### *The Nuts Platter*

Roasted Cashew Nuts

Roasted Almond Nuts

### *Sweet Delights*

Kaju Roll

Kaju Kailash





# THIRST QUENCHERS





## BIBERE

### *The Aqua*

200 ml bisleri water bottles

### *Assorted Soft Drinks*

Coke, Fanta, Sprite, Limca

### *Juicy Delights*

Mixed, Apple, Pineapple, Orange

### *Summer Specials*

Jaljeera| Aam ka Panna| Thandai





## MOCKTAIL BAR

### *Basil apple mojito*

Fresh basil leaves, lime chunks apple syrup top with soda/lime

### *Lavender cucumber sparkle*

Lavender/ cucumber syrup, lime,  
pineapple juice, black pepper top with sprite

### *Tropical watermelon*

Melon syrup, chunks, lime juice, fresh mint,  
top with limca garnish watermelon balls

### *Fresh lime soda*

Fresh lime, sugar cube, black salt, top with soda

### *Virgin Mojito*

Fresh lemon and mint crushed together  
with sugar syrup, brown sugar, lime juice and  
flaky ice, topped with lemonade





## THE COFFEE N TEA DELIGHT

### *Freshly Brewed coffee*

Americano | Cappuccino | Latte | Mocha

### *Taste Emulsifer Syrups*

Vanilla / Caramel / Hazelnut  
Chocolate / Irish Cream

### *Iced Coffee*

Cool-A-Chino | Frap-U-Lite

### *Iced Tea*

Lemon | Ginger

### *Tea Lounge*

English Breakfast / Darjeeling / Earl grey / Green Tea  
Lipton Red Label / Lipton Yellow Label

## ACCOMPANIED WITH:

### *Assorted Cookies*

(Choco chip, fruit n nuts, pista badam)

### *Assorted Namkeen*

(Masala Methi Mathri | Tea Rusk)







EPICASIA

# SYMPHONY OF FLAVORS







## AUTHENTIC STREET FOOD STATION

### SPECIAL NAZAKAT

#### **Crunchy Golgappe**

served with 4 flavours of water  
(Khatta, Meehta, Hing Jeera, Pudina)

### PURANI DILLI KA SWAD

#### **Kesar Dahi Bhalla and Papdi Chaat**

Fermented lentil dumplings soaked in flavoured curd  
and drizzled with seasonings and chutney

#### **Moongdal Ram Ladoo with Jodhpuri Mirch**

Fritters, drizzled with green and tamarind chutney, garnished with  
tangy salad of shredded radish and radish leaves

#### **English Tawa Chaat**

Vegetables & Dry fruits tossed with chutneys and spice  
powders to give crunchy & peppery flavour







## MUMBAI CHOPATI CHAAT

### *Bhaji with maska pav*

A delicious blend of spicy mixed vegetables,  
served alongside soft butter toasted dinner rolls, crunchy  
onions and lemon wedges

## CRISPY DELIGHTS FROM AGRA

### *Khasta aloo tikki with motia masala*

Crispy aloo patty served with coriander &  
saunth, chutney, stuffed with paneer, dal, matar

### *Stuffed cottage cheese chilla*

Lentil pancake rolled with grated paneer  
and served with a hint of spiced tomato sauce

## FROM THE HOUSE OF RAJASTHAN

### *Matra Patilla with crispy kachori / kulcha*

Soaked dried peas cooked along with spicy green gravy,  
served by topping up with chopped raw  
onions, tomatoes, sev and coriander leaves





## THE EXOTIC FRESH FRUITS

Watermelon  
Disco Papaya  
Rani Pineapple  
Kandhari Anar  
Dates  
Chikoo

### **Seasonal**

Mango  
Strawberry  
Litchi  
Red Guava  
Cherry  
Raspberry  
Muskmelon  
Jamun

### **Thailand**

Rambutan  
Mini Orange  
Green Guava  
Red Dragon  
Sweet Tamarind

### **New Zealand**

Pear  
Kiwi

### **Australia**

Red Grapes  
Plum

### **Japan**

Fuji Apple  
Saudi  
Dates

### **We serve 5 INDIAN & 5 IMPORTED VARIETIES OF FRUITS**

Kindly note, we serve assorted ten varieties of exotic seasonal fruits of Indian repute, pre cut and presented on special crafted plates. The fruits will be selected by us only. Any change in the fruits by the client will be charged extra accordingly.





## Italiano Artistic Pizzeria

Freshly hand tossed cheesy pizza served with various toppings

### **DOUBLE CHEESE MARGHERITA**

Loaded with mozzarella cheese, marinara sauce & basil

### **VEGGIE SUPREME**

Onion, capsicum, mushroom, corn, tomato, black olive, jalapeno & cheese

### **COUNTRY FEAST**

Sweet corn, tomato, onion, capsicum, mushroom & cheese

### **CLASSIC ITALIAN**

A crispy base topped with capsicum, tomato, black olive, golden corn & cheese

### **FARM HOUSE**

Baby Corn, mushrooms, capsicum & cottage cheese

### **THE BREAD BASKET**

(Bread Display- An array of Breads displayed for your choice  
Cheese Garlic Bread/ Pita bread/ Whole wheat bread/ French loaf bread/  
cheese breads/ assorted dips

### **SERVED WITH**

Oregano/Chilli Flakes/ Tabasco







## THAILAND DRAMATIC DUMPLING

These are traditional dish of small steamed savoury dumpling, flavoured with various fillings

### *Mushroom & Parsley Dimsum*

Minced & seasonal mushroom, chilis & garlic

### *Hot N Sour Dimsum*

Snow peas, beans, bok choy, broccoli, other greens & hot n sour sauce

### *Vegetable Shanghai Dimsum*

Vegetable tossed in oyster sauce and sansho pepper

### *Accompanied with*

Black Beans

Ginger Soya

Chilli Oil





# EXCLUSIVE HORS D'OEUVRES







## EXCLUSIVE HOR D'OEUVRES (PASS AROUND)

### **FLAMES AND FUMES OF CHARCOAL**

#### ***Paneer & Bhuthey ki seekh***

A popular variant of traditional kebabs in cottage cheese and sweet corn brushed with warm chilli butter

#### ***Nawabi Paneer tikka***

Chunks of cottage cheese, laced with spiced hung curd with prominence of ginger and coarse black pepper, skewered and golden browned on hot grill

#### ***Afghani Soya Chaap***

Soya chaap, yellow & red peppers, tomatoes marinated in yohurt dressing cooked over charcoal

#### ***Reshmi Malai Broccoli***

Malai Broccoli is a rich and creamy appetizer that combines the nuttiness of broccoli with the indulgent flavors of cream and cheese.

### **CHEF'S SPECIAL**

#### ***Hara bhara kebab***

Fried patties made with spinach, peas & potatoes

#### ***Mushroom Duplex***

Made by marinating & grilling mushrooms with spices





## EXCLUSIVE HOR D'OEUVRES (PASS AROUND)

### ASIAN DELICACIES

#### *Jalapeno and cheese cigar roll*

Crispy rolls filled with oriental flavoured vegetables & served with hot garlic sauce

#### *Thai spring roll*

A delicious, crispy and spicy snack, prepared with cabbage, peppercorn, cabbage, soya sauce, garlic, and rice flour

#### *Cottage cheese Tai-chi*

Stir fried cottage cheese tossed in hot garlic sauce with diced bell peppers

#### *Crispy honey chilli potato*

Batter fried shredded potato tossed with imported red and yellow capsicum

#### *Chilly vegetable manchurian*

Deep fried balls of exotic vegetables tossed with chilly soya sauce

#### *Crispy baby corn fritters*

Baby corn fritters is a combination of baby corn, salt, chilli powder & cornflour







## EXCLUSIVE HOR D'OEUVRES (PASS AROUND)

### LE ITALIANO

#### *Roma delight bruchetta*

Classic tomato, basil and mozzarella bruchetta

#### *Thread cottage cheese*

Cream cheese mixture spread on a bread stuffed with asparagus

#### *Hung curd magic*

Hung curd seasoned with salt pepper, herbs & deep fried

#### *Beetroot croquettes*

Soft, crispy, flavoursome golden fried cheesy potato and beetroot

#### *Vermicelli Rolls*

Vegetable rolls coated in crispy vermicelli

#### *Accompaniments*

Flavoured Mayonnaise / Cilantro & Mint Dip /

Pineapple Dip / Sweet Chilli Dip







# NATURE'S PLATE







## AROMA OF SOUPS

### SOUP STATION

#### *Tomato Shorba*

Spicy Indian style tomato soup made using fresh tomatoes, ginger, garlic and spices

#### *Sweet Corn Soup*

Sweet corn soup is made with tender corn kernels, spices and herbs

#### *Accompaniments*

Bread Rolls | Soup Sticks | Butter Cubes

#### *Condiments*

Chilly Sauce | Soya Sauce | Vinegar





## REGALE SALAD BAR

### *Continental Salads*

King Style Caesar Salad

Classic Russian Salad

Classic Greek Salad

Pesto Pasta Roasted Potatoes Green Beans

Broccoli Corn Salad

Cheese with cherry Tomato Salad

### *Oriental Salad*

Kimchi Salad

Exotic Thai Salad

Vietnamese Noodle Salad

Exotic Thai Greens Salad

### *Indian Salad*

Fresh Garden Green Salad

Mixed Lentil Salad

Three beans Salad

Cucumber Salad

Vinegar Onion

Lemon Wedges and Green Chilli Paneer

Dressings: French Vinaigrettes/ Mustard Dressing/ Balsamic Dressing







## CONDIMENTS

### BEATEN CURD & RAITAS

#### *Dahí Pakori*

Speciality of Chandni Chowk, soft lentil dumplings soaked in succulent seasoned beaten curd

#### *Dahí Gujiya*

Soft Gujiya-shaped lentil dumplings soaked in seasoned curd

#### *Mix Vegetable Raita*

Fresh Seasoned vegetables in beaten curd

### ALONG WITH

#### *Chutney*

Fresh Fruit and Dry Fruit Chutney

#### *The Crispiano (Papad)*

Kali Mirch Papad | Aloo Papad | Masala Papad  
Moong Dal Papad ! Disco Papad| Chana Papad

#### *The Tongue Tickers*

Kuch Teekha Kuch Katta (Pickles)







# INTERNATIONAL NOURRITURE





## PAN ASIAN

### *Oriental Delights*

#### *Exotic Vegetables in Hot Garlic Sauce*

A delicious Chinese-style gravy with exotic vegetables sauteed with a tongue-ticking hot garlic sauce

#### *Cottage Cheese cubes in Hong Kong style*

Stir fried cottage cheese cubes tossed in hong kong style

#### *Veg Manchurian*

A tasty indo chinese dish of fried veggie balls in a spicy, sweet & tangy sauce

## LIVE ON GRIDDLE

#### *Hakka Noodles*

Hakka style stir fried noodles tossed with vegetables and hint of light soya sauce

#### *Spring Onion Fried rice*

Stir fried rice with selected vegetables julienne and spring onions with light seasoning & seasoning







## ITALIANO BUON APPETITO

### *Choice of Pasta*

An all-time favourite, Italian dish with a selection of vegetables

Penne| Fusilli | Farfalle

### *Choice of sauce:*

A wonderful mixture that brings flavour and aroma to pasta

Alfredo | Arrabiata | Rosatella

### *Choice of Vegetables:*

Dry tomatoes, Green Olives, Black Olives,

Blanched Broccoli, Red/ Yellow

Peppers, Mushrooms, Green Chillies, Fresh Basil leaves, Onions

### *Sprinkled with*

Oregano, Chilli flakes, cheese, paprika powder







# THE GREAT INDIAN KITCHEN







## INDIAN KHANA KHAZANA

### **Paneer Butter Masala**

Cubes of cottage cheese cooked in traditional tomato butter gravy

### **Gobhi laccha Adraki**

Minced Cauliflower tossed with cumin seeds and ginger

### **Dal-E-Epicasia**

Black lentils tenderly spiced & topped with cream & butter

### **Kofta-e-khas**

Kofta made of cottage cheese stuffed with raisins,  
cashew nuts cooked in saffron gravy

### **Raunak-e-chaap**

Soya bean chaap in chopped masala gravy

### **Subziyon ki Khurchan**

French beans, capsicum, tomato, cheese & green peas cooked in turmeric gravy

### **Bell Pepper Paneer**

Popular paneer recipe where paneer and bell peppers are cooked in spicy masala

### **Banarasi dum aloo**

Potatoes curry spiced with fennel, ginger and whole spices







## AMRITSARI PALACE

### *Amrītsari Choley*

*Soaked overnight & cooked on a slow flame with traditional punjabi spices*

### *Baigan ka Bharta*

*Eggplant roasted in tandoor and prepared with chopped tomato, onion, ginger with Indian spices*

### *Khasta Kulcha*

*All the way from Amristsar*

## SERVED WITH

### *Amrītsari Chutney*

*Mooli pyaz ki chutney*

### *Radish Lachcha*

*Radish with hint of lemon & fresh coriander*







## PUNJABI TADKA

### *Kadhi Pakori*

Flour curry with indian herbs & spices

### *Basmati rice*

Oldest rice cooked best on slow fire

## WINTERS

### *Sarson ka Saag*

The perfect punjabi dish made from mustard greens and spices served with flatbread, gud & white butter

### *Makki ki roti*

Makki Ki Roti is a traditional Indian flatbread made from maize flour







## LOW CALORIE FOOD

### *Arhar ki dal tadke wali (Live)*

A yellow lentil cooked overnight on clay oven dress with a chef's secret spices

### *Bhindi Naintara*

A semi dry curry made with ladies finger or okra and is served with roti

### *Methi Aloo*

Classic Indian dish made with tender potatoes and flavourful fenugreek leaves

### *Served with*

Tawa Phulka (live)

### *For toppings*

Desi ghee  
Shakkar







## FROM THE HOUSE OF NIZAMS

### BIRYANI HOUSE

#### **Hyderabadi Subz Dum Biryani**

Basmati rice cooked on dum to perfection with spices of an assortment of seasonal vegetables with condiments and a touch of saffron

#### **Kathal Biryani**

A special kathal biryani is made with jackfruit, basmati rice and flavoured with whole spices liked cardamom, cumin, cinnamon and peppercorn.

#### Served with

#### **Burani Raita**

Curd prepared with vegetables in authentic Hyderabadi style

#### **Hyderabadi Mirchi ka Salan**

Speciality of Hyderabad, rich in combination of green chillies, peanuts, coconut & poppy seeds





## THE MASONRY OVEN KHUBZ

### *Baby Naan*

Made from fermented refined flour cooked in charcoal tandoor with butter

### *Pudina Lachha Paratha*

Multi layered whole wheat bread topped with desi ghee

### *Ajwani Missi Roti*

Special bengal gram flour bread

### *Lal Mirch Paratha*

Multi layered whole wheat buttered bread topped with red chilli powder

### *Garlic Naan*

Made from fermented refined flour cooked in charcoal tandoor with garlic

### *Butter Naan*

Made from fermented refined flour cooked in charcoal tandoor with butter

### *Tandoori Roti*

Flatbread made with whole wheat and traditionally cooked in tandoor







# INDIAN SWEETOPIA







## TRADITIONAL INDIAN DESSERTS

### HOT DESSERTS

#### *Long stuffed pista gulab jamun*

Homemade cottage cheese dumplings of cardamom and pistachio, dipped in kashmiri saffron

#### *Malpua with kesar rabri*

Malpua are traditional Indian festive pancakes made with flour, sugar/jaggery, cardamoms and milk

### COLD DESSERTS

#### *Chenna Payesh with roasted almond*

It is a traditional bengali dessert made with soft and spongy fresh cheese dumplings cooked in flavoured milk

#### *Rose Kheer*

Rice Kheer flavoured with rose extract, cooked in milk and topped with plenty of nuts

#### *Kesar Rajbhog*

Made with cottage cheese, crushed dry fruits and saffron







## LIVE STATION

### *Kesar Nano Jalebi*

Coin sized traditional flour based jalebi dipped in saffron and sugar syrup

*Served with:* Dandedar gud ki rabdi

### *Jodhpur special ghewar*

Plain Ghewar

Malai Ghewar

Chocolate Ghewar

## HALWA DELICACIES

### *Moong dal Halwa*

Yellow lentil prepared in pure desi ghee with sugar and flavored cardamom

### *Pineapple Sheera (In summers)*

Pineapple sheera is an halwa made with semolina, sugar, ghee and nuts

### *Gajar Halwa (In winters)*

Grated carrot cooked in milk topped with khoya & dry fruits







# CHEF'S SPECIAL

FRUIT CREAM

STRAWBERRY

## Kulfi Station

### Teela Kulfi

Kesar pista

Paan

Rose







# SUGAR SWEET BELLY







## COLD STONE ICE CREAM GOURMET

### *Create your own sundae*

Chocolate with nuts, Strawberry sundae  
Apple sundae, Vanilla sundae, Fruit sundae

### *Served with different types of sauces*

Chocolate, Caramel  
Strawberry, Butterscotch

### *Types of fruit crushes*

Strawberry , Mango, Pineapple

All ice cream sundaes will be created by us. Vanilla, chocolate & strawberry flavoured ice creams will be served with roasted nuts, cones, fresh fruits, wafer biscuits and different types of sauces

### *Served with waffle cups*







EPICASIA

# AT THE TIME OF PHERA CEREMONY







## PHERON PER SERVICE

### *Beverages*

200ml bisleri water bottles

Soft drinks

Juices

### *Nuts & Sweets*

Roasted almonds

Roasted cashew nuts

Kaju Katli

Kaju Roll

### *Hot Station*

Espresso coffee

### *Served with*

Variety of homemade cookies

Methi Mathi

Namak Pare



# EXTRA ITEM AT EXTRA COST



**EXTRA ITEM AT EXTRA COST**

MOLECULAR BAR

Rs.....

THE PAAN STORY

Rs.....

DRIVER FOOD

Rs.....







## MOLECULAR BAR COUNTER AT EXTRA COST

**BAR WITH ALL FANCY DISPLAY & GLASSES LIKE:**

TIKKI GLASSES

MARTINI GLASSES

FANCY TUBES FOR ALL TALL DRINKS

BAR DISPLAY PROPS

ALL MIXOLOGY MATERIALS

MOJITO BAR

SANGRIA BAR

LIQUID NITROGEN

DRY ICE

### **BARTENDERS**

PROFESSIONAL BARTENDERS

FEMALE BARTENDERS

MIXOLOGIST

### **EXCLUSIVE SERVICES**

SMOKY CHEESEBALLS

SMOKY POPCORN

JELLY SHOTS







COCKTAIL (Menu will be customized as per alcohol given by the client)

COTTON CANDY MARTINI  
FROZEN KOKUM MARTINI WITH CARDAMOM  
ROSEMARIE CAPRIOSKA  
KAFFIR MELON SPIRIT  
OLD FASHIONED WITH STAR ANISEED SMOKE  
MANGOLA BACARDI  
ROSE LIME SAWAR  
CHAI TAPRI BEER COCKTAIL  
ROSE LIME SAWAR  
WATERMELON SANGRIA (BEER)  
CIDER ORANGE JALAPENO (BEER)  
PUMPKIN PIE CREAM (BEER)

NOTE :-

NORMAL BEVERAGES & GLASSWARE (FROM CATERING SIDE)  
LIQUOR BY HOST







## THE PAAN STORY (AT EXTRA COST)

### **PREMIUM**

MITHA PAAN  
STRAWBERRY PAAN  
BLUEBERRY PAAN  
TUTTI FRUTTI PAAN  
COCONUT PAAN  
CHOCOLATE PAAN  
KESAR PAAN  
FIRE PAAN  
MAHARAJA PAAN  
GUNDI PAAN  
SAADA PAAN  
TOBACCO PAAN

### **SIMPLE**

SPL. SAADA PAAN  
SPL. SWEET PAAN  
SPL. SWEET GULAB PAAN  
SPL. CHOCOLATE PAAN  
FIRE PAAN  
SPL. STRAWBERRY PAAN

**13 VARIETIES OF CHURAN**







## DRIVER FOOD (AT EXTRA COST)

WATER & GLASS

### MAIN COURSE

PANEER BUTTER MASALA  
VEGETABLE JALFREZI, DAL BUKHARA  
KADI PAKORA, MUTTER PULAO

### SALAD

FRESH GARDEN, GREEN SALAD

### RAITA

BOONDI RAITA

### PAPAD

HALKI KALI, MIRCH PAPAD

### BREADS

TANDOORI ROTI, BUTTER ROTI  
BUTTER NAAN, MISSI ROTI

### DESSERTS

GULAB JAMUN



*"Thanks for choosing us for your meal today!  
We hope it's the start of something delicious!"*







*“luxurious Bites, Lavish Delights”*

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