

EPICURA

Menu

“The Art Of Fine Catering”



Epicurean

LUXURY CATERING WORKS

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 OF 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 COASTAL AFFAIR SOUTH INDIAN
THE EXOTIC FRESH FRUITS
LIVE FONDUE STATION
ITALIANO WOOD FIRE PIZZEIRA
THAILAND DRAMATIC DUMPLING
JAPANESE SUSHI MAKI

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
TROPICAL THAI STATION
PASTA STATION
JAPANES TEPPANYAKI GRILL
HOLA MEXICANO

The Great Indian Kitchen

INDIAN KHANA KHAZANA
AMRITSARI PALACE
PUNJABI TADKA
LUCKHNAWI TAWA
PETITE AGRA PARANTHA
LOW CALORIE FOOD
DELHI - 6 - SPECIAL
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
SPANISH CHURROS & WAFFLESOME
LES ENTREMENTS

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

Chaat Delight

Khasta Aloo Tikki

Nachos & Corn Chaat

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





EPICURA

THIRST QUENCHERS



BIBERE

The Aqua
200 ml bisleri water bottles

Assorted Soft Drinks
Coke, Fanta, Sprite, Limca

Juicy Delights
Mixed, Apple, Pineapple, Pomegranate, Orange

Summer Specials
Jaljeera| Aam ka Panna| Thandai



THE 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

Kala Khatta Sparkle

A popular flavor in India, often made from a blend of jamun and tangy, sweet flavor



THE MILKSHAKE BOX

Strawberry Treat

Strawberry crush & ice cream
garnished with fresh strawberries

Angel's Oreo Shake

Oreo crunch, milk & chocolate ice cream
topped with rich chocolate sauce

Paan Mastani

Paan leaves, gulkand, fennel seeds, sugar

Pineapple Delight

Pineapple, milk and vanilla ice cream
topped with cream, fudge & sprinkles



THE COFFEE N TEA EMPORIUM

Freshly Brewed coffee

Americano | Cappuccino | Latte | Mocha

Taste Emulsifer Syrups

Vanilla | Caramel | Hazelnut | Chocolate | Irish Cream

Iced Coffee

Cool-A-Chino | Frap-U-Lite | Mocha Chiller

Iced Tea

Lemon | Ginger | Orange

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)

Cup Cakes & Muffins

White Chocolate Sprinkle | Sugar Cinnamon |
Marble Cakes | Choco chip | Tutti Fruity





EPICURA

SYMPHONY OF FLAVORS



LIVE CHAAT STREET

MITHAS SPECIAL NAZAKAT

Crunchy Golgappe

served with 4 flavours of water

Khatta | Meetha | Pudina | Hing Jeera

PURANI DILLI KA SWAD

Kesari Dahi Bhalla & Papdi Chaat

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

Purani Dilli ki Fateh Chand ki Kachori

The kachories are very well-prepared with rich in flavour

English Tawa Chaat

Assorted vegetable tossed with dry fruits and seasoned with Indian spices served cold in summers and hot in winters

Moong Dal Ram Ladoo with Jodhpuri Mirch

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



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

MUMBAI CHOPATI

Bhaji with maska pav

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

MORADABAD SPECIAL

Muradabadi Dal with biscuti-roti

A flavorful, spicy dal dish made with lentils and a mix of aromatic spices, served with soft biscuti-roti

FUSION SPECIAL

Nachos & Corn Chaat

Prepared with nachos, american corn kernels, onion, tomato, veg mayonnaise, green chillies, tomato ketchup & sev



THE COASTAL AFFAIR SOUTH INDIAN

LIVE DOSA

Plain Dosa

Masala Dosa

Butter Masala Dosa

LIVE UTTAPAM

Plain uttapam

Tomato uttapam

Mixed vegetable uttapam

IDLI & VADA

Steamed Idli

Dal Vada

SERVED WITH :

Sambar, Coconut Chutney, Tomato Chutney



THE EXOTIC FRESH FRUITS

Watermelon

Disco Papaya

Rani Pineapple

Kandhari Anar

Dates

Chikoo

Thailand

Rambutan

Mini Orange

Green Guava

Red Dragon

Sweet Tamarind

Seasonal

Mango

Strawberry

Litchi

Red Guava

Cherry

Raspberry

Muskmelon

Jamun

New Zealand

Pear

Kiwi

Australia

Red Grapes

Plum

Japan

Fuji Apple

We serve 6 INDIAN & 6 IMPORTED VARIETIES OF FRUITS

Kindly note, we serve assorted ten varieties of exotic seasonal fruits of International & 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.



LIVE CHOCOLATE FONDUE STATION

Divinely rich and silky smooth live chocolate fondue

SERVED WITH

Seasonal Fruits

Marshmallows

LIVE FRUIT CUTTING

Seasonal Fruits



ITALIANO WOOD FIRE PIZZERIA

Quattro Formagi Pizza

Topped with a simple drizzle of olive oil, oregano and basil to enhance the flavor creating a rich, savory experience.

Napolitana

It has a delicate balance of sweet, tangy, and savory flavors, with the freshness of basil complementing the creamy mozzarella.

Burrata Pizza

A creamy twist on classic pizza, featuring a perfectly baked crust topped with rich tomato sauce, fresh basil, and melted mozzarella & Burrata Cheese

Wild Fungi Pizza

A rustic delight of wild mushrooms, including tender shiitake, and rich cremini, sautéed and drizzle of truffle oil and a sprinkle of fresh thyme.

SERVED WITH

Oregano

Chilli Flakes

Tabasco



THAILAND DRAMATIC DUMPLING

Spicy Edamame

Tender, handmade dumplings filled with a smooth and savory edamame puree, blended with aromatic garlic, ginger, and a hint of sesame.

Crunchy Veg

Crispy bite-sized snack, typically filled with vegetables like cabbage, carrots, mushrooms, onions, and tofu.

Waterchestnut and Peanut

Water chestnut and peanut dumplings are savory or slightly sweet dumpling consists of crushed or chopped water chestnuts and peanuts.

Three Fungi

A trio of delicate dumplings, each stuffed with a unique blend of gourmet mushrooms.

ACCOMPANIED WITH

Black Beans Sauce

Ginger Soya

Chilli Oil



JAPANESE SUSHI MAKI

Avocado Cream Cheese Sushi

A sushi roll that blends the creamy, rich texture of avocado with the smooth, tangy flavor of cream cheese.

Mix Veg Nigiri

A small mound of vinegared rice is topped with a variety of fresh, colorful vegetables.

Asparagus Tempura Sushi

A roll that combines the crispy texture of tempura-fried asparagus with the fresh avocado, cucumber, for added flavor.

Crispy Fungi Tempura

crispy mushrooms are paired with vinegared sushi rice, nori and topped with a drizzle of soy sauce for extra flavor.

ACCOMPANIED WITH

Wasabi

Dark Soya Sauce

Ginger Pickle



EXCLUSIVE HORS D'OEUVRES



EXCLUSIVE HOR D'OEUVRES (PASS AROUND)

BARBEQUE SNACKS

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

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.

Afghani Soya Chaap

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

Bharwan tandoori aloo

Barrel Shaped potatoes stuffed with cheese, dry fruits & selected spices

Paneer & Bhuttey ki Seekh

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

Mushrooms Duplex

Made by marinating & grilling mushrooms with spices & filled with cheese



EXCLUSIVE HOR D'OEUVRES (PASS AROUNDS)

ASIAN DELICACIES

Jalepeno & Cheese Cigar rolls

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

Crispy honey chilli potato

Deep fried potato fingers tossed in honey garlic sauce with diced onions & bell peppers

Cottage cheese in schezwan sauce

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

Watechestnut & broccoli stir fry with black pepper sauce

A quick, crunchy, and flavorful stir-fry combining the nuttiness of broccoli with the crisp texture of water chestnuts, tossed in a light, savory sauce.

Crispy zucchini fritters

A flavorful, slightly spicy, and umami-rich dish where soft, stir-fried eggplant is coated in a savory garlic sauce.

Eggplant in garlic sauce

A flavorful, slightly spicy, and umami-rich dish where soft, stir-fried eggplant is coated in a savory garlic sauce.



EXCLUSIVE HOR D'OEUVRES (PASS AROUNDS)

LE ITALIANO

Vermicelli rolls

Crispy vermicelli coated vegetable rolls

Corn cheese paupiette

Crumb fried mini cheese balls

Beetroot croquettes

Soft, crispy, flavoursome golden fried cheesy potato and beetroot

FUSION SNACKS

Mushroom Vol Au Vents

Golden crispy flaky bite sized puff pastry topped with creamy garlic sauce mushroom

Corn & Cheese Tartlets

Cheesy corn tartlets with caramelized onions

Mini Pizza Puffs

Buttery puff pastry topped with tomato sauce, cheese, onions, onions & capsicum

Accompaniments

Flavoured Mayonnaise / Cilantro & Mint Dip /
Pineapple Dip / Sweet Chilli Dip





EPICURA

NATURE'S PLATE



AROMA OF SOUPS

SOUP STATION

Tomato Basil Soup

(Thin extracts of simmered tomatoes,
fresh basil, coriander and cumin)

Accompaniments

(Chilly Sauce, vinegar with green chilly and sauce)

Live Khao Suey Station

A noodle soup made with variety of condiments

Accompaniments

(Boiled Noodles, Fried Noodles, Burnt onions, Burnt garlic, Salted Peanuts, lemon wedges, Exotic vegetables, Cilantro)



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

Spicy Potato & Jalapeno Salad

Broccoli Corn 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

Quinoa, lemon, sesame and beetroot salad

Dressings: French Vinaigrettes/ Mustard Dressing/ Balsamic Dressing



CONDIMENTS

BEATEN CURD & RAITAS

Dahi Pakori

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

Dahi Gujiya

Soft Gujiya-shaped lentil dumplings soaked in seasoned curd

Fresh Fruit Raita

Fresh fruits in seasoned beaten 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)





EPICURA

INTERNATIONAL NOURRITURE



ORIENTAL DELIGHTS

Oriental cuisine is famous for its variety of palatable dishes and bold taste. The recipes reflect the use of fresh homegrown herbs, rich aromatic spices and a choice of vegetables.

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

Cottage cheese cubes in hong kong style

Stir fried cottage cheese cubes tossed in hong kong style

Exotic vegetables in hot garlic sauce

Stir fried exotic vegetables tossed with soya & hot garlic sauce

Veg Manchurian

Crispy vegetable balls tossed in a spicy, sweet & tangy manchurian sauce



TROPICAL THAI

Kaeng Phet

A popular dish made from Red Thai curry paste cooked in coconut milk with vegetables

Kaeng Khiao Wan

A popular dish made from Green Thai curry paste cooked in coconut milk with vegetables

Served with

Jasmine Rice

Rich with silky, soft texture and a delicate floral fragrance



ITALIANO BUON APPETITO

Italian cuisine is synonymous with freshness of all the most typical dishes in this culinary style, they are always pleasantly fresh, demonstrating their refined taste with each bite.

Choice of Pasta

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

Fusilli | Penne | Spaghetti | Farfalle

Choice of Vegetables

Dry tomatoes, Green Olives, Black Olives,

Capers, Blanched Broccoli, Artichoke Hearts, Asparagus, Red/ Yellow

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

Choice of Sauce

A wonderful mixture that brings flavour and aroma to pasta

Alfredo | Arrabiata | Rosatella

Accompaniments

Chilli Flakes | Oregano | Tabasco



JAPANESE TEPPANYAKI GRILL

Teppanyaki is a style of Japanese cuisine. Its name is derived from the words 'teppan' (iron palte) and 'yaki' (grilled, boiled, or pan-fried).

So, it literally means 'grilling' on an iron plate

Choice of Vegetables

An exotic selection of crunchy, fresh vegetables

Assorted Peppers | Beans Sprouts | Bokchoy

Broccoli | Button Mushrooms | Carrots | Cauliflower | Chinese Cabbage

Cariander | Shiitake Mushrooms | Snow Peas | Spinach | Zucchini

Pad Thai Noodles

A Thai noodle stir-fry made with thin, flat rice noodles

Shanghai Noodles

A Chinese noodle dish made with thin, round and chewy noodles

Steamed Basil Rice

A delicious and fresh staple brown rice recipe

Black Pepper Sauce

A classic Asian-style flavoursome sauce with an umami flavour

Shiitake Soy Sauce

A soy sauce infused with delicious Shiitake Dashi broth

Spicy Basil Sauce

An aromatic sauce with tangy, citrusy and anise-like flavour



HOLA MEXICANO

Mexican Wraps (Live Station)

Mini wraps stuffed with assorted fillings

Mini Quesadilla (Live Station)

Tortillas filled with cheese and kidney beans relished & topped with sour cream

Nacho Bar

Cheese and Herbs | Lime and Mint | Peri Peri
Tomato Mexicana | Sizzling Jalapeno

Taco Bar

Hard shell tacos with different fillings and vegetables
Cottage Cheese | Kidney Beans

Salsa Bar

Fresh Mango Salsa
Pineapple Jalapeno Salsa
Green Tomato Salsa
Creamy Avocado Salsa



THE GREAT INDIAN KITCHEN



INDIAN KHANA KHAZANA

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

Dal -E- Epicura

Black lentils tenderly spiced & topped with cream & butter

Rogan-e-mushroom

Delicacy of awadhi cuisine mushrooms cooked in rogan curry

Subziyon ki khurchan

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

Gobhi Lachha Adraki

Deep fried florets of cauliflower tossed with fresh ginger julienne

Banarsi Dum Aloo

Deep fried baby potatoes in rich and creamy indian tomato gravy

LIVE (PANEER STATION)

Paneer Butter Masala

Cubes of cottage cheese cooked in traditional tomato butter gravy

Bell Pepper Paneer

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



AMRITSARI PALACE

Amritsari Choley

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

Baigan ka Bharta

*Roasted eggplant prepared with chopped tomato,
onion, ginger with Indian spices*

Paneer Bhurji

Hand crushed cottage cheese with Indian herbs & spices

Khasta Kulcha

All the way from Amritsar

SERVED WITH

Amritsari Chutney

Mooli pyaz ki chutney

Radish Lachcha

Radish with hint of lemon & fresh coriander



PUNJABI TADKA

Rajma Masala

Popular dish where red kidney beans are
cooked with onions, tomatoes and spices

Kadhi Pakori

Flour curry with indian herbs & spices

Basmati rice

Oldest rice cooked best on slow fire

WINTERS

Sarson ka Saag & Makki ki roti

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



LUKHNAWI TAWAS

We bring to you the true Essence of Lucknow

Live Kebabs With Mini Wargi Parantha

Live counter for all type of kebabs

Vegetable Galouti Kebab

Chakundar Ki Tikki

Hara Kebab

Served with

Lachcha Onion

Home Made Chutney

Lemon Wedges



Cooking
from
Heart

AGRA KE MASHOOR AKBAR PARATHE

Magic of "3 inch thick tawa

Featuring the famed Akbar Paranthas from Agra on "3 Inch thick tawa that ensures the perfect dissipation of heat thereby ensuring crispy and delightful texture to the Paratha

ALOO PYAZ

Flatbread stuffed with potato and onions

GOBHI HARI MIRCH

Flatbread stuffed with a mixture of deseeded light

MATAR ADRAKHI

Flatbread stuffed with spiced mashed peas filling

PANEER MASALA

Flatbread stuffed with savoury, spiced, grated paneer

Served with

Amrood ki Sabzi

Amrood Ki Sabzi is a sweet, tangy, and mildly spicy Indian curry made with ripe or semi-ripe guavas (amrood).

Accompaniments

Aam ka achaar/ Mirch ka achaar/ Nimbu ka achaar/
Fresh yellow butter/ Plain curd



LOW CALORIE FOOD

Arhar ki dal tadke wali (Live)

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

Gajar Matar

Perfect combination of green peas & carrot cooked in desi style

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



DELHI - 6 - SPECIAL

BEDMI POORI

*A poori douth comprising of soaked urad dal
& other condiments deep fried*

ALOO KI TARKARI

A spicy tangy potato curry

SITAPHAL KI SABZI

Sweet & Sour pumpkin vegetable

ACCOMPANIED WITH

METHI KI CHUTNEY/ ACHAAR/ KACHALU

CHAWRI BAZAR SPECIAL

NAGORI POORI

Nagori Poori is a small, crispy, and flaky Indian bread made primarily with sooji and all-purpose flour, deep-fried until golden brown.

FILLED WITH

Aloo ki sabzi & Suji ka halwa



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

Dumpukht Corn Biryani

Corn & basmati rice is a delicious combination of corn & colourful mixed vegetables and a touch of saffron

Kathal Biryani

Made with basmati rice unripe jackfruit and a whole bunch of aromatic and fragrant spices

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

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

Ajwani Missi Roti

Special bengal gram flour bread

Tandoori Roti

Flatbread made with whole wheat and traditionally cooked in tandoor

Pudina Lachha Paratha

Multi layered whole wheat bread topped with desi ghee

Lal Mirch Paratha

Multi layered whole wheat buttered bread topped with red chilli powder





EPICURA

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

Gud ka Rasgulla

It combines the best of both worlds: the traditional Rasgulla's light, airy texture and the warm, aromatic flavor of jaggery.

Kesar Rajbhog

Royal Indian dumplings soaked in a light sugar syrup, garnished with pistachios, almonds for added texture and flavor.

Dry fruit chenna pies

Dumplings made from cottage cheese soaked in sweetened, thickened flavoured with cardamom & saffron

Rose Kheer

Rice kheer flavoured with rose extract, cooked in milk and topped with nuts



HALWA KA BAZAAR

Moong dal Halwa

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

Badam Halwa

Badam Halwa is a rich, aromatic, and melt-in-the-mouth Indian sweet made from ground almonds (badam), ghee, sugar, and milk.

Pineapple Halwa (In summers)

A tangy sweet made with rava, pineaaple & ghee

Gajar Halwa (In winters)

Grated carrot cooked in milk topped with khoya & dry fruits

CHEF'S SPECIAL

FRUIT CREAM

MIX FRUITS



EXCLUSIVE LIVE STATION

DILLI 6 KA SHAHI MALAI TUKDA (LIVE)

Shahi Tukda

Made with bread, ghee, sugar, milk and nuts

Rabri

Rabri is a thickened, sweetened milk dessert made by slow-cooking full-fat milk until it reduces to a creamy, grainy texture.

BALUSHAHİ WITH MISHTİ DOI (LIVE)

Balushahi

Balushahi is a flaky, deep-fried Indian sweet made with maida and ghee, soaked in sugar syrup for a crispy yet soft texture.

Mishti Doi

Mishti Doi is a Bengali-style sweet yogurt, made by fermenting milk with jaggery or caramelized sugar, giving it a rich, creamy texture and deep caramelized sweetness.



HANDCRAFTED JALEBI STATION (LIVE)

Kesar Nano Jalebi

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

Danedar gud ki rabdi

Danedar Gud Ki Rabdi is a thick, grainy, and slow-cooked dessert made with full-fat milk and jaggery (gud).

JODHPUR GHEVAR DELIGHT (LIVE)

Ghevar Station

Disc shaped sweet cake made with all-purpose flour, soaked and topped with rabri, sugar, syrup, dry fruits

Flavoured

Kesar
Malai
Strawberry
Chocolate



KULFI STATION

Teela Kulfi

Kesar pista

Kewra

Paan

Rose

Falooda Kulfi

Kesar pista

Blueberry

Gulkand

served with falooda

KESAR MEWA DOODH KADHAI

Along with pistachio flakes, badam flakes, soaked chuhara, saffron & cinnamon





EPICURA

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

2-3 shapes of waffle live prepared and to be served with different types of sauces and variant toppings



LIVE TEJERINGOS (SPANISH CHURROS)

Freshly prepared churros served with
Nutella
White Chocolate
Biscoff

WAFFLESOME

Mini Crunchy Waffles (Live Station)
A dish made from leavened batter or dough

Topping
Assorted Chocolate chips
Whipped Cream
3-4 varieties of Ice-Cream
Sprinkles



LES ENTREMENTS

Pastries

Nariyal Pani Malai Mousse
Opera pastry
Lotus biscoff cheesecake
Classic tiramisu
Deconstructed hazelnut tart

Mousse

Belgium Chocolate mousse
Strawberry mousse cups
Blueberry mousse cups

Tarts

Lemon Tart
Choco delight Tart

Cakes

Black forest
Red velvet

We serve 6-8 varieties of western desserts





AT THE TIME OF PHERA CEREMONY



PHERON PER SERVICE

Beverages

200ml bisleri water bottles

Soft drinks

Gourmet Bites

Kaju roll

Kaju Kalash

The Nuts Platter

Roasted almonds

Roasted cashew nuts

Coffee O' clock

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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