

JUICES

Fresh fruit juices act as refresher and play a significant part in any cuisine being one of the best forms of nature's power foods; they are healthy and relished with great delight. At events, a glass of juice of mock tall acts as an accompaniment and can play the role of convection starte.

COCONUT PUNCH
(Fresh malai and crushed coconut water)

ROSE COCONUT
(Strips of malai and coconut water garnished with rose petals)

ANAR
(Anar juice)

ANAR PERU
(Anar juice blended with guava pulp)

PINEAPPLE PERU
(Pineapple juice with guava pulp)

PINEAPPLE MOSAMBI
(Fresh juice pineapple and sweet lime)

FRUIT PUNCH
(Mix fruit juice with chopped apple, mint and anar)

PEACH PLUM
(Fresh peach and plum juice)

ORANGE STRAWBERRY
(Fresh orange juice with strawberry pulp)

SHALIMAR
(Watermelon juice blended with vanilla)

PINA COLADA
(Coconut milk, pineapple juice and vanilla ice-cream)

THANDAI
(Thandai syrup blended with milk, cardamom powder and crusted pistachio)

ORANGE BLOSSOM
(Fresh orange juice blended with vanilla ice-cream)

PEACH BLOSSOM
(Fresh peach juice blended with vanilla ice-cream)



ANAR STRAWBERRY
(Anar juice with fresh strawberry pulp and strawberry pieces)

LITCHI COCONUT
(Litchi juice with coconut water)

COCKTAIL
(Black grape and mix fruit juice)

BLACK GRAPE PERU
(Black grape juice with Peru Pulp)

GREEN GRAPE LITCHI
(Fresh green grapes with litchi juice)

MUSK MELON BLOSSOM
(Musk melon with vanilla ice-cream)

LITCHI ORANGE
(Litchi juice with orange base)

KIWI PINEAPPLE
(Fresh juice of kiwi and pineapple)

SUMMER COOLER
(Fresh juice of kiwi and pineapple garnished with mint)

BLUEBERRY
(Freshly squeezed blueberries with vanilla)

KIWI LEMON
(Fresh juice of kiwi and lemon)

RED GUAVA
(Freshly squeezed red guava)

CHOCOLATE TRUFFLE
(A great combination of chocolate and vanilla.
Garnished with chocolate chip and grated apple)



STARTER

Starter consist of mainly snacks and bites which are served before the main coue. They are sometimes referred to as finger food as they can be picked up and munched by the guests while they are still standing and having a conveation with someone.

KOTHMIR WADI

(Fries dumpling of coriander, spices and chick pea flour)

BAJRA NA WADA

(Traditional spices blended with bajra flour and fried Served with minty curd chutney)

HARA BHARA TIKKA

(Crushed green peas with raw banana and cottage cheese)

ALOO TUK

(Sindhi specialty of crispy baby potatoes, topped with amchur and red chilly masala)

COCKTAIL SAMOSA

(Mimi samosa with filling of green peas, French beans and cabbage)

KALMI KEBAB

(Crushed chick peas with fresh mints and Indian spices)

PANEER PAKODA

(Cubes of paneer sandwich with pudina chutney and coated with chick pea batter)

WALNUT BALL

(Cottage cheese and walnut balls with very delicate spices)

CHEESE CHILLY TOAST

(Crispy bread finge topped with cheese and bell peppe)

VOL-A-VU

(Vol-a-vu shells filled with creamy corn and topped with cheese)

ASSORTED OPEN SANDWICH

(Cheese chutney, vegetable, and Russian salad)

BABY CORN FRITTE

Batter fried baby corn served with schezwan sauce)

CHEESE CORN BALLS

(Monterey jack cheese and corn blended in thick white sauce and coated with bread crumbs)



CORN TIKKI
(Cottage cheese, crushed corn and bell peppe rounds)

TOSTADA'S
(Flower shaped tortilla chips topped with refried beans/corn, salad and granted cheese)

CHEESEY SPINACH /JALAPENO DIP
(Served with toasted French bread)

HUMMUS
(Served with pita / zatar pita/ Pita chips)

TORTILLA CHIPS
(Served with tomato salsa/mango salsa / pineapple salsa)

CHEESEY SPINACH ROLL
(Cottage cheese and spinach blended with cheese and on cased in wanton wrapper)

SCHEZWAN WATER CHESTNUT
(Water chestnut cubes tossed in schezwan sauce)

MANGO DELITE
(Aam papad blended with raw banana en ceased in wanton ciga)

BUTTERED CORN CUPS
(Butter steamed American corn with seasoning)

PANEER PAPAD FINGE
(Paneer and pimento finge coated with crushes papad and fried)

JALPENO POPPE
(Fried dumplings of cheese and crushed jalapenos)

PESTO AND OLIVE TOASTIES
(Mini toasties topped with pesto and olives)

PANEER SPRINKLE
(Cottage cheese square sandwich with sauce rolled in soft Noodles and sprinkle with oriental sauce)

CAJUN STYLE NUGGET
(Cajun powder coated over nuggets)

3 PEPPER PYRAMID
(Cottage cheese and bell paper triangles)

PANEER SOTI
(Cubes of paneer, capsicum and tomato marinated and batter fried)

STUFF MUSHROOMS
(Scooped mushroom filled with cream cheese)



SOUPS

Soup is an important part of a meal. Usually served at the beginning of a meal. A nice hot bowl of soup relaxes and refreshes you.

As an appetizer, it helps you relish the main course even better.

CREAM OF TOMATO

(A delightful tomato soup with creamy roux)

SWEET CORN

(Creamy tinned sweet corn soup topped with chilly, vinegar and vegetables)

VEG CLEAR

(Garden fresh vegetables simmered in clear veg stock)

HOT AND SOUR

(Black paper broth with vegetable)

VEG. MANCHOW

(Garlic, ginger chilly sautéed with chilly paste, corn flour and soya slurry sprinkled with vegetables and crispy noodles)

MINESTRONE

(Fresh tomato broth with vegetables, pasta and basil topped with parmesan)

TOM YUM

(Clear spicy Thai soup with galangal and kaffir lime leaves)

ALMOND BROCCOLI

(Creamy broth of almond silve and broccoli flowerets)

MEXICAN BEANS

(Rajma blended with tomato puree and Mexican seasoning)

LEMON CORIANDER

(Tangy lemon clear broth topped with fresh coriander)

MUSHROOM CAPPUCINO

(Creamy crusted mushroom broth topped with cinnamon Powder)

RASAM

(South Indian speciality)

TOMATO BASIL

(A delightful combination of tomato & basil with creamy roux)



SALAD BAR

Salad is considered a dish as dish of green herbs or vegetables, sometimes cooked, and usually chopped or sliced, sometimes mixed with fruit and generally served with a dressing. The chief purpose of salads in a meal is to provide something that the rest of the foods served in the meal lack, veg salads are rich in vitamins and fibre content.

ITALIAN PASTA

(Choice of pasta tossed with mayonnaise and peppe)

AMERICAN CORN DELITE

(Boiled American corn, tomato, cucumber, sev and fried chana dal mixed with Indian seasoning and lemon juice.)

WARM SLAW

(Mix vegetables tossed in oriental sauce)

CUCUMBER DELITE

(Cucumber cups, stuffed with creamy curd)

THAI SOM TOM

(Tangy Thai raw papaya saled with peanuts)

THREE BEANS SALAD

(Beans with Indian seasoning and lemon juice, salt and pepper)

SPANISH VEGANZA

(Green peas, purple cabbage, cucumber, French beans carrot mixed with white béchamel sauce and seasoning)

SALAD CANOPY

(Crispy Monaco biscuits topped with salad greens)

WALDROF

(Creamy apple and walnut salad in mayo cream)

KOREAN KHIMCHI

(Cabbage carrot and cucumber in spicy red chilly dressings)

FRUITY RUSSIAN SALAD

(Original Russiasn salad with beans, peas, cucumber, grapes, pineapple in mayonnaise sauce)

CHEESEY BERRY TOMATOES

(Tomato chunks topped with berry sauce and grated cheese)



SWEETS

Be it a child, teenager or an adult everybody enjoys a sweet dish in a meal. sweets not only appeal to the taste buds but also make the meal more appetizing.

SUKAN KANSAR
(Crusty wheat flour sauteed in ghee with sugar and cardamom)

RABDI ANGOOR BASUNDI
(Flavoured small assorted rasgullas dipped in basundi)

STRAWBERRY BASUNDI
(Basundi topped with strawberry pieces)

ORANGE BASUNDI
(Basundi topped with orange pulp)

SITAFAL BASUNDI
(Basundi topped with sitafal pulp)

LACHHA RABDI
(Rabdi mixed with thick malai pieces)

FRUIT RABADI
(Rabdi mixed with assorted fruits)

ORANGE KHEER
(A Combination of milk, boiled rice, sugar, cardamom powder, orange and dry fruit)

DUDH PAK
(Condensed milk, sugar, dry fruit and saffron)

FRUIT SALAD
(A combination of assorted fruits, with custard)

BADAM KHEERA
(Roasted almond paste in pure ghee with sugar)

BADAM PISTA SHEERA
(Almond paste and pistachio roasted in pure ghee and sugar, Garnish with blanched pistachio)

MOONGDAL SHEERA
(Crusty moongdal flour, roasted in pure ghee and sugar, Garnish with almond and pistachio cardamom powder)

WALNUT SHEERA
(Walnut paste roasted in ghee with sugar and garnish with walnut pieces)



BAKED MADHURAM

(A three layered baked dessert of bundi, Malai, pistachio)

SHRIKHAND

(Sweet condensed curd flavored with saffron)

FRUIT SHRIKHAND

(Sweet condensed curd flavored with mix fruit)

AAMRAS

(Fresh mango pulp served chilled with mango cubes)

MANGO PLAZA

(Rasgulla stuffed with fresh mango pulp and topped with basundi)

STRAWBERRY PLAZA

(Rasgulla stuffed with fresh strawberry pulp and topped with basundi)

BADAM PISTA SWEET

(Fresh almond pistachio mithais your choice)

SANDESH

(Soft cottage cheese flavored according to your choice with kesar or fresh fruits)

RAS MALAI

(Rasgulla dipped in basundi)

RAJ BHOG

(Saffron flavored rasgulls filled with pistachio)

FRUIT CAKE

(Layer of crush pista, malai and fresh fruit)

AMRUT CAKE

(Layer of crush pista, malai and petha)

KESAR JALEBI

(Refined flour batter fried in ghee and dipped in saffron sugar syrup)

KESAR GARAM BUNDI

(Bundi fried in ghee with kesar syrup)

IMARTI

(Thick urad dal circles dipped in kesar sugar syrup)

RABDI MALPUVA

(Marwari sweet made with refined flour, mava and milk fried in ghee)

CHOORMA LADOO

(Roasted wheat flour made in round shaped sweet bails)



GAJAR HALWA

(Grated carrot gourd cooked in condensed milk mawa and sugar)

DOODHI HALWA

(Grated bottle gourd cooked in condensed milk mawa and sugar)

GOL PAPDI

Wheat flour roasted in ghee mixed with jiggery and topped with variyali)

MOHAN THAL

(Besan roasted in ghee and mixed with sugar, cardamom powder garnish with pista)

GHEVAR

(Ghee fried mesh of refined flour circle dipped in saffron sugar Syrup)

TRIVENI SANGAM

(Layer of white butter, pistaching and pineapple on bed of ice)

FRUIT PUNCH

(Layer of white butter, and mix fruit on a bed of ice)



FARSAN

Farsan is a generic term originally for fried and salty Gujrati snacks. These are mainty side dishes that complement the main meal and are served alongside. Some faan are served as snacks of light meals in their own right.

DAHI WADA

(Wada made of urad and moongdal topped with thick curd, salt, Jeera and red chilly powder)

DAHI PAKODI

(Small wada topped with dahi and chutney)

KHASTAKACHORI

(Refined flour dough stuffed with moongda, cumin, seeds, coriander seeds, fennel and fried. Served with green chutney, sweet red chutney)

PANEER DHOKLA

(Steamed dhokla with paneer slice and chutney in between)

DAMNI DHOKLA

(Dhokla steamed in individual cups topped with peas, cashew nuts and tomatoes)

PANDOLI

(Steamed dumpling of chawli dal, topped with dill and served with coconut chutney)

AMIRI KHAMAN

(Made from chana dal dhokla, pomegranate, sev and sesame oil)

PATRA

(Patra leaves rolled in besan, turmeric, red chilly, green chilly mix and steamed)

KHANDVI

(Bengal gram flour sheets rolled and served with a tempering of mustard and sesame)

SUNITA SPECIAL

(Paneer, grated coconut, raising, cashew, peanuts and pomegranate in relined flour fried in 7 laye)

CORN MARBLE

(Green peas and corn dumpling coated with vermicelli and fried)



CORN ROLL

(Crushed corn stuffed in sheets of retained flour)

KAND POTATO PATTICE

(Fresh yarn, potato, corn flour and spices stuffed with green peas or coconut)

SURTI PLAZA

Green peas ferinel, Amchor powder, lime juice stuffed in flour patti and topped with tomato sauce and fresh coconut.

SHAHI CORN TIKKI

(Crushed corn, cottage cheese and bell pepper rounds)

HARA SAMOSA

(Green peas samosas served with corn gravy)

SCHEZWAN BALLS

(Mix vegetables and refined flour tovals pen fried and served with schezwan sauce)

PANEER PAKODA

(Two layered paneer stuffed with green peas and batter fried)

JAIN KABABS

(Raw banana, spices, fresh coconut, peanuts rolled and deep fried)

PANEER CORN SEQUENCES

(Paneer, corn pimentos and peanuts squares, wrapped in noodles and fried)

MOONGDAL SURPRISE

(Moongdal flavored and filled in refined flour ball)

COCONUT CIGA

(Cigar shaped rolls stuffed with grated coconuts and cottage cheese)

COTTAGE CHEESE & GREEN PEAS SANDWICH

(Green peas stuffed between sliced cottage cheese and deep fried to perfecting)

STUFFED KHANDVI

(Bengal gram flour sheets stuffed with Indian spices, rolled and topped with tempering of mustard and sesame)

STUFFED VEGETABLE WRAPS

(Refined flour wraps stuffed with bell peppe, cabbage and cottage cheese, low fried to perfection)

PATATO KHOPARA PATTICE

(Potato corn flour and spices stuffed with coconut)



BOLLYWOOD ROAD SIDE SPECIALITIES

This is one of the many things for which Mumbai is famous -street food. Found on sidewalks, beaches and alleys, it has that unique Bombaiyaa aroma and taste.

PAV BHAJI

(Buttered Pav served with mashed vegetable)

CHHOLE BHATURE

(Delhi style simmered chick peas with yogurt and fermented flour puris)

RAGDA PATTICE

(Potato tikkis stuffed with chana dal served with white peas gravy. Topped with sweet and spicy chutney)

DAL PAKWAN

(Crispy sindhi puris topped with yellow gram and green gram dal, served with chutneys)

GRILLED SANDWICH

(Boiled potato, onion, tomato, capsicum, and cheese stuffed in triangular bread and grilled to perfection)

CORN BHEL

(American corn, bread croutons, tomato, cucumber, capsicum mixed with 3 types of chutney and garnished with sev)

ICE SEV PURI

(Small puris topped with potato onion, icy chutneys and garnished with sev and raw mango)

FRANKIE

(Tawas roasted rool ups filled with potato patty, bambaiya Frankie masala and vinegar onions)

VEG PUFF

(Putt pastry stuffed with mix vegetables)

PANEER ROLL

(Tandoori paneer Tikka and onion, capisicum slive's flour roll ups)

DAL SANDWICH

(Samosa stuffed in bread slices topped with yellow gram dal, chutneys and spicy chilly)



DABELI
(A traditional kutch specialty)

JHAL MUDI
(A Kolkata bhel with onion, cucumber and mustard oil)

DESI KHOW SUEY (SAMOSA KADHI)
(Punjabi samosa, kadh made with red yellow pape crushed ground-nuts, Bhavnagari gathiya and chat masala)

BUTTER PUDLA
(Bengai gram crepe tawa fried in butter)

PANI PURI
(Sindhi Pun's and choice of stuffing with mint and coriander water and sweet tamarind chutney)



RAJASTHANI

Rajasthan cuisine is primarily vegetarian and offers a fabulous variety of mouthwatering dishes. The spice content is quite high in comparison to other Indian cuisines, but the food is absolutely scrumptious. Rajasthan is used ghee for cooking most of the dishes, Rajasthani food is well known for its spicy curries and delicious sweets.

GATTA NU SHAK

(Bengal gram dumplings cooked in curd curry)

AAMCHUR KI LOUNJI

(Delhi beans with cashew and raisins simmered in sugar syrups)

KER SANGRI

(Dried beans and cape simmered in Marwadi spices and mustard oil)

ALOO PETHE KI SABJI

Potato and red cape tempered in fennel, fenugreek and mustard seeds. Sweet and sour semi-gravy delicacy)

MIRCHI KA SAALAN

(Non-spicy fat chilies simmered in white sesame, peanut, cashew and cumin gravy)

DAL BAATI

(5 Types of slow-simmered dals, served with wheat flour bails)

CHOORMA

(Pure ghee and gram flour granules mixed with powdered sugar choice of choorma)

BEDMI PURI

(Urad dal, fennel and asafetida crushed and stuffed in wheat puris)

SATPADI ROTI

(7 Layers of wheat flour rotis with achari masala)

RAM KHICHDI

(Bengal Gram gatta rice with cashews in yellow masala)

MIRCHI WADA

(Fat chilies stuffed with aloo masala and batter fried)

SEV PAKODI

(Bengal gram flour, mixed with spices and fried in mini spiral and round shape)

PYAZ KI KACHORI

(Refined flour dough stuffed with onions, cumin seeds, coriander seeds, fennel and fried to perfection)



KATHIYAWADI

Kathiyawadi cuisine is in many ways unique from other culinary traditions of India. A traditional blend of exquisite flavour and textures, Kathiyawadi platter is a gastronomic delight, Kathiyawadi cuisine is a splendid array of colourful, spicy and unique dishes from different parts of India.

METHI NA THEPLA

(Wheat and fenu greek roll ups. Served with traditional sweet mango Pickle)

BAJARA NA ROTLA

(Thick millets pancakes, served with ghee, jiggery, white butter, garlic chutney, spring onion and curd)

RINGANANO OLD

(Roasted aurbogine sautéed with onion, garlic and tomato)

METHAI BESAN

(Fresh fenugreek and gram flour kadhi)

GHUWAR DHOKLI

(Green & beans and gram flour dumpling with dry spices)

PERU CAPSICUM

(Sweet and sour guava and capsicum delicacy)

FADA RICE

(Broken whet. green gram rice with green, French beans, potato and carrots accompanied with cucumber and tomato raita)

EK TOP NA DAL BHAT

(Steamed dal and rice with vegetable set in laye and baked, served with tender coconut curry)

DUDHI NA MUTHIYA

(Steamed rolls made from greated bottle guard and gram flour, marinated with traditional Indian spices and oil)

LILVA NI KACHORI

(Super fine wheat flour dough stuffed with smashed Giva seeds and mixed with speses and fried)

PONK NA BHAJIYA

(Deep tried dumping of green millet and gram flour)

KAND NI PURI

(Slices of kand root dipped in moderate fine paste of Bengal gram flour along with spices and fried)



SUNITA'S SPECIAL COUNTER

Our New variant a twist to all the golden era dishes. Fusion of the old traditional dishes with a touch of modern cuisine to make sure it lighten ups your taste buds!

MUMBAI CHATPATA

(Pudla filled with masala peanuts and sev fillings)

GREEN GARDEN

(Green veggies stuffed pudla)

CORN UTTAPA

(Uttappa made of corn flour and corn stuffing)

BAJRA UTTAPA

(Bajra na aata na pudla)

SABUDANA UTTAPA

(Uttapa stuffed with sabudana khichdi)

SPANING PAN CAKE

(A flat cake made live)

BREAD PUDLA

(Besan pudla served between breads)

MINI HANDVA

(Marwari munching dish with mix vegetables)

METHI HANDVA

(Handva made with methi flour)

PONK HANDVA

(Handva stuffed with ponk)

BAJRA MASALA CHILLA

(Bajra atta mixed with Indian species and made chilla)

MOONGDAL PANEER CHILLA

(Moongdal chilla stuffed with paneer)

DOODHI DHOKKLA

(Doodhi stuffed dhokla)

FADA KHICHDI

(Diet special khichdi)

BACK PULAO

(Fusion pulao)



REGULAR PANKI
(Savory rice pan cakes steamed in banana leaves)

MOONGDAL METHI PANKI
(Moong dal and methi panki's)

SOU PANKI
(dill rice flavoured panki)

PUDINA PANKI
(pudina flavoured panki)

TAWA DABELI
(cooked live on hot plate)

THEPLA PIZZA
(Traditional thepla stuffed
with pizza veggies)

PANEER LIFafa
(mint flavoured paneer wraps)

METHI BAJRA ROTLA
(Bajra aata with methi)

THALI PITH
(Mixed pulses masala roti served with spicy besan)

SATPADI ROTI - GATTA NU SAK
(Masala roti served with mix yogurt curry)

EK TOP NA DAL BHAT
(Chuti moong dal and rice served together)

RABDI MALPUVA
(Traditional mithai malupava rolled with rabdi)

GUD KA MALPUVA
(Malpuva made of Jaggerey)

NARIYAL KA SIRA
(Coconut sheera)

CHOLA FALI CHAT
(Chatpata maslasa chat)

CHEESE SLICE MASALA ROLL
(Cheese filled with masala and rolled)

VITAMIN PUDLA
(Healthy Pudla)



ROTATING STARTER BAR FOR BUFFET ONLY

ASPARAGUS & COTTAGE CHEESE BALLS
WITH THREE PEPPER SAUCE
AJWAIN BABY CORN WITH HOT SAUCE
CHEESE STRAWS WITH CHILLY SOUR CREAM

SPINACH CIGA WITH NANJING SAUCE

THAI STYLE BROCCOLI BOWLS

BBQ POTATOES

RISOTTO SPOONS
(CHEESE RISOTTO GARNISHED WITH JULIAN'S)

BOCK CHOI BOATS
(BOCK CHOI WITH COTTAGE CHEESE &
BLACK OLIVES IN SPICY CHILI SAUCE)

DEJONG WITH TOMATO SALSA DIP

PASTA PARMESAN WITH THOUSAND ISLANDS

PANI PURI SHOTS



MODERN FUSION

RASAM POPPADAM SHOTS

EPENTHAS WITH CHILLY DIP

GANDERI KABABS

GRILLED FUSION WRAPS

PAV BHAJI FONDUE

DIPS:
PAPAYA PICKLE
THOUSAND ISLAND DRESSING
CORIANDER CHATNI
SOUR CREAM



EUROPEAN

CHEESE DE FRANCE
(LIVE PANCAKES WITH JALAPENOS, TOMATOES & CORN MINCED WITH HERBS)

FIVE SPICE VEGETABLE PANCAKES

DEVIL COTTAGE CHEESE WITH CRACKING GREENS

BRUCHETAS

CHILLY CHEESE TOAST

CORN ON TOAST

POTATO MASH WITH GRILLED SAUTÉ VEGETABLES

ACCOMPANIMENTS :

HERB OIL

SPICY CHILLY DIP

PICKLED OLIVES

PEPPER MAYO



MEDITERRANEAN

SPRING MEDITERRANEAN POTATOES
(BAKED VEGGIE CHEESE FILLING IN BABY POTATOES)

MIDDLE EASTERN HUMMUS ON LAVASH

SUNDRIED TOMATOES HUMMUS PIPED ON LAVASH

GARLIC HUMMUS PITTED LAVASH

BABA GANOUSH WITH CRACKE
(ROASTED BRINJAL BLENDED IN TAHINA, PALEY WITH LEMON
JUICE)

MEDITERRANEAN STUFFED TOMATOES
(MARINATED CHERRY TOMATO STUFFED WITH CLASSIC SOUR
CREAM)

BEANS TARTLETS
(BAKE BEAN SALSA IN BABY TARTS)

ZUCCHINI ROULADES
(ZUCCHINI ROLLED WITH TOMATO SALSA
AND BREADS WITH CORIANDER DRESSING)

BELL PEPPER CANAPÉS
(BLENDED BELL PEPPER
IN MAYO AND APRICOT)

RATATUI CANAPÉS
(TANGY VEGETABLES
SERVED ON HOT MELBA)



BREAD STATION

PAPRIKA BUTTERED BUNS
GARLIC BUTTERED BREAD
HOT MULTIGRAIN DINNER ROLLS WITH TOMATOES
BABY WHEAT BUNS TOSSED WITH HERBED BUTTER
BUTTERED BAGELS
CROSTINI FOR MAGI
JALAPEÑO FOCACCIA
BABY DINNER ROLLS
CHEESE STRAWS
GRISSINI
ONION & HERB MINI CROISSANTS

ACCOMPANIMENTS:

OLIVE OIL
ASIL BUTTER
PAPRIKA BUTTER
CHEESE DIP
GARLIC BUTTER
HONEY CHILLY OIL



SPANISH TAPAS BAR

CRUDEST WITH LEMON MAYO DIP
(CARROT & ZUCCHINIS IN VENERATE DRESSING)

WATER CHESTNUT ON FLAKY PASTRY

PAPRIKA VEGETABLE WITH BLENDED
CREAM AND VEGGIES

BABY CORN QUICHE

LIVE CORN & BROCCOLI PAELLA
(TOSSED BROCCOLI &
AMERICAN CORN SPANISH RICE)

ZUCCHINI TWISTE
(HOT FRIED ZUCCHINI TWISTED
AND MARINATED IN TANGY SPICE)



COCAS (LIVE) SPANISH PIZZAS

CARAMELIZED ONIONS WITH JALAPENO
& PROCESSED CHEESE
ZUCCHINI & BELL PEPPER WITH TRY CHEESE MIX
CITRUS ORANGE & BABY CORN
SMOKED SPINACH & FETA
MINCED APRICOT
CHILLY CHEESE & CAPSICUM
OLIVE, CORN AND PIMENTO



PASTA BAR

PENNE ALFREDO
(EXOTIC VEGETABLES IN CHEESE SAUCE)

MANICOTTI
(TOSSED VEGETABLES IN ARRABIATA)

FINE FUSSILY
(BASIL PESTO IN FRESH VEGGIES)

AGLIO OLIO
(SUNDRIED TOMATO, BASIL, OLIVES,
OLIVE OIL WITH PARMESAN & GARLIC)

ASIAN CURRY COUNTER

BURMESE CURRY
MADRAS STYLE INDIAN CURRY
MALAYSIAN CURRY
THAI GREEN CURRY

ACCOMPANIMENTS:
STEAMED FRAGRANT RICE
GARLIC NOODLES
LEMON RICE
CURRY RICE



CHEESE STATION

GARLIC & CHIVES CREAM CHEESE
GOUDACAMEMBERT
SWEET CHILLY CREAM CHEESE FETA BREE

WITH BREAD CRACKE AND ASSORTED FRUITS

ASSORTED CHEESE STARTE

QUEENS'S OLIVE STUFFED WITH CHEESE PATE
(OLIVES, APPLE AND CREAM CHEESE IN ITALIAN MARINATING)

SMOKED COTTAGE CHEESE TARTLETS
(BABY TARTLETS FILLED WITH BARBEQUED COTTAGE CHEESE)

WARM CHILLY DUSTED BRIE ON MELBA TOAST
(BREE ON MELBA TOPPED WITH SPICY APRICOT SALSA)

MELONS WITH FETA
(COLD WATERMELON CUBES WITH BALSAMIC DIESEL & FETA)

KIWI WRAPS WITH CORIANDER PESTO
(SLICE CHEESE WRAP STUFFED WITH KIWI PESTO)

FRUIT SALSA CRACKER
(HERB CRACKER TOPPED WITH CHEESE & FRUIT SALSA)

COLD CRACKER CROSTINI
(ROASTED BELL PEPPER, CHERRY TOMATO, OLIVES WITH CHEESE)



CONTINENTAL DESSERTS

Our baker and pastry chef come together and make one of the most tempting desserts giving you a wide selection of torte, mousse, gateau, cheesecake, tarts and many more from our patisserie.

MINI BAARAT QUICK BITES

CHOCOLATE CUPS
(VANILLA, STRAWBERRY,
ORANGE, SWISS CHOCOLATE)

PURE CHOCOLATE CUPS
CHOCÓ STRAWBERRIES
PEAR BOATS
CHOCÓ PIE STICKS

ALL STARTE ARE AVAILABLE
IN MANY DIFFERENT FLAVOR
AS PER CUSTOMER REQUIREMENTS



CLASSIC DESSERT

CHOCOLATE MOUSSE
ORANGE MOUSSE
PINEAPPLE PASTRIES
BLACK FOREST
TRIPLE LAYER
MINI FRUIT TARTS
VANILLA STRAWBERRY MOUSSE
ORANGE CHOCOLATE MOUSSE
PINEAPPLE BUTTER SCOTCH PASTRIES
MINI CUP CAKES
MINI MOUSSE IN SHOT GLASSES
VELVET BALLS WITH TRUFFLE
TIRAMISU CREAM TRUFFLE
MINI WALNUT BROWNIES
EXOTIC FRUIT CAKE
MANGO MARBLE
SWISS CHOCOLATE CAKE
TART OF LOVE



SUNITACATERERS

PREMIUM DESSERT LIST

DUTCH TRUFFLE PASTRIES
FERREROCHER MOUSSE
HAZELNUT DREAM
MANGO BASIL
BLUEBERRY
ORANGE PYRAMIDS
HOT MUD CAKE
TROPICAL FRUIT PASTRIES
CHOCOLATE CUSTARD STRAWBERRY TARTS
KIWI PASSION FRUIT GATEAUX

INTERNATIONAL EXOTIC DESSERTS

BLUEBERRY CHEESE CAKE MADE
WITH PHILADELPHIA CREAM CHEESE
MACAROONS
PURE TRUFFLE BALLS
LICHEE CHILLY MOUSSE
THE ORIGINAL RED VELVET
MASCARPONE TIRAMISU
BAKED NEW YORK CHEESE CAKE
FRESH STRAWBERRY YOGURT PALFREY
ROLO CAKE
RASPBERRY DELICE
ROASTED ALMOND CHOCOLATE MOUSSE
EXOTIC CHOCOLATE FOREST
VANILLA PANNACOTA WITH BERRY SALSA

SPECIAL LIVE DES SERT COUNTER

LIVE DONUTS
FRESH LIVE DONUTS WITH VARIETY OF TOPPINGS AND TIT BITS

CHOCOLATE
MINT
HAZELNUT
ORANGE SALSA
WITH VARIETIES OF SPRINKLE.

LIVE CHURRO

Churro with special churro machine variety of sauces.

CUSTARD
NUTELLA
BLUEBERRY
CHOCOLATE
HONEY
FRUIT FLAMBÉ
VARIETY OF SEASONAL FRUITS TOSSED LIVE
WITH ORANGE SQUASH HONEY,
BUTTER AND SUGAR.

BEST SERVED HOT AND SIZZLING
FRUITS: APPLE, GREEN GRAPES, CALIFORNIA GRAPES, PINEAPPLE,
BLACK GRAPES, STRAWBERRY (SEASONAL)

VARIETY OF TOPPING:
FRUITS
BLUEBERRY SALSA
CHIPS

FRESHLY MADE MINI PANCAKES

WITH VARIETY OF FLAVOUR

NUTELLA
ORANGE
CHOCOLATE
KIWI SENSATION
HONEY
ICED SUGAR



SUNITACATERERS

LIVE NITRO ICE CREAM

TOPPINGS

CHIPS

OREO

STRAWBERRIES

CASHEW NUT

ALMONDS

RESINS

BLUEBERRY WAFER BISCUITS

SPRINKLE

KIWI

WAFFLES

WITH VARIETY OF SAUCES

CHOCOLATE

BLUEBERRY

ORANGE

STRAWBERRY

NUTELLA

CHOCOLATE BOMB

MOLTEN CHOCOLATE LAVA CAKE BEST SERVED
WITH VANILLA ICE CREAM

CHOCOLATE FOUNTAIN

VARIETY OF DIPS

CHOCO SPONGE

VANILLA SPONGE

APPLE

WAFER BISCUIT

GRAPES

PINEAPPLE

MAH MELLOWS

JELLY SWEETS

FRUITS ARE SUBJECT TO SEASON.