

## Masala Spice Catering Menu Selections

### Soup

#### Shooters

- Rasam Soup *with curry leaves and tamarind*
- Chilled Mango Soup *tart and tangy with mustard seeds and chilis*
- Palak Soup *Primarily made of baby spinach*
- Mulligatawny Soup *Lentils coconut curry soup*
- Tomato Soup *Tomatoes with a ton Indian spices*
- Garam Masala Carrot Soup *Coconut milk plus Indian spice and roasted carrots and caramelized onion flavor*
- Red Lentil Soup *Infused with a blend of turmeric, cumin, garam masal, chili, coriander, and mustard seed*
- Cream of Mushroom Soup *Addition of Indian bay leaf, nutmeg, onion, and cream*
- Cauliflower Soup *Roasted cauliflower, garlic, onion, and apple*
- Sri Lankan Style Sweet Potato Soup *Roasted sweet potatoes, garlic, onion, and coconut cream*

### Salad

- Lachedar Kakdi Pyaz Kachumber Salad *cucumber with chili pepper, pepper flakes, and chopped peanut, coconut oil, lime juice*
- Beetroot and Goat Cheese Salad *Curry leaf, garlic, mustard seeds, cumin, and thanks to little citrus lemon*
- Tomato with Mint Dressing Salad *Tomatoes and crunchy red onion*
- Masala Lentil with Cumin Roasted Carrots Salad *Green Moong Lentil, tomatoes and crunchy red onion*
- Kachumber Salad *Chopped cucumber, tomatoes, red onion, chaat masala, lemon juice, and ground cumin*
- Green Mung Sprouted Salad *Mung Sprouted, diced cucumber, red onion, carrot, and tomatoes*
- Chatpata Rajma Salad *Kidney beans*
- Avocado Salad *Chunks of avocado, red onion, tomatoes, and lemon juice, smoked paprika dressing*
- Chickpea Salad *cucumber, red onion, tomatoes, and lemon dressing with chaat masala*
- Red Onion Salad *Pickled red onion, tomatoes, and lemon dressing with chaat masala*
- Mango Olive Salad *with mango dressing*
- Corn and Pomegranate Salad *with honey lime dressing*
- Fruit Chaat Salad *assorted fruits tossed with herbs and spices*

## Appetizers

- Vegetable Samosa *crisp turnovers filled with potatoes and green peas*
- Chicken Samosa *crisp turnovers filled with chicken and green peas*
- Lamb Samosa *crisp turnovers filled with lamb and green peas*
- Vegetable Pakora *assorted vegetable fritters*
- Onion Pakora *Onion Fritters*
- Palak Pakora *Baby Spinach Fritters*
- Masala Vada *Lentil Fritters*
- Medhu Vada
- Moong Dal Pakora
- Mirchi Bhajji
- Aloo Bonda
- Bajri Na Vada
- Idli Fry
- Kachori
- Aloo Tikki *Crispy potato fritters*
- Dahi Ke Kabab *Hung yogurt infused with roasted cumin, coriander, ginger and red onions*
- Sesame Falafel
- Potato Lollipop
- Chilli Paneer
- Khaman Dhokla *Savory chickpea flour cake*
- Gobi 65
- Paneer 65
- Bharwan Chili Peppers *stuffed Jalapeño peppers*
- Rajma Tikki *spiced kidney bean croquettes*
- Cashew Rolls *potato croquettes coated with cashew nuts*
- Veg Spring Rolls
- Vermicelli Kebab *vermicelli crusted potato croquettes*
- Til Kebab *sesame seed coated potato patties*

Tapioca Fritter *crispy tapioca and potato patties*  
Vegetable Shammi Kebab *fresh mixed vegetable and chickpea patties*  
Paneer Pakora *farm cheese fritters*  
Paneer Methi Cutlets *spiced farm cheese patties flavored with fenugreek*  
Hara Bhara Tikki *Spinach spiced patties flavored with cashew nuts*  
Nadru Kebab *lotus Root patties*  
Vegetarian Keema in Phyllo Tartlets *soy crumble with green peas*  
Mushroom or Paneer Bhurji *Endive Leaves*  
Goat Cheese Bonda *goat cheese stuffed potato fritters*  
Cauliflower Bezul *Crisp fried cauliflower florets with coconut milk sauce*  
Gobi Manchurian *Cauliflower tossed with garlic flakes, served in roasted garlic tomato sauce*  
Pav Bhaji Bruschetta *spiced mixed vegetables served with buttered bread*  
Lamb Keema Pav Bruschetta *spicy ground lamb with cilantro and garam masala, served with buttered bread*  
Karavali Shrimp *Stir Fried Shrimp*  
Masala Crab Cakes *crab cakes with cilantro, chilies and mustard*  
Salmon Tikki with Tomato Mustard Sauce *salmon and potato cakes with spicy tomato chutney*  
Rock Shrimp Balchao in Phyllo Tartlet *spicy shrimp with onions, vinegar and chilis*  
Mustard Fish Tikki *minced fish cakes with curry leaves and mustard*  
Fish Amritsari *spice coated fish fritters*  
Keema Mutter Tartlets *lamb mince with onion and peas in phyllo tartlets*  
Sikampuri Kebab *Hyderbadi style minced lamb kebab with channa dal*  
Coriander Cured Salmon with Chive Raita *house cured spiced salmon with chives, citrus and cilantro*  
Chicken Pakora *Chicken fritters*  
Honey Chilly Fish Skewers  
Chicken Satay Skewers  
Chicken 65  
Sri Lankan Fish Patties  
Sri Lankan Fish Cutlets  
Savory Sri Lankan Rolls  
Sri Lankan Prawn & Sweet Potato Rolls  
Bohri Fried Chicken legs

## Chaat and Bhel Appetizers

Bhel Puri	<i>puffed rice with cucumber, tomato and tamarind</i>
Watermelon Chaat on Skewers	<i>watermelon cubes with mint and cilantro</i>
Avocado Bhel	<i>Layers of spiced, avocado and chutney laced puffed rice</i>
Aloo Tikki with Channa	<i>potato patties served with spiced chickpeas curry</i>
Samosa Chat with Channa	<i>crisp turnovers filled with potatoes and topped with chickpeas</i>
Pani Puri/Dahi Puri	<i>bite size wheat puff filled with tamarind water or yogurt</i>
Chickpea Chaat	<i>wheat crispiest, chickpeas and potatoes served topped with yogurt and tamarind</i>
bombay Sev Puri	<i>roasted peanuts, puffed rice, tamarind chutney, mint &amp; cilantro</i>
Papdi Chaat	<i>crisp turnovers filled with potatoes and topped with sweetness and tanginess</i>
Dahi Vada	
Masala Boondi Chaat	

## Tandoor & Grill

Tandoori Artichoke Hearts	<i>Tender artichoke with masala spice yogurt marinade</i>
Tandoori Veggies	<i>Herbs marinated cauliflower, bell pepper, onion, paneer and pineapple</i>
Cilantro Paneer Tikka	<i>Homemade curry leaf pesto</i>
Soufia Paneer	<i>Cottage cheese marinated with fennel &amp; Indian spices</i>
Panch Poran Paneer Tikka	<i>Cottage cheese marinated with hang curd and pickle based five spices</i>
Amritsari Paneer Tikka	<i>Indian cheese cubes, homemade masala, tandoor finished</i>
Tandoori Chicken	<i>Chicken-on-bone in a classic tandoori marinade</i>
Malai Chicken Tikka	<i>char grilled boneless chicken cubes marinated in yogurt and spices</i>
Lasuni Chicken Tikka	<i>char grilled boneless chicken marinated in yogurt and flavored with roasted garlic</i>
Chicken Achari Tikka	<i>chicken kebab flavored with pickling spices</i>
Chicken Kali Mirch	<i>cracked black pepper coated chicken kebab</i>
Chicken Ka Tikka	<i>Chicken breast with yogurt marinade.</i>
Malai Mascarpone Chicken Tikka	<i>Chargrilled Mary's Farm Organic White Meat Chicken</i>

Chicken Hariyali	<i>chicken kebab coated with a blend of green herbs and spices</i>
Chicken Drumsticks	<i>bone in chicken legs marinated with mustard, fenugreek and paprika</i>
Chicken Badami Seekh Kebab	<i>chicken and almond mince shaped onto skewers and grilled to perfection</i>
Reshmi Kebab	<i>spiced flavorful chicken mince shaped onto skewers and char grilled</i>
Basil Seekh Kebab	<i>Spices ground chicken kebab with fresh basil baked in the clay oven</i>
Lamb Seekh Kebab	<i>spiced minced lamb cooked on a skewer in a clay oven</i>
Lamb Boti Kebab	<i>lamb kebab marinated overnight in yogurt and charcoal grilled</i>
Frontier Rack of Lamb	<i>marinated with cardamom, papaya and fennel</i>
Tandoori Garlic Prawn	<i>marinated with coriander and black pepper</i>
Ajwain Tandoori Salmon Tikka	<i>Carrom seed seasoned salmon chunks</i>
Tandoori Masala Fish	<i>Marinated fish blended with spices</i>
Tandoori Salmon	<i>marinated with lime leaf, cilantro and ginger</i>
Pesto Salmon Tikka	<i>Salmon fillet flavoured with pesto, herbs and spices</i>
Dill Mustard Char Grilled	<i>Fresh dill leaves marinated salmon, saffron cream ravioli</i>
Tandoori Lobster	<i>marinated with yoghurt, saffron</i>
Chilean Sea Bass Tikka	<i>Pimento and Garlic marinade</i>

## Dosa's

Plain Dosa	<i>Thin crepe made with rice, lentil</i>
Onion Dosa	<i>Thin crepe with masala potatoes, red onion, cilantro</i>
Masala Dosa	<i>Thin crepe with masala potatoes</i>
Spicy Mysore Dosa	<i>Thin crepe with masala potatoes and <b>spicy chutney</b>....</i>
Ghee Roast Dosa	<i>Clarified butter with thin crepe</i>
Paneer Cheese Dosa	<i>Thin crepe with cottage cheese</i>
Cheese Dosa	<i>Thin crepe with cheddar and Monterey jack cheese</i>
Podi Dosa	<i>Thin crepe made with Idli podi masala</i>
Spicy Gun powder Dosa	<i>Thin crepe made with spicy chily masala</i>
Rava Sada Dosa	
Idli	<i>Savoury rice cake</i>

Idli Chili Fry *fried crisp & tossed with onion & bell peppers in a chili sauce. A vegetarian favorite*  
Sooji Idli  
Sooji Uttapam  
Uttapam *Vegetable or Onion or Tomatoes or Green Chilli or Ghee or Cheese or Paneer Cheese*

## Vegan Entrees

Yellow Dal Tadka *Cumin with curry leaf tempered yellow lentils*  
Lobhiah *black-eyed beans simmered with onions, ginger and tomato*  
Rajmah, *red kidney beans cooked on a low flame with garlic and cumin*  
Aloo Gobi *Potatoes, cauliflower, and cumin*  
Cabbage & Moong Dal Poriyal  
Spicy Carrot & Beetroot Poriyal  
kerala Style Cabbage Thoran  
Black Channa Sundal  
Bhindi Masala *Fresh okra, onion, tomatoes, and dry mango masala powder*  
Kurkuri Bhindi *crisp fried okra sprinkled with dried mango and coriander*  
Bhindi Do Plazza *Fresh okra tossed with onion, tomato and spices*  
Mirchi Baingan Ka Salan *Indian eggplant simmered in rich, spicy **peanut** and **sesame seed** gravy*  
Achari Baigan *Baby eggplant with tomato, onion and pickle spices*  
Subz Jalfrezi *Farm fresh vegetables tossed in homeground spices with onion and tomato sauce*  
Chana Masala *Rawalpindi style chickpeas tempered with chana masala spices*  
Chana Pindi *Rawalpindi style chickpeas tempered with spices*  
Kala Channa *black chickpeas with cardamom, cinnamon and bay leaves*  
Chana Saag *Fresh spinach cooked with chickpeas*  
Aloo Saag *Fresh spinach cooked with chickpeas*  
Vegetable Moilee *Fresh vegetable cooked in mild coconut milk curry*  
Jeera Aloo *Stir fry potatoes flavored with masala cumin*  
Squash Curry *mixed squash in a spicy coconut curry*  
Vegetable Jalfreizi *juliennes of tomatoes, onions and bell peppers with mixed vegetables*

Methi Aloo, *fenugreek leaves flavored potatoes*  
 Nutty Eggplant *Almond, raisin, cashew topped eggplant, pickled sauce*  
 Aloo Baingan *eggplant and potatoes cooked with tomatoes, onion and ginger*  
 Gobhi Aloo Mattar *cauliflower, potatoes and green peas cooked on a slow flame*  
 Sri Lankan Style Creamy Cashew Curry *Raw **cashew**, peas tendered with garlic, spices cooked in a mild rich coconut gravy*  
 Sri Lankan Brinjal Moju *Eggplant, pineapple, green chili, onion, and coconut milk curry*  
 Sri Lankan Jackfruit Masala Curry *Young jackfruit in creamy coconut gravy, curry leaves, and black pepper...*  
 Sri Lankan Carrot & Green Beans curry  
 Sri Lankan Beetroot Curry  
 Sri Lankan Pumpkin Curry  
 Sri Lankan Green Cabbage Curry  
 Spicy Banana Pepper Curry (yellow wax peppers)  
 Sri Lankan Coconut Potato Curry  
 Sri Lankan Stir-fry Spicy Deviled Potatoes  
 Pineapple Gojju  
 Stir Fry Fresh Green Beans  
 Veg Saagu  
 Veggie Kootu  
 Egg Plant Gojju  
 Veggie Avial  
 Kadai Sabzi  
 Veg Kolhapuri  
 Bharvan Mirch *stuffed chilis in a spicy curry, and roastes crushed peanuts*

## Vegetarian Entrees

Dal Makhni *Slow fire simmered black lentils with tomato, butter, and masala tempered*  
 Malai Kofta *Mix vegetables and **cashew** dumplings served in aromatic orange gravy*  
 Fig Walnut Kofta *Fig & **walnut** stuffed paneer dumplings served in aromatic sauce*  
 Sham Savera Kofta *Spinach dumplings stuffed with cheese, dry fruits, served in tomato sauce*  
 Vegetable Korma *Mixed vegetable, **cashew**, fenugreek, and cream*

## Veg Hyderabad Nizami Handi

### Shahi Veg Korma

Baingan Bharta *Baked eggplant cooked with onions, tomatoes, and spices*

Makkai Kumbh Masala *corn and mushrooms cooked in creamy sauce*

Methi Malai Mutter *fenugreek leaves and green peas cooked in creamy sauce*

Mushroom Mutter *mushrooms and green peas cooked in a light tomato onion sauce*

Bagare Baingan *whole baby eggplant in a spicy Hyderabad style curry*

Rajasthani Kadi *a thin yogurt-based curry with seasonal vegetables*

Punjabi Kadi *a thick yogurt-based curry with vegetable fritters*

Dahi wala Aloo *potatoes cooked in a yogurt-based gravy*

Dum Aloo Bukhara *Yukon gold potatoes, apricot and mint*

Navratan Korma *Mixed vegetables, cashewnuts and cream*

Paneer Butter Masala *Spiced butter tomato sauce cooked with Paneer*

Paneer Peshawari *Cottage cheese with onion and bell peppers simmered in spices*

Paneer Caju Makhana *Cottage cheese with popped Lotus seeds, **cashew** & butter sauce*

SE Saag Pasand Se *Spinach w/ choice of cheese/potato/corn/lotus seed*

Paneer Methi *paneer cubes cooked with fenugreek leaves and cream*

Paneer Bhurji with Mutter *crumbled paneer with green peas, onions and garlic*

Paneer Kali Mirch *paneer cooked with freshly ground black pepper*

Paneer Korma *paneer simmered with nuts and yogurt in a creamy sauce*

Shahi Paneer Korma *Indian cottage cheese cooked in cashew with tomato gravy sauce*

Paneer Elaichi Pasanda *Cardamom, fenugreek, cottage cheese squares*

Paneer Jalfrezi *bell peppers, tomatoes and onions sautéed with paneer and spices*

Paneer Lababadar *paneer in a creamy onion gravy flavored with ginger and fenugreek*

Palak Paneer *paneer cooked with creamed spinach*

Kadai Paneer *paneer with chunks of tomatoes, onion, and bell peppers*

Mattar Paneer *green peas and paneer with onions, ginger and garlic*

Bhuna Masala Paneer *Cottage cheese in rich tomato gravy, chilli, coriander seeds*



## Chicken Entrees

- Classic Chicken Curry *Boneless chicken thigh with homestyle masala sauce*
- Butter Chicken *chunks of chicken cooked in tomato honey sauce with cream and cardamom*
- Chicken Tikka Masala *chicken tikka cooked in tomato onion sauce with fenugreek and peppers*
- Chicken Chettinad *bone in chicken in a spicy coconut curry*
- Chicken Saag *boneless chicken cubes cooked with creamy spinach and spices*
- Chicken Methi Masala *boneless chicken cubes with fenugreek leaves and ginger*
- Chicken Khurchan *Shredded chicken cooked with tomatoes and onions*
- Chicken Dhabba *home-style style chicken curry with onions and tomato*
- Chicken Kadai *chicken cooked with chunks of tomatoes, bell pepper and black pepper*
- Chicken Vindaloo *chicken cooked in a spicy gravy with chilies and vinegar*
- Chicken Korma *Boneless chicken thigh with **almonds** and **cashew** creamy masala sauce*
- Chicken Shahi Korma *boneless chicken cubes cooked in creamy cashew gravy*
- Sri Lankan Style **Spicy** Chicken Curry *Chicken thigh cooked in masala coconut milk sauce*
- Mul Mas Maluwa, Sri Lankan Style Chicken Curry
- Chicken Kerala *Boneless chicken thigh with masala sauce and coconut milk*
- Chicken Do Pyaza *home-style style chicken curry with onions and tomato*
- Varutharacha Chicken Curry
- Chicken Xacuti Curry
- Kohlapuri Chicken Curry
- Varuval Chicken Curry
- Chicken Dhansak Curry
- Andhra Kodi Kura , Chicken Curry *Spicy spice blended cashews and poppyseeds, lemon juice*
- Nadan Kozhi , Chicken Curry
- Patiala Chicken curry
- Egg Masala Curry *Hard boiled egg with **spicy** south Indian masala sauce*
- Muttai Kulambu Egg Curry

## Lamb Entrees

- Elaichi Gosht *boneless lamb cubes braised in cardamom onion gravy*
- Spicy** Lamb Vindaloo *lamb simmered in a spicy gravy with chilies and vinegar*
- Gosht Keema Mattar *minced lamb cooked with green peas and ginger*
- Gosht Do Piazza *lamb cooked with caramelized onions and spices*
- Gosht Saag *Boneless lamb cubes cooked with creamy spinach*
- Rogan Josh *Boneless lamb cooked with caramelized onions, cardamom & fennel*
- Gosht Shahi Korma *Boneless lamb marinated in yogurt and cooked with almonds and cardamom*
- Lamb Tikka Masala *Boneless lamb in rich onion and tomato sauce*
- Lamb Korma *Boneless lamb with **almonds** and **cashew** creamy masala sauce*
- Coastal Lamb Curry *Green peppercorns with masala coconut curry and cilantro*
- Lamb Sukha Curry
- Lamb Bhuna Ghosht
- Railway Lamb Curry
- Lamb Laal Maas Curry
- Mirchi Ka Gosht *Superior Farms Lamb, Ginger, Green Chilli and Saffron*
- Nalli Vindaloo *Lamb shank, home made spice grind, malt vinegar, chilli*

## Goat Entrees

- Spicy** Goat Vindaloo *Bone-In Goat Meat cooked in spicy masala sauce with potatoes*
- Goat Sukha Curry
- Goat Kosha
- Goat Beliram
- Goat Kadai
- Goat Achari
- Goat Rampuri Korma
- Goat Awadhi Curry

Spicy Sri Lankan Goat Curry  
karala Goat Curry

## Seafood Entrees

Bengali Fish Curry *fish simmered in a Kasundi (mustard sauce)*  
Kerala Fish Curry *fish cooked in a coconut gravy flavored with curry leaves*  
Alleppey Fish Curry  
Chettinad Fish Fry  
Spicy Salmon Fish Curry  
Kottayam Style Fish Curry  
Madras Meen Kulambu  
Andhra Fish Curry  
Sri Lankan Style Red Chilli Fish Curry  
Sri Lankan Style Mustard Fish Curry  
Sri Lankan Style Ambulthiyal Fish Curry *Black pepper and tamarind*  
Sri Lankan Style Canned Fish Curry  
Sri Lankan Style Tomato Fish Curry  
Sri Lankan Style Malu Hodhi Fish Curry *cooked in mild coconut milk curry*  
Fish and Drumstick Curry  
Goan Fish Curry  
Kolkata Fish Fry *Breaded fish marinated with parsley and chilli, Chilli mustard aioli*  
Konkan Connection *Fish cooked with mustard, curry leaf, tamarind, onion & tomatoes*  
Prawn Pepper Masala *Prawn Pepper Masala, prawns sautéed with onion, ginger and serrano chilies*  
Shrimp Tikka Masala *Prawns in rich onion and tomato sauce*  
Spicy Shrimp Vindaloo *Shrimp cooked in spicy masala sauce with potatoes*  
Scallop & Shrimp Moilee *Seafood cooked in mild coconut milk curry*  
Karavali Prawn Curry *Prawn curry cooked with southern spices and coconut milk*  
Malabar Prawn Curry *Prawn cooked with coconut milk and curry leaves*  
Masala Prawn Curry

Goan Prawn Curry  
Tava Prawn Masala  
Madras Eraal Kuzhambu, Shrimp Curry  
Spicy Andhra Style Prawn Curry  
Mangalorean Style Prawn Curry  
Prawn Masala Fry  
Spicy Prawn Chettinad Curry  
Malvani Style Prawn Curry  
Sri Lankan Style Mango Prawn Curry *Prawns cooked in rich Coconut and Mango Masala Curry*  
Sri Lankan Style Spicy Prawn Curry  
Sri Lanka Style Shrimp Moilee  
Sri Lankan Style Chilli Garlic Prawns  
Jaffna Style Prawns Curry  
Sri Lankan Style Moringa Prawns Curry  
Sri Lanka Style Spicy Crab Curry  
Kadhai Masala Prawns  
Kerala Style Roasted Prawns Masala  
Shrimp Moilee *Seafood cooked in mild coconut milk curry*  
Seafood Coconut Stew *Tiger Prawns, Sea Scallops, green Mussels and Cod Fish, Coconut extract*

### Dum Biryani's

flavorful rice preparation with saffron, golden onions and spices

Wild Mushroom Biryani	Chicken Biryani
Vegetable Biryani	Lamb Biryani
Paneer Biryani	Goat Biryani
Jackfruit Biryani	Fish Biryani
Black Chickpea and Sweet Potato Biryani	Prawns Biryani
	Eggs Biryani

## Rice & Pulao

Saffron Pulao  
Vegetable Pulao  
Peas Pulao  
Jeera Pulao  
Onion Pulao  
Tawa Pulao  
Matar Pulao  
Ghee Rice Pulao  
Navratan Pulao

Biryani Rice  
Coconut Rice  
Tomato Rice  
Lemon Rice  
Coriander Rice  
Tamarind Rice  
Veg Fried Rice  
Garlic Fried Rice  
Brinji Veg Rice  
Vangibath Rice  
Bisibelebath Rice  
Curd Rice  
Curry Leaf Rice  
Ven Pongal Rice

## Naan Breads (Eggless) *Naan Breads with Stuffed (Eggless)*

Butter Naan  
Garlic Naan  
Basil Pesto Naan  
Lemon Pepper Naan  
Rosemary Naan  
Whole Wheat Roti  
Green Chili Naan  
Peshawari Naan  
Bhatura  
Chapathi  
Malabar paratha  
Poori

Onion Naan  
Mushroom Naan  
Potato Naan  
Goat Cheese Naan  
Paneer Cheese Naan  
Kashmiri Naan (dry nuts)  
Lamb Keema Naan  
Bacon Naan  
Aloo Paratha  
Pudina Lachha Paratha  
Ajwaini Lachha Paratha  
Paneer Paratha

Sri Lanka Style Coconut Roti

Sri Lanka Eggs Parartha

### Raita & Sides

Boondi Raita  
Spinach Raita  
South Indian Curry Leaf Raita  
Tomato Raita  
Onion Raita  
Cucumber Raita  
Avocado Raita

Pappadums  
Roast Pappad  
Mixed Pickle  
Mango Pickle  
Spicy Chili Sauce  
Sweet Mango Chutney  
Mint Chutney  
Tamarind Chutney  
Sri Lankan style malay pickle

### Dessert

Tutti Frutti Kulfi | Mango Kulfi | Malai Kulfi *flavored Indian Ice Cream made from reduced milk*  
Fresh Fruit Salad *assorted seasonal fruit salad*  
Doodhi Halwa *bottle gourd cooked with sweetened milk and served warm*  
Gajjar Halwa *freshly grated carrots cooked slowly with sweetened milk and served warm*  
Rasmalai *creamed paneer dumplings in cardamom and rosewater flavored milk*  
Gulab Jamun *soft fried dumplings of paneer and flour in sweetened syrup*  
Rabri with Fresh Berries *reduced milk pudding with seasonal berries*  
Broken Rice Phirni *chilled ground rice pudding with cardamom and rose water*  
Rice Kheer *traditional rice pudding with almonds and raisins*  
Seviyan *vermicelli pudding with cardamom*  
Motichoor Laddoo  
Rava Ladoo  
Jalebi  
Mango Kesari  
Pineapple Kesari

Suji Ka Halwa  
Jalebi  
Cold Double Ka Mitha  
Mohabthal  
Kesar Phirni  
Gothambu Payasam  
Almond Rose Rabri  
Moong Dal Halwa  
Maida Halwa  
Tirunelveli Whole Wheat Halwa  
Sri Lankan style Watalappam  
Sri Lankan style Jaggery Payasam  
Sri Lankan style Kalu Dodol  
Sri Lankan style Sago Pudding

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Masala Chai  
Filter Coffee