



Here's how
spices in our food
help your well being

Black Pepper or Peppercorns ~ *Kali Mirch*

An aromatic spice with an exotic flavor and a pungent odor. Pepper is one of the oldest and most popular spices in the world, and is referred to as the king of all spices. Pepper is added to almost every type of recipe imaginable. Black pepper has demonstrated antioxidant and antibacterial.

STARTERS

CHICKEN TIKKA

ALOO TIKKI

CHANA

VEG. SPRING ROLL

SALAD

2 TYPES OF CHUTNEY

DESSERTS

RASMALAI

MAIN MEALS

LAMB CURRY

MIXED VEGETABLE

DAAL MAKHNI

PULLAO RICE

RAITA

NAAN OR ROTI

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Black Salt ~ *Kala Namak or Sanchal*

It is unrefined mineral salt. When ground, it is actually a pinkish-brown color and has a strong distinctive sulfuric flavor. It is a rejuvenator while aiding in digestion, improving eyesight, and a cure for flatulence and heartburn.

STARTERS

CHICKEN TIKKA/JEERA CHICKEN

SEEKH KEBAB

PANEER SPRING ROLL

ALOO TIKKI

CHANA

SALAD

2 TYPES OF CHUTNEY

DESSERTS

RASMALAI

GAJAR HALWA

MAIN MEALS

CHICKEN MASALA

TINDA BHAJI

DAAL

PULLAO RICE

RAITA BOONDI

CHOICE OF BREAD: NAAN, BHATURAS, PURI

SALAD



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Carom, Bishop or Thymol ~ *Ajwain Seeds*

These seeds have an intense thyme flavor and are highly aromatic when crushed. Ajwain is a germicide and antiseptic and is prescribed for diarrhea, colic and other bowel problems, helping expel wind and mucus.

STARTERS

CHICKEN TIKKA

SEEKH KEBAB

FISH - AMRITSARI

PANEER SPRING ROLL

ALOO TIKKI

CHANA

SALAD

2 TYPES OF CHUTNEY

DESSERTS

KULFI FALUDA

GAJAR HALWA (WARM)

MAIN MEALS

LAMB ROGAN JOSH

MATTER PANEER

TINDA CURRY

DAAL TARKA (yellow chana daal)

PULLAO RICE

RAITA - GHIA

CHOICE OF BREAD: NAAN/BHATURAS/PURI/MISSI ROTI

SALAD

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Long Pepper or Piper Longum ~ Pippali

It is a slender aromatic climber that is found all over India. Has a pungent and sweet taste. Used in garam masala. It also has medicinal properties.

STARTERS

MALAI CHICKEN TIKKA

SEEKH KABAB

FISH PAKORA

SPRING ROLL

CHILLI PANEER

DAAL KACHORI

SALAD

2 TYPES OF CHUTNEY

DESSERTS

KULFI FALUDA

GULAB JAMUN (WARM)

MAIN MEALS

LAMB BHUNA

CHICKEN CURRY

SHAHI PANEER

MIXED VEGETABLE

DAAL MAKHNI

PULLAO RICE

DAHI BHALLA

CHOICE OF BREAD: NAAN/BHATURAS/PURI/MISSI ROTI

SALAD



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Cinnamon Sticks ~ *Dalchini*

Used throughout India for its sweet and pleasing flavor. It is the bark of the cinnamon tree and one of the spices in garam masala and tea masala. Cinnamon is sweet, pungent, and heating to the body and helps in the absorption of nutrients. Cinnamon is used to treat nausea, flatulence, diarrhea and is also beneficial in controlling blood cholesterol and good for diabetes.

STARTERS

MURG-E-MUKHMAL (chicken off the bone)

TANDOORI LAMB CHOPS

LAHORI FISH

CHILLI PANEER

HARI BHARI TIKKI

PEAS KACHORI

MIXED SALAD

2 TYPES OF CHUTNEY

DESSERTS

MATKA KULFI

MOONGI DA HALWA

MAIN MEALS

BUTTER CHICKEN

BHINDI BHAJI

CHANA MASALA

DAAL MAKHNI

RICE PULLAO

DAHI GUJIA

NAAN/PARATHA

SALAD



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Citric Acid ~ Tatri

Citric acid is colorless and odorless with fresh acid taste. It is used in making Indian homemade cheese (paneer) in lieu of lemon juice, vinegar or yogurt.

STARTERS

CHICKEN PARAS (chicken off the bone)

KEEMA MASALE-DAAR

LAHORI FISH

VEGETARIAN MANCHURIAN

HARA BHARA KEBAB

DAAL BHAJIA

MIXED SALAD

2 TYPES OF CHUTNEY

DESSERTS

KHOYA KULFI (on stick)

MAIN MEALS

CHICKEN TIKKA MASALA

LAMB CURRY

MALAI KOFTA

VEGETABLE KORMA

DAAL MIX

RICE PULLAO

DAHI GUJIA

NAAN/MISSI ROTI

SALAD



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Cloves ~ Lavang or Laung

Cloves are the rich, brown, dried, unopened flower buds of *Syzygium aromaticum*, an evergreen tree in the myrtle family. They add a distinct aroma and flavor to kormas and rice dishes.

STARTERS

RESHMI CHICKEN (chicken off the bone)

BOTI MASALA (lamb)

FISH PAKORA

VEG. KEBAB

CHILLI PANEER

DAAL KACHORI

MIXED SALAD

2 TYPES OF CHUTNEY

DESSERTS

MAHL PURHA WITH RABRHI

FRUIT SALAD

MAIN MEALS (BUFFET ONLY)

CHICKEN JALFREJI

LAMB CURRY

VEG. KOFTA

DAAL MAKHNI

TAVA TAKA-TAK

BHINDI, ARBI, JEERA ALOO

RICE PULLAO

PINEAPPLE RAITA

NAAN/ROTI

SALAD



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Coriander Powder ~ *Dhaniya Powder*

In India, coriander is an essential part of curry powder. Used mainly for its fresh, cooling and soothing taste. It is also used as a thickening agent for curries.

STARTERS

CHICKEN HARYALI (chicken off the bone)
GULENAR SEEKH KEBAB
FISH LASUNI
VEG. TIKKI
CHILLI PANEER
MOGO CHIPS
MIXED SALAD
2 TYPES OF CHUTNEY

DESSERTS

DAAL HALWA
ICE CREAM
FRUIT COOKTAIL

MAIN MEALS (BUFFET ONLY)

LAMB CURRY
METHI CHICKEN
MAHARANI KORMA
DAAL MAKHNI
TAVA TAKA-TAK
BHINDI, ARBI, KARELA
RICE PULLAO
RAITA - MAN-PASAND
NAAN/ROTI
SALAD

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Mace ~ Jaivriti

It has a warm, spicy-sweet taste and a rusty orange color. Used to flavor curries, kormas, and Indian desserts
Available in whole (blade) or ground (powder) form.

PRE-STARTERS

PAPRI CHAAT

PANI PURI

STARTERS

TANDOORI CHICKEN TIKKA

SHAMMI KABAB

FISH PAKORA

CHILLI PANEER

KAJU ROLL

KACHORI

MIXED SALAD

2 TYPES OF CHUTNEY

DESSERTS

RASMALAI

GULAB JAMUN

ICE CREAM

MAIN MEALS (BUFFET ONLY)

LAMB NAWABI

CHICKEN BALTI

PANEER MUMTAZI

BAGARA BAINGAN

DAAL BUKHARA

RICE PULLAO

RAITA - MAN-PASAND

NAAN/MISSI ROTI

SALAD