



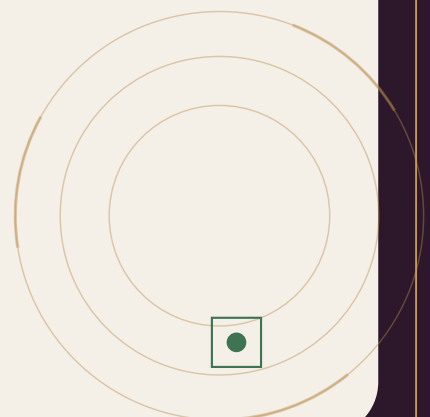
Nazaakat

CATERING - ELEVATING EVERY OCCASION

The Grandeur

VEGETARIAN COLLECTION

THE HEIRLOOM EDITION / 2026



A feast with feeling.

Every menu is cooked for the occasion, not merely delivered to it. We pair generous hospitality with polished presentation and the warmth of true mehmaan-nawazi.

THE MENU JOURNEY

01	Drinks & Mocktails	10	The Orient
02	Shakes & Fruit Collection	11	Artisan Pasta & Pizza
03	The Munching Bar	12	Royal Delicacies
04	The Chaat Courtyard	13	The Punjabi Hearth
05	World of Dim Sum & Sushi	14	Rice & Biryani
06	Tandoor & Kebab Atelier	15	From the Tandoor
07	Pan-Asian Bites	16	Warm Meetha
08	Soup Collection	17	Patisserie & Cold Meetha
09	Salads & Accompaniments	18	Coffee Tales



The complete luxury feast: theatrical live stations, rarefied ingredients and an expansive world of flavour.



01

HEIRLOOM

01 Drinks & Mocktails

An abundant welcome bar.

Aam Panna

A cooling raw-mango refresher sharpened with black salt, roasted cumin and mint.

Tropical Mojito

Classic mint and lime with a vibrant medley of tropical fruit.

Virgin Mojito

Fresh lime and hand-torn mint muddled with cane sugar and sparkling soda.

Three Berry Blast

Crushed seasonal berries shaken with lime, ice and a gentle fizz.

Cucumber Mint Cooler

Cucumber, lime and garden mint lifted with a clean sparkling finish.

Thai Collins

Pineapple, kiwi and lime lengthened with lemonade and aromatic basil.

Sparkling Peach

White peach nectar, citrus and grenadine brightened with chilled soda.

Moksh Mango Mojito

Ripe mango, mint and lime layered into a sunny, sparkling cooler.

Blue Lagoon

A vivid citrus cooler with blue curacao syrup, lime and effervescence.

Salt-Kissed Mosambi Elixir

Fresh sweet lime balanced with Himalayan rock salt and a citrus aroma.



01 Drinks & Mocktails / continued

An abundant welcome bar.

Pineapple Revival

Chilled pineapple juice with a clean tropical body and bright citrus lift.



01

HEIRLOOM



02

HEIRLOOM

02 Shakes & Fruit Collection

Velvet shakes and jewel-like produce.

Tropical Mango Punch

Velvety mango and vanilla blended into a rich, chilled shake.

Brewed Chill Coffee Shake

Cold coffee shaken smooth with milk and a roasted-bean finish.

Gulab Gulkand Velvet

Rose-petal preserve blended with chilled milk for a fragrant floral shake.

Seasonal Indian Fruit Mosaic

A jewel-toned selection of the finest ripe fruit available in season.

Vanilla Ice Float Bliss

A classic vanilla milkshake crowned with a creamy scoop of ice cream.

Imported Fruit Collection

Premium apples, kiwi, dragon fruit, berries and red grapes served chilled.



03 The Munching Bar

Generous, playful and made for mingling.

Loaded Nachos

Crisp tortilla chips layered with cheese, beans, salsa, guacamole and jalapenos.

Peanut Masala Chaat

Roasted peanuts with onion, tomato, coriander, lime and chaat masala.

Nutty Bhel Puri

Puffed rice, roasted nuts, vegetables and chutneys tossed to order.

Masala Biscuit Kaju

Toasted cashews, savoury biscuit crumble and curry leaves in a spiced toss.

03

HEIRLOOM





04

HEIRLOOM

04 The Chaat Courtyard

Eight icons, crafted live.

Gol Gappe Trio

Atta and sooji shells with khatta-meetha, hing-jeera and mint-coriander waters.

Palak Patta Chaat

Crisp spinach leaves layered with yogurt, tamarind, mint chutney and masala.

Dahi Bhalla Papdi

Soft lentil dumplings and crisp papdi under yogurt, chutneys and roasted cumin.

Haridwar Khasta Kachori

Flaky kachori with spiced potato curry, chutneys and fresh coriander.

Pav Bhaji

Butter-toasted pav with slow-mashed vegetables, tomato, spices and fresh lime.

Matra Kulcha

Delhi-style white-pea curry with soft kulcha, onion, lime and masala.

Lacchedar Aloo Tikki

Crisp layered potato patties dressed with yogurt, chutneys and crunchy sev.

Moong Dal Chilla

Golden lentil crepes cooked live with herbs, vegetables and tangy chutneys.



05 World of Dim Sum & Sushi

Precision, delicacy and modern Asian craft.

Shiitake Mushroom Dumpling

Steamed dumplings with shiitake, cabbage and ginger-soy aromatics.

Paneer Kurkure Dumpling

Paneer dumplings in a crisp cornflake crust with chilli-garlic mayo.

Veg & Paneer Dumpling

Soft dumplings filled with paneer, vegetables and mild Asian seasoning.

Asparagus Angel Thread Sushi

Asparagus maki wrapped in fine crisp threads with wasabi and soy.

Water Chestnut Dumpling

Translucent parcels with crunchy water chestnut, vegetables and sesame.

Avocado Uramaki

Inside-out sushi with creamy avocado, sesame and lightly seasoned rice.

05

HEIRLOOM





06

HEIRLOOM

06 Tandoor & Kebab Atelier

Layered marinades and live-fire character.

Pesto Paneer Tikka

Charred cottage cheese with basil pesto, yogurt and roasted peppers.

Kutti Mirch Soya Chaap

Tandoori soya chaap with crushed chilli, yogurt and smoky spices.

Achari Kalonji Paneer Tikka

Paneer marinated in pickle spices, nigella and hung yogurt, then tandoor-charred.

Dahi Kebab Pops

Crisp, delicate hung-curd kebabs paired with mint-coriander chutney.

Tandoori Malai Broccoli

Cream-cheese broccoli florets finished in the tandoor with almond slivers.

Kacche Kele Kebab

Raw banana and chana dal patties scented with whole Indian spices.

Tandoori Kumbh Bharwa

Mushrooms filled with spiced cottage cheese and roasted over live heat.

Crispy Corn Salt & Pepper

Golden corn kernels tossed with peppers, scallions and cracked pepper.

Achari Kathal Tikka

Young jackfruit marinated with fennel, coriander, carom and pickle spices.



07 Pan-Asian Bites

Cantonese crunch and Sichuan heat.

Crispy Corn Salt & Pepper

Golden corn kernels tossed with peppers, scallions and cracked pepper.

Cheese Cigar Rolls

Crisp pastry rolls filled with molten cheese, herbs and gentle spice.

Water Chestnut Chilli Garlic

Crunchy water chestnuts wok-tossed with chilli, garlic and spring onion.

Falafel with Hummus

Herbed chickpea fritters with silky hummus, pickles and warm pita.

Honey Chilli Potatoes

Crisp potato fingers glazed with honey, chilli and toasted sesame.

Mushroom Dumplings

Delicate dumplings filled with mushrooms, aromatics and a savoury soy seasoning.

Crispy Cottage Cheese Sriracha

Fine-cut paneer in a tangy sriracha glaze with sesame and scallions.

Cheesy Potato Bites

Crisp potato croquettes with a molten cheese centre and tangy dip.

Sichuan Chilli Garlic Tofu

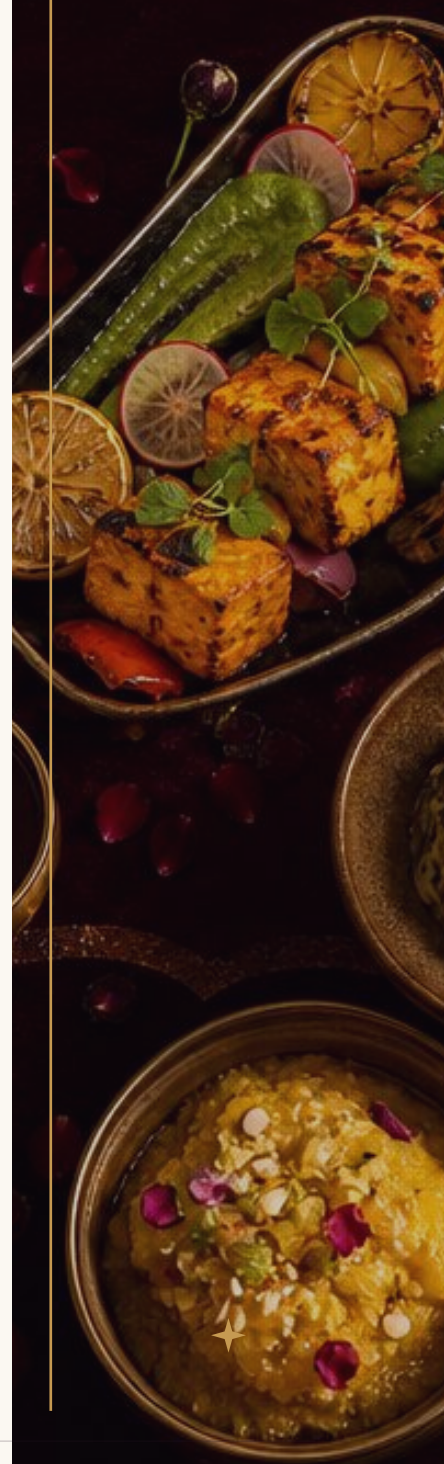
Golden tofu with garlic, onion and peppers in a bold Sichuan sauce.

Veg Cutlet Kurkure

Garden-vegetable croquettes in a crisp crumb with mint chutney.

07

HEIRLOOM





08

HEIRLOOM

08 Soup Collection

Light broths and velvet classics.

Tomato Dhaniya Shorba

Fresh tomato and coriander broth warmed with cumin and black pepper.

Hot & Sour Soup

Tangy, peppery Asian broth with vegetables, soy and rice vinegar.

Cream of Tomato Soup

Silky tomato soup finished with cream, basil and crisp croutons.

Cream of Broccoli Soup

Smooth broccoli veloute with cream, nutmeg and toasted almond.

Lemon Coriander Soup

A light vegetable broth brightened with lemon and fresh coriander.



09 Salads & Accompaniments

A vivid market garden on the table.

Kachumber Salad

Cucumber, tomato, onion and coriander sharpened with lime and roasted cumin.

Paneer Tikka Caesar

Smoky paneer, crisp lettuce and parmesan in a creamy Caesar dressing.

Apple & Walnut Salad

Crisp apple, toasted walnut and leaves in a light honey-mustard dressing.

Chatpata Chana Potato Salad

Chickpeas and crisp potatoes tossed with chaat masala and lemon.

Classic Greek Salad

Tomato, cucumber, olives, peppers and feta with oregano vinaigrette.

Exotic Melon & Mint Salad

Three melons with mint, lime and a delicate ginger syrup.

Thai Raw Papaya Salad

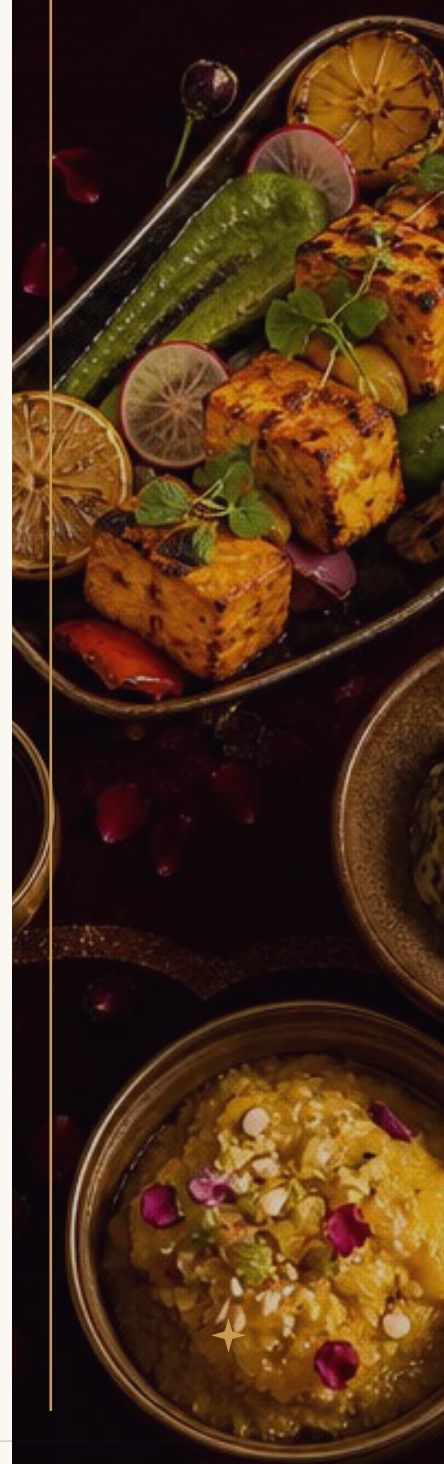
Green papaya, peanuts, chilli and lime in a lively sweet-sour dressing.

Tropical Citrus Salad

Orange, grapefruit and pomelo with passion fruit, coconut and mint.

09

HEIRLOOM





10

HEIRLOOM

10 The Orient

A complete journey from wok to curry pot.

Schezwan Fried Rice

Wok-fired rice with vegetables, scallions and a fragrant chilli-garlic paste.

Kung Pao Vegetables

Vegetables, peanuts and peppers in a glossy sweet-hot Sichuan sauce.

Hakka Noodles & Veg Manchurian

Wok noodles with vegetables and crisp dumplings in a savoury soy gravy.

Chilli Basil Noodles

Flat noodles tossed with fresh basil, chilli, vegetables and toasted garlic.

Vegetable Thai Curry

Seasonal vegetables in coconut curry with basil, served with jasmine rice.

Triple Schezwan Rice

Fried rice, crisp noodles and bold Schezwan sauce in one layered bowl.



11 Artisan Pasta & Pizza

Hand-finished for every guest.

Artisan Pasta Affair

Pasta cooked live with vegetables, parmesan and a sauce chosen by the guest.

Margherita Pizza

Hand-stretched pizza with tomato, mozzarella, basil and extra-virgin olive oil.

Penne Arrabbiata

Penne in a spirited tomato, garlic, chilli and basil sauce.

Verdure Grigliate Pizza

Grilled vegetables, mozzarella, tomato and basil on a crisp artisan base.

Creamy Alfredo Pasta

Pasta folded through parmesan cream with garlic, herbs and cracked pepper.

11

HEIRLOOM





12

HEIRLOOM

12 Royal Delicacies

A grand vegetarian Indian repertoire.

Paneer Makhani

Paneer simmered in a velvety tomato, butter and cream gravy.

Aloo Gobi Adraki

Potato and cauliflower with ginger, tomato and Punjabi spices.

Paneer Lababdar

Cottage cheese in a rich onion-tomato masala with ginger and kasuri methi.

Methi Matar Malai

Fenugreek and peas in a mellow, creamy cashew sauce.

Paneer Pasanda

Paneer sandwiches in a smooth onion-cashew gravy scented with cardamom.

Nargisi Kofta

Vegetable and paneer koftas in a refined saffron-cashew gravy.

Subz Miloni

Seasonal vegetables cooked together in a fragrant, gently spiced masala.

Bhindi Do Pyaza

Okra sauteed with double onion, tomato, coriander and dry spices.

Matar Mushroom

Green peas and mushrooms in a homestyle onion-tomato gravy.

Palak Kofta

Spinach dumplings in a smooth tomato-cashew gravy with gentle spice.



12 Royal Delicacies / continued

A grand vegetarian Indian repertoire.

Mirchi Ka Salan

Green chillies in a tangy peanut, sesame and tamarind curry.

Yellow Dal Tadka

Yellow lentils tempered with cumin, garlic, chilli and ghee.

Mushroom Matar Korma

Mushroom and peas in a delicate cashew, onion and cardamom gravy.

Amritsari Chhole

Chickpeas cooked with tea, pomegranate and robust Punjabi spices.

Zafrani Vegetable Biryani

Saffron basmati layered with seasonal vegetables, herbs and caramelised onion.

Sarson Ka Saag

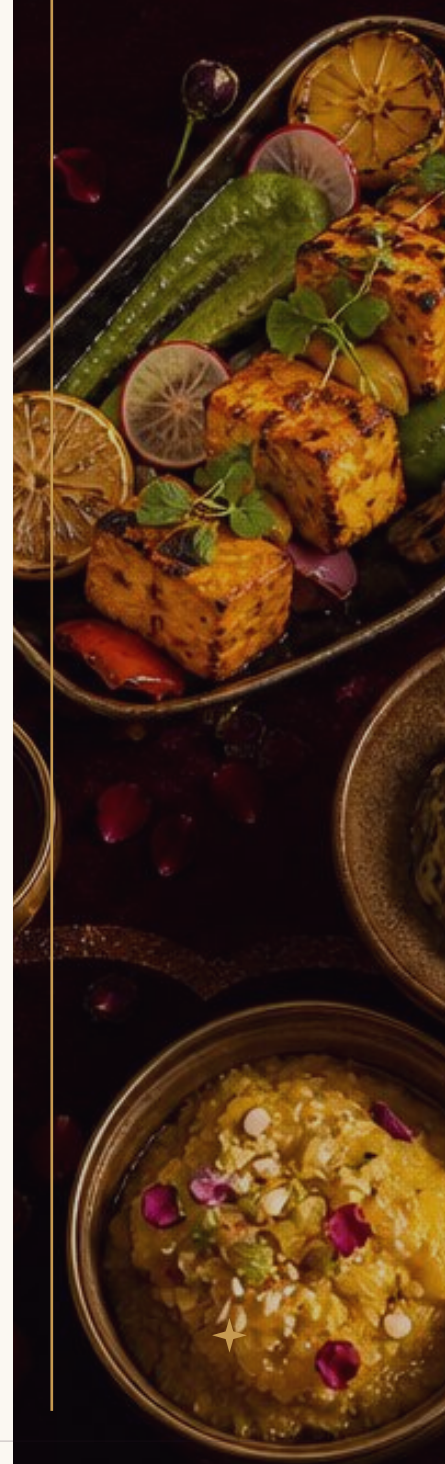
Winter mustard greens slow-cooked with maize flour, ginger and white butter.

Dal Makhani

Whole black lentils slow-cooked with tomato, butter and cream.

12

HEIRLOOM





13

HEIRLOOM

13 The Punjabi Hearth

Slow-cooked comfort and seasonal tradition.

Amritsari Chhole

Chickpeas cooked with tea, pomegranate and robust Punjabi spices.

Dal Makhani

Whole black lentils slow-cooked with tomato, butter and cream.

Sarson Ka Saag

Winter mustard greens slow-cooked with maize flour, ginger and white butter.

Yellow Dal Tadka

Yellow lentils tempered with cumin, garlic, chilli and ghee.

14 Rice & Biryani

Aromatic grains for the centre of the feast.

Zafrani Vegetable Biryani

Saffron basmati layered with seasonal vegetables, herbs and caramelised onion.

Schezwan Fried Rice

Wok-fired rice with vegetables, scallions and a fragrant chilli-garlic paste.

Triple Schezwan Rice

Fried rice, crisp noodles and bold Schezwan sauce in one layered bowl.



15 From the Tandoor

Six breads, made live.

Butter Naan

Soft fermented refined-flour bread baked in the tandoor and brushed with butter.

Stuffed Naan

Golden tandoor bread filled with spiced potato, paneer and herbs.

Laccha Parantha

Flaky, layered whole-wheat bread roasted until crisp at the edges.

Tandoori Roti

Whole-wheat flatbread baked against the clay tandoor wall.

Missi Roti

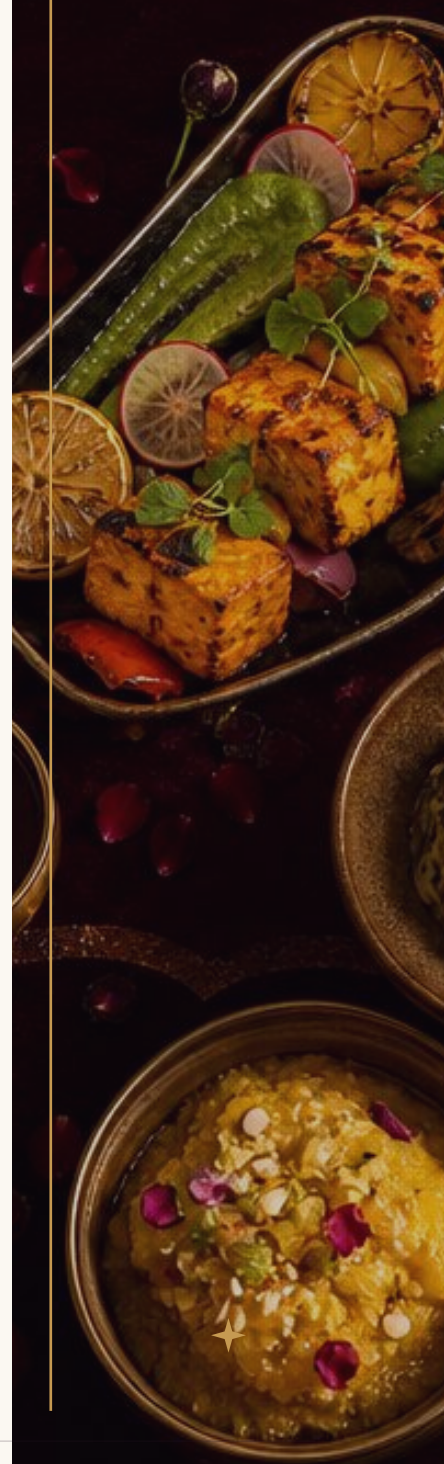
Rustic wheat and gram-flour bread with onion, carom and coriander.

Live Phulka

Fine whole-wheat breads puffed fresh and finished with ghee on request.

15

HEIRLOOM





16

HEIRLOOM

16 Warm Meetha

Celebration desserts with fragrance and theatre.

Live Jalebi with Rabri

Crisp saffron jalebi fried live and paired with chilled, reduced-milk rabri.

Moong Dal Halwa

Lentils patiently cooked in ghee with milk, cardamom and nuts.

Shahi Tukda

Caramelised bread layered with saffron rabri, pistachio and rose.

Gur Rasgulla

Soft chenna spheres steeped in a warm, aromatic jaggery syrup.

Kesar Rasmalai

Soft chenna discs in saffron-cardamom milk with pistachio.

Paan Kulfi

Dense milk kulfi perfumed with betel leaf, gulkand and fennel.

Gulab Jamun

Warm khoya dumplings soaked in rose and cardamom syrup.

Beetroot Kulfi

Creamy kulfi with earthy beetroot, cardamom and delicate sweetness.

Golden Saffron Phirni

Slow-set rice pudding with saffron, cardamom, rose and crushed nuts.

Badam Halwa

Almonds slow-cooked with ghee, milk and saffron until silken.



17 Patisserie & Cold Meetha

A polished continental finish.

Tiramisu

Coffee-soaked sponge layered with mascarpone cream and fine cocoa.

Vanilla Bean Ice Cream

Creamy vanilla-bean ice cream churned for a clean, classic finish.

Chocolate Mousse

Airy dark-chocolate mousse with a silky finish and cocoa nib crunch.

Belgian Chocolate Ice Cream

Deep cocoa ice cream with chocolate shards and a rich finish.

Berry Almond Tartlet

Buttery shortcrust, almond frangipane and bright seasonal berries.

Butterscotch Ice Cream

Caramel ice cream with crisp praline and toasted-nut notes.

Mini Eclairs & Profiteroles

Choux pastries filled with vanilla cream, chocolate and coffee ganache.

Paan Kulfi Ice Cream

A modern frozen paan blend with gulkand and fragrant fennel.



17

HEIRLOOM



18

HEIRLOOM

18 Coffee Tales

A graceful close to a grand evening.

Tea & Coffee Service

Freshly brewed tea, coffee and herbal infusions with petite biscuits.



A menu is where the celebration begins.

Crafted with care.
Served with love.

FINAL SELECTIONS MAY BE TAILORED TO YOUR OCCASION

