

STARTER

① Samosa with Mint & Tamarind Chutney

Golden, crisp pastry filled with spiced potatoes and peas, served with refreshing mint-coriander chutney and sweet-tangy tamarind sauce.

Wine Pairing:

Riesling (Off-Dry, Germany or Alsace) – Its slight sweetness balances the spice and tang of the chutneys.

SOUP

② Tamatar aur dhaniye Ka Shorba

A delicate spiced tomato broth, infused with whole spices, Cilantro and finished with cream, garnished with fried bread croutons.

Wine Pairing:

Sauvignon Blanc (New Zealand or Loire Valley) – Crisp acidity cuts through the richness of the soup and complements the tomato base.

MAIN COURSE

③ Butter Chicken

Succulent -roasted chicken in a creamy tomato-cashew sauce, enriched with saffron, cashews, and a touch of aromatic spices.

④ Paneer Malai Tikka

Cream-marinated paneer, gently spiced and roasted to a light char,.

⑤ Accompaniment: Laccha Paratha

Flaky, layered whole wheat parathas, crisp and buttery - ideal for scooping the rich butter chicken sauce.

⑥ Saffron & Cashew Pulao

Fragrant basmati rice infused with saffron, topped with toasted cashews.

Pickled onion

Wine Pairing:

Pinot Noir (light-bodied) – For red lovers; gentle spice notes enhance the dish without overpowering it.

DESSERT

⑦ Gulab Jamun

Soft, milk dumplings soaked in aromatic saffron, cardamom and rose-scented syrup, garnished with pistachios, rose petals, slivered almonds and edible silver for the perfect sweet finish.

Wine Pairing:

Muscat (Sicily or Alsace) – Fragrant, sweet, and light-bodied, it enhances saffron and rose notes.

① STARTER - Samosa with Mint & Tamarind Chutney

① SAMOSA

① (A) Dough

Ingredients

- 1.8 kg all-purpose flour
- 2 cups ghee
- 2-3 tsp salt (to taste)
- Ajwain- (Carrom seeds) – 1 tsp
- Water (use as needed)

Method (Important for crisp samosa)

1. In a large bowl, mix flour and salt.
2. Add oil/ghee. Rub with fingers until mixture resembles coarse crumbs. (When you press a handful, it should hold its shape.)
3. Add cold water slowly and knead into a stiff dough.
4. Cover and rest for 30 minutes.

① (B). Filling

Ingredients

- 2.5 kg boiled potatoes (cooled, roughly mashed)
- 500 g peas
- 2 tbsp oil
- 2 tsp cumin seeds
- 2 tbsp ginger (finely chopped)
- 3 green chilies – optional - (finely chopped)
- 3 tsp coriander powder
- 2 tsp cumin powder
- 2 tsp garam masala
- ½ tsp Turmeric
- 1 tsp amchur
- Salt to taste
- Fresh coriander (1 cup chopped)

① Samosa with Mint & Tamarind Chutney (Starter)

① (B) SAMOSA Filling (Cont'd)

Method

1. Heat oil in a large pan on medium flame.
2. Add cumin seeds — let splutter.
3. Add ginger + green chilies. Sauté 1 minute.
4. Add peas. Cook 3–4 minutes.
5. Add dry spices and salt. Cook 1 minute.
6. Add potatoes. Mix well.
7. Cook 3–4 minutes until mixture is dry.
8. Turn off heat. Add Cilantro. Cool completely.

Shaping

1. Divide dough into 25 balls.
2. Roll into oval (~6 inches long).
3. Cut in half.
4. Make a cone using water to seal edge.
5. Fill 2–3 tbsp filling.
6. Seal top tightly (no air gaps).

Frying

1. Heat oil to medium-low (150–160°C).
2. Add samosas in batches.
3. Fry on LOW heat 12–15 minutes. They should blister and turn golden slowly.
4. Increase heat last 2 minutes for even color.
5. Remove when deep golden brown.

② SOUP - TAMATAR AUR DHANIYE KA SHORBA

(Tomato Coriander Soup)

Ingredients

- 5 kg tomatoes (roughly chopped)
- Roughly chopped Cilantro stems – 1 cup
- 2 onions (chopped)
- 2 tbsp butter
- 2 bay leaves
- 4 cloves
- 1 small cinnamon stick
- 1 tsp black peppercorn
- 2 tbsp sugar/honey
- Salt to taste
- 3 liters water
- Cilantro for garnish

Method

1. Heat butter in large stock pot.
2. Add whole spices. Sauté 30 seconds.
3. Add onions. Cook until soft (not brown).
4. Add tomatoes + salt.
5. Cook covered for 15 minutes until soft.
6. Add water. Simmer 20 minutes.
7. Remove bay leaf & cinnamon.
8. Blend completely until smooth.
9. Adjust consistency by using corn starch slurry.
10. Strain for fine texture.
11. Add sugar/Honey + pepper. Simmer for 5 minutes.
12. Adjust salt.
13. Cut bread into small cubes and fry until golden brown.
14. Serve hot with fried bread cubes and Garnish with Cilantro.

③ MAIN COURSE - BUTTER CHICKEN

Step 1: Marinate Chicken

Ingredients

- 5 kg chicken (large chunks)
- 1.5 kg yogurt
- 6 tbsp ginger-garlic paste
- 6 tbsp Kashmiri chili powder
- 1 tbsp tandoori masala
- 3 tbsp garam masala
- ½ cup mustard oil
- Salt

Method

1. Mix all ingredients.
2. Coat chicken well.
3. Marinate for a minimum of 2 hours.

Step 2: Cook the Chicken

1. Bake at 200°C for 20–25 minutes OR grill until slightly charred.
2. Do not overcook.
3. Keep aside.

Step 3: Butter Chicken Sauce

Ingredients

- 2.84 liter Can of crushed tomatoes
- 6-8 red onions (sliced)
- 600 g butter
- 2 cups cashews (soaked 20 mins)
- 3 tbsp ginger-garlic paste
- 2 tbsp Kashmiri chili powder
- 2 tbsp garam masala
- 1-2 tbsp kasuri methi
- 1.5 liters cream
- Honey
- Pinch saffron soaked in warm milk

③ MAIN COURSE - BUTTER CHICKEN (Cont'd)

Step 3: Butter Chicken Sauce (Cont'd)

Method

1. Heat oil in a large pot.
2. Add onions. Cook until soft (not dark).
3. Add ginger-garlic paste. Cook 2 minutes.
4. Add tomato puree.
5. Cook on medium until oil separates, stir constantly (15–20 min).
6. Add chili powder, cumin powder, coriander powder, garam masala.
7. In a blender make a paste from soaked Cashews and add to the sauce.
8. Add half of the butter and simmer for 10 minutes.
9. Blend until completely smooth.
10. Strain if needed, using a coarse strainer. Do not use fine strainer.
11. Return to pot.
12. Add cream, kasuri methi
13. Add cooked chicken.
14. Simmer 10 minutes.
15. Add saffron milk.
16. Adjust salt + finish with butter.

④ MAIN COURSE (Appetizer) - PANEER MALAI TIKKA

Ingredients

- Paneer (Indian cottage cheese): 2.5–3 kg, cut into 3–4 cm cubes
- Thick yogurt: 1.2 kg
- Fresh cream: 500 ml
- Ginger paste: 4 tbsp
- Garlic paste: 4 tbsp
- Green chili paste: 2–3 tbsp (adjust for mild heat)
- White pepper powder: 2 tbsp
- Cardamom powder: 2 tsp
- Kasuri methi (dried fenugreek leaves): 3 tbsp, crushed
- Lemon juice: ½ cup
- Salt: 4 tsp (adjust to taste)
- Ghee or oil: ¼ cup (for basting)
- Skewers: 20–30 (wooden skewers soaked in water 30 min)

For the Garnish:

- Chaat masala: 2 tsp
- Fresh coriander or mint leaves
- Lemon wedges

Method

Prepare the Marinade

1. In a large bowl, mix yogurt, cream, ginger paste, garlic paste, green chili paste, white pepper, cardamom powder, crushed kasuri methi, lemon juice, and salt.
2. Whisk until smooth and well combined.

Marinate Paneer

3. Gently toss paneer cubes in the marinade.
4. Cover and refrigerate 4–6 hours or overnight for maximum flavor and tenderness.

Skewer Paneer

5. Thread 2–3 cubes per skewer.
6. Brush lightly with ghee or oil for shine and to prevent drying.

Cook Paneer in Oven:

7. Preheat oven to 200°C (400°F).
8. Place skewers on a tray lined with foil.
9. Bake for 15–20 minutes, turning halfway.
10. Broil 2–3 minutes at the end for slight char

Serve

11. Remove paneer from skewers.
12. Sprinkle lightly with chaat masala.
13. Garnish with fresh coriander/mint leaves and lemon wedges.
14. Serve hot.

5 MAIN COURSE - LACCHA PARANTHA- Layered Bread

Dough

Ingredients

- 2.5 kg whole wheat flour
- 3 tbsp salt
- 4 tbsp oil
- Water as needed

Method

1. Mix all.
2. Knead into soft dough.
3. Rest 30 minutes.

Layering Method

1. Divide into 20-25 balls.
2. Roll thin circle.
3. Brush with ghee.
4. Sprinkle flour.
5. Fold into pleats (like fan).
6. Roll into spiral.
7. Rest 10 minutes.
8. Roll gently again.
9. Cook on hot tawa/griddle:
 - 1 minute each side.
 - Apply ghee.
 - Press gently for flakiness.
 - Remove when golden brown.

⑥ MAIN COURSE - SAFFRON & CASHEW PULAO

Ingredients

- 3 cup Basmati Rice
- 1 tsp Cumin seeds
- 2 Onion – finely sliced
- ½ cup Cashews
- ¼ tsp Saffron
- 20 ml Milk
- Salt – to taste

Method

- Wash basmati Rice 3–4 times.
- Soak 30 minutes.
- Sauté cumin seed in oil.
- Add rice, sauté lightly.
- Add water (1:1.5 ratio).
- Cook covered 12 minutes.
- Rest 10 minutes before fluffing.
- Pour saffron milk and fluff gently.

Garnish

- Fried onions
- Fried cashews

7 Dessert - GULAB JAMUN

Dough

Ingredients

- 800 g khoya (grated)
- 80 g flour
- 1 tsp baking soda
- 2 tbsp milk (if needed)

Method

1. Mix khoya + flour + soda.
2. Knead gently.
3. Make smooth crack-free balls (40 pcs).
4. Keep covered with damp cloth.

Sugar Syrup

Ingredients

- 1.2 kg sugar
- 1.5 liters water
- 1/4 tsp cardamom powder
- 1/4 tsp saffron
- 1 tsp rose water

Method

1. Boil sugar + water 5–6 minutes.
2. Syrup should be slightly sticky (not thick).
3. Add cardamom powder + saffron + rose water.
4. Keep warm (not boiling).

Frying

1. Heat oil to LOW (140–150°C).
2. Add few balls.
3. Stir gently for even cooking.
4. Fry 8–10 minutes until deep golden.
5. Oil must never be too hot.
6. Remove and immediately soak in warm syrup.
7. Soak until double in size and soft throughout.
8. Plate with pistachio dust, toasted slivered almonds and edible silver.