




CALISTA
RESORT

one.
CONCEPT CATERING

LAWNS MENU

Non Vegetarian

WELCOME DRINKS

mocktails

MINT MOJITO

Lemon chunks, brown sugar & mint leaves topped with soda

LAYERED WATERMELON MOJITO

*Fresh watermelon chunks & syrup, mint leaves & syrup and lime juice
blended with ice-cubes, topped-up with apple juice*

GINGER BREW

Concoction of ginger syrup, mint, strawberry, lemon juice & orange juice

COOL SENSATION

Melange of kiwi & grape fruit juice

THAI COLLINS

Fresh chunks of pineapple, kiwi, pineapple & lemonade

PRINCE CHARMS

Refreshing lemon, orange & pineapple topped juice with grenadine & soda

FRESH PINEAPPLE COOLER

Pineapple chunks, lemon, orange juice and tamarind extract

SUNSHINE GUAVA

Roasted cumin, guava extract & mint topped with fizzy soda

DARK SURPRISE

Brown sugar, lemon wedges topped with coke

APPLE PEACH MOJITO

*Fresh apple chunks with peach syrups, brown sugar
& mint leaves topped with soda*

PAAN MARTINI

Paan syrup, lime juice & orange juice blended with ice cubes

beverages

AERATED FIZZ

Coke, Fanta, Limca, Thums Up & Sprite

MINERAL WATER

Bisleri 200ml water bottle

fruit nectars

**SWEETLIME
ORANGE
PINEAPPLE
WATERMELON**

FRESH LIME SODA/ WATER

plain / sweet / salted

steaming hot coffee brew

CAPPUCCINO

Espresso topped with hot & cream milk

ESPRESSO COFFEE

25-30ML of espresso beverage with a thick golden crema on top

CAFÉ LATTE

Concentrated espresso topped with hot cream milk

exotic selection

THE FRUIT BAR

From Nature's Bounty

*Enjoy a feast of nature's finest flavours packed with vitamins, minerals,
antioxidants, enzymes & phytonutrients as Calista brings you
the freshest and the most exotic selection of fruits*

select any 7

select any 7

KIWI

Italy

MINI ORANGE

China

RED GRAPES

U.S.A

SWEET TAMARIND

Thailand

THAI GUAVA

Thailand

WATERMELON

Bangalore

APPLE

New Zealand

PAPAYA

Mumbai

PEARS

South Africa

PINEAPPLE

Siliguri

POMEGRANATE

Pune

SARDA

Bangalore

DRAGON FRUIT

Thailand

DATES

Iran

PLUM

LONGAN LITCHI

All fruits are subject to seasonal availability

chatkori galiyon se

CHAAT

GOLGAPPE STATION

The poori filled with spicy potatoes, served with three types of water

KESARIYA BHALLE PAPADI

The urad dal balls with crispy papdi served with creamy curd, coriander chutney, tamarind sauth and a sprinkling of roasted cumin

MOONG DAL CHLLA

Protein packed fluffy moong dal pancakes stuffed with paneer and green coriander

AGRA KI TIKKI

Agra's most famous shallow fried crispy potato patty with mouth watering stuffing accompanied with tantalising chutneys

DELHI-6 KA PATEELA MATTRA

Popular white peas recipe from the old walled city of Delhi combined with finely chopped tomatoes and coriander garnished with juliennes of ginger

KARARE MOONG DAL LADOO

Crispy fried lentil balls served with green coriander chutney and grated radish

PAO BHAJI

PASS AROUND

SHAHI SHURUAAT

SOUFIYANAI PANEER TIKKA

Cottage cheese cubes marinated with north indian spices & fresh red chilli paste cooked in tandoor

SARSON KE PHOOL

broccoli florets flavoured with mustard seeds and pickling spices, cooked on chargrill

MUSHROOM TIKKA

a fusion of flavours and taste with ingredients nouvelle

ACHARI SOYA CHAAP

chargrilled high protein veggie delight

COTTAGE CHEESE & AMERICAN SEEKH KEBABS

Mashed American corns mixed with milky fudge and cottage cheese

AMRITSARI FISH

fish marinated with carom seeds

MURGH GILAFI SEEKH

minced chicken kebab coated with bell peppers

HARYALI MURGH TIKKA

cubes of chicken marinated in mild yoghurt and mint

MUTTON SEEKH

minced mutton seekh roasted on charcoal grill with chef's secret spices

MURGH TANGRI KEBAB

Chicken leg piece marinated with Indian spices, grilled on skewers

PASS AROUND

ORIENTAL DELIGHT

SZECHWAN CHILLI PANEER

batter fried cottage cheese tossed with imported red and yellow bell peppers in szechwan style

CORN AND SPINACH ROLL

deep fried imported wonton sheet stuffed with corn and spinach, served with hot garlic sauce

TEMPURA VEGETABLE SALT AND PEPPER

exotic vegetables deep-fried in tempura batter and served in chilli garlic sauce

THAI SPRING ROLLS

Imported wonton sheets rolled with glass noodles & capsicum

MUSHROOM DUPLEX

mushrooms, spinach and celery presented with cheese and mustard dip

CRISPY SWEET CHILLI LOTUS STEM

crunchy sliced lotus stem tossed with cantonese sweet chilli sauce

CRISPY LEMON CHICKEN

delicate and mildly scented lemon glazed cantonese chicken

CHILLI PEPPER CHICKEN

stir fried chicken with bell peppers and chilli garlic sauce

WOK TOSSED MUTTON DUMPLINGS

deep fried mutton dumplings in barbecue sauce

FISH FINGER WITH TARTAR SAUCE

deep fried breadcrumb slender fish pieces

SPECIALS

LUCKNOWI

TAWA SPECIAL

select any 2 tawa delicacies

PANEER TAK-A-TAK

SOYA TAK-A-TAK

TAWA CHICKEN

TAWA GOSHT CHAAP

SOUPS

TAMATAR AUR TULSI KA SHORBA

Tulsi seeds crackle away in a hot ghee followed by ginger, garlic and an added hint of chilli powder, pinch of salt and basil leaves in tomato stock, simmered and served hot.

CHICKEN TALUMEIN SOUP

An amazingly balanced flavour of noodles, chicken and veggies, held together with stock.

Served with bread roll, bread stick and butter.

SALADS

CONTINENTAL ROYAL SALAD

CAESAR SALAD

Classic caesar salad with romaine lettuce base and choice of different toppings with our special caesar dressing

MARINATED ASPARAGUS AND MUSHROOM SALAD

Garlic, basil and limed infused mushrooms on chilled green asparagus spears

TOMATO AND MOZZARELLA SALAD

Fresh tomatoes and mozzarella drizzled with balsamic pesto

EXOTIC VEGGIE BOUQUET

Asparagus, baby corns, beans, baby carrots and bell peppers tossed with garlic and topped with cream cheese

GREEK SALAD

Feta cheese, crispy lettuce, bell pepper, onion and tomato with oregano herb dressing

ORIENTAL SALAD

MELON AND PAPAYA IN HONEY AND GINGER DRESSING

Cubes of melon and juliennes of raw papaya in a special dressing

KIMCHI SALAD

Chinese cabbage marinated in chilli paste, tomato ketchup and vinegar

SOM TOM THAI

Raw papaya salad

GLASS NOODLE SALAD

Glass noodles marinated in vinaigrette dressing

OUR FAVOURITE INDIAN SALAD

FRESH GARDEN GREEN SALAD

Seasonal fresh green salads cut live on a bed of ice and served with dressing of your choice

MIXED LENTIL CHAAT

Mixed lentils boiled and seasoned with chaat masala and lemon juice

ALOO CHAAT

Boiled potatoes cut in a small size, tossed in Indian spices and lemon juice

THREE BEAN SALAD

Blend of three different beans boiled and tossed in lemon juice

SHAAN-E-PUNJAB

AMRITSARI

AMRITSARI STUFFED KULCHA WITH CHOLEY AND CHUTNEY

Chickpeas cooked in Amritsari spices accompanied with kulcha stuffed with mashed potatoes and Punjabi spices served in chur-chur style

SARSON KA SAAG WITH MAKKE KI ROTI AND WHITE BUTTER - SEASONAL

Fresh mustard leaves and fresh spinach paste reduced in Punjabi spices and home-made butter served with corn flat bread and jaggery

RAJMA RASEELE

Kidney beans cooked and reduced in tomato gravy with Indian spices

BHINDI DO PYAZA

MUGHLAI

PANEER MAKHANWALA

Cottage cheese cooked in rich butter and tomato gravy

BAHAR-E-GOBHI ADRAKI

Florets of cauliflower stir fried with julienne of ginger, garlic and chilli, garnished with fresh coriander

DEEWANI HANDI

Mixed vegetables stir fried with Indian spices

MAKHANA MATAR MUSHROOM

Popular Punjabi dish prepared with fenugreek leaves and green peas cooked with mild spices in a rich creamy gravy

SHAM SAVERA KOFTAS

Minced paner and palak in khas speciality in kashmiri gravy

SOYA KEEMA MATAR MASALA

Delicious vegetarian keema recipe made with soya and peas and masala like red chilli powder, coriander and garam masala

CALISTA SPECIAL DAL MAKHANWALA

Nation's favourite lentil delicacy of whole urad dal, zesty tomato puree and garlic, simmered overnight on a tandoor, enriched with cream and served with a dollop of home-made butter

DAL TADKA

Popular dhaba speciality with lentils tempered in butter with onion, garlic, whole red chilli, cumins curry leaves, green chilli, ginger, tomatoes and hint of asafoetida

SOYA ROGANJOSH

DUM ALOO KASHMIRI

CHICKEN TIKKA MAKHANI WITH KASOORI METHI

Half cooked tandoori chicken finished with tomato puree, cream and butter with kasoori methi flavour

MUTTON NIHARI

Mutton soaked with rare spices is every bit regal in taste.

FISH CURRY

River fresh fleshy chunks doused in a rich gravy with a spark of spices and magical aroma

NARGISI KOFTA

BASMATI KA KHAZANA

STEAM RICE

SUBZ BIRYANI

Saffron rice cooked with veggies

MIRCH KA SALAN

*Rich combination of baby brinjal and green chillies
in peanut and desiccated coconut & poppy seeds*

 KACHE MURGH KI BIRYANI

TANDOOR BEMISAAL

PUDINA PARANTHA

PLAIN PARANTHA

CHILLI PARANTHA

BUTTER NAAN

PLAIN NAAN

GARLIC NAAN

MISSI ROTI

ROTI

PASTA LOUNGE

Choice of Pasta

Penne/ Fusilli/ Fettuccine/ Spaghetti

Choice of Sauces

Arrabbiata, Napoletana/ Basil Pesto

Sides

Exotic vegetables

Green olives, black olives, capers

Oregano, parmesan, tabasco, olive oil, mustard etc..

CONTINENTAL GRIDDLE

GRILLED COTTAGE CHEESE STEAK
WITH MARINARA SAUCE

SAUTÉED VEGETABLES

CORN AND SPINACH AUGRATIN

FROMAGE CANNELLONI

ORIENTAL LEGACY

All ingredients & sauces are used as per International standards

EXOTIC VEGETABLE IN BLACK BEAN SAUCE

*Stir fried bok choy, broccoli, snow peas, asparagus,
black mushrooms and baby corn in black bean sauce*

CHILLY WASABI SAUTEED VEGETABLES

Exotic vegetables wok tossed with Japanese mustard soya sauce & oyster sauce

COTTAGE CHEESE DUMPLINGS IN SZECHWAN STYLE

*Mashed cottage cheese balls fried tossed with crushed
Szechwan pepper & soya chilli sauce*

SHREDDED CHICKEN WITH BLACK MUSHROOM AND BEANS SPROUT IN CHILLI GARLIC SAUCE

*Stir fried chicken with black mushrooms and
bean sprouts in a chilli garlic sauce*

TEPPANYAKI GRILL

Exotic seasonal vegetables, stir fried to perfection in the sauce of your choice:

Vegetables

*Zucchini, Carrots, Oyster, Mushrooms, Button Mushrooms, Shitake Mushrooms,
Assorted Peppers, Bamboo Shoot, Coriander, Snow peas, Pokchoy, Chinese,
Cabbage, Spinach, Beans Sprouted, Cauliflower, Broccoli*

Sauces

*Butter chilli garlic sauce
Singapore boat quay sauce
East coast pepper sauce
Oyster sauce
Spicy basil sauce
Sam rod sauce – a sweet, sour & chilly combination
Talay sauce – spice garlic & green chilly sauce
Miang Sauce – a combination of chopped herbs & palm sugar with clove of garlic*

Noodles & Rice

THE HOUSE OF THAILAND

EXOTIC VEGETABLES IN THAI GREEN CURRY

*baby brinjal, broccoli, pak choi, green capsicum and
red bell pepper, cooked in green curry paste*

THAI VEGETABLE CURRY

*A delicious combination of lemon grass along with turmeric and ginger
simmered in coconut milk and steamed vegetables*

calista regal treats

SWEET ENDINGS

*From our speciality
Bakery & Confectionery*

CAKES

BLACK FOREST CAKE

PINEAPPLE CAKE

CHOCOLATE TRUFFLE CAKE

ASSORTED TARTS, MOUSSE AND PIE

CHOCOLATE MOUSSE

KIWI MOUSSE

FRUIT TARTS

APPLE PIE

SELECTION OF
GOURMET ICE CREAMS

OPULENT DESSERTS
ALL TIME FAVOURITE SWEET BITES

GOLD COIN JALEBI
served with Gur Rabri

GULAB JAMUN

KESARIYA RASMALAI

CHEF'S SPECIAL HALWA

GAJAR KA HALWA SEASONAL
OR
MOONG DAL KA HALWA

COLD BITES

TAZE GULAB PATTE KI KHEER

RASGULLA

DELHI KA KHAAS MEETHA
TEELE WALI KULFI



one
CONCEPT CATERING

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