




CALISTA
RESORT

one.
CONCEPT CATERING

LAWNS MENU

Vegetarian

WELCOME DRINKS

mocktails

MINT MOJITO

Lemon chunks, brown sugar & mint leaves topped with soda

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

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 - miniature bottles

MINERAL WATER

Water bottle

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 mil
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

select any 7

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

PALAK PATTA CHAAT

A chaat snack made with crispy fried spinach fritters topped with spicy green chutney, tangy and sweet tamarind chutney

PAO BHAJI

Thick vegetable curry served with a soft bread roll

PASS AROUND

SOUFIYANI 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 in chargrill

TANDOORI MUSHROOM

HARYALI SOYA CHAAP

Cubes of soya marinated in spinach & yoghurt, chargrilled

ACHARI SOYA CHAAP

Cubes of soya marinated in yoghurt, chargrilled

COTTAGE CHEESE & AMERICAN SEEKH KEBABS

Mashed American corns mixed with milky fudge and cottage cheese

THAI SPRING ROLLS

Imported wonton sheets rolled with glass noodles & capsicum

CHEESE BASIL BRUSCHETTA

Imported vegetables chopped & mixed with mozzarella cheese a bread slice

MUSHROOM VOL-AU-VENT

Finely chopped mushrooms sautéed with Italian herbs filled with in baked puffs

SESAME CHILLI PANEER

TEMPURA VEGETABLE SALT & PEPPER

Exotic vegetables deep fried in tempura batter and served in chilli garlic sauce

CRISPY HONEY LOTUS STEM

Crispy lotus stem tossed with honey chilli sauce garnished with sesame

SPINACH & CORN ROLLS

SPECIALS

LUCKNOWI

TAWA SPECIAL

PANEER CHATPATA

SOYA CHAAP TAWA

LAHORI MUSHROOM TAWA

SOUPS

TOMATO DHANIYA SHORBA

VEGETABLE MAN-CHOW SOUP WITH CRISPY NOODLES

*Finely chopped vegetables sautéed and mixed with vegetable stock,
chilly oil and soya sauce, served piping hot with crispy noodles*

Served with bread roll, bread stick and butter.

SALADS

CONTINENTAL ROYAL SALAD

KINGS STYLE CAESAR SALAD

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

MARINATED ASPARAGUS AND MUSHROOM SALAD

*Garlic, basil and lime infused mushrooms
on chilled green asparagus spears*

TOMATO AND MOZZARELLA SALAD

Fresh tomato and mozzarella drizzled with balsamic pesto

EXOTIC VEGGIES BOUQUET

*Asparagus, baby corn, beans, baby carrot and bell pepper
tossed in garlic and topped with cream cheese*

CLASSIC GREEK SALAD

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

ORIENTAL DYNASTY SALAD

MELON AND PAPAYA
IN GINGER DRESSING

Cubes of melon juliennes of raw papaya in a special dressing

KIMCHI SALAD

*Chinese cabbage marinated in chilli paste,
tomato ketchup & vinegar*

SOM TAM THAI

Raw papaya salad

THE ROYAL INDIAN KITCHEN

CHEF'S FAVORITE
FRESH GARDEN GREEN SALAD

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

MIXED LENTIL CHAAT

Mixed lentils boiled and seasoned with chaat masala and lemon juice

SPICY TANGY ALOO CHAAT

Boiled potato cut in small size tossed in indian spices and lemon juice

THREE BEAN SALAD

*Three types of beans boiled and tossed in
lemon juice along with pickles chutneys, vinegar*

PASTA

with three different types of sauce

PENNE CHEESE SAUCE

penne with your choice of vegetables, cream and parmesan cheese

FUSILLI ARRABBIATA

fusilli with your choice of vegetables and spicy tomato sauce & parsley

MACARONI TOSSED WITH ALFREDO

with garlic, cream and mushroom sauce

Choice of Vegetables

Broccoli , Babycorn, French Beans, Snow Peas, Black Mushroom, Olives

Choice of Herbs

Rosemary, Basil, Thyme

Choice of Sauces

Arrabbiata, Alfredo, Creamy Cheese Sauce

CONTINENTAL MAINS

SPANISH STYLE STUFFED AUBERGINE

Aubergine stuffed with fresh mozzarella cheese and basil served with tomato cheese sauce

TEX-MEX TOPPED WITH SALSA

Hand mashed American corn balls fried topped with roasted pineapple salsa

EXOTIC RATATOUILLE WITH PINK SAUCE

Slow roasted vegetables mixed with fresh herbs, garlic, concasse, butter & baked

CREAMY RISOTTO WITH PIMENTO SAUCE

Boiled Italian rice cooked with white wine covered with pimento, bell pepper puree

TEPPANYAKI GRILL

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

ORIENTAL LEGACY

All ingredients & sauces are used as per International standards

COTTAGE CHEESE DUMPLINGS IN SZECHWAN STYLE

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

EXOTIC VEGETABLE IN BLACK BEAN SAUCE

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

CHILLI WASABI SAUTEED VEGETABLES

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

THE HOUSE OF THAILAND

EXOTIC VEGETABLE IN THAI GREEN CURRY

Baby corn, carrots, cauliflower, bell pepper & zucchini 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

LEGENDARY INDIA

DAWAAT-E-NIZAM

PANEER MAKHANWALA

Cottage cheese cooked in rich butter and tomato gravy

KOFTA SHAAM SAVERA

The creamy cottage cheese and milk fudge kofta stuffed with dry fruits and simmered in rich cashew nuts and tomato gravy

BAHAR-E-GOBHI ADRAKHI

Florets of cauliflower stir fried with juliennes of ginger, garlic and chilies, garnished with fresh coriander

DIWANI HANDI

Mixed vegetables cooked with cottage cheese in indian spices

SOYA KEEMA MUTTAR MASALA

Delicious vegetarian keema recipe made with soya & peas & masala like red chili powder, coriander & garam masala

MAKHANA MUTTAR MUSHROOM

PALAK SEEKH

In Nawabi gravy

CALISTA SPECIAL DAL MAKHANWALA

Nations favorite lentil delicacy of whole urad dal, tomato puree and garlic simmered over night on tandoor enriched with cream and served with dollop of homemade butter

DAL TADKA

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

DUM ALOO KASHMIRI

SOYA ROGANJOSH

DELICACIES OF MEWAR

GUTTA CURRY

Speed rolls of gram flour cooked in tomato gravy

MANGOCHI KADHI

A typical Rajasthani kadhi made with yoghurt and gram flour

KER SANGRI

Household Rajasthani pickle served with thin spicy paratha

SHAAN-E-PUNJAB

FAMOUS AMRITSARI CHOLLEY
WITH CHUR – CHUR NAAN

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

SIGNATURE SARSON KA SAAG
WITH MAKKI KI ROTI
AND WHITE BUTTER SEASONAL

*Fresh mustard leaves and fresh spinach paste reduced in
Punjabi spices served with corn flat bread, dollops of butter & white jiggery*

RAJMA RASEELE

Kidney beans cooked & reduced in tomato gravy with Indian spices

BHINDI DO PYAZA

BASMATI KHAAS

STEAM RICE

HYDERABADI
SUBZ-E-BAHAR BIRYANI

*Rich cooked rice layered with cooked vegetable
and rice in slow cooked method*

HYDERABADI
MIRCH KA SALAN

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

BURANI RAITA

TANDOOR BEMISAAL

PUDINA PARANTHA
CHILLI PARANTHA
PLAIN PARANTHA
GARLIC NAAN
BUTTER NAAN
PLAIN NAAN
MISSI ROTI
ROTI

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

CHEF'S SPECIAL HALWA

GAJAR KA HALWA SEASONAL
OR
MOONG DAL KA HALWA

COLD BITES

KESARIYA RASMALAI

TAZE GULAB PATTE KI KHEER

RASGULLA

DELHI KA KHAAS MEETHA
TEELE WALI KULFI



one
CONCEPT CATERING

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