

AIRPORT

India, Hyderabad

CONTACT

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ORDER DETAILS

Delivery Date:

Delivery Time (LT):

A/C Registration:

Handling:

Heating Equipment:

Name:

Phone:

Email:

Bulk or ready to serve?

BREAKFAST & BAKERY

BREAD	QTY
Dosa - Plain <i>South Indian preparation of rice crepe served with sambar and chutneys.</i>	
Dosa - Masala <i>South Indian preparation of rice crepe served with sambar and chutneys.</i>	
Dosa - Onion <i>South Indian preparation of rice crepe served with sambar and chutneys.</i>	
Uttapam - Plain <i>South Indian Preparation of Pancake Made with Rice Flour, Urad lentils And Vegetables Toppings. Served With Sambar and chutneys.</i>	
Uttapam - Masala <i>South Indian Preparation of Pancake Made with Rice Flour, Urad lentils And Vegetables Toppings. Served With Sambar and chutneys.</i>	
Uttapam - Onion <i>South Indian Preparation of Pancake Made with Rice Flour, Urad lentils And Vegetables Toppings. Served With Sambar and chutneys.</i>	
Sizzling Punjabi Parathas <i>Unleavened Grilled Bread Stuffed with Either Cottage Cheese, Potato, Cauliflower, Served With pickle and Curd.</i>	
Tawa Paratha	
Kulcha	
Cheese Naan	
Malabar Paratha	
Garlic Naan	
Plain Naan	
Butter Naan	
Tandori Roti - Plain	
Tandori Roti - Butter	
Tandori Roti - Garlic	
PASTRIES	QTY
Novotel Bakeries <i>Croissants, Danish Pastries, Pain au chocolate, Muffins - served with Preserved and butter</i>	

CEREALS	QTY
Corn Flakes <i>Served With Choice Of Full Cream, Soya Milk, Slim Milk.</i>	
Choco Flakes <i>Served With Choice Of Full Cream, Soya Milk, Slim Milk.</i>	
Wheat Flakes <i>Served With Choice Of Full Cream, Soya Milk, Slim Milk.</i>	
Rice Crisper Dried Muesli <i>Served With Choice Of Full Cream, Soya Milk, Slim Milk.</i>	

HOT BREAKFAST	QTY
Scramble Eggs <i>Served With Toast, Grill Tomato And Hash Brown</i>	
Omelette <i>Served With Toast, Grill Tomato And Hash Brown</i>	
Poached <i>Served With Toast, Grill Tomato And Hash Brown</i>	
Porridge - skimmed milk <i>Rolled Oats with Skimmed Milk</i>	
Porridge - Full Cream <i>Rolled Oats with Full Cream Milk</i>	
Porridge - Water <i>Rolled Oats with Water With Honey.</i>	
Idli <i>Steamed Rice and Lentil Cakes Served With Sambar And Chutneys.</i>	
Medu Vada <i>Deep Fried South Indian Preparation Of Rice And Lentil, Served With sambar And Chutneys.</i>	
M.L.A. Pesarattu <i>Combination of Upma and Green Lentil pancake.</i>	
Vegetable Upma <i>Seasonal Vegetables, Nuts and Semolina.</i>	
Poori Bhaji <i>Whole Wheat Puffed fried bread with mildly Spiced potato Curry.</i>	
Poha <i>Sautéed Preparation Of Dried Pressed Rice Tempered With Onion. Mustard Seeds, Curry Leaves and Turmeric.</i>	
Pancake <i>Served With Fruit Compote, Whipped Cream And Maple Syrup.</i>	
Waffles <i>Served With Fruit Compote, Whipped Cream And Maple Syrup.</i>	
French Toast <i>Served With Fruit Compote, Whipped Cream And Maple Syrup</i>	

COLD MEALS

SANDWICHES	QTY
Vegetable Sandwich <i>Bread Slices Filled with Seasonal Vegetables and Cheese</i>	
Focaccia Sandwich <i>Focaccia Bread Filled Olive, jalapeno, pepper Mozzarella and Lettuce Roasted Pepper.</i>	
Classic Club Sandwich <i>Triple Deccor Toasted Sandwich Filled with Chicken, Fried Egg, Lettuce Cheese and Bacon.</i>	
Grilled Chicken Sandwich <i>Thyme and Mustard Marinated Grilled Chicken Strips</i>	

SALADS	QTY
Greek Salad <i>Mélange of Tomato, Cucumber, Onion, Crisp Pita and Feta Cheese with Drizzle of Olive Oil</i>	
Classic Caesar Salad with Chicken <i>Fresh Romaine Lettuce Tossed in Caesar Dressing, Garlic thyme Croutons, Anchovies, Bacon Crisps and Shaved parmesan.</i>	
Classic Caesar Salad with Smoked Salmon <i>Fresh Romaine Lettuce Tossed in Caesar Dressing, Garlic thyme Croutons, Anchovies, Bacon Crisps and Shaved parmesan</i>	

HOT MEALS

SNACKS & STARTERS	QTY
Fat Chicken Burger <i>Grilled Chicken Patty, Lettuce, Tomato and Onion.</i>	
Ham Burger <i>Beef Patty, Cheese and Bacon, Lettuce, Tomato and Onion.</i>	
Vegetable Creole Burger <i>Vegetable Patty, Cheddar Cheese, Tomato, Salad Greens and tangy Creole Sauce.</i>	
Roomali roti Wrap Veg <i>Flattened Bread Folded with Paneer and Lacha Onion and Mint Chutney.</i>	
Roomali roti Wrap Chicken <i>Flattened Bread Folded with Chicken and Lacha Onion and Mint Chutney.</i>	
Veg Manchurian <i>Fried Vegetable Dumplings Tossed In Spicy And Tangy Sauce.</i>	
Chilli Paneer <i>Fried Cottage Cheese Tossed with Tri Peppers And Green Chilli In Soya Garlic Sauce.</i>	
Breaded Fish N Chips <i>Crumb Fried Fish Served With Tartar Sauce And French Fries.</i>	
Chili Chicken <i>Fried Chicken Tossed with Tri Peppers And Green Chilli, Onion In Soya Garlic Sauce And Chili Sauce.</i>	
Chicken Manchurian <i>Asian Fried Chicken tossed In Spicy and Tangy Gravy.</i>	
Lal Mirchi Makhmali Paneer Tikka <i>Cottage Cheese Cubes Marinated with Hung Curd and Red Chili Cooked In clay Oven.</i>	
Butte Aur Methi Seek <i>Skewered Minced Corn And Fenugreek Leaves Cooked In Clay Oven.</i>	
Fish tikka <i>Fish Cubes Marinated with Hung Curd, Chili and Indian Spices Cooked In clay Oven.</i>	
Tandoori Murgh <i>Spring Chicken Marinated with Hung Curd, Chili and Indian Spices Cooked In clay Oven (One Piece of Breast and Leg).</i>	
Chicken Tikka <i>Chicken Cubes Marinated with Hung Curd, Chili and Indian Spices Cooked in clay Oven.</i>	
Raunak E Seekh <i>Minced Lamb Seekh Laced with Bell pepper Crust.</i>	
Chicken Quesadilla <i>A Tortilla with Cheese, Chicken and Heated.</i>	
Vegetable Quesadilla <i>A Tortilla with Cheese, Seasonal Vegetable and Heated.</i>	
Bhindi Kurkure	

SOUPS	QTY
Tomato Cream Soup <i>Served With Bread rolls And Butter.</i>	
Vegetables Cream Soup <i>Served With Bread rolls And Butter.</i>	
Spinach Cream Soup <i>Served With Bread rolls And Butter.</i>	
Mushroom Cream Soup <i>Served With Bread rolls And Butter.</i>	
Minestrone Soup <i>A Classic Vegetable Soup of Italian Origin With Pasta And A Dollop Of Pesto Tapenade.</i>	
Lemon Coriander Soup with Vegetables <i>A Clear Vegetable Soup Flavored With Lemon And Coriander Leaves.</i>	
Lemon Coriander Soup with Chicken <i>A Clear Vegetable Soup Flavored With Lemon And Coriander Leaves.</i>	
Manchow Soup with Vegetables <i>Indo Chinese Spicy and Tangy Broth.</i>	
Manchow Soup with Chicken <i>Indo Chinese Spicy and Tangy Broth.</i>	
Cream Of Chicken <i>Served With Assorted Bread Rolls And Butter</i>	
MAIN DISHES - MEAT	QTY
Ghost Nihari <i>Cubes of Lamb Cooked with Indian Spices and Herbs.</i>	
Lamb Biryani <i>Preparation of Long Grain Rice Cooked in Lamb and Spices.</i>	
Tenderloin Steak <i>Served with Char Grilled Vegetables, Sautéed Herb Potato and Pan Jus.</i>	
Australian Lamb Chops <i>Served with Char Grilled Vegetables, Sautéed Herb Potato and marrow Glaze.</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Fish Thali <i>Handi, Dal, Rice, Indian Tawa Bread, Salad, Pickle and Gulab Jamun.</i>	
Guntur Karam Chapa Iguru <i>A Fiery Fish Preparation with Dry Chili and Local Spices.</i>	
Prawn Wok Fried Rice <i>Asian Style Rice</i>	
Prawn Wok Fried Noodles <i>Asian Style Rice</i>	
Green Thai Prawns Curry	
Red Thai Prawns Curry	
Grilled Norwegian salmon Steak <i>Served with Char Grilled Vegetables, Green Pea Mash Potato and Balsamic reduction.</i>	
Grilled Tiger Prawns <i>Served with Char Grilled Vegetables, Mash Potato with Garlic Lemon Butter.</i>	
MAIN DISHES - POULTRY	QTY
Chicken Thali <i>Handi, Dal, Rice, Indian Tawa Bread, Salad, Pickle and Gulab Jamun.</i>	
Home Style Chicken Curry <i>Home Preparation of Chicken Cooked with Yoghurt, Onion, Tomato and Spices and Herbs.</i>	
Chicken Kholapuri <i>Spicy Kholapuri Chicken Preparation with Roasted Spices.</i>	
Mirapakaya Kodi Kura <i>Spicy South Indian Style Chicken Prepared with green Chilies, Spices and Herbs.</i>	
Chicken Tikka Makhani <i>Clay Oven Cooked Chicken Cubes, Rich Tomato Gravy with Spices and Herbs.</i>	
Chicken Biryani <i>Preparation of Long Grain Rice Cooked in Chicken and Spices.</i>	
Chicken Wok Fried Rice <i>Asian Style Rice</i>	
Chicken Wok Fried Noodles <i>Asian Style Rice</i>	
Green Thai Chicken Curry	
Red Thai Chicken Curry	
Grilled Chicken <i>Served with Char Grilled Vegetables, Sautéed Herb Potato and Pommery Mustard Jus.</i>	
Sage Roasted Chicken <i>Served with Char Grilled Vegetables, Sautéed Herb Potato and Pommery Mustard Jus.</i>	
Chicken Tetrzzini <i>Pasta with Alfredo and Chicken, Mushroom.</i>	

MAIN DISHES - VEGETARIAN	QTY
Vegetarian Thali <i>Paneer Curry, One Mix Veg. Handi, Dal, Rice, Indian Tawa Bread, Salad, Pickle and Gulab Jamun.</i>	
Veg. Manchurian <i>Fried Vegetable Dumplings Tossed In Spicy And Tangy Sauce.</i>	
Chili Paneer <i>Fried Cottage Cheese Tossed with Tri Peppers And Green Chilli In Soya Garlic Sauce.</i>	
Palak Paneer <i>Cottage Cheese Cooked in Indian Spices.</i>	
Paneer Bhurji <i>Cottage Cheese Cooked in Indian Spices.</i>	
Paneer Lababdar <i>Cottage Cheese Cooked in Indian Spices.</i>	
Aloo Kashmiri <i>Potatoes Cooked in Indian Spices</i>	
Paneer Makhani <i>Cottage Cheese Cooked in Indian Spices.</i>	
Aloo Palak <i>Potatoes Cooked in Indian Spices</i>	
Aloo Jeera <i>Potatoes Cooked in Indian Spices</i>	
Aloo Hing Dhaniya <i>Potatoes Cooked in Indian Spices</i>	
Moong Dal Khichdi - Plain <i>Preparation of Rice and Lentil Cooked in Spices</i>	
Moong Dal Khichdi - Masala <i>Preparation of Rice and Lentil Cooked in Spices</i>	
Mixed Veg Curry - Korma	
Mixed Veg Curry - Kadai	
Bhindi Do Pyaza	
Tomato Pappu <i>Preparation Of lentil Cooked with Tomatoes and Spices in South Indian Style.</i>	
Pala Kura Pappu <i>Preparation of Lentil with Spinach and Spices in South Indian Style.</i>	
Dal Tadka <i>Boiled Lentil Tempered with Garlic, Chili, Onion and Spices.</i>	
Dal Makhani <i>Traditional Preparation of Mixed Lentils Cooked with Clarified Butter and Rich Cream with Spices and Herbs.</i>	
Vegetable Biryani <i>Preparation of Long Grain Rice Cooked in Seasonal Vegetables and Spices.</i>	
Vegetables Wok Fried Rice <i>Asian Style Rice</i>	
Vegetables Wok Fried Noodles	

Asian Style Rice

Thai Veg. Curry

Pizza with Vegetables

Topped with Tri Pepper, Onion, Corn, Olives, Jalapeno, Tomato, Spinach and Mozzarella Cheese.

PASTA & RISOTTO

QTY

Chicken and Olive Risotto

Italian Arborio Rice Cooked With Parmesan Cheese, Butter, Olives and Seasonal Vegetables.

Mushroom Risotto

Italian Arborio Rice Cooked With Parmesan Cheese, Butter, Olives and Seasonal Vegetables.

Vegetable Risotto

Italian Arborio Rice Cooked With Parmesan Cheese, Butter, Olives and Seasonal Vegetables.

Tomato Spaghetti

Served with Tomato Basil sauce

Tomato Penne Pasta

Served with Tomato Basil sauce

Tomato Fusilli Pasta

Served with Tomato Basil sauce

Spaghetti Served with Aglio e Olio

Penne Pasta Served with Aglio e Olio

Fusilli Pasta Served with Aglio e Olio

Penne Pasta with Pesto Sauce

Fusilli Pasta with Pesto Sauce

Spaghetti with Pesto Sauce

Penne Pasta with Alfredo Sauce

Fusilli Pasta with Alfredo Sauce

Spaghetti with Alfredo Sauce

SIDE DISHES

QTY

French Fries

A Thin Strip of Deep Fried Potato Preparation.

Jeera Rice

Flavored Rice Made in Cumin Seeds and Fragrant Spices.

Curd Rice

South Indian Mix Preparation of Yogurt and Rice.

Steamed Rice

DESSERTS & FRUIT

DESSERTS	QTY
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Chocolate Mousse
A Fluffy, Creamy and Thick Dessert Served with diced Fruits.

Gulab Jamun <i>Fried Cottage Cheese Dumplings Steeped in Sugar Syrup.</i>	
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FRUIT	QTY
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Seasonal Cut Fruits
In Season Cut fruit Served With Cinnamon Yoghurt

Seasonal Cut Fruits <i>In Season Cut fruits Served with Cinnamon Yoghurt.</i>	
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CAKES & TARTS	QTY
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Apple Tart
Tart Filled with Sliced Apples and Sugar, Served with Homemade Ice Cream.