

AIRPORT

India, Kolkata

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 crisp rice and lentil pancake, served with sambar and chutneys.</i>	
Dosa - Masala <i>South indian crisp rice and lentil pancake, served with sambar and chutneys.</i>	
Aloo Paratha <i>North Indian griddles stuffed flat bread, served with natural yogurt and pickles</i>	
Gobi Paratha <i>North Indian griddles stuffed flat bread, served with natural yogurt and pickles</i>	
Masala Paratha <i>North Indian griddles stuffed flat bread, served with natural yogurt and pickles</i>	
Naan bread	
Roti bread	
Paratha	
Tawa Paratha	
Missi roti	

YOGHURTS	QTY
Yoghurt	

HOT BREAKFAST	QTY
Idli <i>Steamed rice and lentil cakes, a South Indian delicacy served with sambar and chutneys</i>	
Poori Bhaji <i>Deep fried puffed Indian whole wheat bread with mild potato curry</i>	
Pancake stack <i>Thick flyffy pancakes with stewed apple, whipped cream and maple syrup</i>	
Poached eggs <i>Served with hash brown and grilled tomatoes topped with parmesan and parsley</i>	
Scrambles eggs <i>Served with hash brown and grilled tomatoes topped with parmesan and parsley</i>	
Omelette <i>Served with hash brown and grilled tomatoes topped with parmesan and parsley</i>	
Fried eggs <i>Served with hash brown and grilled tomatoes topped with parmesan and parsley</i>	
Luchi aloo dum <i>All time favorite wheat bread from Bengal served with mild baby potato curry</i>	

COLD MEALS

SNACKS	QTY
Raita - Plain	
Raita - Masala	

SANDWICHES	QTY
<p>Homemade vegetable burger <i>Vegetable patty, iceberg lettuce, sliced onions, sliced tomato, gerkins, Swiss emmenthal cheese and chipotle mayonnaise with potato wedges and coleslaw</i></p>	
<p>Vegetarian club sandwich <i>Toasted double decker sandwich, coleslaw, tomato, cheese and cucumber, iceberg lettuce, mayonnaise and potato wedges</i></p>	
<p>Classic non vegetarian club sandwich <i>Toasted double decker sandwich with chicken, fried eggs, crispy bacon, tomato, iceberg lettuce, mayonnaise and potato wedges</i></p>	
<p>Smoked Norwegian salmon crostini <i>Cream cheese, crunchy lettuce, onion rings and capers</i></p>	
<p>Masala omelette In milk bread <i>Grilled sandwich with onion, tomato and chili omelette served with potato wedges</i></p>	
<p>Mustard chicken in milk bread <i>Grilled sandwich with mustard marinated roast chicken served with potato wedges</i></p>	
<p>Chicken burger <i>Crumb fried chicken, lettuce, caramelized onions, gerkins, English cheddar and smoked bbq sauce with potato wedges and coleslaw</i></p>	
<p>Chicken bunny chow <i>A South African street food tradition hollowed out soft bread buns filled with Durban chicken curry : Taj Capetown</i></p>	
<p>Vegetable bunny chow <i>A South African street food tradition hollowed out soft bread buns filled with Durban vegetables : Taj Capetown</i></p>	
VEGAN	QTY
<p>Chicken Calcutta rolls <i>Unique recipe from the street of Calcutta, served with eggs</i></p>	
<p>Paneer Calcutta rolls <i>Unique recipe from the street of Calcutta, served with eggs</i></p>	

SALADS	QTY
<p>Greek Salad <i>Bell peppers, onion, kalamata olives, feta, oregano, cucumber and lettuce</i></p>	
<p>Mesclun salad <i>Young greens, cherry tomatoes, green asparagus and orange vinaigrette</i></p>	
<p>Classic caprese <i>Rocket leaves, plum tomatoes, buffalo mozzarella, fresh basil, balsamic and pesto</i></p>	
<p>Chicken Caesar Salad <i>Grilled chicken, crispy bacon, boiled eggs and anchovies with romaine lettuce with Caesar dressing, croutons and parmesan shavings.</i></p>	
<p>Halloumi Caesar Salad <i>Romaine lettuce with Caesar dressing, croutons and parmesan shavings.</i></p>	
<p>Garlic buttered prawns Caesar Salad <i>Romaine lettuce with Caesar dressing, croutons and parmesan shavings.</i></p>	
<p>Smoked Norwegian salmon <i>Pesto drizzle, caper berry</i></p>	
<p>Marinated poached prawns <i>Crunchy asparagus, greens, citrus dressing</i></p>	
LEBANESE	QTY
<p>Hummus <i>Chickpea puree, tahina, lemon salt, extra virgin olive oil</i></p>	
<p>Muhammara <i>Fiery red pepper paste, walnut, pistacchio, molasses and extra virgin oil</i></p>	
<p>Black garlic labneh <i>creamy yogurt flavored black garlic</i></p>	
<p>Tzatziki <i>Creamy yogurt mixed with grated cucumber, garlic and extra virgin oil</i></p>	
<p>Fattoush <i>The famous shami mixed vegetables salad flavored</i></p>	
<p>Pita Bread <i>Zatar, Turkish chili, plain</i></p>	

HOT MEALS

SNACKS & STARTERS	QTY
<p>Glazed Nachos <i>Layered with refried beans, melted cheese, spicy jalapeno pepper and avocado topped with tomato salsa and sour cream</i></p>	
<p>Singara <i>Potato and green peas cooked with spices encased in flour pastry and deep fried, served with tamarind chutney</i></p>	
<p>Aloo papdi chaat <i>An Indian street delicacy of crisp fired dough wafers, potatoes and yogurt. Served with mint and tamarind chutneys</i></p>	
<p>Chicken Tikka <i>Chicken marinated in red chilli and yogurt, cooked in the tandoor. Served with onion salad and mint chutney.</i></p>	
<p>Paneer Tikka <i>Cottage Cheese marinated in red chilli and yogurt, cooked in the tandoor. Served with onion salad and mint chutney.</i></p>	
<p>Calcutta bekti fingers <i>Breaded crisp fish with fresh lemon and tartare sauce</i></p>	
<p>Lamb sheek kebab <i>House speciality of minced lamb infused with herbs, spices, cooked on a metal skewer in tandoor. Served with crunchy salad and mint chutney</i></p>	
<p>Railway mutton cutlets <i>Served with kasundi and crunchy salad</i></p>	

SOUPS	QTY
<p>Mushroom cappuccino <i>Wild mushroom soup with porcini dust, toasted almonds and bread sticks</i></p>	
<p>Plum tomato soup <i>Basil pesto oil</i></p>	
<p>Mulligatawny soup - Rice and lemon <i>Classic rich and spicy curry soup finished with coconut milk</i></p>	
<p>Mulligatawny soup -Chicken <i>Classic rich and spicy curry soup finished with coconut milk</i></p>	
<p>Chicken and leek soup <i>Rosemary oil</i></p>	

MAIN DISHES - MEAT	QTY
New Zealand rack of lamb <i>red wine jus</i>	
Tenderloin steak <i>pepper jus</i>	
Kheema Pav <i>A Mumbai speciality made with minced mutton and potatoes and a mix of spices served with butter toasted Pav bread</i>	
Bhuna gosht <i>Mutton pieces cooked with onion tomato and selected spices</i>	
Lamb Biryani <i>Basmati rice cooked in dum, smothered with saffron and spices, served with raita</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Norwegian salmon <i>caper butter sauce</i>	
Kolkata beekti <i>lemon butter</i>	
River water prawns <i>citrus salsa</i>	
Fish and chips <i>White fish fillet fried in beer batter, served with chunky chips, mushy peas, tartare sauce and fresh lemon: St. James Court, London</i>	
Fish exotica <i>Seasonal Fish and Shrimps in coconut curry with tomato and aubergine sambol, lemon grass and fresh turmeric. Served with an Asia herb salad, crispy shallots, brown and white rice: Taj Exotica Maldives</i>	
Shrimp nasi goreng <i>Indonesian fried rice tossed with chicken and shrimps, chili and garlic, topped with fried eggs. Served with satay and crackers. Vivanta by Taj, Rebak Island Langkawi</i>	
Calamari aglio e olio <i>Peperoncino puttanesca sauce, kalamata olive and mozzarella</i>	
Chingri gondhoraj <i>Kafir line flavored prawn slices, mozzarella, cheddar, fresh coriander leaves and onion</i>	
Prawn Thai red curry <i>Served with jasmine rice</i>	
Prawn Moilee <i>Prawns cooked with mild spices and coconut milk, a Southern Indian delicacy</i>	
Macher Jhol <i>A light home style fish curry with cauliflower and potato</i>	

MAIN DISHES - POULTRY	QTY
Farm fresh chicken <i>pepper jus</i>	
Chicken Masala <i>Chicken combined with tomato and kadhai spice, bell pepper, onion, mozzarellam fresh mint leaves</i>	
Chicken Thai red curry <i>Served with jasmine rice</i>	
Butter chicken <i>A mildly spiced rich classic preparation from Punjab, flavored with dry fenugreek leaves</i>	
Chicken Biryani <i>Basmati rice cooked in dum, smothered with saffron and spices, served with raita</i>	
MAIN DISHES - VEGETARIAN	QTY
Asparagus <i>Balsamic drizzle with tyme infused grilled polenta cake</i>	
Sweet potato roesti <i>With seasonal vegetables ratatouille</i>	
Spinach, ricotta and pine nuts crepe <i>Tyme scented butternut coulis, beets and edamame</i>	
Vegetable exotica <i>Seasonal vegetables in coconut curry with tomato and aubergine sambol, lemon grass and fresh turmeric. Served with an Asia herb salad, crispy shallots, brown and white rice: Taj Exotica Maldives</i>	
Vegetables nasi goreng <i>Indonesian fried rice tossed with vegetables chili and garlic, topped with fried eggs. Served with satay and crackers. Vivanta by Taj, Rebak Island Langkawi</i>	
Chef special <i>Grilled palm heart, sundried tomatoes, kalamata olives, rocket leaves and feta crumbles</i>	
Paneer panch phoron <i>Five spice flavoured curried cottage cheese, fresh coriander leaves, onion and mozzarella</i>	
Curd rice <i>A delightful and light combination of rice and natural yogurt with urad dal, curry leaves and mustard seed tempering, served with papad and pickles</i>	
Subzion ka guldasta <i>Vegetables cooked in onion tomato gravy and finished with cream</i>	
Pav bhaaji <i>A Mumbai speciality made with vegetables and potatoes and a mix of spices served with butter toasted Pav bread</i>	
Beancurd Thai red curry <i>Served with jasmine rice</i>	
Vegetables Thai red curry <i>Served with jasmine rice</i>	
Vegetables Biryani <i>Basmati rice cooked in dum, smothered with saffron and spices, served with raita</i>	

PASTA & RISOTTO	QTY
Pasta with Bolognese sauce <i>choose from: Penne, Spaghetti, Fettuccine, Fusili or whole wheat spaghetti</i>	
Pasta with Carbonara sauce <i>choose from: Penne, Spaghetti, Fettuccine, Fusili or whole wheat spaghetti</i>	
Pasta with Aglio, olio e peperoncino <i>choose from: Penne, Spaghetti, Fettuccine, Fusili or whole wheat spaghetti</i>	
Pasta with Pesto Sauce <i>choose from: Penne, Spaghetti, Fettuccine, Fusili or whole wheat spaghetti</i>	
Pasta with arrabbiata Sauce <i>choose from: Penne, Spaghetti, Fettuccine, Fusili or whole wheat spaghetti</i>	
Conchiglie arrabbiata <i>Zucchini, bell peppers and asparagus</i>	
Whole wheat penne <i>Roasted vegetables and parmesan cream</i>	
Angel hair primavera <i>Thin long pasta, seasonal vegetables, vegan basil pine nuts and baby spinach</i>	
Triangoli neri di granchio <i>Scallop, mascarpone and citrus zest filled house-made ravioli, orange aperitif, herloin cherry tomato creamy sauce</i>	
Linguine butter garlic prawns <i>Fresh red chili oil, basil leaves and parmesan shavings</i>	
Braised lamb tortellini <i>Kaffir lime pan glaze, black garlic and parsley dust</i>	
Mushroom risotto <i>with porcini, champignon, shimeji and truffle oil</i>	
Asparagus risotto <i>Asparagus and finished with parmesan cheese</i>	
Risotto gamberi <i>White wine, dash of shellfish stock and butter poached prawns</i>	
Chicken and goat cheese risotto <i>Aragula and balsamic</i>	

SIDE DISHES	QTY
Haricot beans and beetroot poriyal <i>Tempered with South Indian spices, finished with freshly grated coconut</i>	
Paneer lababdar <i>Soft cubes of cottage cheese cooked with rich creamy tomato and onion gravy</i>	
Bhindi masala <i>Tender okra cooked with coarsley green chilli, ginger and hand picked indian spices</i>	
Lasooni Palak aap ki pasand	
Paneer Palak aap ki pasand	
Makkai Palak aap ki pasand	
Subz Palak aap ki pasand	
Dal Tadka <i>Yellow lentils savored with fresh aromatic bouquet, tempered with spices</i>	
Dal Makhani <i>Slow cooked black lentil with ginger, garlic, tomatoes and Indian spices</i>	
Khichdi <i>Rice and lenils cooked with cumin, served with plain yogurt, papad and pickle</i>	
Steamed basmati rice	
CHILDREN MEALS	QTY
French fries <i>With garlic mayo and tomato ketchup</i>	
Potato wedges <i>With garlic mayo and tomato ketchup</i>	
Cheesywich <i>Served with apple slaw</i>	
Mac N cheese with vegetables	
Mac N cheese with chicken	
Margherita Pizzettes	
Chicken Pizzettes	
Breaded fish fingers <i>Panko crumbed fish fingers with tartare sauce</i>	
Fried chicken piccata <i>sweet and sout tomato sauce</i>	
Cheese toastie with chicken sausage	
Cheese toastie with masala corn	

DESSERTS & FRUIT

DESSERTS	QTY
Gulab Jamun <i>Pistachio stuffed and deep fried milk dumplings simmered in sugar syrup</i>	
Classic tiramisu nostrano <i>coffee flavored traditional italian dessert served with chocolate and coffee sauce</i>	
Crème Caramel <i>Steamed milk with a layer of clear caramel</i>	
FRUIT	QTY
Melange of fresh fruits <i>Chunks of fresh seasonal fruits served with mint yogurt and forest honey</i>	
CAKES & TARTS	QTY
Raspberry cheesecake <i>Traditional recipe, topped with raspberry coulis</i>	
Mud Pie <i>with Cochin vanilla pod ice cream</i>	
BEVERAGES	
MINERAL WATER	QTY
Himalayan still water	
Imported still water- small	
Imported sparkling water- big	
Imported still water- big	
Imported sparkling water- small	
Tonic water	
JUICES	QTY
Seasonal fresh fruit juice	

SMOOTHIES	QTY
Mix Berry smoothie	
Banana smoothie	
Apple and wallnut smoothie	
Milk shake - oreo cookie	
Milk shake - peanut butter	
Milk shake - vanilla	

FRESH FRUIT MIX & DETOX DRINKS	QTY
Apple, beetroot and carrot juice	
Cucumber, aloe vera and mint juice	