

AIRPORT

India, Jodhpur

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
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Kulcha

Naan

Tandoori roti

Laccha paratha

PASTRIES	QTY
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Baker Basket - Muffin, cronut, brioche

Baker Basket - Danish, croissant, pain au chocolat

CEREALS	QTY
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Dry cereals - Flakes

Dry cereals - Wheat flakes

Dry cereals - All bran

Dry cereals - Chocos

Dry cereals - Roasted muesli

Dry cereals - Palace granola

MUESLI & FRUITS	QTY
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Bircher muesli
with apple, carrot and seasonal berry

BLINIS & PANCAKES	QTY
Buttermilk pancakes - plain	
Buttermilk pancakes - banana	
Buttermilk pancakes - kiwi	
Buttermilk pancakes - berry	
Buttermilk pancakes - chocolate chip	
HOT BREAKFAST	QTY
Country oatmeal porridge <i>cooked with dates and bananas with milk</i>	
Idli <i>steamed rice cakes served with sambhar and coconut chutney</i>	
Dosa <i>crisp rice pancake served plain</i>	
Dosa <i>crisp rice pancake served with potato filling</i>	
Uttapam <i>rice pancake cooked both sides with choice of onion, tomato or green chili with sambhar and coconut chutney</i>	
Upma <i>semolina broiled and cooked with cashew nut, vegetables</i>	
Paratha <i>Choice of potato, cottage cheese, cauliflower or carrot served with yoghurt and pickle</i>	
Poori Bhaji <i>deep fried whole wheat bread with potato curry</i>	
Jodhpuri speciality <i>mirchi wada, kachori, aloo kofta and assorted paratha with mint and tamarind sauce</i>	
Akuri on laccha paratha <i>Indian version of scrambled egg on flaky bread</i>	
Omelette Filled with bell peppers <i>With streaky bacon</i>	
Omelette Filled with onions <i>with breakfast ham</i>	
Omelette Filled with green chillies <i>with chicken</i>	
Omelette Filled with spinach <i>with pork sausage</i>	
Omelette Filled with potatoes <i>with sautéed button mushroom and cherry tomato</i>	
Omelette Filled with mushrooms <i>with potato roesti</i>	
Omelette Filled with cheddar cheese	

with grilled tomato

Omelette Filled with chicken
With streaky bacon

Omelette Filled with ham
with breakfast ham

Omelette Filled with bacon
with chicken

Omelette Filled with smoked salmon
with pork sausage

Scrambled eggs Filled with bell peppers
With streaky bacon

Scrambled eggs Filled with onions
with breakfast ham

Scrambled eggs Filled with green chillies
with chicken

Scrambled eggs Filled with spinach
with pork sausage

Scrambled eggs Filled with potatoes
with sautéed button mushroom and cherry tomato

Scrambled eggs Filled with mushrooms
with potato roesti

Scrambled eggs Filled with cheddar cheese
with grilled tomato

Scrambled eggs Filled with chicken
With streaky bacon

Scrambled eggs Filled with ham
with breakfast ham

Scrambled eggs Filled with bacon
with chicken

Scrambled eggs Filled with smoked salmon
with pork sausage

Fried eggs Filled with bell peppers
With streaky bacon

Fried eggs Filled with onions
with breakfast ham

Fried eggs Filled with green chillies
with chicken

Fried eggs Filled with spinach
with pork sausage

Fried eggs Filled with potatoes
with sautéed button mushroom and cherry tomato

Fried eggs Filled with mushrooms
with potato roesti

Fried eggs Filled with cheddar cheese
with grilled tomato

Fried eggs Filled with chicken
With streaky bacon

Fried eggs Filled with ham
with breakfast ham

Fried eggs Filled with bacon
with chicken

Fried eggs Filled with smoked salmon
with pork sausage

Poached eggs Filled with bell peppers
With streaky bacon

Poached eggs Filled with onions
with breakfast ham

Poached eggs Filled with green chillies
with chicken

Poached eggs Filled with spinach
with pork sausage

Poached eggs Filled with potatoes
with sautéed button mushroom and cherry tomato

Poached eggs Filled with mushrooms
with potato roesti

Poached eggs Filled with cheddar cheese
with grilled tomato

Poached eggs Filled with chicken
With streaky bacon

Poached eggs Filled with ham
with breakfast ham

Poached eggs Filled with bacon
with chicken

Poached eggs Filled with smoked salmon
with pork sausage

Boiled eggs Filled with bell peppers
With streaky bacon

Boiled eggs Filled with onions
with breakfast ham

Boiled eggs Filled with green chillies
with chicken

Boiled eggs Filled with spinach
with pork sausage

Boiled eggs Filled with potatoes
with sautéed button mushroom and cherry tomato

Boiled eggs Filled with mushrooms
with potato roesti

Boiled eggs Filled with cheddar cheese
with grilled tomato

Boiled eggs Filled with chicken <i>With streaky bacon</i>	
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Boiled eggs Filled with ham
with breakfast ham

Boiled eggs Filled with bacon <i>with chicken</i>	
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Boiled eggs Filled with smoked salmon
with pork sausage

Raisin and almond french toast <i>orange marmalade and maple syrup</i>	
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Bakes beans
with multigrain toast

COLD MEALS

SANDWICHES	QTY
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Classic club sandwich
tomato, ham, roast chicken, fried egg and mustard mayonnaise

Croque monsieur <i>grilled, ham and cheese, white bread</i>	
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Palace vegetarian club sandwich
tomato, lettuce, cucumber, burrata cheese in white bread

Mumbai masala toasty <i>potato and onion spiced up in buttered white bread with tamarind relish</i>	
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VEGAN	QTY
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Chicken tikka kathi roll
chicken marinated with handpicked Rajasthani spices, tossed with red onion, fresh tomatoes and mint, wrapped in thin pancakes

Paneer tikka kathi roll <i>cottage cheese marinated with handpicked Rajasthani spices, tossed with red onion, fresh tomatoes and mint, wrapped in thin pancakes</i>	
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SALADS	QTY
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Palace green with parmesan
micro greens, mesclun, sun dried tomatoes, caramelized walnuts, balsamic and pesto baguette

Palace Caesar salad - plain <i>crisp iceberg, parmesan shards with vegetable</i>	
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Palace Caesar salad - with bacon
traditional with bacon and anchovies

HOT MEALS

SNACKS & STARTERS	QTY
Vietnamese spring rolls <i>rice paper wrapped exotic garden fresh vegetables with peanut sauce</i>	
Prawn tempura <i>crispy Japanese young river tiger prawns served with a bowl of dark soya sauce</i>	
Nagouri Bharwan aloo <i>scorched potato filled with nuts and khoya, flavoured with famous nagouri chillies</i>	
Mathania Paneer tikka <i>chili and yogurt marinated cottage cheese cooked with bell peppers</i>	
Murgh ka soola <i>barbeque chicken marinated with yogurt, chili, ginger and garlic</i>	
Gosht seekh kebab <i>charcoal clay oven cooked spicy lamb skewers</i>	
Fish fingers <i>with dill pickled mayonnaise</i>	
Chicken satay <i>papaya salad, prawn crackers and peanut sauce</i>	
Samosa Jodhpuri <i>potato and green peas, served with mint relish and saunth chutney</i>	
Vegetable pakora <i>assorted vegetables and cottage cheese, mint relish</i>	
SOUPS	QTY
Tomato dhaniya shorba <i>village tomatoes flavored with ginger and coriander</i>	
Mulligatawny <i>traditional lentil soup</i>	
Chicken consomme <i>clarified clear bouillon, garlic baguette</i>	
Manchow <i>hot and spicy vegetable soup served with crispy noodle</i>	
MAIN DISHES - MEAT	QTY
Laal Maans <i>lamb simmered with onion, mathania chilies and local spices</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Chillean sea bass <i>village potatoes, garlic spinach, baby pak choi, citrus confit</i>	
Chilli basil fish <i>sliced bekti fish, onion tossed with fresh chili and basil</i>	

MAIN DISHES - POULTRY	QTY
Palace chilly chicken <i>Chicken cubs tossed with baby bell pepper</i>	
Chicken Thai green curry <i>Chicken cubs tossed with baby bell pepper</i>	
Glazed honey mustard chicken <i>saffron risotto, homemade pickled mustard jus</i>	
Kung pao chicken <i>chicken in chili and tomato sauce with cashewnut</i>	
Chicken Hakka noodles <i>whole wheat noodles tossed with chicken and vegetables</i>	
Chicken and egg fried rice <i>wok tossed rice with chicken and egg</i>	
Jodhpuri Murgh <i>chicken cooked in yoghurt, cashewnut, onion, finished with cardamom and mace</i>	
Royal Marawar meal experience <i>the royal meal consisting of Masala chaas, non-vegetarian starter, non-vegetarian and vegetables dishes yellow lentil, steamed rice, raita, salad accompanied with Rajasthani breads chef sampler of Indian sweet platter.</i>	
MAIN DISHES - VEGETARIAN	QTY
Pan seared asparagus and ratatouille <i>medley of seasonal vegetables, bocconcini, laced with aged balsamic</i>	
Vegetable Thai redcurry <i>with steamed rice</i>	
Paneer butter masala <i>cottage cheese simmered in mild tomato gravy flavored with fenugreek</i>	
Subzi handi lababdar <i>garden fresh seasonal vegetables in rich tomato, onion, cashewnut gravy</i>	
Dal risala <i>black lentil and kidney beans preparation cooked with butter and tomato</i>	
Yello dal tadka <i>yellow lentil tempered with cumin and asafetida</i>	
Methi gatta <i>fenugreek flavored gram flour dumplings simmered in Jodhpuri spices and yogurt</i>	
Kair sangri daakh <i>local forest wild beans and berries cooked with dry mango and raisins tempered with chilli</i>	
Chakki ka saag <i>whole wheat dumpling in a tantalizing tomato gravy</i>	
Aloo Dahiwala <i>mustard and curry leaf tempered potatoes cooked in yogurt</i>	
Royal Marawar meal experience <i>he royal meal consisting of Masala chaas, vegetable starter, curry vegetable dishes yellow lentil, steamed rice, raita, salad accompanied with Rajasthani breads chef sampler of Indian sweet platter.</i>	

PASTA & RISOTTO	QTY
Spaghetti aglio ed olio <i>tossed with garlic, pepperoncini, extra virgin olive oil</i>	
Wild mushroom risotto <i>arborio rice, shiitake, porcini, button mushrooms, truffle oil, parmesan crisp</i>	
Chilly garlic noodles <i>whole wheat noodles tossed with chili and garlic</i>	
SIDE DISHES	QTY
Kabuli pulao	
Steamed rice	
DESSERTS & FRUIT	
DESSERTS	QTY
Kesari rasmalai <i>milk dumplings in reduced saffron milk</i>	
Gulab jamun rabdi <i>condensed milk and flour dumplings fried, seeped in sugar syrup</i>	
Pista kahalwa <i>local pudding preparation with pistachio</i>	
FRUIT	QTY
Fresh sliced fruits <i>homemade honey and mint yoghurt</i>	
Exotic seasonal sliced fruits	
CAKES & TARTS	QTY
Warm walnut brownie <i>sticky brownie, chocolate sauce, pistachio wafer</i>	
BEVERAGES	
MINERAL WATER	QTY
Tonic water	
Aquafina	
Himalayan, 750 ml	

SOFT DRINKS	QTY
Diet coke	
Soda	
Fresh lime soda	
Red bull	
JUICES	QTY
Fresh fruit juice - Orange	
Fresh fruit juice - Lime	
Fresh fruit juice - Pieapple	
Fresh fruit juice - Watermelon	
LASSI	QTY
Lassi - Plain	
Lassi - Sweet	
Lassi - Salted	
Chaas - Plain	
Chaas - Salted	
SMOOTHIES	QTY
Milkshake - Vanilla	
Milkshake - Mango	
Milkshake - Strawberry	
Milkshake - Chocolate	
FRESH FRUIT MIX & DETOX DRINKS	QTY
Fresh vegetable juice - Tomato	
Fresh vegetable juice - Spinach	
Fresh vegetable juice - Cucumber	
Smoothie - Banana	
Smoothie - Papaya	
Smoothie - Apple	

