

Zeasty Catering Menu

Veg Appetizers



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To order Call or WhatsApp (214) 449 2684

Veg Appetizer	Description	Main Ingredients
Samosa	Deep fried Triangular pastry filled with spiced potato.	All purpose flour, potato.
Aloo Tikki	Golden crunchy potato patties.	Potato, green peas/paneer.
Aloo Fry	Fried potato wedges with Indian spices.	Potato
Veg Cutlet	Patties made from mix vegetables, herbs and spices.	Potato, green peas, carrot beans.
Bhajia	Crispy and golden fritters made with finely chopped vegetables dipped in a spiced gram flour batter, perfect as a tea-time snack.	Gram flour, mix vegetables (onion/potato/spinach).
Pakora	Crispy and golden fritters made with thinly sliced vegetables dipped in a spiced gram flour batter, perfect as a tea-time snack.	Gram flour, mix vegetables (onion/potato).
Daal Pakori	Golden crispy fritters made by deep-frying moong dal paste .	Moong dal, spring onions
Mirchi Bhajji	Deep-fried green chilli coated in a spiced gram flour batter.	Gram flour, green chilli.
Jodhpuri Mirchibade	Deep-fried traditional Rajasthani dish of big green chili stuffed with mashed potato coated in gram flour.	Gram flour, green chilli, potato, nuts.
Bread Pakora	A classic Indian snack where bread slices are coated in a spiced gram flour batter and deep-fried to crispy perfection, perfect with chai.	Bread, gram flour, green chilli.
Bread Roll	A crispy snack which is a deep-fried bread with potato stuffing.	Bread, potato.
Spring Rolls	A flaky pastry wrapped around a flavorful filling.	All purpose flour, mix vegetables.
Daal Ki Kachori	A crispy, deep-fried snack stuffed with a spicy moong dal mixture, perfect for teatime.	All-purpose flour, moong daal, nuts.
Pyaz Ki Kachori	A crispy, deep-fried snack stuffed with a spicy onion mixture, perfect for teatime.	All-purpose flour, onions, and spices.
Dahi Ke Sholay	Crispy and golden fritters made by deep-frying bread filled with yogurt and vegetables.	Bread, Yogurt, mix vegetables.

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Hara Bhara Kabab	A healthy and flavorful vegetarian kabab made with spinach, green peas, and potatoes, lightly spiced and pan-fried.	Spinach, green peas, potatoes, breadcrumbs.
Garlic Mushroom	A flavorful dish of Button mushrooms sautéed in garlic and butter.	Mushroom, Garlic and butter.
Gobi 65	A crisp fried cauliflower florets in South Indian spices.	Gobi (Cauliflower), flour, curry leaves.
Crispy Lotus Stem	Crispy lotus stem in a sweet spicy and tangy sauce.	Lotus stem, garlic, onion.
Gobi Manchurian	A popular Indo-Chinese dish of crispy cauliflower florets in tangy sweet spicy sauce.	Cauliflower, flour, soya sauce.
Veg Manchurian	Indo-Chinese dish features deep fried vegetable balls in a tangy spicy sweet sauce.	Cabbage, beans, other vegetables, soya sauce.
Punnu Gullu	Crispy golden fritters made by deep-frying urad dal paste with spices.	Urad daal
Crispy Corn	Fried Corn kernels and tossed in herbs and spices.	Corn kernels, flour, herbs.
Fruits Masala	Diced seasonal fruits tossed with lemon juice and spices.	Fruits like apple, oranges etc.
Peanut Masala	Peanut tossed with cucumber, onion.	Peanut, onion, tomato, cucumber.
Sprouts Masala	A healthy and flavorful mix of whole dal sprouts with vegetables.	Moong, moth, cucumber, tomato, onion.

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Chaat Appetizers



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Chaat Appetizer	Description	Main Ingredients
Aloo Tikki Chaat (Chole or Ragada)	A crispy and flavorful street food snack of potato patties topped with yogurt, tangy chutneys, and sev.	Potatoes, yogurt, tamarind chutney, mint chutney.
Samosa Chaat	Deep fried Triangular pastry filled with spiced potato topped with yogurt, tangy chutneys, and sev.	All purpose flour, potato.
Papdi Chaat	A tangy and crunchy snack made with crispy papdi, and chickpeas topped with yogurt, chutneys, and garnished with sev.	Papdi, chickpea, potato, yogurt, tamarind chutney, mint chutney, and sev.
Paani Puri	A popular Indian street food consisting of a crispy hollow, puffed ball filled with tangy spicy flavorful water.	Puffed puri of all purpose flour, semolina, chickpeas, potato.
Sev Puri	Indian street food made with crispy papdi potato and tangy chutneys.	Papdi, potato, onion, chutneys.
Bhel Puri	A savory Indian snack made of puffed rice, crunchy puri, vegetables and chutneys.	Puffed rice, vegetables, papdi and chutneys.
Dahi Puri	A popular street food consisting of hollow puri filled with mashed potato topped with yogurt and chutneys.	Puffed puri of all purpose flour, semolina, potato, yogurt and chutneys.
Dahi Vada	Soft lentil dumplings soaked in creamy yogurt, topped with tangy tamarind chutney, and a sprinkle of spices.	Urad dal, yogurt, tamarind chutney.

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Paneer Appetizers



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Paneer Appetizer	Description	Main Ingredients
Paneer Tikka	A popular Indian dish of grilled marinated paneer cubes.	Paneer, yogurt.
Chilli Paneer (Dry)	Fried Paneer pieces tossed in a spicy, sweet and slightly tangy chili sauce.	Paneer, onion, bell pepper.
Paneer Seekh Kebab	A delicious grilled dish made from minced paneer.	Paneer, onion, garlic, green chilli.
Paneer 65	Deep fried crispy paneer bites in a spices, yogurt and herbs.	Paneer, ginger-garlic paste.
Hara Bhara Paneer Kabab	A flavorful vegetarian kabab made with paneer, spinach, green peas, and potatoes, lightly spiced and pan-fried.	Paneer, Spinach, green peas, potatoes, breadcrumbs.
Paneer Popcorn	A crunchy snack of paneer cubes.	Paneer, flour.
Paneer Kabab	A delicious grilled dish made from minced paneer.	Paneer
Paneer Malai Tikka	A creamy Indian grilled dish made with paneer marinated in yogurt.	Paneer, yogurt, cream, ginger garlic paste.
Paneer Nachos	Loaded nachos with a twist of paneer and Indian spices.	Paneer, yogurt, onion, tomato.

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Non-Veg Appetizer	Description	Main Ingredients
Chicken Tikka	Succulent pieces of chicken marinated in spices, then grilled to a smoky char.	Chicken, yogurt, ginger-garlic paste.
Chicken Malai Tikka	Juicy chicken pieces marinated in creamy yogurt, cream, and mild spices, grilled to golden perfection.	Chicken, cream, yogurt, ginger-garlic paste.
Chicken Seekh Kabab	Spiced minced chicken skewers grilled to perfection, offering smoky and juicy flavors.	Minced chicken, ginger-garlic paste, onion.
Chilli Chicken	Fried Chicken pieces tossed in a spicy, sweet and slightly tangy chili sauce.	Chicken, onion, bell pepper.
Chicken 65	Deep fried crispy chicken bites in a spices, yogurt and herbs.	Chicken, ginger-garlic paste.
Achari Chicken Tikka	Chicken cooked in Blend of spices typically used in Indian pickles.	Chicken, pickle spices.
Pepper Chicken	Chicken stir fried with bell pepper, onion and freshly ground pepper.	Chicken, bell pepper, onion , Spices, soya sauce.
Chicken Tikka	Succulent pieces of chicken marinated in spices, then grilled to a smoky char.	Chicken, yogurt, ginger-garlic paste, and spices.
Chicken Malai Tikka	Juicy chicken pieces marinated in creamy yogurt, cream, and mild spices, grilled to golden perfection.	Chicken, cream, yogurt, ginger-garlic paste, and spices.

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Veg Entrées



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Veg Entrée	Description	Main Ingredients
Aloo Badi	A rustic vegetarian dish featuring potatoes and sun-dried lentil dumplings (badi) simmered in a flavorful curry.	Potatoes, badi (made from moong dal), onions.
Aloo Soya Badi	A curry with potatoes and Soya badi (nutrinigate), slow-cooked in a spicy gravy.	Potatoes, soya badi, onions, tomato.
Aloo Matar	A simple yet comforting curry made with soft potatoes and green peas, simmered in a spiced tomato-onion gravy.	Potatoes, peas, tomatoes, onions.
Aloo Sem	A wholesome and simple dish made with tender potatoes and green flat beans cooked with mild spices.	Potatoes, green beans, tomatoes.
Aloo Tamatar	A wholesome and simple dish made with tender potatoes and tomatoes cooked with mild spices.	Potatoes, tomatoes.
Nimmona Matar Bari	A rustic dish from North India, combining green peas and sun-dried lentil dumplings in a flavorful curry.	Green peas, Punjabi bari, onions.
Lakh Ke Chane with Khakra	A wholesome and protein-packed dish featuring black chickpeas cooked with earthy spices.	Black chickpeas, gram flour.
Gatte Ki Sabji	A Rajasthani delicacy of gram flour dumplings cooked in a tangy yogurt-based curry, seasoned with traditional spices.	Gram flour, yogurt, onion.
Besan Boat Curry	A unique dish with gram flour boats floating in a flavorful curry, creating a treat for the taste buds.	Gram flour, onion.
Kathal Curry	A flavorful curry made with tender jackfruit cooked in a spiced onion gravy.	Jackfruit, onions, ginger-garlic paste.
Bhindi Do Pyaaza	A delightful Indian dish where fresh okra is cooked with a generous number of onions, enhanced by aromatic spices for a perfect balance of flavors.	Okra, onions, tomatoes.
Methi Malai Matar	A creamy curry with fenugreek leaves and green peas, enriched with cream for a delicate flavor.	Fenugreek leaves, green peas, cream.
Mushroom Matar	A flavorful curry made with mushroom and green peas in an onion curry.	Mushroom, Green peas, nuts, onion.

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Veg Entrées



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Veg Entrée	Description	Main Ingredients
Tava Fry	A crispy flavorful dry preparation of mix vegetables.	Okra, Potato, Eggplant, onion.
Mix Vegetable	A wholesome curry made with an assortment of fresh seasonal vegetables cooked in a spiced gravy.	Mixed vegetables, onions, tomatoes.
Sarson Ka Saag	A Punjabi delicacy of mustard leaves slow cooked in butter.	Mustard leaves, garlic, dal.
Mooli palak	A hearty dry dish of radish leaves, radish and spinach.	Radish leaves, radish, spinach, tomato.
Bhutte Ki Sabji	A spicy curry of diced Corn on the cob in onion tomato gravy.	Corn, tomato onion, ginger garlic paste.
Chana Hara Karela	A unique combination of bitter gourd and black chickpeas cooked in a flavorful and healthy dry curry.	Bitter gourd, chickpeas, onions.
Chole Masala	A hearty and comforting North Indian curry made with tender chickpeas cooked in a spiced tomato gravy.	Chickpeas, onions, tomatoes.
Dal Ki Kadhi	A tangy urd daal-based curry infused with daal-dumplings, daal-based tempered with aromatic spices.	Urd daal.
Dal Makhani	A rich and creamy lentil dish made with whole black lentils and kidney beans, simmered in butter and cream.	Whole black lentils, kidney beans, butter, cream.
Dal Panchratni	A wholesome and flavorful curry made with a blend of five lentils, cooked with spices for a nutritious meal.	Moong dal, masoor daal, urad dal, arhar daal, chana dal.
Dal Tadka	A comforting dish with yellow lentils cooked to perfection and tempered with ghee, garlic, and spices for a fragrant flavor.	Yellow lentils, ghee, garlic, cumin seeds, and dried red chilies.
Kadhi With Pakora	A tangy and creamy yogurt-based curry with gram flour fritters, tempered with aromatic spices.	Yogurt, gram flour, pakoras.
Rajma	A hearty and comforting North Indian curry with red kidney beans simmered in a spiced onion-tomato gravy.	Kidney beans, onions, tomatoes.

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Veg Entrée



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Paneer Entrée	Description	Main Ingredients
Matar Paneer	A classic North Indian dish with paneer cubes and green peas cooked in a mildly spiced tomato-based gravy.	Paneer, green peas, onion, tomatoes.
Palak Paneer	A velvety and nutritious curry made with soft paneer cubes simmered in a spinach gravy.	Spinach, paneer, cream, garlic.
Butter Paneer	Soft paneer cubes bathed in a rich, creamy tomato-based gravy, infused with aromatic Indian spices.	Paneer, butter, tomatoes, onion, cream.
Shahi Paneer	A Mughlai paneer dish cooked in a rich and creamy nut-based gravy, flavored with aromatic spices.	Paneer, cashews, cream, onion, and spices.
Banana Kofta	Golden-fried raw banana dumplings cooked in a spiced curry.	Raw bananas, gram flour, tomatoes, onion and spices.
Louki Kofta	Soft and spiced bottle gourd dumplings simmered in a rich and spicy curry.	Bottle gourd, gram flour, onions, tomatoes, and spices.
Malai Kofta	Rich and creamy dumplings made of paneer and potatoes, served in a luxurious tomato and cream-based gravy.	Paneer, potatoes, cream, tomatoes, cream and cashews.
Stuffed Bell Pepper	Bell peppers stuffed with a flavorful mix of spiced potato or gram flour or paneer, baked or pan-fried to perfection.	Capsicum, potatoes or paneer, and spices.
Shahi Mirchi	Sweet chilies filled with a spiced stuffing and pan-fried, offering a fiery yet delicious treat.	Sweet chilies, Khoya/potato, nuts and spices.
Stuffed Mushroom	Edible mushrooms stuffed with spicy khoya.	Mushrooms, Khoya(milk solids),potato and spices.
Stuffed Chilli	Green chilies filled with a spiced stuffing and pan-fried, offering a fiery yet delicious treat.	Green chilies, gram flour, and spices.

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Special Veg Entrée	Description	Main Ingredients
Dal Bati Churma	A traditional Rajasthani meal featuring a spiced mix dal with bati (baked dough balls) dipped in ghee, along with Churma dessert.	Whole wheat flour, ghee, sugar, onion, tomatoes, green chilli.
Chole Bhature	A soft, deep-fried Indian bread paired with spicy chickpea curry for a fulfilling meal.	All-purpose flour, yogurt, chickpeas, onion, tomato.
Pav Bhaji	A flavorful Mumbai street food featuring a spiced mix vegetable mash served with buttered pav buns.	Potatoes, tomatoes, green peas, pav bhaji masala, and butter.
Dal Fara	A hearty and comforting North Indian dumplings dish made from rice flour filled with chana dal and urd dal, served with tomato chutney.	Rice flour, chana dal , urd dal.
Dal Dokhli	A comforting North Indian dish of wheat flour dumplings in spicy mix dal.	Whole wheat flour, mix dal, onions.
Litti Chokha	A traditional Bihari meal featuring litti (small dough balls stuffed with sattu (gram flour))served with mashed eggplant-onion mix.	Whole wheat flour, mix dal, onions.

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Non-Veg Entrées



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Non-Veg Entrée	Description	Main Ingredients
Butter Chicken	A classic North Indian delight with tender chicken pieces cooked in a rich, creamy, tomato-based gravy.	Chicken, tomatoes, onion, butter, cream, and whole masala.
Chicken Curry	A quintessential Indian dish with tender chicken simmered in a spicy and flavorful onion-tomato gravy.	Chicken, onions, tomatoes, ginger-garlic paste.
Chicken Pyaaza	A delectable chicken curry prepared with a generous number of onions, giving it a rich and sweet flavor.	Chicken, onions.
Egg Curry	Hard-boiled eggs simmered in a rich, spiced onion-tomato gravy, perfect with rice or paratha.	Eggs, onions, tomatoes, ginger-garlic paste.
Keema Curry	A rich and hearty dish of spiced minced meat cooked in an onion-tomato base, perfect with naan or rice.	Minced meat, onions, tomatoes.
Chicken Tikka Masala	Juicy Grilled chicken in a rich, spiced tomato and yogurt sauce.	Chicken, onion, tomato, yogurt.
Chicken Korma	Chicken in a mild, nutty and creamy curry with Cashews or almonds.	Chicken, nuts, cream.
Chettinad Chicken	Bone in chicken in a fiery south Indian dish with coconut and a mix of whole spices.	Chicken, Onion, Coconut.
Chicken Vindaloo	Spicy Goan Chicken curry with vinegar and potatoes.	Chicken, Potato, Onion.
Gongura Chicken	Chicken in a spicy and tangy dish cooked in gongura leaves.	Chicken, Gongura leaves, onion, tomato, ginger-garlic paste.
Laal maas	Mutton in a spicy, rich, curry from Rajasthan.	Mutton, yogurt, hot spices, garlic, onion.

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Breads



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Breads	Description	Main Ingredients
Aloo Paratha	A hearty stuffed flatbread filled with spiced mashed potatoes, served with butter, yogurt, and tangy pickles.	Whole wheat flour, potatoes, green chilies.
Gobi Paratha	A delightful stuffed flatbread filled with spiced cauliflower, cooked to golden perfection, served with butter and yogurt	Whole wheat flour, grated cauliflower, green chilies.
Methi Paratha	A healthy Indian flatbread made with whole wheat flour and fresh fenugreek leaves, seasoned with spices.	Whole wheat flour, fenugreek leaves.
Mooli Paratha	A stuffed Indian flatbread filled with spiced grated radish, served with yogurt and pickles.	Whole wheat flour, grated radish, green chilies.
Onion Paratha	A stuffed Indian flatbread filled with spiced onion mixture, perfect with a dollop of butter or yogurt.	Whole wheat flour, onions, green chilies.
Matar Paratha	A classic North Indian flatbread stuffed with spiced matar(green peas).	Whole wheat flour, green peas, green chilli.
Paneer Paratha	A classic North Indian flatbread stuffed with paneer.	Whole wheat flour, paneer, green chilli.
Plain Paratha	A classic flaky, layered flatbread.	Whole wheat bread
Plain Roti	Soft whole wheat flatbreads brushed with fragrant ghee, adding richness to a simple meal.	Whole wheat flour and ghee.
Butter Roti	A thin and soft Indian flatbread, often served with rich curries or grilled kebabs.	Whole wheat flour, and butter.
Rumali Roti	A thin and soft Indian flatbread.	All-purpose flour, wheat flour.
Poori	A deep-fried, puffed Indian bread that is soft and golden, perfect to pair with spicy curries or sweet halwas.	Whole wheat flour, water.
Plain Naan	A flatbread cooked in oven.	All purpose Flour, wheat flour, curd.
Garlic Naan	A garlic flavored flatbread cooked in oven.	All purpose Flour, wheat flour, curd, garlic.
Butter Naan	A flatbread cooked in oven brushed with butter.	All purpose Flour, wheat flour, curd and butter.

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Rice



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Rice	Description	Main Ingredients
Plain Rice	Steamed white rice.	Main Ingredients: Rice and water.
Jeera Rice	Aromatic basmati rice flavored with the earthy notes of cumin seeds, making it a perfect accompaniment to any curry.	Main Ingredients: Basmati rice, cumin seeds, ghee, and salt.
Peas Pulao	A simple and fragrant rice dish cooked with green peas and aromatic spices, perfect as a side dish.	Main Ingredients: Basmati rice, green peas, cumin seeds, and ghee.
Kabuli Rajasthani Biryani	A royal vegetarian biryani with basmati rice and vegetables like Ratalu (red yam), potato & more, flavored with saffron and Rajasthani spices.	Main Ingredients: Basmati rice, mixed vegetables, saffron, and spices.
Veg Biryani	A fragrant rice dish cooked with a medley of vegetables, aromatic spices, and saffron, perfect for festive occasions.	Main Ingredients: Basmati rice, mixed vegetables, saffron, and spices.
Kathal biryani	Basmati rice cooked with raw kathal, aromatic spices, and saffron, perfect for festive occasions.	Main Ingredients: Basmati rice, kathal(raw Jackfruit), saffron, and spices.
Chicken Biryani	A royal and fragrant dish with layers of spiced chicken and basmati rice, slow-cooked to perfection and garnished with saffron and fried onions.	Main Ingredients: Chicken, basmati rice, yogurt, saffron, and spices.

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Condiments



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Condiments	Description	Main Ingredients
Boondi Raita	A refreshing yogurt-based side dish with boondi, lightly seasoned with aromatic spices.	Yogurt, boondi, roasted cumin, and black salt.
Mix Raita	A yogurt-based side dish mixed with finely chopped cucumbers, onions, and tomatoes, lightly spiced.	Yogurt, cucumbers, onions, tomatoes, and roasted cumin powder.
Cucumber Raita	A cooling yogurt-based side dish with grated cucumber, flavored with roasted cumin and a pinch of black salt.	Cucumber, yogurt, roasted cumin powder, and salt.
Loki Raita	A cooling and nutritious side dish made with grated bottle gourd mixed into spiced yogurt, perfect for summer meals.	Bottle gourd, yogurt, roasted cumin powder, and salt.
Coriander Chutney	A refreshing and tangy dip made with fresh coriander leaves, green chilies, and a hint of lemon.	Coriander leaves, green chilies, lemon juice, and salt.
Mint Chutney	A refreshing and tangy chutney made with fresh mint leaves, green chilies, and a dash of lemon juice.	Mint leaves, green chilies, lemon juice, and salt.
Tamarind Chutney	A sweet and tangy chutney made with tamarind pulp and jaggery, flavored with spices for a perfect dip.	Tamarind, jaggery, and spices.
Kachumbar Salad	A refreshing and colorful salad featuring finely chopped cucumbers, tomatoes, onions, and carrots, seasoned with lemon juice and chaat masala.	Cucumbers, tomatoes, carrots, onions, lemon juice, and chaat masala.
Green salad	A refreshing and colorful salad of sliced cucumbers, onions and tomatoes.	Onion, cucumber, tomato.

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Desserts



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Dessert	Description	Main Ingredients
Gajar Ka Halwa	A classic Indian dessert with grated carrots slow-cooked in milk, ghee, and sugar, garnished with nuts.	Carrots, milk, sugar, ghee, and nuts.
Sooji Ka Halwa	Dessert made with roasted semolina, cooked in ghee, and sweetened with sugar, garnished with nuts.	Semolina, ghee, sugar, and nuts.
Postadana Ka Halwa	A popular dessert from roasted postadana (poppy seeds) and almonds, cooked in ghee, and sweetened with sugar.	Poppy seeds, ghee, sugar, and nuts.
Moong Dal Ka Halwa	A rich and aromatic dessert made by slow-cooking roasted moong dal with ghee, sugar.	Moong dal, ghee, sugar, and nuts.
Rice Kheer	A creamy rice pudding made with slow-cooked rice, milk, and sugar, flavored with cardamom and garnished with nuts.	Rice, milk, sugar, cardamom, and nuts.
Sabudana Kheer	Creamy pudding made with sabudana (tapioca pearls) milk and sugar.	Sabudana, sugar, ghee and cardamom.
Sevai	A popular dessert made from thin vermicelli noodles (sevai) in milk, sugar.	Sevai, milk, sugar, cardamom, and nuts
Phirni	Traditional dessert made with ground rice, sugar and milk.	Rice, milk, sugar, cardamom, saffron and nuts
Binaj	Rajasthani delicacy of sweet yellow rice with nuts.	Rice, sugar, ghee, saffron and nuts.
Laapsi	Traditional dessert made from cracked wheat in jaggery	Cracked wheat, ghee, jaggery and nuts.
Fruit Cream	A creamy and luscious dessert made with whipped cream and an assortment of fresh, seasonal fruits.	Whipped cream, seasonal fruits, sugar, and nuts.
Fruit Custard	A chilled dessert with a velvety custard base and mixed fruits.	Custard powder, milk, sugar, and seasonal fruits.
Rasmalai	Dessert of cottage cheese balls in creamy milk syrup.	Cottage cheese, milk, sugar, saffron and nuts.
Gulabjamun	A popular Indian dessert of fried dough balls soaked in rose flavored syrup.	Koya(milk solids), flour, ghee, sugar and rose water.
Nariyal Ladoo	Indian sweet made with coconut and sweetner.	Coconut, milk sweetener, and cardamom.
Besan Ladoo	Small round balls made from roasted gram flour(besan) in ghee.	Besan, ghee, sugar, cardamom and nuts.
Rice Sattu Ladoo	Sweet balls made from rice flour and nuts.	Rice flour, ghee, sugar,