



ON THE GO S & F TRAVEL FOOD

UNLEASHING FLAVORFUL ADVENTURES: THE DEHYDRATED DELIGHTS OF SPICES & FLAVOUR!

Looking for the ultimate solution to your on-the-go sustenance needs? Look no further than Spices & Flavour's exceptional range of dehydrated food offerings. We're here to tell you why our dehydrated food is a cut above the rest:

LIGHTWEIGHT AND COMPACT: our dehydrated food's reduced water content means it's incredibly light and compact, perfect for situations where space is at a premium.

IDEAL FOR ALL OCCASIONS: whether you're embarking on an overseas adventure, a weekend camping trip, a challenging hike, or preparing for emergencies, our dehydrated food is your reliable companion, boasting unbeatable convenience and an extended shelf life.

NUTRIENT-RICH GOODNESS: Don't compromise on nutrition! Our carefully crafted drying process ensures that our dehydrated food retains its vital vitamins, minerals, and nutrients, giving you a boost even in challenging circumstances.

SUSTENANCE AT ITS BEST: while there might be minimal nutrient loss, our dehydrated food remains an excellent source of sustenance, making it a smart choice for your regular diet.

EXTENDED SHELF LIFE: bid farewell to food spoilage worries! with moisture removed, our dehydrated food lasts significantly longer than fresh alternatives, maintaining its freshness for up to 6 months from the date of preparation.

DIVERSE MEAL OPTIONS: Enjoy culinary diversity even when fresh ingredients are scarce. Our dehydrated food selection provides you with a range of meal possibilities, adapting seamlessly to your various situations.

PREMIUM PREPARATION PROCESS: at spices & flavour, we take dehydrated food to a new level. using steel trays and a touch of extra virgin olive oil, we ensure efficient drying without any sticking issues, all while retaining the nutrient-rich goodness.

NUTRIENT INTEGRITY: our commitment to quality shines through in our dehydrating process, food is gently dried at a maximum temperature of 47°c (116.6°f), preserving its valuable nutrients.

MACHINE-BASED EXCELLENCE: with a meticulous 24-hour machine-driven dehydration process, we maintain consistent temperatures for top-tier quality and a delightful culinary experience.

HYGIENE FIRST: your health is our priority. our state-of-theart facility upholds stringent hygiene standards, from staff attire to the entire food preparation process. say hello to clean, uncontaminated goodness!

Choose Spices & Flavour for dehydrated food that stands head and shoulders above the competition. Embrace convenience, extend your meal options, and ensure nutritional intake without compromise. With an extended shelf life of 6 months and a dedication to excellence, it's time to savor a healthier, hassle-free way of nourishing yourself on any adventure!

VEG MAINCOURSE

PAV BHAJI 299
SUBZI MUMBAI CHILLY 299
VEG TUFANI 299
VEG KOLHAPURI 299
MOTIYA ZAMEEN TAWA 299
PUNJABI CHHOLE 299
DUM ALOO PUNJABI 299

PANEER SPECIALS

PANEER TIKKA MASALA

PANEER LAZEEZ

HAPPY HOUSE PANEER

AMRITSARI PANEER

PANEER LABABDAR

PANEER BHURJI

PANEER PALAK

299

RICE

SCHEZWAN RICE 299

JEERA RICE 299

DAL KHICHDI 299

TAWA PULAV 299

DAL

DAL FRY / DAL TADKA 299
DAL MAKHANI 299

ROTI

RESHMI PARATHA (4 PCS)

129

MAKE YOU FAVOURITE INDIAN DELICACY IN LESS THEN 5 MINUTES!

SOUPS

Single / 1 by 2

TOM KHA YAA

319

aromatic white broth brimming with corn dumplings and pad thai noodles. how else do you spell happiness?

FIERY TOMATO SOUP

249

299

tomato basil & spices topped with cream & fresh coriander

MANCHOW SOUP

259

309

made in classic chinese style, served with veggie and soy garlic emulsion.

VEGETABLE CLEAR SOUP

simmering veggies in a liquid until all the flavours are released.

MINESTRONE SOUP

309

309

green beans, vegetables & spaghetti witha hint of spice topped with parmesan cheese

ITS A SALAD DAY

VEERAKOCHA SALAD

409

green cucumber, olives, feta cheese, bell peppers, iceberg and tomatoes tossed in zaatar & vinaigrette .

WATERMELON GREEK FETA SALAD

369

watermelon cubes, feta cheese & rocket leaves tossed in a dressing of balsamic drizzle and herbs.

CEASER SALAD

349

red cabbage, iceberg, cabbage, lettuce, cheese, tomatoes in thousand island dressing.

HOT SALAD

broccoli, bell peppers, zucchini, baby corn, tossed in olive oil with black pepper chilli flakes & oregano.

STARTERS & MORE

BHUT JALOKIA MISAL

traditional homestyle misal tempered with super spicy bhut jalokia chillies & served with mini buns and an array of condiments.

LEBANESE MEZZA PLATTER

509

a trio of regular, avocado & spicy piri piri hummus served alongside crispy ragi falafel tikkis, mint tzatziki, pickled veggies, marinated cherry tomatoes, roasted peppers & in house made

CHIPOTLE KA KAMAL

crunch on some deliciousness with our crisp fried lotus stems wok tossed in chipotle chilli masala.

BLACK BEAN TOFU

429

our silken tofu laced with chinese black bean pickle is sure to tickle you savoury senses like no other .

BLACK BEAN PANEER

our silken paneer laced with chinese black bean pickle is sure to tickle you savoury senses like no other .

BURRITO WRAP

429

buttered american corn, lettuce, red cabbage, refried beans, mexican spiced rice, spicy paneer & shredded cheese wrapped in a tortilla wrap, served with salsa, sour cream & guacamole alongside.

S & F NACHOS

419

crunchy corn nachos layered with guacamole, roasted tomato salsa, baked beans and cheese sauce.

LEBANESE ROLL

419

scrumptious pita wrap prepared with crispy nagali tikki, shredded cheese, avocado hummus, pickle & jamaican masala.

GUACAMOLE GOLGAPPE.

409

savour your favourite street food in an all new avatar with golgappes filled with mexican guacamole and katha meetha pudina paani.

AVOCADO HUMMUS

409

american hass quality avocado crushed into traditional chickpea hummus served with grilled zaatar bread.

OPEN RUMALI PAPAD

409

our signature crispy rumali papad topped with butter drizzle, chaat masala & finely cut coriander.

CHEESE OPEN RUMALI PAPAD

409

crispy rumali papad topped with cheese, butter drizzle, chaat masala, chopped tomatoes, onions & coriander

KURKURE PANEER

399

crispy-coated cottage cheese with tangy dipping sauce.

PANEER CHILLY

399

indulge in the delectable snacks, a batter-fried appetizer tossed in a sweet, spicy, hot and tangy chilli sauce.

PULL APART GARLIC CHILLI CHEESE BUN 399

our delicious mouth watering house bun that melt in the mouth filled with melting cheese, herbed garlic butter & green chilly.

CHEESE CORN BALLS

devour the ultimate flavour explosion with our cheese corn balls crispy and creamy, stuffed with melting cheese and bursting corn.

SCHEZWAN MARBLES

savour the fusion of spicy and tangy flavours with our delicious cheese corn balls, tossed in a tantalizing schezwan Sauce.

HEAVEN FROM THE OVEN

409

indulge in the comfort of oven-baked dough balls loaded with a cheesy mix, served alongside the goodness of green chutney for a truly delightful treat.

CARIBBEAN KATHI ROLL

379

experience the flavors of the caribbean with this roll filled with grilled bell peppers and masala paneer, wrapped in a unique and enticing style.

FLAVOURED CHEESE BREAD

399

experience the ultimate gastronomic pleasure as a french loaf is transformed into a medley of cheese, bell peppers and corn, baked to perfection and accompanied by schezwan sauce.

GARLIC BREAD

329

discover the timeless comfort of a french loaf elevated by the simple yet captivating combination of butter and garlic.

CHEESE GARLIC BREAD

369

french loaf, crowned with an indulgent layer of cheese infused with butter and garlic creating a delectable treat that's both classic and irresistibly tempting.

339

mumbaiya-style wada pav reinvented in tempura on a bread tart, catering to both desi and videsi palates with its crispy and flavorful delight.

CRISPY CORN CHILLY PEPPER

savor the irresistible crunch of our crispy sauteed spiced golden corn, elevated with the zing of green chilies.

CHILLY CHEESE TOAST 329

savor the scrumptious delight of our perfectly toasted bread, adorned with a generous layer of melted cheese, a sprinkle of fiery chili flakes, and finely chopped green chilies for an extra kick.

POTATO FRIES

homemade potato fries, generously topped with the house special sprinkle.

DIMSUMS (5 PCS)

EDAMAME TRUFFLE

499

a fusion delight with truffle-infused edamame filling in a delicate dumpling wrapper.

BROCCOLI CORN CHEESE

479

delicate dumplings lovingly filled with a delectable combination of broccoli and cheese.

VEGETABLE SHUMAI

439

a platter of steamed dumplings generously filled with a delightful assortment of vegetables.

VEG CRYSTAL DIM SUM

439

crystal dumplings, expertly filled with a medley of fresh vegetables, and served alongside three delectable sauces.

CHILLY PLUM BAO

449

savor the delightful combination of wok-tossed crispy paneer, paired with a crunchy salad topping, all nestled inside a soft and fluffy bao.

KOREAN BAO BHAJI

449

indulge in a fusion of flavors with our chinese steamed bao buns, filled with the delectable goodness of wok-tossed korean bhaji. enjoy the softness of the bao buns contrasting with the savory and aromatic korean-inspired filling, creating a mouthwatering blend that will take your taste buds on a delightful culinary adventure.

CRISPY CRUNCHY BAO

449

savor the delightful combination of fresh crunchy vegetables tucked inside a soft and fluffy bao, generously loaded with a homemade sesame drizzle for a touch of nutty richness, and finished with a sprinkle of goodness.

FANDOORI STARTER

PANEER TIKKA

relish the succulent chunks of cottage cheese, marinated in a harmonious blend of aromatic indian spices and infused with the creamy goodness of hung curd, creating a tantalizing taste that will leave you craving for more of this delightful dish.

AFGHANI MUSHROOM

459

revel in the rich flavors as mushrooms are generously filled with melted cheese and savory minced vegetables, expertly grilled to tender perfection, enhanced with a delightful blend of aromatic herbs and spices.

CAJUNAL COTTAGE CHEESE

enjoy the delectable cottage cheese, expertly coated and hung in a flavorful cajun spiced marinade, then perfectly roasted in the traditional tandoor.

PUKHRAJ KEBAB

379

savor the delectable flavors of tender and juicy minced cottage cheese, vegetables, and corn sheekh kebab, expertly grilled to perfection for an unbeatable taste sensation that will leave you enchanted with each succulent bite.

TANDOORI BABY CORN

379

experience the tender sweetness of baby corn, marinated with exquisite spices, and slow-roasted to perfection in the traditional tandoor oven

GANGARI ALOO

369

experience the tantalizing heat and smokiness of spicy baby potatoes, marinated to perfection, and expertly grilled in the traditional tandoor oven.

CHARCOAL CHILLI POTATO

369

savory baby potatoes are infused with our special house marination, and then expertly tossed with onions, cream, and butter, creating a delectable combination of flavors.

MEXICAN QUESADILLAS IN

ORIGINAL MEXICAN KAISE DIYYA

indulge in the mouthwatering delight of our quesadilla! savor the perfection of tortillas generously stuffed with a delectable blend of cheese, refried beans, bell peppers, golden corn, and fiery jalapeños, perfectly complemented with zesty salsa and velvety sour cream.

JAMAICAN GARBANZO KAISE DIYYA

enjoy the fusion of caribbean and mexican flavors as we char-grill mexican tortillas, expertly fold them with jamaican jerk-marinated chole masala, and add a delightful touch of cheese. a tantalizing combination that will transport your taste buds on a culinary adventure like never before.

JALFREZI KAISE DIYYAS

paneer bell peppers and green onions tossed over high flame and folded in mexican tortillas with cheese.

PESTO FETA PIZZA

indulge in a gourmet delight with our pesto pizza, adorned with the sweet tang of slow-roasted cherry tomatoes, the nutty richness of shaved parmesan, the creamy goodness of feta cheese, and the peppery freshness of rocket leaves.

RUSTIZHILLA PIZZA

459

treat yourself to a burst of natural flavors with our oven roasted veggíe pizza, featuring a harmonious combination of zucchini, tomatoes, peppers, onions, corn, and olives on a delectable crust, creating a delightful and wholesome pizza experience that will leave you craving for more.

CLASSIC MARGHERITA PIZZA

459

experience the timeless beauty of our classic margherita pizza, featuring a rich roma tomato sauce, a perfect blend of cheese, and the aromatic freshness of hand-picked basil leaves. a simple yet divine combination that pays homage to the origins of this beloved italian favorite.

TASTE OF INDIA PIZZA

459

treat yourself to the ultimate delight with our s & f special masala pizza, lovingly adorned with a generous layer of melted cheese atop a crispy thin crust. a culinary masterpiece that guarantees a happy and satisfying experience with every heavenly bite.

experience pizza perfection with our delectable creation, featuring a luscious layer of house-made tomato sauce, crowned with succulent mushrooms and briny olives sautéed in aromatic italian herbs, and the sweet allure of caramelized onions. a mouthwatering symphony of flavors that will take your pizza experience to new heights.

CHILLI CHEESE PIZZA

439

indulge in the scrumptious medley of flavors in our pizza, topped with colorful bell peppers, gooey melted cheese, savory onions, fiery chopped green chilies, and our special blend of aromatic spice mix. a perfect fusion of taste and texture that will tantalize your taste buds with each delightful bite.

WRAPS & ROLLS S

PANEER ROLL

satisfy your cravings with the classic and satisfying flavours of paneer roll, a delicious snack filled with soft and creamy paneer.

PANEER BABY CORN ROLL

enjoy the perfect balance of flavours and textures in a paneer baby corn roll, with a creamy filling of paneer and juicy baby corn.

PANEER CHEESE ROLL

savour the creamy, cheesy goodness of paneer cheese roll, with a rich filling of soft and tangy paneer and melted cheese,

PANEER CHILLY ROLL

indulge in the fiery flavours of a paneer chilly roll, with a filling of spicy paneer, juicy onion, and crunchy capsicum, all tossed in a spicy soy sauce

GANGARI ALOO ROLL

a dish made with marinated and grilled baby potatoes, cooked in a traditional tandoor oven for a smoky flavour. it's a spicy dish that is sure to treat your taste buds.

ALOO MUSHROOM ROLL

439

aloo mushroom roll is a vegetarian indian snack consisting of boiled potatoes and mushrooms, typically seasoned and marinated with spices and herbs, wrapped in a soft flour tortilla.

GLOBAL RICE & **HOODLES BOWLS**

MEXICAN BURRITO BOWL

499

savor the vibrant medley of flavors in our mouthwatering bowl featuring buttered american corn, fresh lettuce, crunchy red cabbage, wholesome refried beans, zesty mexican spiced rice, and spicy paneer, all crowned with shredded cheese, zesty salsa, velvety sour cream, and creamy guacamole. a fiesta of tastes that will transport you to the heart of mexico!

GREEN THAI CURRY

499

indulge in the harmonious blend of flavors with our cottage cheese in green thai curry, accompanied by the exotic allure of purple steamed rice, a thai-inspired delight that promises to transport your senses to a world of culinary bliss.

MUMBAI MANCHOW

479

experience a delightful fusion of flavors with our cottage cheese manchurian, bathed in a tantalizing soy sauce gravy, paired with crispy tempura vegetables, and served alongside fragrant steamed purple rice, a culinary adventure that will leave your taste buds craving for more.

THAI PANANG CURRY

479

embark on a thai culinary journey with our luscious panang curry bowl, brimming with golden tofu katsu and accompanied by fragrant steamed purple rice, a harmonious blend of flavors and

TEPPANYAKI

introduce your taste buds to a symphony of flavors with our tantalizing noodles drenched in the exquisite teppanyaki sauce, adorned with crunchy water chestnuts, and the vibrant medley of asian greens. let your stomach speak a new language of delight with each delicious bite.

HOLY IT'S BASIL

469

469

experience the sizzle of wok-tossed noodles entwined with succulent cottage cheese and chili beans, immersed in the divine embrace of our homemade holy basil sauce, a tantalizing fusion of flavors that will awaken your taste buds in pure delight.

CHINESE MAINS

VEG SAUTEE GRAVY

379

indulge in the wholesome delight of assorted sautéed vegetables, skillfully cooked in a flavorful and aromatic gravy, creating a satisfying experience that's both nourishing and delicious.

PANEER CHILLY GRAVY

409

Delight in the exquisite harmony of succulent paneer pieces, in a zesty and spicy gravy, forming an irresistible fusion of textures and flavors that's sure to tantalize your taste buds.

VEG MANCHURIAN GRAVY

389

vegetable balls harmoniously swim in a savory manchurian gravy, offering a delightful blend of indian and chinese influences that's both comforting and intriguing

SCHEZWAN RICE

an indo-chinese delight with stir-fried veggies and spicy schezwan sauce over fragrant rice.

SCHEZWAN NOODLES

429

a fiery indo-chinese delight with stir-fried veggies and spicy schezwan sauce over fragrant noodles.

VEG FRIED RICE

399

a delicious blend of vegetables stir-fried with rice, infused with chinese flavors for a delightful culinary experience.

VEG HAKKA NOODLES

399

tossed in a delectable blend of vegetables and traditional hakka sauce, these noodles offer a mouthwatering indo-chinese delight.

PASTA & CONTINENT MAINCOURSE

layers of pasta sheets, creamy white sauce, and a rich tomato and vegetable filling, baked to perfection for ultimate comfort.

RISOTTO SICILIAN

519

indulge in the creamy allure of arborio rice, lovingly cooked in a luscious pink sauce, adorned with tender zucchini, ripe fresh tomatoes, all crowned with the nutty richness of parmesan cheese, a heavenly italian delight that will leave you longing for more.

PINK SAUCE PASTA

experience pasta perfection with our exquisitely balanced dish, served in a divine fusion of red bell pepper, black olives, and velvety white sauce, a symphony of flavors that will transport your taste buds to culinary bliss.

HAVE YOU MET ALFREDO

469

indulge your saucy cravings with our delectable penne pasta, luxuriously coated in the chef's special homemade alfredo sauce, a creamy and indulgent treat that promises to be a must-try for every pasta lover.

AGLIO ALIO SPAGHETTI

469

enjoy the simplicity of spaghetti gracefully tossed with the piquancy of black olives, the zest of chilies, the aroma of garlic, and the velvety richness of extra virgin olive oil, a true mediterranean delight that delights the senses.

ARRABIATTA 469

savor the boldness of penne pasta coated in a blend of crushed tomatoes, garlic, and red chilies, delivering a tantalizing symphony of flavors that will leave you craving for more.

THE BESTO PESTO

469

indulge in the richness of our italian basil pesto infused with a creamy touch, tossed with perfectly cooked spaghetti, and crowned with the savory depth of parmesan cheese.

VEG PAPRIKA 469

an exquisite medley of exotic vegetables simmered in a luscious paprika sauce, served alongside aromatic herbed butter rice, creating a harmonious blend of flavors and textures.

HNDIAN MAIN COURSE

JAMAICAN CHOLE KULCHE

519

a delectable fusion of chole, spiced with a homemade jamaican masala mix, accompanied by fragrant thyme baby kulche, and garnished with sun-dried stuffed chili for a tantalizing culinary experience.

TURUSH E PANEER

499

cottage cheese enrobed in a triad of tantalizing gravies: turmeric-infused yellow curry, tangy tomato-based red sauce, and velvety white gravy, offering a delightful medley of flavors.

ROASTED SESAME SALAN

489

the delectable combination of cottage cheese strips coated with sesame seeds and exotic vegetables, all tossed in a pan-fried tomato gravy, creating a mouthwatering dish that will satisfy your taste buds.

VEG CHILLI MILLI

479

delight in the rich flavors of sautéed paneer, simmered in a medium-spiced red gravy, and capsicum sautéed in a cilantro and palak-based sauce, a culinary harmony that promises to satiy your cravings for a delicious and wholesome meal.

PANEER ACHARI

experience the zesty delight of paneer simmered in a tangy and spicy sauce made with pickle in a flavorful red gravy.

BHEERBALI PANEER

479

paneer fingers cooked in a spiced red gravy, topped with a medley of sautéed mixed vegetables.

PANEER TAK-TAKA-TAK

47

paneer simmered in a rich red gravy, perfectly paired with sautéed mixed vegetables

PANEER TIKKA MASALA

479

marinated paneer, first grilled to perfection and then simmered in a flavorful spiced red gravy, creating a delightful and succulent dish.

PANEER KURCHAN

479

scrumptious indian cottage cheese dish cooked with spices, onions, bell peppers, and tomatoes, featuring a delightful caramelized texture.

PANEER AMRITSARI

479

succulent diced paneer cooked in a flavorful red gravy infused with amritsari masala.

PANEER LAZEEZ

479

indian spices, lazeez yellow gravy and sundried stuffed chillies.

PANEER MAKHANI

478

a creamy and luxurious north indian dish where paneer is simmered in a rich tomato-based gravy, infused with butter and a blend of aromatic spices for a delightful and indulgent taste.

SUBZI MUMBAI CHILLY

459

mix veg simmered in a spiced red gravy.

VEG TUFANT

459

sauteed mix veg and paneer simmered in a medium red gravy

MOTIYA ZAMEEN TAWA

459

sauteed mix veg, paneer and jodhpuri mirch seasoned with traditional indian spices.

VEG KOLHAPURI

459

mixture of vegetables simmered in a flavourful tomato based gravy seasoned with traditional indian spices.

BAKED FALAFEL KOFTA

459

ragi falafel laced with creamy rich awadhi dum masala,

DUM KE LAKHNAVI ALOO

419

a popular indian dish made with baby potatoes that are first deepfried and then simmered in a flavourful gravy. the sauce is made with a mixture of spices including ginger, garlic, and garam masala to create a rich and aromatic flavour.

DUM ALOO PUNJABI

419

flavorful baby potatoes cooked in a tomato-based gravy, enriched with aromatic spices and herbs, making it a delicious and traditional punjabi delicacy.

JEERA ALOO

399

boiled potatoes stir-fried with cumin seeds, turmeric, and other spices, resulting in a delicious and aromatic indian dish.

PANEER PALAK

479

A classic Indian dish where succulent paneer is cooked in a flavorful spinach-based gravy.

DAL

DAL MAKHANI

429

black lentils slow cooked in a rich and flavourful creamy tomato based sauce

DAL FRY

389

yellow dal cooked with spices and herbs, and then tempered with ghee, garlic, cumin seeds, and red chili.

DAL TADKA

389

classic yellow dal cooked to perfection and seasoned with the rich and aromatic desi tadka.

DAL PALAK

429

A wholesome Indian dish combining the goodness of lentils and palak, cooked together with aromatic spices.

RICE & BIRYAN

VEG BIRYANI

449

a delightful indian rice dish cooked with an assortment of vegetables, aromatic spices, and fragrant herbs, creating a flavorful and hearty vegetarian meal.

PALAK KHICHDI

419

a classic indian comfort food, palak khichdi is made with spinach (palak), rice, and lentils cooked together in a mixture of spices and herbs, creating a wholesome and flavorful dish.

S&F DAL KHICHDI

419

a classic indian comfort food, khichdi is made with rice and lentils cooked together in a flavorful blend of spices and herbs.

TAWA PULAO

339

a delectable street food delight prepared by sautéing a blend of diced vegetables and spices in ghee, then tossing it with cooked rice to create a tasty and aromatic dish.

JEERA RICE

319

fragrant rice cooked in cumin and ghee.

STEAM RICE

299

ROTIS, WAAN		KHICHIYA & PAPAD	5
& KULCHA		CHEESE MASALA KHICHIYA / PAPAD savory indian wafer with cheesy goodness.	209
JALAPENO CHEDDAR NAAN stuffed with cheddar cheese and jalapeno	209	KHICHIYA PAPAD MIX CHURI a delectable blend of crunchy khichiya papad mix.	179
MASALEDAAR CHEESE KULCHA topped with special mix masala & cheese	179	ROASTED / FRY MASALA KHICHIYA thick and crispy indian wafer with a crunchy texture seasone	159
CHEESE GARLIC NAAN / KULCHA stuffed with garlic and cheese	169	spices and topped with chopped tomatoes, onion & coriano SCHEZWAN ROASTED KHICHIYA	
CHEESE CHILLY GARLIC NAAN / KULCHA stuffed with garlic, cheese and topped with chillies	169	fiery and flavorful indian wafer with schezwan seasoning.	
CHEESE CHILLY NAAN / KULCHA stuffed with cheese and topped with chilly	169	KHICHIYA CHURI crunchy and savory indian snack mix.	209
CHEESE KULCHA / NAAN	159	PAPAD CHURI crunchy and savory indian snack mix.	209
stuffed with cheese. MASALEDAAR KULCHA kulcha topped with special mix masala	149	ROASTED /FRIED BUTTER KHICHIYA enjoy the buttery goodness of butter khichiya, a delectable wafer to perfection	129 indian
MASALEDAAR GARLIC KULCHA kulcha topped with special mix masala & garlic	149	PERI PERI KHICHIYA bold and fiery thick indian wafer with zesty seasoning.	159
THYME KULCHE enjoy punjabi flavours with a whole new twist with butter ar thyme.	139 nd	ROASTED / FRY MASALA PAPAD thin and crispy indian wafer with a crunchy texture seasoned spices and topped with chopped tomatoes, onion & coriand	109 d with der.
MULTIGRAIN ROTI old is always gold, and our stone grinded multigrain flour re cooked in tandoor will show you why.	129 oti	ROASTED / FRY PERI PERI PAPAD spicy and flavorful indian wafer. ROASTED / FRY PAPAD	109 59
POLENTA AND MAKKE DI ROTI get lost in a corny maze with our cornmeal bread cooked in tandoor & served with butter.	129 nside	thin and crispy indian wafer with a crunchy texture seasoned spices.	
RESHMI PARATHA soft & flaky layered paratha with ghee, cooked on a tawa u golden brown.	129 ntil	VEG RAITA raita is a side dish in indian cuisine made of yogurt, chat ma	159 Isala,
RUMALI ROTI thin and limp roti, served folded like a handkerchief, cooke inverted kadhai tawa.	129 d on an	freshly ground cumin powder and grated cucumber. BOONDI RAITA	159
LACHCHA PARATHA crispy & flaky layered paratha cooked in tandoor	119	a side dish made of yogurt, chat masala, freshly ground cun powder and fried droplets of batter made from besan. TADKA RAITA	159
PUNJABI NAAN our version of a soft and layered naan.	119	cucumber raita topped with special tadka. EXTRA PITA BREAD	109
GARLIC NAAN / ROTI / KULCHA topped with chopped garlic.	119	EXTRA CHEESE SAUCE	109
PUDINA NAAN / ROTI / KULCHA topped with chopped pudina.	119	EXTRA NACHOS EXTRA SCHEZWAN	109 79
METHI NAAN / ROTI / KULCHA topped with chopped methi.	119	CURD	109
NAAN teardrop shaped with crispy exterior and soft fluffy interior in tandoor	119 cooked		
KULCHA round shaped with slightly crispy exterior and a tender inte	119 rior		

TANDOORI ROTI

tandoor.

flatbread made with whole wheat and traditionally cooked in

HOT BEVERAGES

CAPPUCINO	169
CAFÉ LATTE	159
AMERICANO	139
ESPRESSO	139
GREEN TEA	139
MASALA TEA	139
BLACK TEA	119

SHAKE IT UP

FREAKY SHAKE	369
KITKAT	359
CARAMEL SHAKE	349
OREO SHAKE	349
CHOCOLATE MILKSHAKE	349
NUTELLA SHAKE	339
BROWNIE SHAKE	329
VANILLA SHAKE	269
S & F COLD COFFEE	299

MOCKTAILS

MOCKTAIL PITCHER 869

coke mojito , basil passionate , kaffir cola , watermelon freeze, cucumber lemonade , pear punch , guavarita , blueberry mania char so bees green apple.

TAMARIND KHATTA 319

a nostalgic beverage made with kala khatta cranberry juice, pineapple juice, fresh cream, and vanilla ice cream, offering a delightful and refreshing taste experience.

WATERMELON FREEZE 309

embrace your inner child with our delightful blend of watermelon, orange juice, soda, and vanilla ice cream, creating a refreshing and fun-filled beverage.

KAFFIR COLA 309

a unique and zesty twist on cola, featuring kaffir lime chunks, kaffir leaves, brown sugar, soda, and sprite for a refreshing and citrusy flavor that makes life even more vibrant

COKE MOJITO 299

chill out with our refreshing concoction of fresh mint leaves, lime chunks, black salt chaat masala, and coke, creating a delightful twist on the classic mojito.

GUAVARITA 299

get the party started with our enticing mix of guava juice, guava tabasco, black salt, and lime juice, creating a tantalizing and unique mocktail experience.

CHAR SO BEES GREEN APPLE

299

this playful mix of green apple, paan syrup, and pineapple juice is sure to keep your boredom at bay and bring a burst of fruity delight to your day!

BASIL PASSIONATE

289

quench your thirst and indulge your taste buds with our delightful blend of green melon, lemongrass, orange juice, and sprite

BLUEBERRY MANIA

289

dive into the frenzy with our exciting mix of blueberry, elderflower, cranberry juice, green chili, and sprite

MOJITO

279

classic mojito made with fresh mint leaves, lime juice, sugar, soda water, and ice, creating a refreshing and zesty beverage.

PINACOLADA

299

A tropical mocktail blending the creamy richness of coconut cream and the sweetness of pineapple juice, creating a refreshing and exotic drink.

ALL-FIME BEVERAGES

RED BULL	229
PEACH ICED TEA	229
LEMON ICED TEA	229
STRAWBERRY ICED TEA	229
FRESH LIME SODA	159
FRESH LIME WATER	159
BUTTER MILK	159
DIET COKE	149
COKE	139
THUMS UP	139
FANTA	139
CAN SPRITE	139
MINERAL WATER 1 LTR	59
SWEET LASSI	179

SOMETHING SWEET FROM WORLD OVER

CHOCLATE PULL ME UP CAKE

449

layers of dark chocolate sponge, belgian chocolate, lotus biscoff caramel sauce, cookie crumble, and french droplets for an irresistible indulgence.

TIRAMISU

399

fluffy coffee-soaked sponge layered with milk chocolate ganache, adorned with tempered chocolate shards and a cocoa drizzle.

SIZZLING BROWNIE

359

a sensational dessert featuring a warm and fudgy brownie served on a sizzling hot plate, topped with ice cream and drizzled with delectable chocolate sauce for a mouthwatering treat.

ASSORTED KULFI

249

a delightful selection of traditional indian frozen desserts, offering a medley of flavors and textures to satisfy your cravings.

& F MEAL BOXES

Elevate your outdoor events with our delectable meal boxes! Whether it's a grand wedding, an exciting cricket match, a professional corporate event, a heartwarming get-together, or a joyous birthday party, we guarantee top-notch quality. Enjoy the convenience of disposables, allowing you to relish your mouthwatering meal without any hassle. Your satisfaction is our priority!

DINE IN A BOX

EXPRESS MEAL 359

Indian Main Course (any 2)

(paneer tikka masala, paneer makhani, paneer amritsari, paneer lazeez, palak paneer, veg kolhapuri, dum aloo punjabi. jeera aloo, sabzi mumbai chilli, veg tufani, motiya zameen tawa)

DAL FRY ROTI (ANY 1)

(2 tandoori roti/kulcha /1 reshmi paratha)

STEAM RICE/JEERA RICE PAPAD CUCUMBER TOMATO SALAD PICKLE **GULAB JAMUN**

PUNJABI THALI-RS 399

Indian Main Course (any 3)

(paneer tikka masala, paneer makhani, paneer amritsari, paneer lazeez, palak paneer, veg kolhapuri, dum aloo punjabi. jeera aloo, sabzi mumbai chilli, veg tufani, motiya zameen tawa)

ROTI (ANY 1)

(2 tandoori roti/kulcha /1 reshmi paratha)

DAL (ANY 1)

(dal tadka/dal makhani)

RICE (ANY 1)

(jeera rice/pulao)

PAPAD

GREEN SALAD,

PICKLE

GULAB JAMUN

CONTINENTAL MEAL BOX 399

Appetizer (any 1)

(cheese corn balls with dip, paneer kurkure, paneer chilli, gangari aloo, veg manchurian, nachos with cheese dip)

PASTA (ANY 1)

(arabiatta /alfredo/mix sauce)

BREADS (ANY 1)

(cheese garlic bread/chilli cheese toast, garlic bread) chocolate brownie

EXOTIC MEAL BOX

PIZZA (ANY 1)

(margherita, taste of india)

CAESAR SALAD

THAI CURRY

PURPLE RICE

CHOCOLATE BROWNIE

(Minimum Order 20 Boxes, Travelling Charges & Gst Extra)

QUICK BITE BOX

QB 1 SAMOSA CHEESE CHATNI SANDWICH PANEER ROLL CHAAS/ JUICE

299 IDLIS WITH CHATNI RED & WHITE

299

MISAL PAV CHATNI SLICE CHAAS/ JUICE

QB3 299

BURGER WITH CHEESE SAMOSA **50GM BANANA WAFERS** CHAAS/ JUICE

QB4 299 PAV BHAJJI

TAWA PULAO CHAAS/ JUICE

QB 5 299

VEG MANCHURIAN WITH GRAVY FRIED RICE CHEESE CHATNI SANDWICH

CHAAS/ JUICE

299 QB 6

PANEER CHILLY ROLL BIRYANI & RAITA PAPAD CHAAS/ JUICE

(Minimum Order 40 Boxes, Travelling Charges & Gst Extra)

459

S & F OUTDOOR BUFFET

Indulge in the epitome of catering convenience with us! Explore an exquisite range of meticulously crafted food menus tailored exclusively to your preferences. Whether it's an office luncheon, a client rendezvous, a joyous birthday celebration, a delightful kitty party, a warm housewarming soirée, or a grand and glamorous Gatsby-style gathering, rest assured, we've got every occasion covered. From lively girls' night-out extravaganzas to heartwarming family gatherings, placing an order for events of any size has never been this effortless!

WHAT WE OFFER:

- Say goodbye to kitchen chaos and mess.
- Bid adieu to post-event cleaning tasks.
- Enjoy the added convenience of disposable tableware.
- Available for deliveries starting from 10 guests onwards.
- Experience the attentive service of 1-2 trained captains.
- Immerse yourself in hassle-free catering arrangements.
- Swift setup and seamless cleanup—worry not about a thing.
- Relish in the delight of piping hot and delectable cuisine.

Let us take care of the culinary aspects, leaving you to bask in the joy of hosting your event to perfection.

INDIAN BUFFET (10 PEOPLE)

8850

APPETIZERS (CHOOSE ANY 2)

(paneer kurkure, hara bhara kebab, gangari aloo, paneer tikka, pukhraj kebab, tandoori babycorn, charcoal chilli potato, hummus pita - 30 pieces each)

MAIN COURSE (CHOOSE ANY 2)

(paneer tikka masala, paneer makhani, paneer amritsari, paneer lazeez, palak paneer, veg kolhapuri, dum aloo punjabi, jeera aloo, sabzi mumbai chilli, veg tufani, motiya zameen tawa - 1.5 kg each)

DAL (CHOOSE 1)

(dal fry, dal tadka, dal makhani - 1.5 kg)

RICE (CHOOSE 1)

(jeera rice, mutter pulao, steam rice - 2 kg)

ROTI (CHOOSE 1)

(20 kulcha/roti or 15 reshmi paratha)

DESSERT (CHOOSE 1)

(20 gulab jamun or 20 rasgulla or 10 stick kulfi)

ASIAN BUFFET (10 PEOPLE)

8850

APPETIZERS (CHOOSE ANY 3)

(crispy corn chilli pepper, paneer chilli, veg manchurian, kung pao potato, charcoal chilli potato, cottage cheese balls in schezwan sauce - 1 kg each)

RICE & NOODLES (CHOOSE ANY 3)

(purple rice, schezwan fried rice, fried rice, schezwan noodles, veg hakka noodles - 2 kgs each)

GRAVIES & CURRIES (CHOOSE ANY 2)

(veg saute with gravy, paneer chilli gravy, veg manchurian gravy, green thai curry, penang curry - 1.5 kgs each)

DESSERT (CHOOSE 1)

(20 gulab jamun or 20 rasgulla or 10 stick kulfi or 20 chocolate brownies)

HOUSE PARTY BUFFET (10 PEOPLE)

8850

APPETIZERS (CHOOSE ANY 5)

(paneer kurkure, hara bhara kebab, gangari aloo, paneer tikka, pukhraj kebab, tandoori babycorn, charcoal chilli potato, hummus pita - 30 pieces each)

(crispy corn chilli pepper, paneer chilli, veg manchurian, kung pao potato, charcoal chilli potato, cottage cheese balls in schezwan sauce - 1 kg each)

RICE (CHOOSE 1)

(biryani & raita - 2 kg, Ś&F dal khichdi - 2 kg, green thai curry - 1.5 kg with purple rice - 2 kg)

DESSERT (CHOOSE 1)

(20 gulab jamun or 20 rasgulla or 10 stick kulfi or 20 chocolate brownies)

Terms & Conditions

- A refundable deposit of Rs 4000 will be applicable on all order for buffet stands.
- 50% advance payment (non-refundable) and the rest upon delivery.
- Jain options available.
- Delivery & Setup Cost Rs- 1000 & Staff will be sent for setup purposes only.