

## AIRPORT

India, Chennai International

## CONTACT

catering@delisky.com  
+41 44 586 31 10

## 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
Whole Wheat Paratha - Plain <i>Served with Pickle and Yogurt</i>	
Multigrain Paratha - Plain <i>Served with Pickle and Yogurt</i>	
Whole Wheat Paratha - Potato <i>Served with Pickle and Yogurt</i>	
Multigrain Paratha - Potato <i>Served with Pickle and Yogurt</i>	
Whole Wheat Paratha - Cauliflower <i>Served with Pickle and Yogurt</i>	
Multigrain Paratha - Cauliflower <i>Served with Pickle and Yogurt</i>	
Whole Wheat Paratha - Cottage Cheese <i>Served with Pickle and Yogurt</i>	
Multigrain Paratha - Cottage Cheese <i>Served with Pickle and Yogurt</i>	
Naan	
Roti	
Laccha	
Parata	
Kulcha	
Kerala Parotta	
Kal Dosa	

YOGHURTS	QTY
Yogurt Plain	
Yogurt Flavoured	
CEREALS	QTY
Corn Flakes	
Wheat Flakes Cereals	
Chocó's Cereals	
Muesli	
All Bran Cereals	
HOT BREAKFAST	QTY
Leela Signature 5 Cereal Porridge <i>Selection of Cereals Simmered in Milk with Almond, Raisin, Cinnamon and Brown Sugar</i>	
Sunny Side Eggs, 2 eggs	
Over Easy Eggs, 2 eggs	
Boiled Eggs, 2 eggs	
Scrambled Eggs, 2 eggs	
Poached Eggs, 2 eggs	
Plain Omelette	
Masala Omelette	
Ham and Cheese Omelette	
Mushroom and Cheese Omelette	
Salmon and Chive Omelette	
Citrus Waffles <i>Fudge Sauce, Berry Compote, Whipped Cream and Maple Syrup</i>	
Buttermilk Pancakes <i>Peaches and bourbon vanilla cream</i>	
Cinnamon French Toast <i>Served with homemade Pineapple compote and Maple Syrup</i>	
Bacon	
Ham	
Pork Sausage	
Chicken Sausage	

## Breakfast Potato

Grilled Tomatoes

Sautéed Mushroom

Baked Beans

Poori Bhaji

*Deep Fried Whole Wheat Bread with Potato Curry*

Dosa - Plain

*Served with Sambar and Chutney*

Dosa - Masala

*Served with Sambar and Chutney*

Dosa - Rava

*Served with Sambar and Chutney*

Uthappam - Plain

*Served with Sambar and Chutney*

Uthappam - Masala

*Served with Sambar and Chutney*

Uthappam - Green Pea

*Served with Sambar and Chutney*

Idly - Plain

*Served with Sambar and Chutney*

Idly - Kancheepuram

*Served with Sambar and Chutney*

Idly - Rava

*Served with Sambar and Chutney*

Akuri

*Parsi Masala Scrambled Egg with Onion, Tomato and Cilantro - Served With Toast*

## HOT BREAKFAST SETS

QTY

Eggs Benedict

*English muffin, Ham, Poached Egg and Hollandaise Sauce*

## COLD MEALS

SANDWICHES	QTY
Smoked Salmon <i>Toasted Bagel, Cream Cheese, Capers and Onion Rings</i>	
Tomato, Mozzarella and Arugula Sandwich <i>Toasted White</i>	
Tomato, Mozzarella and Arugula Sandwich <i>Multigrain Bread</i>	
Tomato, Mozzarella and Arugula Wrap <i>Toasted White</i>	
Tomato, Mozzarella and Arugula Wrap <i>Multigrain Bread</i>	
Tomato, Mozzarella and Arugula Burger <i>Toasted White</i>	
Tomato, Mozzarella and Arugula Burger <i>Multigrain Bread</i>	
Mediterranean Vegetable Panini <i>Pesto Vegetables, Caramelized Onion, Buffalo Mozzarella in Ciabatta</i>	
Citrus Club <i>Roasted Chicken, Streaky Bacon, Fried Egg, Tomato and Iceberg - on White loaf</i>	
Citrus Club <i>Roasted Chicken, Streaky Bacon, Fried Egg, Tomato and Iceberg - on Whole Wheat loaf</i>	
Citrus Club <i>Roasted Chicken, Streaky Bacon, Fried Egg, Tomato and Iceberg - on Country Loaf</i>	
Classic Burger - Vegetarian <i>Curried Vegetable and Potato Patty</i>	
Classic Burger - Chicken <i>Crispy fried chicken with hot chilli sauce</i>	
Classic Burger - Vegetarian - Tenderloin <i>Tenderloin and Rosemary</i>	
Kathi Roll - Vegetarian <i>Spiced Cottage Cheese</i>	
Kathi Roll - Chicken <i>Chicken and Bell Pepper</i>	
STARTERS	QTY
Fresh Burrata - classic <i>Vine Ripen Tomato, Basil Pesto, Arugula and Pine Nut</i>	
Fresh Burrata & Ham <i>Parma Ham, Fig, Arugula and aged Balsamic</i>	

SALADS	QTY
Arugula and Goat Cheese Salad <i>Orange, Candied Walnut and Canadian Maple Dressing</i>	
Som Tum <i>Thai Green Papaya Salad, Cherry Tomato, Peanuts and Fresh Lime</i>	
Organic Quinoa salad <i>Cucumber, Tomato, Mesclun, Fresh Genovese Basil, Balsamic Dressing</i>	
Oriental Chicken Salad <i>Cilantro, Cucumber, Onion and Lemon Chili Dressing</i>	

LEBANESE	QTY
Mezze Platter <i>Hummus, Mutabel, Tabbouleh, Labneh, Muhammara and Fresh Pita Bread</i>	

HOT MEALS

SNACKS & STARTERS	QTY
Po Pia Tod <i>Vegetable Spring Roll with Sweet Chilli Sauce</i>	
Crab Cake <i>Red Pepper Remoulade, Beet and Ginger Relish, Lemon and Cilantro</i>	
Shichimi Prawns <i>Crisp Fried Prawns, Spicy Kewpie Mayo dip, Cucumber Salad</i>	
Chicken Dry Chilli <i>Dry Chilli, Ginger and Spring Onion</i>	
Za'ttar Spiced Beef Tenderloin <i>Hummus, Pine Nuts and Grilled Pita</i>	
Provençal Vegetable Filo Roll <i>Chevre Cream, Arugula Pesto, Pine Nut and Aged Balsamic</i>	
Palak Aur Bhutte Ke Seekh <i>Cottage Cheese, Spinach and Corn Kernel with Dry Fruits</i>	
Podi Idly <i>Steamed Mini Rice Cake Tossed with Homemade Chutney Powder and Curry Leaves</i>	
Dungar Paneer Tikka <i>Clay Oven Roasted Cottage Cheese, Marinated with Fresh Herbs Yogurt and Spices</i>	
Jheenga Ajwaini <i>Tiger Prawns Marinated with Chilli, Carom Seeds Glazed In the Tandoor</i>	
Tulsi Mahi Tikka <i>Seasonal Fish Marinated with Yogurt Green Chilli and hot basil Cooked in the Tandoor</i>	
Angara Murgh Tikka <i>Chili and Royal Cumin Marinated Chicken Thigh Cooked in the Tandoor</i>	
Seekh Kebab <i>Tandoor Cooked Minced Lamb Kebabs with Spices</i>	
Vegetarian Selection of Four Signature Kebabs	
Non Vegetarian Selection of Four Signature Kebabs	

SOUPS	QTY
Charred Tomato and Genovese Basil <i>Tomato, Olive and Feta Crostini</i>	
Wild Mushroom Soup <i>Mushroom Truffle Crostini</i>	
Wonton Soup –Vegetable	
Wonton Soup –Chicken	
Manchow Soup –Vegetable <i>Crisp Noodles and Scallions</i>	
Manchow Soup –Chicken <i>Crisp Noodles and Scallions</i>	
Manchow Soup –Prawn <i>Crisp Noodles and Scallions</i>	

MAIN DISHES - MEAT	QTY
Lamb Pizza <i>Spiced Lamb, Mint, Onion and Sun Dried Tomato</i>	
Pork Pizza <i>Pork Overload -Pork Nuremberger, Pepperoni, Salami, Ham, Olives</i>	
Grilled New Zealand Lamb Chops <i>Lyonnais Potatoes, Sautéed Green Beans, Rosemary Jus</i>	
Asian Stir Fried Lamb in Hot Garlic sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Lamb in Black Bean sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Lamb in Black Pepper sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Lamb in Szechwan pepper sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Lamb in Garlic Superior Soy sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Lamb in Thai Chilli Basil sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Tenderloin in Hot Garlic sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Tenderloin in Black Bean sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Tenderloin in Black Pepper sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Tenderloin in Szechwan pepper sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Tenderloin in Garlic Superior Soy sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Tenderloin in Thai Chilli Basil sauce <i>Served with Steamed Rice</i>	
Dungar Laal Maas <i>Braised Lamb with Mathania Chilli and Garlic</i>	
Kerala Chilli beef <i>Braised tenderloin with hand pound spices</i>	
Gosht Biryani <i>Basmati Pilaf with Lamb and Aromatic Spices Served with Salan and Raita</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Prawn Pizza <i>Lemon Chilli Prawn, Smoked Pepper, Onion and Rocket</i>	
Grilled Tiger Prawns <i>Citrus Couscous, Tomato Champagne Beurre Blanc</i>	



Pan Roasted Norwegian Salmon  
*Coriander and Sun Dried Tomato Mash, Pak Choi, and Citrus Ginger Beurre Blanc*

Fish and Chips  
*Panko Crusted Fish Served with Jalapeno Tartar Sauce*

Asian Stir Fried Prawn in Hot Garlic sauce  
*Served with Steamed Rice*

Asian Stir Fried Prawn in Black Bean sauce  
*Served with Steamed Rice*

Asian Stir Fried Prawn in Black Pepper sauce  
*Served with Steamed Rice*

Asian Stir Fried Prawn in Szechwan pepper sauce  
*Served with Steamed Rice*

Asian Stir Fried Prawn in Garlic Superior Soy sauce  
*Served with Steamed Rice*

Asian Stir Fried Prawn in Thai Chilli Basil sauce  
*Served with Steamed Rice*

Asian Stir Fried Fish in Hot Garlic sauce  
*Served with Steamed Rice*

Asian Stir Fried Fish in Black Bean sauce  
*Served with Steamed Rice*

Asian Stir Fried Fish in Black Pepper sauce  
*Served with Steamed Rice*

Asian Stir Fried Fish in Szechwan pepper sauce  
*Served with Steamed Rice*

Asian Stir Fried Fish in Garlic Superior Soy sauce  
*Served with Steamed Rice*

Asian Stir Fried Fish in Thai Chilli Basil sauce  
*Served with Steamed Rice*

Thai Green Curry Prawn  
*Served with Steamed Rice*

Thai Red Curry Prawn  
*Served with Steamed Rice*

Seafood Fried Rice

Seafood Noodles

Jheenga Masala  
*Prawns Sautéed with Onion, Tomato, Bell Peppers and Crushed Spices*

Tellichery Chemeen Curry  
*Prawns Simmered in Coconut Curry with Ginger*

Nellore Chapla Pulusu  
*Simmered King Fish in Spiced Raw Mango Infused Curry*

MAIN DISHES - POULTRY	QTY
Chicken Pizza <i>Chicken Tikka, Onions and Jalapeno</i>	
Herb Roasted Chicken <i>Thyme Roasted Potatoes, Mushroom, Carrot with Porcini Cream</i>	
Asian Stir Fried Chicken in Hot Garlic sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Chicken in Black Bean sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Chicken in Black Pepper sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Chicken in Szechwan pepper sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Chicken in Garlic Superior Soy sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried Chicken in Thai Chilli Basil sauce <i>Served with Steamed Rice</i>	
Thai Green Curry Chicken <i>Served with Steamed Rice</i>	
Thai Red Curry Chicken <i>Served with Steamed Rice</i>	
Chicken Fried Rice	
Chicken Noodles	
Murgh Ki Bahar <i>Butter Chicken, Kadai Chicken or Chicken Saagwala</i>	
Murgh Biryani <i>Basmati Pilaf with Chicken and Aromatic Spices Served with Salan and Raita</i>	
MAIN DISHES - VEGETARIAN	QTY
Pizza Margherita <i>Tomato, Fresh Mozzarella and Genovese Basil</i>	
Artichock Pizza <i>Artichoke, Kalamata Olives, Bell Pepper Wilted Tomato, Pine Nuts and Greek Feta</i>	
Asian Stir Fried vegetables in Hot Garlic sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried vegetables in Black Bean sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried vegetables in Black Pepper sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried vegetables in Szechwan pepper sauce <i>Served with Steamed Rice</i>	
Asian Stir Fried vegetables in Garlic Superior Soy sauce <i>Served with Steamed Rice</i>	

Asian Stir Fried vegetables in Thai Chilli Basil sauce  
*Served with Steamed Rice*

Asian Stir Fried Tofu in Hot Garlic sauce  
*Served with Steamed Rice*

Asian Stir Fried Tofu in Black Bean sauce  
*Served with Steamed Rice*

Asian Stir Fried Tofu in Black Pepper sauce  
*Served with Steamed Rice*

Asian Stir Fried Tofu in Szechwan pepper sauce  
*Served with Steamed Rice*

Asian Stir Fried Tofu in Garlic Superior Soy sauce  
*Served with Steamed Rice*

Asian Stir Fried Tofu in Thai Chilli Basil sauce  
*Served with Steamed Rice*

Thai Green Curry Vegetables  
*Served with Steamed Rice*

Thai Red Curry Vegetables  
*Served with Steamed Rice*

Vegetables Fried Rice

Vegetables Noodles

Subz Hara Pyaz  
*Seasonal Vegetables Simmered in Rich Gravy with Scallions*

Tarkari Gassi  
*Seasonal Vegetables Simmered in Spiced Coconut Curry*

Paneer Aap Ki Pasand with Palak Paneer

Paneer Aap Ki Pasand with Paneer Makhani

Paneer Aap Ki Pasand with Mutter Paneer

Paneer Aap Ki Pasand with Kadai Paneer

Aloo Aap Ki Pasand - Aloo Jeera

Aloo Aap Ki Pasand - Aloo Gobhi

Aloo Aap Ki Pasand -Aloo Capsicum

Aloo Aap Ki Pasand -Aloo Mutter

Dal Jamavar  
*24 Hrs Simmered Black Lentils with Mild Spices, Butter and Fresh Cream*

Tadkewali Dal  
*Yellow Lentils Tempered With Cumin, Garlic and Chilli*

Subzi Biryani  
*Basmati Pilaf with Seasonal Vegetables and Aromatic Spices Served with Salan and Raita*

PASTA & RISOTTO	QTY
Smoked Tomato Rigatoni Pasta <i>Smoked Tomato, Arugula, Kalamata Olives, Grilled Halloumi</i>	
Smoked Tomato Conchiglie Pasta <i>Smoked Tomato, Arugula, Kalamata Olives, Grilled Halloumi</i>	
Smoked Tomato Fettuccine Pasta <i>Smoked Tomato, Arugula, Kalamata Olives, Grilled Halloumi</i>	
Smoked Tomato Spaghetti <i>Smoked Tomato, Arugula, Kalamata Olives, Grilled Halloumi</i>	
Green Veggies Rigatoni Pasta <i>Broccoli, Asparagus, Peas, Zucchini, Pine Nut and Pecorino Cream</i>	
Green Veggies Conchiglie Pasta <i>Broccoli, Asparagus, Peas, Zucchini, Pine Nut and Pecorino Cream</i>	
Green Veggies Fettuccine Pasta <i>Broccoli, Asparagus, Peas, Zucchini, Pine Nut and Pecorino Cream</i>	
Green Veggies Spaghetti Pasta <i>Broccoli, Asparagus, Peas, Zucchini, Pine Nut and Pecorino Cream</i>	
Prawns Rigatoni Pasta <i>Prawns, spinach lemon, Chili Flakes Garlic and Olive Oil</i>	
Prawns Conchiglie Pasta <i>Prawns, spinach lemon, Chili Flakes Garlic and Olive Oil</i>	
Prawns Fettuccine Pasta <i>Prawns, spinach lemon, Chili Flakes Garlic and Olive Oil</i>	
Prawns Spaghetti Pasta <i>Prawns, spinach lemon, Chili Flakes Garlic and Olive Oil</i>	
Chicken Rigatoni Pasta <i>Pulled Chicken, Mushroom, Charred Onion and Fresh Mozzarella</i>	
Chicken Conchiglie Pasta <i>Pulled Chicken, Mushroom, Charred Onion and Fresh Mozzarella</i>	
Chicken Fettuccine Pasta <i>Pulled Chicken, Mushroom, Charred Onion and Fresh Mozzarella</i>	
Chicken Spaghetti Pasta <i>Pulled Chicken, Mushroom, Charred Onion and Fresh Mozzarella</i>	
Pork Rigatoni Pasta <i>Pancetta, Pork Nuremberger, and Parmesan Cream</i>	
Pork Conchiglioni Pasta <i>Pancetta, Pork Nuremberger, and Parmesan Cream</i>	
Pork Fettuccine Pasta <i>Pancetta, Pork Nuremberger, and Parmesan Cream</i>	
Pork Spaghetti Pasta <i>Pancetta, Pork Nuremberger, and Parmesan Cream</i>	
Beef Rigatoni Pasta <i>Braised Beef Ragu, Porcini, Provolone and Rosemary</i>	
Beef Conchiglie Pasta	

<i>Braised Beef Ragu, Porcini, Provolone and Rosemary</i>	
Beef Fettuccine Pasta <i>Braised Beef Ragu, Porcini, Provolone and Rosemary</i>	
Beef Spaghetti Pasta <i>Braised Beef Ragu, Porcini, Provolone and Rosemary</i>	
Spinach and Wild Mushroom Lasagne <i>Ricotta, Smoked Bell Pepper and Tomato Coulis</i>	
Lasagne Bolognese <i>Fresh Tomato Sauce, Parmesan Cheese and aged Balsamic</i>	

<b>SIDE DISHES</b>	<b>QTY</b>
--------------------	------------

Steamed Basmati Rice	
Nellore Rice	
Kerala Red Rice	
Curd Rice	
Jeera Pulao	
Pea's Pulao	
Zaffrani Pulao	
Subz Pulao	

<b>HOT MEAL SETS</b>	<b>QTY</b>
----------------------	------------

Nasi Goreng <i>Traditional Indonesian Stir Fried Rice with Chicken Satay, Prawn Crackers and Fried Egg</i>	
---	--

DESSERTS & FRUIT

<b>DESSERTS</b>	<b>QTY</b>
-----------------	------------

Guanaja Gianduja Chocolate Fudge <i>Salted Caramel, Hazelnut Nougat and Dark Rum Ice Cream</i>	
Caramel <i>Cinnamon Scented Caramelized Banana Toffee Sauce, Caramel Ice Cream</i>	
Indian Dessert Platter <i>Chefs Selection of Signature Indian Desserts</i>	

<b>FRUIT</b>	<b>QTY</b>
--------------	------------

Seasonal Fruit Platter	
Seasonal Fruit Platter	

CAKES & TARTS	QTY
Peach Almond Tart <i>Frangipani tart with caramelized peaches, raspberry ripple ice cream</i>	
Cheesecake <i>Philadelphia Cold Cheesecake, Strawberry Ice Cream</i>	

## BEVERAGES

FRESH FRUIT MIX & DETOX DRINKS	QTY
Orange Fresh Juice	
Sweet Lime Fresh Juice	
Watermelon Fresh Juice	
Pineapple Fresh Juice	
Tender Coconut Fresh Juice	
Carrot Fresh Juice	