



**EPICUREAN**  
LUXURY RESTAURANT

*by Chef Hari*

# Luxury South Asian Catering & Bespoke Global Events Cuisine Menu

Designed by  
**CHEF HARI DEV**



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



**EPICUREAN**  
LUXURY RESTAURANT  
*by Chef Hari*

# CEREMONY & LUNCH MENU



+52 624 150 3802



[chefhari@epicurean.restaurant](mailto:chefhari@epicurean.restaurant)



[www.epicurean.restaurant](http://www.epicurean.restaurant)



# CEREMONY & LUNCH MENU

## BREAKFAST / BRUNCH MENU

Create Your Own Selection  
— Choose Any 5 Dishes

- Batata Poha
- Assorted Stuffed Parathas (Aloo, Gobi, Paneer) served with Butter, Pickle & Raita
- Bread Pakora
- Gujarati Muthiya
- Vegetable Upma
- Veg Sandwich
- Vada Pav
- Dhokla

### HOT BEVERAGE:

- Chai

## CEREMONY SNACK MENU

Create Your Own Selection  
— Choose Any 5 Dishes

- Vegetable Samosa
- Vegetable Cutlets
- Aloo Tikki with Chutney
- Veg Spring Rolls
- Onion Bhajia
- Mixed Vegetable Pakoras
- Paneer Tikka
- Paneer Pakoras
- Vegetable Hara Bhara Kebab
- Vegetable Sandwich
- Vada Pav
- Mixed Seasonal Fruit Platter

### HOT BEVERAGE:

- Chai

## PREMIUM BREAKFAST MENU

Create Your Own Selection  
— Choose Any 5 Dishes

- Masala Dosa with Sambar & Chutney
- Chole Bhatura
- Poori Bhaji
- Thepla
- Sabudana Khichdi
- Fafda
- Idli with Sambar & Chutney
- Medu Vada
- Sambar
- Masala Omelette with Hash Browns & Toast

### HOT BEVERAGE:

- Chai

# WEDDING VEGETARIAN LUNCH MENU

## WELCOME DRINKS & REFRESHMENTS

- Masala Chaas

## APPETIZERS

- Dahi Bhalla
- Mixed Vegetable Pakoras

## MAIN COURSE SELECTIONS

- Chana Masala
- Malai Kofta
- Saag Paneer

## RICE SELECTION

- Jeera Pulao

## DAL SELECTION

- Rajma  
*or one Dal selection of your choice*

## INDIAN BREAD SELECTIONS

- Garlic Naan
- Bhatore

## SALADS, PICKLES & CONDIMENTS

- Mixed Vegetable Raita
- Assorted Indian Pickles
- Papadum
- Fresh Tomatoes
- Tamarind Chutney
- Mint Chutney
- Garlic Chutney
- Fresh Limes & Green Chilies
- Sliced Onions & Cucumbers

## DESSERTS

- Rice Kheer
- Fruit Custard

## BEVERAGES

- Sweet Lassi
- Traditional Indian Chai

# GUJARATI WEDDING VEGETARIAN LUNCH MENU

## WELCOME DRINKS & REFRESHMENTS

- Rose Sharbat

## APPETIZERS | FARSAN

- Methi Na Gota
- Handvo

## SALAD

- Beetroot & Carrot Salad

## MAIN COURSE SELECTIONS

- Undhiyu / Surti Undhiyu
- Bateta Sukhi Bhaji
- Kala Channa

## RICE SELECTION

- Mixed Vegetable Pulao

## DAL & KADHI

- Gujarati Kadhi

## INDIAN BREAD SELECTIONS

- Poori
- Tandoori Roti

## SALADS, PICKLES & CONDIMENTS

- Mixed Vegetable Raita
- Assorted Indian Pickles
- Papadum
- Fresh Tomatoes
- Tamarind Chutney
- Mint Chutney
- Garlic Chutney
- Fresh Limes & Green Chilies
- Sliced Onions & Cucumbers

## DESSERTS

- Gulab Jamun
- Shrikhand

## BEVERAGES

- Mango Lassi
- Traditional Indian Chai

# PREMIUM WEDDING VEGETARIAN LUNCH MENU

## WELCOME DRINKS & REFRESHMENTS

- Jaljeera

## APPETIZERS

- Vegetable Samosa
- Paneer Achari Tikka

## LIVE PASTA STATION

*Guests may select two pasta varieties and two sauces, served with assorted condiments.*

### ➤ SAUCE OPTIONS:

- Marinara
- Tomato Basil
- Arrabbiata
- Alfredo
- Pesto
- Pink Peppercorn
- Alla Vodka

### ➤ CHEF'S SPECIAL:

- Tikka Masala Queso Mac & Cheese

## MAIN COURSE SELECTIONS

- Paneer Tikka Masala
- Palak Chole
- Dum Aloo Kashmiri

## RICE SELECTION

- Green Peas Pulao

## DAL SELECTION

- Dal Tadka

## INDIAN BREAD SELECTIONS

- Garlic Naan
- Tandoori Roti

## SALADS, PICKLES & CONDIMENTS

- Mixed Vegetable Raita
- Assorted Indian Pickles
- Papadum
- Fresh Tomatoes
- Tamarind Chutney
- Mint Chutney
- Garlic Chutney
- Fresh Limes & Green Chilies
- Sliced Onions & Cucumbers

## DESSERTS

- Gajar Halwa
  - Live Dessert Station
- Fresh Jalebi served with Rabri*

## BEVERAGES

- Mango Lassi
- Traditional Indian Chai



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



**EPICUREAN**  
LUXURY RESTAURANT  
*by Chef Hari*

# DINNER & LUNCH MENU REGIONAL & INTERNATIONAL



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# GUJARATI CUISINE MENU

## ABOUT GUJARATI CUISINE

Gujarati cuisine is celebrated as one of India's most distinctive and elegant culinary traditions. Renowned for its harmonious balance of sweet, sour, and spicy flavors, as well as its diverse textures, it offers both refinement and depth in every bite.

With its roots in a predominantly vegetarian heritage, Gujarati cooking highlights wholesome ingredients, seasonal produce, and nutritional balance. From soulful farsans and vibrant vegetable preparations to aromatic dals, kadhi, and freshly made breads, each dish reflects the region's rich culture of warmth, hospitality, and home-style finesse.

### CREATE YOUR OWN MENU

- 1 Welcome Drink
- 2 Appetizers | Farsan
- 1 Salad
- 4 Main Courses
- 1 Dal or Kadhi

- 1 Rice or Khichdi
- 2 Indian Breads
- 2 Desserts
- Accompaniments & Side Dishes
- 1 Beverage (Hot or Cold)

#### WELCOME DRINKS

- Fruit Punch
- Thandai
- Khas Khas Sharbat
- Rose Sharbat
- Lassi (Salt / Sweet / Mango)

#### APPETIZERS | FARSAN (VEGETARIAN)

- Methi Na Gota
- Bateta Wada
- Handvo
- Sev Khamani
- Khichu / Papdi No Lot
- Mini Thepla Roll (Potato or Paneer Filling)

#### SALADS

- Kachumber Salad
- Sprouted Moong Dal Salad
- Beetroot & Carrot Salad
- Mixed Vegetable Sambharo

#### RICE & KHICHDI

- Jeera Pulao
- Plain Rice
- Masala Khichdi
- Plain Khichdi
- Vegetable Pulao
- Peas Pulao

## MAIN COURSES – ENTRÉES (VEGETARIAN)

- Tovar Ringan
- Undhiyu / Surti Undhiyu
- Ringan Bateta Vatana
- Mix Palak Bhaji
- Vatana Muthiya nu Shaak
- Bhindi Sambhariya (Seasonal, Optional, Extra Cost)
- Kurkuri Karela with Kaju (Extra Cost)
- Sev Tameta nu Shaak
- Bateta Sukhi Bhaji
- Raswala Bateta
- Makai Capsicum
- Fansi Dhokli
- Mix Kathol
- Kala Channa

## DAL & KADHI

- Lachko Dal
- Gujarati Kadhi
- Dapka Kadhi
- Palak Moong Dal
- Gujarati Dal

## BREADS

- Poori
- Pooran Poli
- Tandoori Roti
- Naan (Butter / Garlic)
- Lachcha Paratha

## ACCOMPANIMENTS & SIDE DISHES

### ➤ YOGURT PREPARATIONS:

- Boondi Raita
- Mixed Vegetable Raita
- Pineapple Raita with Walnut
- Beetroot Raita
- Tomato / Onion / Cucumber Raita
- Dahi Bhalla

### SALADS, PICKLES & CHUTNEYS:

- Achar
- Cucumber Salad
- Sliced Onion
- Green Chilies & Lemon
- Papadum
- Tomato
- Tamarind Chutney
- Mint Chutney
- Garlic Chutney

### SPECIAL DIETARY MENUS

- Farali Menu – Available on Request
- Jain Menu – Available on Request



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# NORTH INDIAN CUISINE

## MENU

### ABOUT NORTH INDIAN CUISINE

North Indian cuisine is celebrated for its rich culinary heritage, shaped by Punjabi, Mughlai, Awadhi, and Kashmiri influences. Known for its aromatic spices, hearty grains, and seasonal produce, the region offers a vibrant tapestry of flavors and textures. Guests can expect bold curries, elegant gravies, slow-cooked specialties, and a refined balance of tradition and taste.

#### LUNCH MENU – CREATE YOUR OWN

- 1 Welcome Drink
- 2 Appetizer
- 4 Main Courses
- 1 Dal
- 1 Rice or Biryani
- 2 Breads
- 2 Desserts
- Accompaniments & Side Dishes
- Hot or Cold Beverage

#### RECEPTION DINNER MENU – CREATE YOUR OWN

##### COCKTAIL HOUR

- Choose 5 Appetizers from vegetarian, non-vegetarian, fusion, or regional specialties.

##### DINNER

- 1 Welcome Drink
- 1 Appetizers
- 4 Main Courses

- 1 Dal
- 1 Rice or Biryani
- 2 Breads
- 2 Desserts
- Accompaniments & Side Dishes
- Hot & cold Beverage

##### WELCOME DRINKS

###### ➤ TRADITIONAL INDIAN

- **Mango Lassi:** Creamy yogurt-based drink with sweet mango pulp – a refreshing start.
- **Nimbu Pani:** Classic Indian lemonade, sweet and savory, lightly spiced.
- **Aam Panna:** Tangy, sweet raw mango cooler, ideal for summer weddings.
- **Masala Chaas:** Spiced buttermilk, cooling and digestive.
- **Panakam:** South Indian jaggery drink with ginger and cardamom.

###### ➤ MODERN & UNIQUE

- **Masala Chai Latte:** Classic Indian tea with a sophisticated twist, served warm or iced.
- **Saffron Pistachio Milkshake:** Rich, creamy, and garnished with saffron and pistachios.
- **Jaljira Mojito:** Fusion of Indian spices with fresh mojito flavors.
- **Rose Coconut:** Fragrant tropical drink with rose syrup and fresh coconut water.
- **Khus Cooler:** Refreshing vetiver, ginger, and mint drink.
- **Smoothie Bar:** Customizable with seasonal fruits, nuts, and seeds.

## COCKTAIL MENU – APPETIZERS

### ➤ VEGETARIAN APPETIZERS

- Aloo Kebab Naram Dil
- Paneer Tikka
- Paneer Achari Tikka
- Paneer Kali Mirch
- Paneer Methi Tikki
- Vegetable Hara Bhara Kebab
- Vada Pav Slider
- Lehsuni Gobhi
- Vegetable Cutlet
- Assorted Vegetable Pakora
- Vegetable Samosa

### ➤ PASSED APPETIZERS

- Caprese Skewers
- Chicken Tikka Skewers with Chutney (Shot Glass)
- Bruschetta with Lamb Nihari
- Tandoori Salmon
- Mini Grilled Cheese Bites with Tomato
- Bisque Shooters
- Chili Paneer Bao Buns (Schezwan or Sweet Chili)

ALL APPETIZERS ARE SERVED WITH THEIR RESPECTIVE CHUTNEYS.

## SOUPS

- Tomato & Basil Shorba
- Mushroom Soup
- Mulligatawny Shorba
- Dal Shorba
- Manchow Soup (Veg)
- Vegetable Hot & Sour Soup
- Sweet Corn Soup

## DAL (LENTILS)

- Dal Palak / Methi
- Dal Makhani
- Dal Amritsari
- Rajmah Masala
- Yellow Dal with Garlic Tadka
- Punjabi Kadi Pakora
- Dum Ki Dhuli Urad
- *Dal Pakwan – Extra Cost*

### ➤ NON-VEGETARIAN APPETIZERS – CHICKEN

- Chicken Tikka
- Chicken Malai Kebab
- Chicken Achari Tikka
- Chicken Kastoori Kebab
- Chicken Angaare Tikka
- Chicken Lasooni Tikka
- Chicken Keema Crostini
- Chicken Keema Slider
- Chicken Haryali Kebab
- Chicken Kebab

### ➤ LAMB APPETIZERS

- Lamb Boti Kebab
- Lamb Keema Crostini
- Lamb Keema Samosa
- Lamb Shami Kebab

### ➤ SEAFOOD APPETIZERS

- Maachli Koliwada
- Fish Amritsari
- Ajwaini Fish Tikka

## RICE & BIRYANI

### ➤ RICE VARIETIES

- Patiala Pulao
- Jeera Pulao
- Chamman Pulao
- Kashmiri Pulao
- Saffron Pulao
- Vegetable Pulao
- Green Peas Pulao

### ➤ BIRYANI

- Subz Hyderabad Biryani
- Subz Awadhi Biryani

## BREADS

- Tandoori Roti
- Garlic Naan
- Butter Naan
- Plain Naan
- Bullet Naan (Chilli)
- Lachcha Paratha
- Missi Roti
- Pudina Paratha
- Puri
- Bhatara

## MAIN COURSE

### ➤ VEGETARIAN ENTRÉES

- Methi Malai Mattar
- Mushroom Mattar
- Vegetable Jalfrezi
- Bagare Baingan
- Dum Aloo Kashmiri
- Aloo Palak Bhaji
- Jeera Aloo
- Spinach Kofta in Makhani Gravy
- Gobhi Masallam
- Aloo Gobhi Mattar
- Bhindi Masala - (Extra Cost)
- Baingan Bhartha
- Achari Baingan
- Channa Masala
- Palak Chole
- Vegetable Kolhapuri (Spicy)
- Subzi Diwani Handi

### ➤ PANEER SPECIALTIES

- Paneer Methi Malai Mattar
- Shahi Paneer
- Paneer Tikka Masala
- Paneer Makhani
- Palak Paneer
- Paneer Kadai
- Mattar Paneer
- Malai Kofta
- Paneer Lababdar

### ➤ CHICKEN ENTRÉES

- Chicken Tikka Masala
- Chicken Saag
- Chicken Keema
- Chicken Kadai
- Butter Chicken
- Chicken Vindaloo (Spicy)
- Chicken Methi Malai
- Chicken Hyderabad
- Chicken Methi
- Chicken Kolhapuri (Spicy)

### ➤ LAMB / GOAT ENTRÉES

- Goat Rogan Josh
- Lamb Keema Mattar
- Goat Korma
- Goat Kadai
- Goat Vindaloo (Spicy)
- Goat Do Piazza
- Goat Achari
- Goat Saagwala
- Laal Maas
- Goat Nihari

### ➤ EGG ENTRÉES

- Egg Curry
- Kadhai Egg

### ➤ PREMIUM SEAFOOD

- Bengali Fish Curry
- Malabar Shrimp Curry
- Maach Bhaja
- Bengali Maach
- Goan Fish Curry
- Malabar Meen Curry

### ➤ BIRYANI ENTRÉE OPTIONS (EXTRA COST)

- Chicken Dum Hyderabad Biryani
- Goat Dum Biryani

### ➤ PREMIUM INDO-CHINESE SEAFOOD

- Thai Shrimp Curry (Red or Green) with Basil Rice
- Shrimp in Hot Garlic or Black Pepper Sauce
- Fish in Garlic / Schezwan Sauce

**NOTE:** 1 COMPLIMENTARY LAMB ENTRÉE PER EVENT. ADDITIONAL LAMB MAIN COURSES: \$7.50 PER PERSON.

## ACCOMPANIMENTS & SIDE DISHES

### ➤ YOGURT PREPARATIONS:

- Boondi Raita
- Mixed Vegetable Raita
- Pineapple Raita with Walnut
- Beetroot Raita
- Tomato / Onion / Cucumber Raita
- Dahi Bhalla

### SALADS, PICKLES & CHUTNEYS:

- Achar
- Cucumber Salad
- Sliced Onion
- Green Chillies & Lemon
- Papadum
- Tomato
- Tamarind Chutney
- Mint Chutney
- Garlic Chutney

## DESSERTS

### ➤ TRADITIONAL SWEETS

- Gulab Jamun
- Chenna Kheer (Cold)
- Gajar Ka Halwa
- Rawa Kesari
- Shrikhand (Kesari / Mango / Dry Fruit – Cold)
- Rice Kheer (Hot or Cold)
- Makhana & Sabudana Gulabi Kheer (Cold)
- Shahi Tukda

### ➤ LASSI & CHAAS

- Sweet Lassi
- Salted Lassi
- Mango Lassi
- Strawberry Lassi
- Rose Lassi
- Masala Chaas



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# INDO-CHINESE CUISINE

## MENU

### ABOUT INDO-CHINESE CUISINE

Indo-Chinese cuisine is a bold and vibrant fusion that marries the rich flavors of India with the techniques and traditions of Chinese cooking. Originating from the historic Chinese community of Kolkata, this unique culinary style brings together aromatic spices, tangy sauces, and contrasting textures to create dishes that are balanced, flavorful, and deeply satisfying.

#### MENU - CREATE YOUR OWN

- **1 Welcome Drink**
- **1 Soup**
- **3 Appetizers**
- **4 Main Course Selections**

- **2 Rice & Noodles**
- **2 Desserts**
- **1 Hot Beverage**

#### APPETIZERS

##### ➤ VEGETARIAN SELECTION

- Vegetable Spring Roll
- Vegetable Manchurian (Dry)
- Gobi Manchurian (Dry)
- Chilli Paneer / Chilli Tofu
- Sesame Chilli Potatoes / Hakka Potatoes

##### ➤ NON-VEGETARIAN SELECTION

- Chilli Chicken
- Chicken Manchurian (Dry)
- Drums of Heaven
- Chicken Sesame Honey & Chilli
- Chicken Salt & Pepper
- Chicken Satay with Peanut Butter Sauce

#### MAIN COURSE ENTRÉES

##### ➤ VEGETARIAN SELECTION

- Chilli Paneer
- Kung Pao Potatoes with Cashew Nuts
- Mixed Vegetables in Schezwan Sauce
- Sweet & Sour Vegetables
- Shanghai Potatoes
- Eggplant with Paneer in Spicy Hoisin Sauce
- Braised Tofu with Mushrooms & Onions
- Stir-Fried Garden Greens in White Garlic Sauce
- Vegetable Massaman Curry / Green Curry / Red Curry

##### ➤ NON-VEGETARIAN SELECTION

###### CHICKEN

- Chicken Hong Kong Style
- Chilli Chicken Hakka Style
- Chicken Manchurian
- Chicken in Green Thai Curry / Red Thai Curry
- Fish in Garlic Sauce / Schezwan Sauce

###### LAMB

- Chilli Lamb
- Shredded Lamb with Ginger & Spring Onions
- Sliced Lamb Massaman

## RICE & NOODLES

- Pad Thai
- Vegetable Hakka Noodles
- Chilli Garlic Noodles
- Vegetable Singapore Noodles
- Thai Fried Rice
- Vegetable Fried Rice
- Spicy Thai Basil Fried Rice
- Triple Schezwan Fried Rice

## DESSERTS

- Tanghulu – Candied Fruit on a Stick
- Almond Jelly

## CONDIMENTS

- Soya Sauce
- Chilli Vinegar
- Chilli Sauce



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# SOUTH INDIAN CUISINE

## MENU

### ABOUT SOUTH INDIAN CUISINE

South Indian cuisine is celebrated for its light, aromatic, and deeply flavorful dishes. Known for the harmonious use of rice, lentils, coconut, and regional spices, this culinary tradition offers a rich variety of wholesome preparations—from crisp dosas and fluffy idlis to fragrant curries and expertly tempered vegetable dishes. This menu highlights the distinctive flavors of Tamil Nadu, Kerala, Andhra Pradesh, Karnataka, and Telangana.

#### MENU - CREATE YOUR OWN

- **1 Welcome Drink**
- **1 Soup**
- **4 Appetizers**
- **4 Main Courses**

- **Accompaniments**
- **2 Breads**
- **2 Desserts**
- **1 Hot Beverage**

#### WELCOME DRINKS

- **Panakam** – Jaggery-based spiced drink with cardamom and dry ginger
- **Neer Mor** – Chilled spiced buttermilk with curry leaves and mustard

#### APPETIZERS

- **VEGETARIAN SELECTION**
- **Mirpakaya Pakodi** – Spicy green chili fritters
- **Gobhi Porichathu (Cauliflower 65)** – Crisp cauliflower with southern spices
- **Parippu Vadai** – Channa dal fritters
- **Medu Vadai** – Crispy urad dal doughnuts
- **Keerai Vadai** – Spinach lentil fritters
- **Vengaya Pakoda** – Onion fritters
- **Paneer 65** – Marinated paneer tossed in southern-style seasoning

#### SOUPS

- **Rasam** – Tangy, spiced lentil broth with tomatoes and curry leaves
- **Mysore Rasam** – Rich and aromatic lentil soup with coconut and spices
- **Tomato Rasam** – Light and tangy tomato-based broth
- **Pepper Rasam** – Warm, pepper-infused soup with digestive spices
- **NON-VEGETARIAN SELECTION**
- **Kozhi Varuval** – Spiced fried chicken
- **Chicken 65** – Signature South Indian fried chicken
- **Kozhi Kurumulakittathu** – Pepper chicken fry
- **Erachi Cutlet** – Lamb cutlets
- **Travancore Mutton Roast** – Kerala-style roasted lamb
- **Kovalam Tawa Meen** – Seared coastal-style fish

## MAIN COURSE ENTRÉES

### ➤ VEGETARIAN SELECTION

- **Beans Usli** – Tempered beans with grated coconut
- **Malabar Avial** – Seasonal vegetables cooked in coconut-yogurt sauce
- **Pachakari Stew** – Kerala-style vegetable stew
- **Pookose Pattani Korma** – Cauliflower and peas in mild coconut curry
- **Kadala Curry** – Black chickpea curry from Tamil Nadu
- **Urullakizhangu Roast** – Spiced roasted potatoes
- **Keerai Thoran** – Spinach sautéed with coconut
- **Guthivonkaya Koora** – Andhra-style stuffed eggplant
- **Keerai Masiyal** – Silky spinach with garlic tempering
- **Sambhar** – Classic lentil and vegetable stew with tamarind

### ➤ SEAFOOD

- **Nellore Chapala Pulusu** – Andhra-style tangy fish curry
- **Malabar Fish Curry** – Kerala fish in coconut gravy
- **Meen Kuzhambu** – Tamil-style spicy fish curry

### BREADS

- South Indian Paratha
- Tandoori Roti
- Naan (Butter / Garlic)
- Lachcha Paratha

### ➤ LAMB (ERACHI / MAMSAM)

- **Kola Urundai Kuzhambu** – Lamb meatballs in spiced gravy
- **Nilgiri Kari Kurma** – Lamb braised with mint, coriander, and coconut
- **Chettinad Milagu Mamsam** – Pepper-infused Chettinad lamb
- **Iguru Mamsam** – Andhra-style lamb hot pot

### ➤ CHICKEN (KODI / KOZHI)

- **Kodi Igguru** – Spiced Andhra chicken curry
- **Kozhi Roast** – Traditional Kerala-style roast chicken
- **Naadan Kozhi Curry** – Home-style Kerala chicken curry
- **Chicken Chettinad** – Signature Tamil Nadu spiced curry
- **Chicken Hyderabad** – Rich curry with southern aromatic spices
- **Kodi Vepudu** – Pan-roasted Andhra-style chicken
- **Kothmiri Kodi** – Coriander-flavored chicken
- **Pepper Chicken Gassi** – Mangalore-style pepper chicken

### RICE SELECTION

- **Bisi Bele Bath** – Karnataka-style spiced rice and lentils
- **Ponni Rice** – Steamed white rice
- **Lemon Rice** – Lemon rice with curry leaves
- **Coconut Rice** – Fragrant rice with fresh coconut
- **Curd Rice** – Yogurt rice with traditional tempering
- **Ven Pongal** – Soft rice and lentils tempered with ghee and spices

## ACCOMPANIMENTS & SIDES

- Tomato Pachidi
- Kosambari – Lentil salad with coconut and lemon
- Thenga Manga Pattani Sundal – Mango and green pea salad
- Tomato, Onion & Cucumber with South Indian Tadka

## DESSERTS

- **Sweet Pongal** – Rice and lentil pudding with jaggery
- **Payasam** – Traditional South Indian kheer
- **Holige** – Stuffed sweet flatbread
- **Rava Kesari** – Saffron-infused semolina dessert



+52 624 150 3802



[chefhari@epicurean.restaurant](mailto:chefhari@epicurean.restaurant)



[www.epicurean.restaurant](http://www.epicurean.restaurant)



# MEXICAN CUISINE MENU

## ABOUT MEXICAN CUISINE

Experience the vibrant flavors and culinary heritage of Mexico—from iconic street favorites to traditional regional specialties.

### CREATE YOUR OWN MENU

- **1 Welcome Drink & Refreshment**
- **4 Antojitos (Street Food & Appetizers)**  
*Live Station available at additional cost*
- **4 Main Dishes**
- **1 Soup or Stew**
- **2 Rice, Beans & Side Dishes**
- **2 Regional Specialties**
- **2 Breads**
- **4 Desserts & Sweets**

### WELCOME DRINKS & REFRESHMENTS

- Agua Fresca (Horchata, Jamaica, Tamarindo)
- Mexican Beer Selection (Corona, Modelo, Pacifico)
- Margaritas & Micheladas
- Sparkling Water & Soft Drinks

### SOUPS & STEWS

- **Caldo de Res** – Beef and vegetable soup
- **Sopa de Tortilla** – Tomato-based soup with crispy tortilla strips
- **Caldo Tlalpeño** – Chicken broth with chipotle & vegetables
- **Sopa Azteca** – Rich tortilla soup with avocado & cheese

### ANTOJITOS (STREET FOOD & APPETIZERS)

- **Tacos al Pastor** – Pork marinated in achiote, grilled on a spit
- **Tacos de Carnitas** – Slow-cooked pork
- **Tacos de Barbacoa** – Pit-roasted lamb or beef
- **Tacos de Pescado** – Baja-style fish tacos
- **Quesadillas** – Griddled tortillas with cheese or assorted fillings
- **Sopes** – Thick corn cakes with beans, meat, and crema
- **Tlacoyos** – Stuffed oval masa cakes
- **Gorditas** – Filled corn cakes with assorted options
- **Tostadas** – Crispy tortillas topped with beans, meat, and cheese
- **Elotes** – Grilled corn with mayonnaise, cheese & chili powder

## MAIN DISHES

- **Chiles en Nogada** – Poblano chiles with meat filling, walnut sauce & pomegranate
- **Mole Poblano** – Chicken or turkey in rich chili–chocolate mole
- **Enchiladas Verdes/Rojas** – Rolled tortillas with green or red sauce
- **Pozole (Rojo, Verde, Blanco)** – Hominy stew with pork or chicken
- **Tamales** – Steamed masa with meat or vegetarian fillings
- **Birria** – Spiced beef or goat stew
- **Carne Asada** – Char-grilled marinated beef
- **Chiles Rellenos** – Stuffed poblano peppers, lightly fried
- **Albóndigas en Caldillo** – Meatballs in tomato broth
- **Pollo en Mole Verde** – Chicken in green mole sauce

## DESSERTS & SWEETS

- **Churros con Chocolate** – Classic fried pastry with hot chocolate
- **Arroz con Leche** – Cinnamon-infused rice pudding
- **Flan Mexicano** – Caramel custard
- **Pan de Elote** – Sweet corn cake
- **Capirotada** – Traditional Mexican bread pudding
- **Buñuelos** – Crispy sweet fritters
- **Dulce de Leche (Cajeta)** – Goat's milk caramel
- **Pastel de Tres Leches** – Three-milk sponge cake
- **Jericalla** – Guadalajara-style baked custard

## RICE, BEANS & SIDE DISHES

- **Arroz Rojo** – Traditional Mexican red rice
- **Arroz Verde** – Cilantro and poblano green rice
- **Frijoles de la Olla** – Whole beans simmered with herbs
- **Frijoles Refritos** – Traditional refried beans
- **Nopales** – Cooked cactus paddles (salad or sautéed)

## REGIONAL SPECIALTIES

- **Cochinita Pibil** – Yucatán-style slow-roasted pork with achiote
- **Camarones a la Diabla** – Spicy shrimp in red chili sauce
- **Agua Chile** – Lime-cured shrimp with chili and cucumber
- **Pescado a la Veracruzana** – Fish in tomato, olive & caper sauce
- **Empanadas Mexicanas** – Fried or baked turnovers (sweet or savory)
- **Chalupas Poblanas** – Fried tortillas with salsa, meat & onions
- **Molletes** – Toasted bolillo with beans & cheese

## TORTILLA SELECTION

*Traditional & Gluten-Free Options Available*

- **CORN TORTILLAS:**
  - White Corn
  - Yellow Corn
  - Blue Corn
  - Crispy Tostadas
  - Tortilla Chips (Totopos)
- **FLOUR TORTILLAS:**
  - Classic Flour Tortillas



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# ASIAN CUISINE MENU

## ABOUT ASIAN CUISINE

A refined collection of signature dishes from China, Japan, Thailand, Korea, and Vietnam—crafted for memorable dining, sharing, and celebration

### CREATE YOUR OWN MENU

- **1 Welcome Drink**
- **1 Soup**
- 1 Salad**
- **5 Appetizers**
- **4 Main Courses**

- **2 Rice or Noodle Dishes**
- **3 Sushi or Rolls** (Optional Live Station)
- **3 Desserts**
- **1 Hot Beverage**

### WELCOME DRINKS

- **Thai Iced Tea** – Sweet, creamy Thai classic
- **Sparkling Green Tea** – Light, crisp, and refreshing
- **Bubble Tea** – Assorted flavors with boba pearls
- **Sake** – Served chilled or warm

### APPETIZERS & CANAPÉS

*Available as passed bites or buffet stations*

- Tuna Tartare on Crispy Nori Rice Chips with Yuzu Kosho
- Mini Chicken Karaage Skewers with Yuzu Mayo
- Vegetable Tempura Bites with Tentsuyu Dip
- Salmon Oshizushi Squares with Fresh Chives

- Miso-Glazed Eggplant Spoons (Vegan)
- Shrimp Yakitori with Lemon Salt
- Cucumber Maki & Avocado Maki (Vegan, Gluten-Free)

### SOUPS & SALADS

- **Miso Soup** – Tofu, seaweed, scallions
- **Tom Yum** – Thai hot and sour broth with shrimp
- **Wonton Soup** – Pork or shrimp wontons in clear broth
- **Papaya Salad (Som Tum)** – Green papaya, peanuts, chili, lime
- **Seaweed Salad** – Sesame-soy dressing

## MAIN COURSES

- **Pad Thai** – Stir-fried rice noodles with chicken or shrimp
- **Teriyaki Chicken** – Glazed with sweet soy reduction
- **Beef Bulgogi** – Korean-style marinated beef
- **Sweet & Sour Fish** – Crispy fish with tangy sauce
- **Kung Pao Chicken** – Spicy stir-fry with peanuts and vegetables
- **Pho Station (Optional)** – Build-your-own Vietnamese noodle soup

## RICE & NOODLES

- **Fried Rice** – Vegetable, Chicken, or Shrimp
- Lo Mein Noodles
- **Japchae** – Korean glass noodles with vegetables
- Steamed Jasmine Rice or Sticky Rice

## SUSHI & ROLLS

*Optional Live Sushi Station*

- California Roll
- Spicy Tuna Roll
- Dragon Roll
- Sashimi Selection
- Nigiri Combination

## DESSERTS

- Fried Banana with Honey
- Matcha Tiramisu Cups
- Black Sesame Panna Cotta with Yuzu Gel
- Fresh Seasonal Fruit Plate (*Vegan, Gluten-Free*)

## BEVERAGES

- Green Tea
- Sparkling Water
- Soft Drinks
- **Asian-Inspired Cocktails** – Lychee Martini, Sake Spritz



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# LEBANESE CUISINE MENU

## ABOUT LEBANESE CUISINE

An elevated culinary experience celebrating the authentic flavors of Lebanon—from vibrant mezza to signature main courses and refined desserts. Designed for sharing, savoring, and unforgettable gatherings.

### CREATE YOUR OWN MENU

- **1 Welcome Drink**
- **5 Appetizers & Mezza**
- **2 Salads**

- **5 Main Courses**
- **1 Bread & Accompaniments**
- **2 Desserts**

#### WELCOME DRINKS & REFRESHMENTS

- Mint Lemonade
- Lebanese Iced Tea
- Arak (Traditional anise-flavored spirit)
- Sparkling Water & Assorted Soft Drinks

#### SALADS

- **Tabbouleh** – Parsley, bulgur, tomatoes, lemon, and olive oil
- **Fattoush** – Mixed greens with sumac and crispy pita
- **Raheb Salad** – Grilled eggplant with herbs and pomegranate
- **Cabbage Salad** – Shredded cabbage with lemon dressing
- **Lentil Salad** – Lentils with parsley, onions, and lemon

#### APPETIZERS & MEZZA

- **Hummus** – Chickpea and tahini purée
- **Baba Ghanoush** – Roasted eggplant with tahini
- **Labneh** – Strained yogurt, olive oil, and herbs
- **Muhammara** – Spicy red pepper and walnut spread
- **Moutabbal** – Smoky eggplant with garlic and tahini
- **Warak Enab** – Stuffed grape leaves
- **Kibbeh Nayyeh** – Traditional raw lamb with bulgur and spices
- **Kibbeh** – Fried or baked meat-and-bulgur croquettes
- **Sambousek** – Savory meat or cheese turnovers
- **Fatayer** – Spinach-filled pastries
- **Manakish Zaatar & Cheese** – Flatbreads with zaatar or akkawi/halloumi
- **Batata Harra** – Spiced sautéed potatoes
- **Falafel** – Crispy chickpea fritters
- **Arayes** – Pita stuffed with seasoned meat, grilled
- **Shanklish** – Aged cheese with herbs
- **Fatteh** – Layers of yogurt, chickpeas, and crispy pita
- **Mujaddara** – Lentils and rice topped with caramelized onions

## MAIN COURSES

- **Kafta & Kafta bil Sanieh** – Grilled kafta skewers; baked kafta with potatoes and tomato
- **Shish Tawook** – Marinated grilled chicken skewers
- **Lahm Meshwi** – Charcoal-grilled lamb skewers
- **Sayadieh** – Spiced rice with fish, caramelized onions, and tahini
- **Kibbeh bil Sanieh** – Oven-baked layered kibbeh
- **Sheikh el Mahshi** – Eggplants stuffed with meat and pine nuts
- **Daoud Basha** – Meatballs in tomato sauce with pine nuts
- **Bamieh** – Okra and lamb stew in tomato sauce
- **Roz a Djaj** – Fragrant chicken and rice with toasted nuts
- **Freekeh** – Smoked green wheat pilaf with chicken or meat
- **Kousa Mahshi** – Zucchini stuffed with rice and meat
- **Yakhnet Sabanegh** – Spinach stew with beef and rice
- **Bazella w Riz** – Green pea and carrot stew with meat and rice

## BREADS & ACCOMPANIMENTS

- Pita Bread (Khuzb Arabi)
- Pickled Vegetables
- Assorted Olives

## DESSERTS

- **Baklava** – Flaky pastry filled with nuts and honey syrup
- **Maamoul** – Semolina cookies with date or nut filling
- **Atayef** – Sweet stuffed pancakes



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# GLOBAL CUISINE MENU

## ABOUT GLOBAL CUISINE

An elegant culinary journey featuring iconic dishes from around the world, thoughtfully curated to deliver an exceptional fine-dining experience.

### CREATE YOUR OWN MENU

- **1 European Dish**
- **1 Asian Dish**
- **1 Middle Eastern & African Dish**
- **1 North & South American Dish**
- **1 Oceania & Fusion Dish**
- **3 Vegetarian & Plant-Based Dishes**
- **1 Signature Global Dish (Additional Cost)**
- **3 Dessert Plates**

### EUROPEAN CUISINE

*Classic and contemporary European fine-dining selections.*

- **Beef Wellington** – Tenderloin wrapped with mushroom duxelles and puff pastry
- **Coq au Vin** – Chicken braised in red wine with mushrooms and pearl onions
- **Ossobuco** – Braised veal shank with gremolata and saffron risotto
- **Paella Valenciana** – Saffron rice with seafood, chicken & rabbit
- **Duck à l'Orange** – Roasted duck with citrus glaze (Extra Cost)
- **Moussaka** – Layered eggplant, minced meat & béchamel
- **Ratatouille Tower** – Layers of Provençal vegetables, artfully presented
- **Seafood Bouillabaisse** – Traditional Provençal fish stew
- **Goulash** – Slow-cooked Hungarian beef stew with paprika

### ASIAN CUISINE

*Vibrant flavors and refined Asian specialties.*

- **Peking Duck** – Crispy duck with pancakes & hoisin (Extra Cost)
- **Japanese Wagyu Steak** – Premium seared beef with miso butter (Extra Cost)
- **Thai Green Curry** – Aromatic coconut curry with chicken or shrimp
- **Korean Bulgogi** – Marinated grilled beef with rice
- **Butter Chicken** – Creamy tomato curry with basmati and naan crisp
- **Pho Plated Bowl** – Vietnamese beef noodle soup, elegantly served
- **Lobster Pad Thai** – Gourmet version of the Thai classic
- **Dim Sum Assortment** – Steamed dumplings and buns
- **Katsu Curry Plate** – Crispy cutlet with Japanese curry

## MIDDLE EASTERN & AFRICAN CUISINE

*Rich spices, soulful traditions, and slow-cooked flavors.*

- **Lamb Tagine with Couscous** – With apricots & almonds
- **Chicken Shawarma Plate** – Marinated grilled chicken with tahini
- **Persian Zereshk Polo** – Saffron barberry rice with chicken
- **Grilled Harissa Lamb Chops** – Spiced lamb with yogurt (Extra Cost)
- **Egyptian Koshari Deconstructed** – Modern take on Egypt's national dish

## OCEANIA & FUSION CUISINE

*Fresh coastal ingredients and modern global influences.*

- **Barramundi with Lemon Myrtle Butter** – Australian herbs & citrus
- **New Zealand Lamb Rack** – Herb-crusted, served with root vegetables
- **Hawaiian Ahi Tuna Poke Bowl** – Marinated tuna with avocado & rice
- **Pan-Seared Scallops with Miso Butter** – Elegant East-West balance
- **Avocado Crab Tower** – Layers of crab, avocado & citrus foam

## SIGNATURE & MODERN GLOBAL DISHES (Additional Cost)

*Chef's premium global creations.*

- **Surf & Turf** – Filet mignon paired with lobster tail
- **Lobster Thermidor** – Lobster in creamy wine sauce
- **Seared Tuna Tataki** – Lightly seared, served with ponzu
- **Black Cod with Miso Glaze** – Rich, silky umami flavor
- **Scallop Ceviche** – Citrus-cured scallops with herbs & chili

## NORTH & SOUTH AMERICAN CUISINE

*Celebrating bold flavors from across the Americas.*

- **New York Strip Steak with Béarnaise** – Classic steakhouse dish
- **Southern Shrimp & Grits** – Creamy grits with seasoned shrimp
- **Mole Negro with Duck Breast** – Gourmet Oaxacan-style (Extra Cost)
- **Argentinean Asado Plate** – Mixed grilled meats with chimichurri
- **Brazilian Moqueca** – Coconut seafood stew with fragrant rice

## VEGETARIAN & PLANT-BASED SELECTIONS

*Elevated, ingredient-driven dishes.*

- **Truffle Mushroom Risotto** – Arborio rice with wild mushrooms
- **Eggplant Parmesan Stack** – Layered with tomato & mozzarella
- **Beetroot Carpaccio with Goat Cheese** – Light, vibrant & fresh
- **Plain Steamed Rice**
- **Mashed Potatoes** – Smooth and buttery Sautéed Seasonal Vegetables

## DESSERT PLATES

*A refined finale inspired by global pastry traditions.*

- **Molten Chocolate Lava Cake** – Rich chocolate with liquid center
- **Tarte Tatin with Vanilla Bean Ice Cream** – Classic French caramelized apple tart
- **Crème Brûlée Trio** – Vanilla, lavender & citrus variations
- **Tiramisu Dome** – A modern presentation of the iconic Italian dessert



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# WORLD INTER-MIX FUSION CUISINE MENU

## ABOUT WORLD INTER-MIX FUSION CUISINE

Interfaith weddings beautifully unite cultures, traditions, and families. At the heart of this celebration lies food—a universal language that brings people together.

Our World Inter-Mix Menu offers a thoughtfully curated culinary experience, blending Mediterranean freshness, Latin vibrance, Asian depth, European elegance, and Indian warmth. Each dish is designed to honor diversity while delighting every palate

### CREATE YOUR OWN MENU

➤ **1 Welcome Drink**

➤ **3 Appetizers:**

- 1 Mediterranean Selection
- 1 Latin American Selection
- 1 Indian Fusion

➤ **1 Soup**

➤ **2 Salads**

➤ **4 Main Courses:**

- 2 Asian Inspirations
- 1 Indian Delight
- 1 European Classic
- 1 Mexican Fusion

➤ **2 Sides & Breads**

➤ **4 Desserts**

➤ **1 Hot Beverage**

#### WELCOME DRINKS

- Sparkling Lemon Ginger Cooler
- Mango Mint Mojito (Non-Alcoholic)
- Tropical Fruit Punch

#### SOUP & SALADS

➤ **Soups:**

- Roasted Tomato Basil Soup
- Thai Coconut Lemongrass Soup

➤ **Salads:**

- Mediterranean Quinoa Salad
- Classic Caesar Salad with Garlic Croutons

#### SIDES & BREADS

- Garlic Naan / Artisan Bread Rolls
- Steamed Jasmine Rice
- Mashed Potatoes
- Roasted Seasonal Vegetables

#### APPETIZERS & STARTERS

➤ **Mediterranean Selection**

- Hummus Trio — Classic, Beetroot & Avocado, served with warm pita
- Falafel with Tahini Sauce
- Grilled Halloumi with Tomato Relish

➤ **Latin American Selection**

- Mini Tacos — Chicken or Vegetarian
- Spicy Shrimp Ceviche
- Guacamole with Corn Chips
- Vegetable Empanadas

➤ **Indian Fusion**

- Tandoori Paneer Bites
- Chicken Tikka Tartlets
- Masala Samosa with Mint Aioli
- Tandoori Vegetable Quesadillas

## MAIN COURSES

### ➤ Asian Inspirations

- Thai Green Curry (Vegetarian or Chicken)
- Teriyaki-Glazed Salmon
- Stir-Fried Noodles with Seasonal Vegetables

### ➤ Indian Delights

- Butter Chicken
- Paneer Lababdar
- Vegetable Biryani with Raita

### ➤ European Classics

- Grilled Chicken with Herb Butter Sauce
- Creamy Mushroom Risotto
- Lasagna Primavera
- Eggplant Parmigiana
- Spinach & Ricotta Ravioli
- Penne Pasta

*Sauce Selection: Pesto, Marinara, Arrabbiata, Alfredo, Tomato Basil*

### ➤ Mexican Fusion

- Tandoori Chicken Enchiladas with Salsa Verde
- Veggie Paneer Fajitas
- Mexican Rice with Black Beans
- Quesadillas — Vegetarian or Chicken

### ➤ Asian Inspirations

- Thai Spring Rolls with Sweet Chili Dip
- Chicken Satay with Peanut Sauce
- Vegetable Tempura with Soy Dip

## DESSERTS

- Chocolate Lava Cake with Vanilla Ice Cream
- Gulab Jamun Cheesecake
- Tiramisu Cups
- Mango Panna Cotta
- Churros with Choice of Sauce
- Tres Leches Cake
- Fresh Fruit Platters
- Assorted Macarons & Cupcakes

## HOT BEVERAGES

- Freshly Brewed Coffee
- Selection of Herbal & English Teas



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



**EPICUREAN**  
LUXURY RESTAURANT  
*by Chef Hari*

# WELCOME PARTY & THEME NIGHT MENU



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# WELCOME PARTY MENU

## THEME - LEBANESE & ITALIAN FUSION

### WELCOME DRINK & REFRESHMENTS

- Mint Lemonade

### APPETIZERS

- Focaccia with Whipped Honey Ricotta
- Bruschetta with Tomato, Olives & Tapenade
- Labneh with Warm Pita, Olive Oil & Za'atar
- Hummus served with Chips
- Baba Ghanoush served with Chips
- Fattoush Salad

### SOUP

- Minestrone Soup

### ACCOMPANIMENTS & SIDE DISHES

- Tzatziki
- Tahini Garlic Sauce
- Spicy Red Sauce

### MAIN COURSE

- Falafel Balls
- Vegetable Lasagna
- Pasta alla Vodka (Spicy)
- Pollo alla Cacciatora (Italian Chicken Stew)
- Polpette al Sugo (Italian Meatballs in Tomato Sauce)
- Yellow Vegetarian Rice

### BREAD

- Warm Pita Bread
- Pesto Focaccia

### DESSERTS

- Tiramisu
- Baklava



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# WELCOME PARTY MENU

## THEME - LEBANESE & MEXICAN CUISINE

### WELCOME DRINK & REFRESHMENTS

- Rose Coconut

### APPETIZERS

#### ➤ Vegetarian Empanadas

Cheese, jalapeños, peppers, onions, zucchini, mushrooms

#### ➤ Vegetarian Sopes

Spicy black beans, rice, lettuce, onion, tomatoes, salsa verde, salsa roja, cotija

#### ➤ Labneh

Served with pita bread, drizzled with olive oil and sprinkled with za'atar

#### ➤ Hummus

Served with chips

#### ➤ Spicy Chicken & Cheese Taquitos

Served with salsa roja

#### ➤ Fattoush Salad

### ACCOMPANIMENTS & SIDE DISHES

- Sour Cream
- Habanero Salsa
- Hot Salsa
- Garnishes: Pico de Gallo, Totopos, Guacamole

### SOUP

- Tortilla Soup

### MAIN COURSE

- Spicy Chicken Shawarma Wrap
- Arepas with Vegan Mixed Mushrooms & Tofu
- Veggie Black Bean Enchiladas
- Chicken with Mole Poblano Sauce
- Mexican Rice

### BREAD

- Vegetarian Tandoori Quesadillas
- Tortillas

### DESSERTS

- Tres Leches Cake
- Baklava

### LIVE STATION – ELOTE KERNELS (MEDIUM SPICY, SERVED HOT)

- Sour Cream
- Cotija Cheese
- Mayonnaise
- Tajín
- Lemon



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# WELCOME PARTY MENU

## THEME - INDO-CHINESE & SOUTH INDIAN

### HOT APPETIZERS (CHOOSE ANY FOUR)

- Hot & Sour Soup (Vegetarian)
- Crisp Vegetable Spring Rolls
- Mini Idlis tossed in Podi Masala
- Crispy Chili Vegetables
- Golden Fried Chicken Lollipops
- Spicy Chicken 65

### MAIN COURSE SELECTION (CHOOSE ANY FIVE)

- Malabar Parotta with Vegetable Kurma
- Silken Mapo Tofu with Aromatic Spices
- Wok-Tossed Vegetable Hakka Noodles
- Chili Paneer
- Schezwan Fried Rice with Vegetables
- Classic Kung Pao Chicken
- Chettinad Chicken Curry
- Lemon Rice

### LIVE DOSA STATION

*Served with sambar, coconut chutney & tomato chutney*

- Aloo Masala Dosa
- Cheese Dosa
- Mysore Dosa

### ACCOMPANIMENTS & SIDE DISHES

- Fresh Coconut Chutney
- Tomato Chutney
- Papadum & Traditional Pickles

### DESSERTS

- Elaneer Payasam (Tender Coconut Kheer)
- Traditional Mysore Pak

### HOT BEVERAGE

- Chai



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



**EPICUREAN**  
LUXURY RESTAURANT  
*by Chef Hari*

# SANGEET NIGHT DINNER MENU



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# SANGEET (JAGO NIGHT) – PREMIUM STATION MENU

Inspired by traditional Indian flavors and festive celebrations, this premium station menu is curated for vibrant evenings filled with music and dance. It features authentic cuisine, premium ingredients, and interactive live stations, delivering an immersive culinary experience ideal for luxury Indian destination weddings and high-end celebrations.

## WELCOME DRINKS

- Ninbu Paani

## BUFFET DINNER

### ➤ Main Courses

- Malai Kofta
- Chicken Tikka Masala
- Chicken Dum Hyderabad Biryani

### ➤ Rice

- Jeera Rice

### ➤ Dal

- Dal Makhani

### ➤ Breads

- Assorted Mixed Naan

## ACCOMPANIMENTS

- Mixed Vegetable Raita
- Assorted Indian Pickles
- Papadum
- Tamarind, Mint & Garlic Chutneys
- Fresh Lime & Green Chili
- Sliced Onions & Cucumbers

## DESSERT STATIONS

### ➤ Jalebi – Live Station

- Fresh Hot Jalebi

### ➤ Additional Desserts

- Hot Gulab Jamun

## HOT BEVERAGE STATION

- Traditional Indian Chai

## APPETIZER STATIONS

### 1. Live Chaat & Pani Puri Station

Pani puri shots served with assorted flavored waters  
*(Select any two: Traditional, Mango, Guava, Tamarind, Mint)*

- Papdi Chaat
- Bhel Puri
- Dahi Vada

### 2. Indian Fusion Tacos – Live Station

#### ➤ Filling Options:

- Mini Boti Chicken Tikka
- Spiced Potato Fry
- Achari Paneer Tikka

#### ➤ Salsa Selections:

- Salsa Verde with Avocado
- Habanero Salsa
- Molcajete Salsa
- Pico de Gallo
- Fresh Lemon Wedges

### 3. Indo-Chinese – Live Station

- Vegetable Manchurian
- Chili Chicken
- Vegetable Fried Rice

### 4. Tandoor – Live Station

- Tandoori Chicken Tikka (Red)
- Paneer Malai Tikka (White)



# SANGEET (JAGO NIGHT) – MENU

Inspired by traditional Indian flavors and festive celebrations, this menu is thoughtfully curated for lively evenings filled with music and dance. It combines authentic recipes, premium ingredients, and refined presentation

## WELCOME DRINKS

- Aam Panna

## LIVE STATION: DUMPLINGS & MOMOS

- Vegetable
- Chicken

## BUFFET DINNER

### ➤ Main Courses

- Kadhai Chicken
- Butter Chicken
- Hakka Noodles
- Vegetable manchurian

### ➤ Rice

- Jeera Rice

### ➤ Dal

- Dal Tadka

### ➤ Indian Breads

- Garlic Naan
- Tandoori Roti

## APPETIZERS

- Aloo Kebab Naram Dil
- Chicken Achari Tikka
- Lamb Shami Kebab
- Chili Paneer

## ACCOMPANIMENTS

- Mixed Vegetable Raita
- Assorted Indian Pickles
- Papadum
- Tamarind Chutney
- Mint Chutney
- Garlic Chutney
- Fresh Limes & Green Chillies
- Sliced Onions & Cucumbers

## DESSERTS

- Gajar ka Halwa
- Gulab Jamun

## BEVERAGES

- Mango Lassi
- Traditional Chai



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



**EPICUREAN**  
LUXURY RESTAURANT  
*by Chef Hari*

## COCKTAIL & RECEPTION MENU



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# COCKTAIL & RECEPTION MENU

## WELCOME DRINKS

- Aam Panna

## RECEPTION DINNER

### Appetizers

- Vegetable Hara Bhara Kebab

### Main Courses

- Chicken Vindaloo
- Butter Chicken
- Paneer Methi Malai
- Aloo Palak

### Dal

- Dal Makhani

### Rice

- Green Peas Pulao

### Indian Breads

- Assorted Indian Breads  
(Tandoori Roti, Butter Naan, Garlic Naan, Chili Naan)

## COCKTAIL HOUR - APPETIZERS

- Paneer Zafrani Tikka
- Achari Chicken Tikka
- Chicken 65
- Chicken Samosas served with Assorted Chutneys
- Chicken Keema Sliders

## ACCOMPANIMENTS & CONDIMENTS

- Boondi Raita
- Assorted Indian Pickles
- Papadum
- Tamarind Chutney
- Mint Chutney
- Garlic Chutney
- Fresh Lime & Green Chilies
- Sliced Onions, Tomatoes & Cucumbers

## DESSERTS

- Gulab Jamun
- Makhana & Sabudana Gulabi Kheer (Served Chilled)

## BEVERAGES HOT & COLD

- Strawberry Lassi
- Traditional Indian Chai



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# PREMIUM COCKTAILS & RECEPTION MENU

## WELCOME DRINKS & REFRESHMENTS

- Nimbu Pani

## CHAAT & PANI PURI LIVE STATION

- Papdi Chaat
- Pani Puri

## RECEPTION DINNER

### Appetizers

- Mixed Vegetable Pakoras

### Main Courses

- Goat Rogan Josh
- Paneer Tikka Masala
- Subzi Diwani Handi
- Aloo Gobi

### Dal

- Dal Makhani

### Rice

- Mixed Vegetable Pulao

### Indian Breads

- Tandoori Roti
- Garlic Naan

## COCKTAIL HOUR - APPETIZERS

- Vada Pav Sliders
- Chicken Malai Kebab
- Vegetable Samosas served with Assorted Chutneys
- Chicken Tikka

## ACCOMPANIMENTS & CONDIMENTS

- Boondi Raita
- Assorted Indian Pickles
- Papadum
- Fresh Tomatoes, Onions, Cucumbers & Lime Wedges
- Tamarind Chutney
- Mint Chutney
- Garlic Chutney
- Fresh Green Chilies

## DESSERTS

- Rice Kheer (served hot & chilled)

## LIVE DESSERT STATION

- Fresh Jalebi with Rabri

## BEVERAGES HOT & COLD

- Mango Lassi
- Traditional Indian Chai



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



**EPIPUREAN**  
LUXURY RESTAURANT  
*by Chef Hari*

**MODERN INDIAN CUISINE  
PLATED MENU  
BY CHEF HARI**



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# 4 COURSE INDIAN CUISINE PLATED

## COURSE 1

### APPETIZER (*CHOOSE 1*)

#### AVOCADO & CHICKPEA BHEL

Tamarind, Puffed Rice

#### CAULIFLOWER 65

Curd-Rice Mousse, Chili Peanut Chutney

#### BAKED CHICKEN MALAI TIKKA

Amul Cheese Fondue, Walnut Crumble

#### TANDOOR SMOKED PORK BELLY

Ginger & Mango BBQ, Pickled Radish and Carrot

## COURSE 2

### SOUP (*CHOOSE 1*)

#### CHICKEN MULLIGATAWNY SOUP

Yellow lentil, Pumpkin, Coconut milk

#### TOMATO BASIL SHORBA

Thin Tomato Soup

## COURSE 3

### MAIN COURSE (*CHOOSE 1*)

*(Served with your choice of rice or garlic naan)*

#### ROASTED BUTTERNUT SQUASH

Achari Couscous Khichdi

#### PANEER PINWHEEL

Lababdar Gravy, Mixed Nuts

**BUTTER CHICKEN**

Red Pepper Makhani, Cashews

**SEABASS POLLICHATTU**

Malabar Curry

**COURSE 4**

**DESSERTS (CHOOSE 1)**

*(Served with your choice of rice or garlic naan)*

**GULAB JAMUN STRAWBERRY CHEESECAKE**

or

**GULAB JAMUN SPLIT**

Gulab jamun saffron kulfi sesame tulle dark chocolate sauce



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# 5 COURSE PREMIUM INDIAN CUISINE

## COURSE 1

### APPETIZER (*CHOOSE 1*)

#### CAULIFLOWER 65

Curd-Rice Mousse, Chili Peanut Chutney

#### AVOCADO & CHICKPEA BHEL

Tamarind, Puffed Rice

#### SCALLOP & PRAWN

Pan Seared Scallop, Butternut Squash, Honey Chilli Pumpkin & Tandoori Cooked  
Tiger Prawn

#### SALMÓN

Beetroot Poriyal, Lotus Stem Crisp, Malvani Curry

#### DUCK SHAMI

Spiced duck cake, tamarind glaze, popped amaranth, peanut Crumble

## COURSE 2

### SOUP (*CHOOSE 1*)

#### CHICKEN MULLIGATAWNY SOUP

Yellow lentil, Pumpkin, Coconut milk

#### TOMATO BASIL SHORBA

Thin Tomato Soup

## COURSE 3

### SORBET (*CHOOSE 1*)

#### GRANITA

Apple & Ginger Granita

or

#### GUAVA SORBET

## COURSE 4

### MAIN COURSE (CHOOSE 1)

*(Served with your choice of rice or garlic naan)*

#### ROASTED BUTTERNUT SQUASH

Achari Couscous Khichdi

#### LAMB CHOP

Grilled Lamb Chop, Winter Vegetables, Lamb Jus

#### LOBSTER BIRYANI

Lobster Tail, Biryani Rice, Spiced Bisque

## COURSE 5

### DESSERTS (CHOOSE 1)

*(Served with your choice of rice or garlic naan)*

#### GULAB JAMUN STRAWBERRY CHEESECAKE

or

#### GULAB JAMUN SPLIT

Gulab jamun saffron kulfi sesame tulle dark chocolate sauce



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



**EPICUREAN**  
LUXURY RESTAURANT  
*by Chef Hari*

**PREMIUM LIVE STATION &  
LIVE TANDOOR,  
DESSERTS MENU**



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# PREMIUM LIVE STATION & SPECIALTY MENU

## LIVE CHAAT & PANI PURI STATION

- Pani Puri Shots  
Traditional · Mango · Guava · Tamarind · Mint  
(Select any 2 flavors)

### Chaat Selections

- Papdi Chaat
- Bhel Puri
- Dahi Vada
- Sev Batata Puri
- Dahi Batata Puri

### Additional Chaat Options

- Aloo Tikki / Samosa / Chana Chaat
- Pav Bhaji
- Dabeli
- Ragda Pattice
- Khasta Kachori Chaat

## LIVE SANDWICH STATION

- Bombay Grilled Sandwich

## LIVE SOUTH INDIAN STATION

- Live Dosa Station
- Uttapam Station
- Idli Tak-a-Tak

(Mini idlis tossed with Indian or Indo-Chinese seasoning)

## LIVE PASTA STATION

- Choice of 1 Pasta & 2 Sauces, served with condiments

### Sauce Options:

Marinara · Tomato Basil · Arrabiata · Alfredo · Pesto Pink Peppercorn · Alla Vodka

### Chef's Special

Tikka Masala Queso Mac & Cheese

## INDIAN FUSION TACO STATION

Served with fusion salsas, mole poblano, and guacamole (Choose Any 4 Fillings)

- Butter Chicken
- Mini Boti Chicken Tikka
- Shrimp
- Indian Style Fish
- Potato Fry
- Achari Paneer Tikka

## NACHO & FUSION MEXICAN STATION

- Nacho Bar with Tandoori Queso, Refried Beans & Toppings
- Fusion Mexican Bhel

Tortilla crisps tossed with corn, black beans, salsa, sour cream & guacamole

## INDO-CHINESE STATION

- Vegetable Dumplings
- Dragon Bhel

### Noodle Bar

Lo Mein with tofu or vegetables

- Ginger Soy
- Teriyaki
- Schezwan

## LIVE CARVING & SEAFOOD STATIONS

- Lamb Carving Station
- Beef Brisket served with Mashed Potatoes & Gravy
- Cold Seafood Bar

## LIVE SUSHI STATION

Experience a premium interactive sushi counter where our chef prepares fresh rolls, sashimi, and nigiri using authentic Japanese techniques.

## SIGNATURE SUSHI & SASHIMI SELECTION

Choose Any 3 Non-Vegetarian & 3 Vegetarian Options

### Non-Vegetarian

- **Tuna (Maguro)** – Sashimi-grade, rich and delicate
- **Salmon (Sake)** – Buttery texture with vibrant flavor
- **Yellowtail (Hamachi)** – Smooth and mildly sweet
- **Shrimp (Ebi)** – Lightly poached with citrus notes
- **Crab Stick (Kani)** – Japanese-style with creamy mayo

### CLASSIC ROLLS

- California Roll
- Spicy Tuna Roll
- Salmon Avocado Roll
- Tempura Roll
- Rainbow Roll

### Vegetarian & Vegan

- Avocado Maki
- Cucumber Maki (Kappa)
- Vegetable Tempura Roll with Spicy Mayo
- Asparagus & Cream Cheese Roll
- Mango & Avocado Roll
- Tofu & Pickled Radish Roll

### SIDES & CONDIMENTS

Pickled Ginger · Wasabi · Light & Dark Soy Sauce · Ponzu · Spicy Mayo

### LIVE CHEF EXPERIENCE

All items are prepared fresh by a professional sushi chef using premium, sashimi-grade ingredients.

### Optional Enhancements

- Live Tataki / Searing Station
- Sushi Boat or Ice Bed Display



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# PREMIUM TANDOOR NORTH INDIAN CUISINE MENU

## VEGETARIAN SELECTIONS

- Tandoori Paneer Lollipop
- Vegetable Seekh Kebab
- Tandoori Stuffed Mushrooms

## SEAFOOD SELECTIONS

- Tandoori Shrimps
- Achari Shrimps
- Zaffrani Shrimps
- Shrimp Lollipop (Butler-Passed Only)
- Calamari Peri Peri (Butler-Passed Only)
- Tandoori Salmon

*All appetizers are served with their respective chutneys.*

## LAMB SELECTIONS

- Tandoori Lamb Chops
- Lamb Seekh Kebab
- Shikampuri Kebab

## LIVE TANDOOR STATION OPTIONS

- **Live Tandoor Station – 2 Appetizers**  
*(1 Vegetarian & 1 Non-Vegetarian)*
- **Live Tandoor Station – 4 Appetizers**  
*(2 Vegetarian & 2 Non-Vegetarian)*
- **Live Tandoor Bread Station**  
*(Assorted freshly baked breads prepared live in the tandoor)*



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# PREMIUM DESSERTS MENU

## SIGNATURE INDIAN DESSERTS

- Angoori Jamun served with Mango Rabri
- Chenna Kheer with Mango Rabri
- Rasmalai
- Rasgulla

## TRADITIONAL HALWA SELECTION

- Akhrot Halwa (Walnut Halwa)
- Moong Dal Halwa
- Chocolate Halwa served in Cookie Shells
- Chocolate Halwa served with Ice Cream

## LIVE & FRESH DESSERT SPECIALTIES

- Fresh Jalebi served with Rabri

## CLASSIC DESSERT BEVERAGE

- Falooda

## ICE CREAM SELECTION

### *Choice of Any 3 Flavors*

- Vanilla
- Chocolate
- Strawberry
- Mango
- Pistachio

## KULFI SELECTION

### *Choice your Flavors*

- Dry Fruit Kesar
- Chocolate
- Mango
- Pista
- Almond Malai
- Strawberry
- Coconut Mawa



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



**EPICUREAN**  
LUXURY RESTAURANT  
*by Chef Hari*

**FOOD TASTING MENU BY  
CHEF HARI**



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# GUJARATI CUISINE FOOD

## TASTING MENU

### WELCOME DRINK

- Rose Sharbat

### APPETIZERS | FARSAN

- Methi Na Gota
- Bateta Wada or Handvo

### SALAD

- Mixed Vegetable Sambharo

### MAIN COURSES

- Undhiyu / Surti Undhiyu
- Bateta Sukhi Bhaji
- Fansi Dhokli
- Kala Channa

### DAL & KADHI

- Gujarati Kadhi

### RICE & KHICHDI

- Vegetable Pulao

### BREADS

- Poori
- Butter Naan

### DESSERTS | MITHAI

- Rawa Kesari
- Shrikhand (Kesari / Dry Fruit – chilled)

### LASSI

- Sweet Lassi

### ACCOMPANIMENTS & SIDE DISHES

#### Yogurt Preparations

- Boondi Raita

#### Salads, Pickles & Chutneys

- Achar
- Cucumber Salad
- Sliced Onion
- Green Chilies & Lemon
- Papadum
- Tomato
- Tamarind Chutney
- Mint Chutney
- Garlic Chutney

### HOT BEVERAGE

- Chai



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# NORTH INDIAN CUISINE

## FOOD TASTING MENU

### WELCOME DRINK

- Nimbu Pani

### APPETIZERS

- Aloo Kebab Naram Dil
- Paneer Achari Tikka
- Chicken Tikka
- Amritsari Fish

### SOUP

- Tomato & Basil Shorba

### MAIN COURSES

- Methi Malai Matar
- Paneer Tikka Masala
- Butter chicken
- Chana Masala

### DAL

- Dal Tadka

### RICE / BIRYANI

- Green Peas Pulao

### BREADS

- Garlic Naan
- Tandoori Roti

### DESSERTS

- Gulab Jamun
- Makhana & Sabudana Gulabi Kheer (Cold)

### ACCOMPANIMENTS & SIDE DISHES

#### Yogurt Preparations

- Mixed Vegetable Raita

#### Salads, Pickles & Chutneys

- Achar
- Cucumber Salad
- Sliced Onion
- Green Chilies & Lemon
- Papadum
- Tomato
- Tamarind Chutney
- Mint Chutney
- Garlic Chutney

### BEVERAGE HOT & COLD

- Chai



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# PREMIUM LIVE FOOD STATION TASTING MENU

CREATE YOUR OWN MENU INCLUDES:

- 1 Welcome Drink
- 6 Appetizers (Including Live Station)
- 2 Desserts (Including Live Dessert Station)
- Accompaniments & Side Dishes
- 1 Beverage Hot or Cold

## WELCOME DRINK

- Rose Coconut

## APPETIZERS

*Live Chaat & Pani Puri Station*

- Pani Puri Shots with Flavored Waters — Traditional, Mango, Tamarind, Mint  
*(Choose any 2)*
- Papdi Chaat
- Bhel Puri
- Dahi Vada
- Sev Batata Puri
- Dahi Batata Puri
- Dabeli

## INDIAN FUSION TACOS STATION

*Served with fusion salsas, mole poblano, and guacamole*

### Choose Any 4 Fillings:

- Butter Chicken
- Mini Boti Chicken Tikka
- Shrimp
- Achari Paneer Tikka

## LIVE SOUTH INDIAN STATION

- Live Dosa Station
- Uttapam Station

## NACHO & FUSION MEXICAN STATION

- Nacho Bar with Tandoori Queso, Refried Beans & Toppings
- Fusion Mexican Bhel — Tortilla crisps tossed with corn, black beans, salsa, sour cream & guacamole

## CHINESE STATION

- Vegetable Dumplings
- Dragon Bhel

## TANDOOR STATION

### Vegetarian Selection

- Tandoori Stuffed Mushroom

### Lamb Selection

- Tandoori Lamb Chops

### Seafood Selection

- Tandoori Shrimps
- Tandoori Salmon

*All appetizers are served with their respective chutneys.*

## LIVE SUSHI STATION

### Live Sushi Station

Choose any 3 Non-Vegetarian & 3 Vegetarian options

#### Non-Vegetarian:

- **Tuna (Maguro)** — Sashimi-grade, rich & delicate
- **Salmon (Sake)** — Buttery & vibrant
- **Crab Stick (Kani)** — Imitation crab with Japanese mayo

#### Vegetarian & Vegan:

- Avocado Maki
- Vegetable Tempura Roll with spicy mayo

#### Classic Rolls:

- California Roll

#### Sides & Condiments:

- Pickled Ginger · Wasabi · Light & Dark Soy Sauce · Ponzu · Spicy Mayo · Seaweed Salad · Crispy Tempura Flakes · Garlic Chips

## PREMIUM DESSERTS

- Fresh Jalebi with Rabri
- Kulfi (Choose one: Dry Fruit Kesar / Mango / Almond Malai)
- Falooda

## BEVERAGE HOT & COLD

- Chai or lassi



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# WORLD INTER-MIX FUSION CUISINE FOOD TASTING MENU

## WELCOME DRINK

- Saffron Lemonade with Honey

## APPETIZERS

### ➤ Mediterranean Selection

**Hummus Trio** — Classic, Beetroot & Avocado. *(Served with warm pita bread)*

### Latin American Selection

- **Mini Tacos** — Chicken or Vegetarian

### Indian Fusion

- **Chicken Tikka Tartlets**

## SOUP

- Thai Coconut Lemongrass Soup

## SALAD

- Mediterranean Quinoa Salad

## SIDES & BREADS

- Mexican Rice with Black Beans
- Tandoori Vegetable Quesadilla

## MAIN COURSE

### Asian Inspiration

- Teriyaki-Glazed Salmon
- Thai Green Curry (Vegetarian)

### Indian Delights

- Butter Chicken

### European Classics

- Lasagna Primavera

### Mexican Fusion

- Tandoori Chicken Enchiladas  
*Served with Salsa Verde or Salsa Roja*

## DESSERTS

- Chocolate Lava Cake
- Tres Leches Cake
- Fresh Fruit Custard

## HOT BEVERAGE

- Traditional Chai



+52 624 150 3802



chefhari@epicurean.restaurant



www.epicurean.restaurant



# EPICUREAN


LUXURY RESTAURANT  
*by Chef Hari*

## CONTACT US:



 +52 624 150 3802

 [chefhari@epicurean.restaurant](mailto:chefhari@epicurean.restaurant)

 [www.epicurean.restaurant](http://www.epicurean.restaurant)