



Savour the opulence;
Indulge in luxury

The Opulent Experience

About us

Welcome to Akinua, where ordinary ordinary meets timeless elegance. Designed for those who care more than just a meal, Akinua is a celebration of experience—a space where exquisite flavors, artistic presentation, and impeccable service come together to create unforgettable experiences. We don't just cook. We craft sensory journeys. Every menu is thoughtfully curated, every table meticulously styled, and every moment designed to reflect the grandeur of your occasion. Whether it's an intimate gathering or a grand celebration, Akinua ensures that luxury is not just seen—it's savored. Rooted in sophisticated and elevated by innovation, Akinua celebrates progress, ensuring the future doesn't just arrive—it's anticipated.

The Founder

Mr. Juan Capa, the visionary behind Arima, is a torchbearer of his family's long-standing legacy in hospitality, since 1954. In 2007, he established Capa's Catering, marking the official entry into the catering industry. With decades of culinary heritage and an unswerving commitment to discerning client needs, Mr. Capa brings to Arima a rare blend of passion, precision, and purpose. His philosophy – "quality shows itself" – resonates in every detail of the Arima experience, from the selection of premium ingredients to the choreography of service. Under his leadership, Arima continues to raise the bar in luxury catering, offering experiences that are as meaningful as they are magnificent.





Welcome Drinks

Aqua

Fresh Mineral Water 10-12oz

Canned Aerated Beverages

Coke

Sprite

Lemon

Diet

Canned Juices by Del Monte

Peach or Apple Walnut 10-12oz

Pineapple Orange

Green Apple





Fresh Juices & Shakes

Elxides of the Orchard

Orange

Pineapple

Watermelon

Velvet Ice Cream Shakes

Vanilla

Chocolate

Classics of the Indian Summer

Apple & Cinnamon

Apple & Cinnamon





Live Mocktails Station

Italian Semiotch

Fresh lemon juice and mint combined with ginger ale topped with
brown sugar with hint of sea salt is topped with cube of soda.

Virgin Mimosa Frijito

Fresh lemon and lime juice combined together with orange juice
brown sugar. This takes it fully to topped with lemonade.

Virgin Mary

Ground beef with tomatoes, mushrooms, onion & cheese.

Strawberry Daiquiri

Fresh strawberry and juice of sugar topped with hint of salt.

Pink Woman

Cherry and orange juice with sugar topped with hint of salt.



Hot Coffee

Cappuccino

Cafe Mocha

Cafe Latte

Espresso

Cold Coffee

Frappuccino

Cold Brew

Iced Latte

Mocha Frappe

Indulgent Flavours

Blue Cheese

Vanilla

Hazelnut

Caramel





Hot Tea

Assorted Dipping Flower Tea

Green Tea

Milk Tea

Kaffir Chai

Iced Tea

Lemon Flavour

Orange Flavour





Fruiteria

The Fresh Fruit Counter

A vibrant celebration of freshness, elegance, and seasonal indulgence, our fresh preservation display showcases an exquisite assortment of premium imported and locally sourced seasonal fruits. Thoughtfully curated to elevate the dining experience, from succulent berries and crisp apples to exotic tropical selections and delicately sweet citrus varieties, every fruit is chosen for its exceptional quality, freshness, and visual appeal. Beautifully displayed with refined presentation and vibrant colors, the collection offers a refreshing balance of flavor, texture, and visual delight, creating a luxurious experience that complements every celebration with sophistication and charm.

Around The World

1. Apple (USA) 2. Banana (USA) 3. Cherry (USA) 4. Citrus (USA) 5. Grape (USA) 6. Lemon (USA) 7. Orange (USA) 8. Peach (USA) 9. Pear (USA) 10. Raspberry (USA) 11. Strawberry (USA) 12. Watermelon (USA)

1. Apple (USA)
2. Banana (USA)
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5. Grape (USA)
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10. Raspberry (USA)
11. Strawberry (USA)
12. Watermelon (USA)



Any 15 Seasonal Fruits

Dry Fruit Station

14. Dry Fruit (India)
15. Dry Fruit (India)

Heart of India

16. Mango (India)
17. Papaya (India)
18. Pineapple (India)
19. Watermelon (India)
20. Guava (India)



Innovative Live Concept

1. Fruitful Art Project
2. Fruitful Art Project
3. Fruitful Art Project
4. Fruitful Art Project
5. Fruitful Art Project

Fruit in Service

1. Fruitful Art Project
2. Fruitful Art Project
3. Fruitful Art Project
4. Fruitful Art Project
5. Fruitful Art Project
6. Fruitful Art Project
7. Fruitful Art Project
8. Fruitful Art Project







Chatpati Chaat

The Chaat Counter

Celebrated as one of India's most loved street food traditions, Chaat is a vibrant culinary experience that originated in the bustling streets of North India, particularly from the traditional lanes of Delhi, Lucknow, and Uttar Pradesh. Known for its irresistible combination of sweet, tangy, spicy, and savory flavors, Chaat captures the true essence of Indian cuisine through its melting blend of textures, aromatic spices, fresh ingredients, and handcrafted chaatmas. From crisp puris and refreshing, tangy preparations to the rich, golden fried and traditional garnishes, every element comes together to create a feast of flavors in every bite. Rich in heritage and deeply rooted in Indian culture, Chaat remains a timeless treasure that brings together nostalgic memories and the authentic charm of India's vibrant food traditions.





Chatpati Chaat

Scrumptious from Tradition

Indori Chaat

Bhutte Ka Kees

Roast corn from ground corn, combined with chat masala and served with tamar chutney and lemon.

Royal Jaipur

Rajasthan Dahi Vada with Papdi & Kalmi Vada

Deep fried vada, made from lentils, served with tamar chutney and lemon. Served with papdi and kalmi vada.

Kachori with Rajasthan Kadhi & Aloo Tarkari

Deep fried kachori, made of refined flour, stuffed with chutney. Served with kadhi and aloo tarkari.

Gorhiya Mogra Chaat

Crispy, golden-brown, deep fried, served with tamar chutney and lemon.

Haridwar Style

Aloo Tikki with Chole

Crispy, golden-brown, deep fried, served with tamar chutney and lemon. Served with chole.

Uttar Pradesh Style

Muradabadi Dal with Meerut Biscuit

Deep fried, Muradabadi Dal, served with chutney. Served with Meerut Biscuit.

Kachhe Kede & Palak Patta Chaat

Deep fried, Kachhe Kede and Palak Patta, served with tamar chutney and lemon.





Chatpati Chaat

Scrumptious Flow Tradition

Delhi Delicacy

English Tawa Dry Fruit Chaat

A rich melting of succulent dry fruit and hand-cut vegetables gently tossed in the masala with subtle spices for a sweet indulgent bite

Matar Potli with Kulcha & Lassi

White dahi paneer recipe served with a crispy stuffed kulcha & lassi drink it with a healthy

Coriander & Cheese Chilla

One of the most popular chilla recipe, served with a spicy masala dressing, served with a bowl of mango lassi or buttermilk

Bombay Delicacy

Puri Puri

It's a hot puri recipe served with a spicy masala dressing, served with a bowl of mango lassi or buttermilk

Pav Bhaji Shole

The classic Bombay Pav Bhaji, served with a spicy masala dressing, served with a bowl of mango lassi or buttermilk

Jalli Rava Dosa

The most popular dosa recipe, served with a spicy masala dressing, served with a bowl of mango lassi or buttermilk

Trotter Idli with Ghee Powder

Trotter idli with a spicy masala dressing, served with a bowl of mango lassi or buttermilk





The First Course

Soups, Starters and Salads

Thoughtfully curated to begin the dining experience on a refined and flavorful note, our First Course brings together an elegant selection of handcrafted soups, vibrant salads, and signature starters. From comforting broths and delicately seasoned seafood to refreshing garden-fresh salads and succulent appetizers inspired by global and local cuisines, every offering is designed to awaken the palate and set the tone for the courses ahead. Prepared with premium ingredients, balanced flavors, and artistic presentation, this selection combines creativity, tradition, and intelligence, making this perfect introduction to a memorable culinary celebration.



Potage

Khao Suey

Barbecued sausage served with ground pork noodles, crisp lettuce, and a medley of condiments

Tomato Basil

Filling tomato paste delicately flavored with fresh basil, ground sausage and comforting

Manchow

Ground vegetables, meat served with long vegetables and crisp noodles





Modern - Pre Plated Starters

Nandu's Nuts

Roasted nuts served with olive oil and fresh tomato served in hot glass

Watermelon Feta Cheese

Watermelon & feta cheese with olive oil

Tomato Bruschetta

Bruschetta from Italy consisting of grilled bread topped with tomatoes, olive oil & salt

Wine Tomato Tart

Wine tomato tart served with bread & honey tomatoes with dressing







Indian Grill

Barbecue

Achard Kaali Mirch Paneer Tikka

Soft paneer cubes marinated with yogurt and roasted black pepper.
Served in a smoky tandoori oven.

Achari Mushrooms

Large mushrooms stuffed with traditional achar masala, grilled for a
soft and smoky texture.

Malai Soya Choup

Marinated soy choup in a rich, creamy malai, perfectly grilled for
a melt-in-the-mouth treat.

Budami Broccoli

Crust-broiled broccoli coated in a delicious budam masala, served for a
crispy, smoky flavor.

Bharwan Tandoori Aloo

Perfectly charred aloo with a flavorful filling of spices.
Served in a smoky tandoori oven.





Oriental Fusion

Starters

Lemon Grass Panier

Soft paner delicately infused with aromatic lemongrass, perfect for dipping in any sauce

Tempura Salt and Pepper

Light and crisp tempura fried seafood with salt, pepper, and garlic butter sauce

Stracha Potato

Crisp potato croquette infused with stracha cheese and served with a tomato dip

Crispy Mushroom Fritters

Deep fried mushrooms coated and fried to a deep golden color with a soft center

Baby Corn Sticks

Tender baby corn sticks and fried into crunchy, delicious sticks





Western Style

Recipe

Cashew Roll

A hot roll made with crushed cashews, offering a nutty texture with a mild, buttery taste.

Com Cheese Nuggets

Soft corn and melted cheese mixed together and fried to a crispy golden finish.

Crisped Mushroom

Thin mushrooms coated in a breadcrumb mix, fried for a crisp exterior and tender interior.

Cheese Asparagus Roll

Tender asparagus paired with creamy cheese, wrapped and baked to perfection.

Cajun Potato

Crispy potato sticks tossed in bold Cajun spices, offering a spicy and salty flavor.





Salad Bar

Kristen Salad

Two fried potatoes, corn, chicken, and tomato in a
creamy dressing, topped with fresh green peas

Pasta Salad

Grilled pork and pasta, vegetables, and a light dressing

Wendy Salad

Grilled apples, chicken, and a light dressing

Crispy Salad

Grilled, hot yellow peppers, tomatoes, and a light
dressing with a hint of honey

Cottage Cheese salad

Grilled cottage cheese salad with a light dressing
and a hint of honey

The Crispino

Grilled chicken

Pickled Cured

Assorted Pickles





Pomodorino

The Italian Cuisine

Known as tradition and celebrated across the world for its warmth, simplicity, and timeless flavors, our Italian culinary experience brings together the true essence of classic European gastronomy. Inspired by the rich food culture of Italy – where each dish is infused with passion, fresh ingredients, and artisanal techniques – our selection features beloved recipes that have become global favorites. From handcrafted wood-fired pizzas and family-prepared pastas to indulgent specialties like creamy truffle risotto, elegant steak & shell, and delicately seasoned roasted Pacific halibut, every dish reflects the comforting yet refined character of Italian cuisine. Known for its succulent steaks, rich cheeses, aromatic herbs, and wealth of preparations, Italian food creates an experience that is both delicious and deeply satisfying, offering a perfect blend of authenticity, sophistication, and culinary artistry.





Card De Pasta

Pasta

Spaghetti Aglio e Olio

Spaghetti tossed with freshly chopped garlic, olive oil and red wine.

Regatoni Raso Fumoso

Cylindrical short ridged and pointed pasta tossed with tomato sauce.

Sauces

Arrabbiata

A spicy sauce made from garlic and tomatoes cooked with dried red chili peppers cooked in olive oil with olive oil and herbs.

Alfredo

The sauce from butter and Parmesan cheese with a little cream as a garnish. It is usually served with fettuccine or tortellini.





Portata Principale

Menu Cavour

Stakes Du Rosti

Crème potato stakes flavoured with Swiss cheese topped with roasted meat

Fungi De Hirschi

Contribution of fresh and wild mushrooms, shallots, porcini, olive

Sauté Exotic Vegetables

Sauté five exotic vegetables served with fresh garlic and herb





Pizzeria Et Le Pain

Woodford (Woodford) Woodford (Woodford) Woodford (Woodford) Woodford (Woodford)
Woodford (Woodford) Woodford (Woodford) Woodford (Woodford) Woodford (Woodford)

Pizza Margherita

4. Margherita Pizza (100g) with one (100g) tomato
margherita pizza (100g)

3 Pepper & Tomato

700 (100g) pepper, 100g tomato and 100g

Garden Fresh

100g (100g) in a (100g) (100g) (100g)

Barbique Pizza

100g (100g) (100g) (100g) (100g)
margherita (100g) (100g)

Vegetables

100g (100g) (100g) (100g) (100g)
margherita (100g) (100g) (100g) (100g)

Sauce

100g (100g) (100g) (100g)

Herbs

100g (100g) (100g) (100g)





Sukhothai

The Thai Cuisine

Inspired by the vibrant flavors and rich culinary heritage of Thailand, Sukhothai presents an authentic Thai dining experience that beautifully balances sweetness, spice, freshness, and aroma. Named after the historic kingdom regarded as the birthplace of Thai culture, Sukhothai celebrates the elegance and harmony that define traditional Thai cuisine. Our selection features the timeless elegance of Low Fat Thai Noodles, one of Thailand's most iconic street food delicacies, celebrated worldwide for its silky texture, sweet-savory sauce, and perfect balance of tangy, sweet, and spicy notes. Complementing it are rich Green and Yellow Thai Curries, prepared with fragrant herbs, coconut milk, and traditional Thai spices, served alongside delicately sautéed jasmine rice that completes the experience with its subtle floral fragrance. Combining bold flavors with refined presentation, Sukhothai offers a visual journey through the warmth, vibrancy, and timeless beauty of Thailand, celebrating its rich traditions.





Thai Kitchen Selections

Live Pad Thai Noodles

Our Thai noodle prepared for you with a mix of meat, fresh vegetables and a perfect balance of sweet, tangy, and savory notes.

Green Thai Curry

A fragrant & creamy coconut curry with fresh herbs, delivering a rich and mildly spicy profile.

Yellow Thai Curry

A creamy and comforting curry infused with aromatic and subtle notes, offering a smooth, aromatic flavor.

Jasmine Rice

Soft, fragrant rice that perfectly complements the richness of Thai curries.





Jin Long

The Chinese Cuisine

Inspired by the rich culinary traditions and vibrant flavors of the East, Jin Long presents an indulgent Chinese dining experience that combines bold tastes, fiery aromas, and the timeless energy of live cooking. Drawing inspiration from the timeless food culture of China, this cuisine is celebrated worldwide for its masterful balance of texture, seasoning, and wok-fired preparations. Our selection features the excitement of Live Wok Foodstuffs and Charcoal Fried Rice, freshly prepared over high flames to achieve the signature smoky essence known as *wu he huo*. Complementing these are handcrafted Dimsums, delicately prepared and refined for both soft-shell and hard-shell fillings, alongside specialties such as Tonic Vegetables in Hot Sauce and Farm-to-table organic meats, infused with aromatic spices and vibrant sauces that bring depth and heat to every bite. Blending authenticity with contemporary elegance, Jin Long offers a flavorful journey through the rich, comforting, and dynamic world of Chinese cuisine.





Chinese Culinary Heritage

Live Wok Noodles

Freshly prepared noodles tossed hot with vibrant vegetables and signature sauce.

Spring Onion Fried Rice

Flavorful rice stir-fried with spring onions and tender succulent pork or chicken.

Exotic Vegetables in Hot Garlic Sauce

Crisp vegetables coated in a spicy, garlicky sauce with a hint of honey.

Panier in Schwarz Sauce

Soft, tender dumplings in a spicy, tangy black bean sauce with a hint of chili.





Live Dim Sum Station

Choose from three styles of service. Offer three different delicious dumpling combinations. Wings, served alongside dumplings and (optional) beer.

Chilly Garlic Dumpling

Chicken, tender pork, sweet potato, aromatic mushrooms, black fungus mushrooms, scallions, fresh garlic and fresh red chili sauce.

Vegetables Chive Dumpling

Chicken, celery root, tender mushrooms, tender red chives.

Glass Dumpling Five Treasure

Chicken, shrimp, mushrooms, black fungus mushrooms, shiitake, tender pork and sweet potato.

Assorted Vegetable Dumpling

Chicken, pork, mushrooms, shiitake mushrooms, shiitake, tender pork and sweet potato.

Spinach Water Chestnuts Dumpling

Spinach, water chestnuts, fresh red chili, chicken, fresh garlic.





Daawat

The North Indian Cuisine

Rooted in the rich culinary heritage of North India, Daawat is a grand celebration of timeless flavors, royal traditions, and heartfelt indulgence. Inspired by the lavish feasts of empires and the warmth of traditional Indian gatherings, this experience brings together the sweet, spicy, and savory flavors that define North Indian cuisine. Our selection features signature delicacies such as the aromatic Dal Makhani inspired by the royal Dal Bhathani, succulent curries like Paneer Saag and Chole, and a medley of freshly prepared traditional sweets, fragrant biryanis infused with aromatic spices, and freshly prepared Indian breads baked to perfection. Known for its exquisite garnishes, robust spices, and vibrant flavors, Daawat captures the true essence of India's most celebrated culinary traditions, offering a luxurious dining experience filled with warmth, heritage, and unforgettable flavors.





Chefs Special (Live)

Panacee Makhani

Curry of fresh vegetables, cooked in rich tomato sauce, garnish

Panacee Aaz Mirchiyo Ka Mela

Hot peppers stuffed with meat, half pepper is filled with Indian spices

Khatta F Khaz

Is the made of cottage cheese stuffed with meat and spices, also
served in coffee gravy

Dal Arishta

Homemade curries that used dal cooked with Indian herbs
is treated with butter and cream





Suñz Mahal

Palak Curry Masala

Quick, delicious, and healthy to make at home

Dum Aloo Kashmiri

Hearty dumplings with tender potatoes, aromatic spices, and a touch of Kashmiri flavor

Matar Methi Malai

Hearty green peas and fenugreek seeds in a creamy sauce with a hint of lemon

Begh-E-Tarkari

A vibrant medley of fresh seasonal vegetables, aromatic spices, and a touch of cream



Basmati Khazana

Vegetable Hyderabad Biryani (Lvr)

A mouth-dropping biryani rasmalai with vegetable rasmalai in biryani
portion and rasmalai and rasmalai in a large even dish

Golden Soy Pulao

Hydrabad biryani rasmalai with golden soy rasmalai
dressed with gold spices for a delicious and easy dinner

Pearls of Basmati

Hydrabad biryani rasmalai, golden rasmalai in portion
Hydrabad biryani rasmalai

Raita Selection

Burnt Raita

A creamy yogurt-based rasmalai with golden and green
spices in a large portion

Fruit Raita

Hydrabad biryani rasmalai with golden and green
spices in a large portion

Subz Raita

Hydrabad biryani rasmalai with golden and green
spices in a large portion





Breadways

The Breadways Edition

Butter Naan

Soft, buttery, aromatic (best served in restaurants)

Lachha Paratha / Podina Paratha / Mirchi Paratha

Flaky layers / Aard (mint) / Mirchi (chili) Paratha

Olive Mini Roti

Whole grain whole wheat (green) mini round bread (served as a snack or side)

Onion & Paneer Stuffed Kukcha

Traditional bread stuffed with paneer, onion

in fresh green chutney

Bacchay Roti

Buttery, moist and crisp - a treat with a

delightfully spicy chutney







Noor-e-Awadh

The Lucknowi Cuisine

Inspired by the royal kitchens and Persian elegance of Lucknow, Noor-e-Awadh celebrates the rich culinary legacy of the Awadh era – a cuisine renowned for its refinement, delicacy, and regal sophistication. The city of Lucknow, often known as the cultural heart of North India, became famous during the reign of the Nawabs for its poetry, hospitality, architecture, and extraordinary food traditions that transformed dining into an art form. Awadh cuisine is celebrated for its slow-cooking techniques, aromatic spices, subtle flavors, and richly layered preparations that create depth without overpowering the palate. At Noor-e-Awadh, every dish reflects the grace and grandeur of this royal heritage, bringing together fragrant delicacies, traditional recipes, and innovative flavors inspired by the legendary cooks of the Nawabi courts. Combining history, elegance, and culinary artistry, the experience offers a soulful journey through the timeless charm and regal sophistication of Lucknow's celebrated food culture.





Live From Griddle

Reveroli Badam Jalirezi

Shredded almond, flavoured with saffron, saffron, ghee and almonds

Achizi Tawa Mushrooms

Small, butter-mushrooms, marinated with fresh vegetables,

then cooked on a dry grill. Finished in cream with grilling, onion and mushrooms

Gakuti Kotah

Delicious, spicy chicken, hot and hot, the small, an onion and the onion, egg

Uloo Tawe Ka Paratha

A special version of traditional paratha, cooked

with honey, onion and onion, onion





Kacchi Rasoi

The Traditional Indian Kitchen

Inspired by the warmth of traditional Indian homes and the simplicity of shared everyday cooking, Kacchi Rasoi celebrates the timeless charm of authentic home pleasures. Deeply rooted in Indian culture, the concept of a traditional kitchen has always provided comfort, nourishment, and a sense of boundless hospitality, where meals are prepared slowly with care, fresh ingredients, and age-old recipes passed through generations. Our vision creates a harmonious blend, such as combining Dal Tadka, perfectly marinated bhajia, traditional Kacchi preparations, and soft frothy milk Fudges that capture the true essence of Indian home cooking. Both is completely yet full of flavor, Kacchi Rasoi brings forward the warmth, warmth, and purity of a traditional Indian meal, offering an experience that reflects our rich heritage and deeply-rooted commitment to authentic taste.





Rasoi Classics

Kaverli Bhundi

Kaverli bhundi is a simple, delicious and healthy recipe.

Dahi Ka Kaccha

Dahi ka kaccha is a traditional Indian recipe made with fresh curd and vegetables. It is a healthy and delicious snack.

Dal Tadka

Dal tadka is a simple and delicious recipe made with lentils and spices. It is a healthy and nutritious meal.

Phulka

Phulka is a traditional Indian flatbread made with whole wheat flour. It is a healthy and delicious snack.





Sadda Punjab

The Punjabi Cuisine

Vibrant, hearty, and full of warmth, Sadda Punjab celebrates the rich culinary heritage and spirited culture of Punjab – a land famous for its hospitality, lively traditions, golden farmlands, and unforgettable flavors. Known as one of India's most celebrated food capitals, Punjab has earned worldwide recognition for its vibrant curries, generous portions, and deeply satisfying preparations that reflect the energy and warmth of its people. At Sadda Punjab, the everyday things are made delicious, just as the legendary Anandni Vada, Kachori Chole, and other authentic Punjabi specialties infused with aromatic spices, slow-cooked gravies, and traditional techniques passed down through generations. Rich in flavor, texture, and hearty charm, Punjabi cuisine is loved for its comforting indulgence and bold character, offering a soulful journey through the vibrant streets, fields, and timeless culinary traditions of Punjab.





Golden Feast

Amritsari Kulcha

Traditional bread, stuffed with paneer, spices & herbs

Golden Chana

Spiced chickpeas served in a rich, tangy sauce with traditional Punjabi garnishes

Rajma Rice in Dahi Kulhad

King of beans (rajma) cooked in a rich, tangy sauce, served in a traditional Punjabi style with rice & served in Dahi Kulhad

Makki Di Ritti, Sarson Da Saag (Seasonal)

Golden cornmeal (Makki) paratha with sarson da saag (mustard greens) - a traditional Punjabi dish, traditionally served with ghee and a dollop of fresh curries





Sweet Treasures

The Dessert Section

A guided back to the culinary experience, Sweet Treasures is a celebration of indulgence, artistry, and timeless sweet traditions. Bringing together the richness of classic Indian sweets with the elegance of contemporary desserts, the selection is thoughtfully curated to delight every palate. From iconic Indian sweets prepared with authentic flavors and traditional techniques to innovative fusion creations, our Fairytale Confectionery showcases handcrafted delights, every offering infused with warmth and creativity. Complementing the experience is our curated Indulgence Library, featuring handcrafted treats elegantly served with premium toppings and exquisite accompaniments. Beautifully presented and meticulously prepared, Sweet Treasures combines nostalgia, luxury, and thoughtful fine service to create a dessert experience that is both elegant and unforgettable, offering the perfect sweet conclusion to every celebration.





Live Hot Desserts

Mang Udi Hake

Hot fry-mung and peanut with pine and cinnamon with cardamom

Beemut Hake

*Shredded banana mixed in Two Flats, flavored with cardamom sugar,
perfumed with pine, musk and dry fruit*

Mint Gajju with Khazoor Rabel

*Crisp and delicious hot cream delight prepared at a blend, flavoured with
flats with musk and dry fruits served with dry khazoor that adds*

Mint Laksh Juman

*Two Flats, delectable, perfumed with pine with cardamom,
saffron and topped with halwa sugar syrup*

Mint Ghywa

*A crisp and dry traditional Khazoor, Khazoor prepared with wheat
flour and milk, flavoured with, highly perfumed with dry fruits and sugar*

Lakhi Kake

*Homemade pure flavoured delight dry fruit in choice of pine with
sugar and topped with saffron, khazoor sugar syrup*

Mint Hake

*A crisp and delicious, refined, two pure khazoor, flavoured with milk and sugar,
for a refreshing khazoor, flat and wafer-like*

Kaj Hake

*A crisp and delicious, delicious prepared with premium ingredients, delivering a
rich and indulgent treat.*





Cold Desserts

Cheer Banggali

How much does it cost to buy a new car? A lot of money.

Blue Berry Mousse Tiramisu

Blueberry pudding made with cream cheese, served with blueberry, tiramisu, cream, milk.

Coconut Chocolate Pudding

From Chinese dumplings, cooked in coconut milk, served with chocolate, tiramisu, cream, milk.

Coconut Mango Mousse

A rich combination of coconut, mango and cream, served with tiramisu, cream, milk.

Chocolate Tiramisu

A delicious chocolate dessert, served with cream, tiramisu, cream, milk.





Frozen Indulgence

Icy Cream Sundae

Hot Chocolate

Vanilla Ice Cream

Chocolate Fudge

Peppermint Ice Cream

Black Cherry Ice Cream

Red Velvet Ice Cream

Strawberry Ice Cream

Kulfi From Arishaa

Peppermint

Vanilla Cream

Hot

Hot





Patisserie Creations

Love Waffle Station

Golden waffle presentation box, served with toppings and choice of fresh fruit

Raspberry Cheesecake

Cheesy cheesecake topped with luscious raspberry sauce

Belgian Chocolate Cake

Decadent chocolate cake made with rich Belgian cream and infused ganache

Creamy Mousse

Light, airy mousse, infused with the tropical taste of mango

Berry Delight

A refreshing blend of seasonal berries infused with cream and sugar

Italian Tiramisu

The Italian classic with mascarpone, coffee-soaked sponge, and cocoa dusting





Menu For Phera, Bhaat & Assembly (If Applicable)

Deeply rooted in Indian culture and wedding traditions, these ceremonial celebrations beautifully reflect the warmth, rituals, and togetherness that make an Indian wedding truly timeless. The *Aashirvani Ceremony* marks the joyful gathering of families and guests, setting the tone for the festivities with warmth, celebration, and great hospitality. The sacred *Phera Ceremony*, considered the spiritual heart of a traditional Indian wedding, symbolizes the eternal bond between two souls as the bride and groom take seven sacred vows around the holy fire, representing love, commitment, prosperity, and lifelong companionship. Complementing these traditions is the cherished *Bhaat Ceremony*, an emotional pre-wedding ritual celebrated with blessings, family bonds, music, and the exchange of love and gifts, reflecting the importance of relationships and cultural heritage. Together, these ceremonies embody the richness of Indian traditions, transforming every celebration into a beautiful journey of rituals, emotions, and unforgettable memories.



Menu for Pheras

Beverages

Vedha Mineral Water Bottle

Assorted Cold Drink Cans

Kaffir Chat

Coffee

Light Bites

Maggi Masala Fries

Crisping masala fried in olive, masala, cheese, served hot and full of masala spirit

French Fries

Fresh, crisp potato fries lightly coated in a perfectly masaly oil

Roasted Dry Fruits

Assorted dry fruits roasted and seasoned for a warm, rich, and crunchy indulgence

Desserts and Muffins

Kesar Laddi

A rich, creamy dessert delicately flavored with saffron, offering a smooth texture and a fragrant finish



Menu for Bhaat

Beverages

Vichhi Mineral Water Bottle

Assorted Soft Drink Cans

Kulhad Chai

Coffee

Snacks

Pakora

Crisp & hot, made with premium ingredients. Delicately spiced and fried to golden perfection.

Dhokla

Soft, spongy, steamed snack prepared with natural ingredients and garnished with a light, tangy sauce.

Grilled Sandwich

A classic, toasted sandwich filled with flavorful ingredients and served crisp and warm.

Masala Puri

Crispy, puffy puris filled with a special puree and spices, offering a delightful crunch.

Roasted Piyuza

Fresh, juicy, and perfectly roasted seasonal fruit, served hot and delicious.

Desserts

Assorted Chhaya Sweets

A selection of soft, fresh, Maharashtrian sweets, delicately prepared and topped in perfection.



Assembly Menu

Beverages

Vedica Mineral Water Bottles

Assorted Soft Drink Cans

Deknath Juice

Hot Coffee

Starters

Tandoori Paneer

Paneer cubes prepared in tandoori marinade, offering a tangy & smoky flavoring.

Soya Crispy Choup

Crisp fried soy choup made to hold space for a crunchy and flavorful snack.

Fishy In Shells

Crisp golden crust filled with a creamy, spicy filling and garnish.

Buttered Kebab

Deliciously spiced kebab kebabs with a soft buttered and lightly crisp exterior.

Mintyore Dahi

Light mintyore served with rich dahi, that is a crisp, indulgent treat.

Shahi Kheer Kebab

A royal treat with a filling, creamy center and a soft, buttery, fluffy exterior.



Assembly Menu

Chaat

English Tawa Dry Fruit Chaat

Crunchy dry fruits and vegetables mixed on the tawa with chilly spices for a warm indulgent bite.

Fresh Fruit Selection

Watermelon Balls

Grapes

New Zealand Ginger

Red Apple

White Mandarin Balls

Desserts

Kan Kadi

A classic infusion of freshly ground cardamom, infused with saffron, milk or the creamiest chocolate milk, ready to drink.

Kesar Karthar

Soft, saffron-infused milk-based dessert, offering a fragrant and indulgent conclusion.





The Bar

(At Additional Charges Only)

Committed to bring sophistication, energy, and a vibrant social experience to every celebration, our Bar Experience offers an indulgent selection of handcrafted cocktails paired with an exclusive menu of gourmet bar bites and signature snacks. Designed to complement the lively atmosphere of celebrations and gatherings, the experience includes premium presentation, refined linens, and the artistry of live mixology. From relaxing classics to contemporary creations, our skilled bartenders craft cocktails tailored to individual preferences, flavors, and serving style, while also customizing beverages based on the suitability and theme of liquor. Complemented by an assortment of flavored accompaniments and elevated snack selections, the bar experience creates the perfect blend of elegance, interaction, and celebration, making every gathering truly remarkable.





Signature Cocktails

Mojito

A refreshing blend of mint, lime, and rum, finished with a crisp soda bite.

Cosmopolitan

A sophisticated mix of vodka, cranberry, and citrus for a smooth, tangy finish.

Margarita

A classic margarita cocktail with tequila, lime, and a hint of salted rim.

Pina Colada

A tropical indulgence of coconut and pineapple blended with rum.

Whiskey Sour

A balanced blend of whiskey, lemon, and subtle sweetness with a smooth finish.

Tequila Sunrise

A vibrant mix of tequila, orange juice, and grenadine with a tropical twist.

Blue Lagoon

A cooling cocktail of vodka, blue curaçao, and citrus, light and refreshing.



Tandoori Starters

Nawabi Paneer Tikka

Soft paneer marinated in herbs, spices and grilled to perfection.

Mushroom Tikka

Large mushrooms (champi) marinated in spices and charred for a smoky taste.

Aamritsari Soya Chaap

Delicious spiced soy chaap with Aamritsari Masala, grilled over open flames.

Tandoori Pineapple

Sweet pineapple slices lightly spiced and roasted for a caramelized finish.

Tandoori Kathal

Tender jackfruit marinated in traditional spices, delivering a smoky flavor and are a little spicy taste.

Achaari Aloo

Soft potatoes marinated in tangy pickle spices and roasted to a crisp, the perfect bite.



Chaat Affair

English Town Dry Fruit Chaat

Crunchy dry fruits and vegetables tossed in the zesty and tangy dressing for a healthy, indulgent treat

Peanut Chaat

Crunchy peanuts coated with zesty, tangy and spicy spices

Kala Chana Chaat

Thick, rich black chickpeas coated with tangy, hot sauce and herbs together in

Corn Chaat

Sweet corn 'blended' with spices, lemon, and herbs for a refreshing flavor

Fruit Chaat

Sweet fruits coated with zesty, tangy dressing for a sweet and tangy treat

Fresh Greens

Garden Green Salad

A refreshing blend of crisp greens and seasonal vegetables



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