



Savour the opulence;
Indulge in luxury

The Private Table

About us

Welcome to Aristas, where culinary artistry meets timeless elegance. Designed for those who seek more than just a meal, Aristas is a celebration of opulence - a space where exquisite flavors, refined 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 lavish celebration, Aristas ensures that luxury is not just seen - it's savored. Rooted in sophistication and elevated by innovation, Aristas redefines premium dining for the modern host.

Our Founder

Mr. Jatin Gupta, the visionary behind Arima, is a torchbearer of his family's long-standing legacy in hospitality, since 1954. In 2007, he established Gupta's Catering, marking the official entry into the catering industry. With decades of culinary heritage and an innate understanding of discerning client needs, Mr. Gupta brings to Arima a rare blend of passion, precision, and purpose. His philosophy - "quality above all" - resonates in every element 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, delivering experiences that are as meaningful as they are magnificent.





Welcome Drinks

Aqua

Still or Sparkling Water Bottle

Canned Aerated Beverages

Coke

Sprite

7-Up

Fanta

Canned Juices by Del Monte

Pear (Sweet or Mixed Fruit)

Pineapple Orange

Green Apple

Hot Coffee

Capuccino





Live Mocktails Station

Italian Swootch

Fresh lemon, cherries and mint combined with ginger ale topped with
lemon sugar and bits of raspberry topped with a drizzle of milk

Virgin Masala Frijito

Fresh lemon and mint leaves combined together with sugar syrup
lemon sugar, lime juice & spicy hot topped with lemonade

Virgin Mary

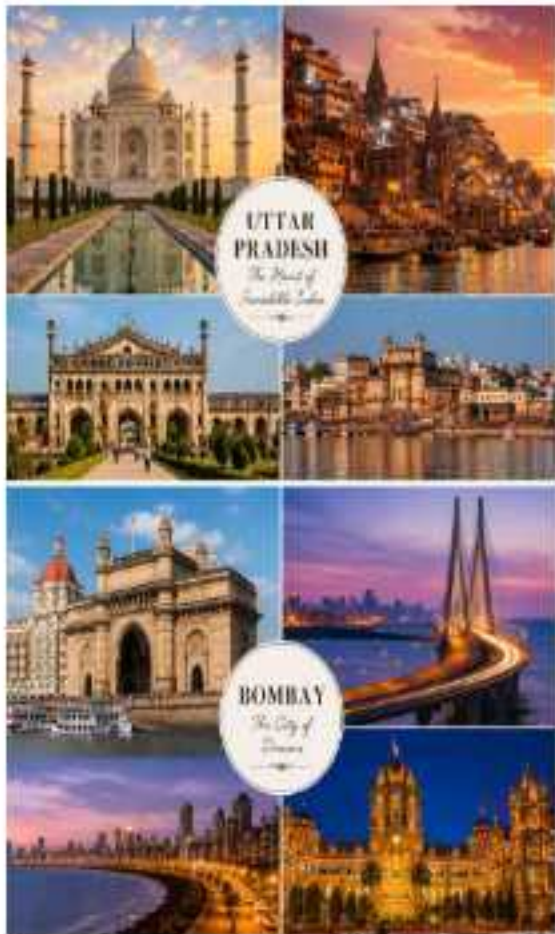
Tomato juice with Worcestershire, lemon lime juice & lemonade

Strawberry Daiquiri

Fresh strawberry puree, lime & sugar syrup with bits of fruit

Pink Woman

Cherry syrup, lemon juice & sugar syrup topped with lime





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 royal food 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 exciting blend of textures, aromatic spices, fresh ingredients, and handcrafted chutneys. From crisp puris and refreshing yogurt preparations to flavorful potato fillings and traditional garnishes, every element comes together to create a burst of flavor in every bite. Rooted in heritage and deeply rooted in Indian culture, Chaat remains a timeless favorite that brings together nostalgia, festivity, and the authentic charm of India's vibrant food traditions.





Chatpati Chaat

Assortment from traditions

Uttar Pradesh Se

Kacche Kele & Palak Patta Chaat

Crave raw sweet potato and spinach leaves topped with acid, chutneys, and
delicious masala.

Bombay Delicacy

Pani Puri

A hot & tangy and crispy chaat with aromatic and spicy potato and chutneys
dipped in tangy tamarind water.





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 seared creations to refreshing garden-fresh salads and flavorful appetizers inspired by global and Indian 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 embodies warmth, freshness, and indulgence, creating the perfect introduction to a night of culinary celebration.



Potage

Soup

Tomato Basil

Witty tomato soup delicately infused with fresh basil, sweet onion and comforting

Salad Bar

Russian Salad

Hot boiled potatoes, peas & carrot cubes mixed with mayonnaise dressing & garnished with fresh pimiento

Pasta Salad

Mixed pasta and choice vegetables mixed with salad dressing

Crunchy Salad

Carrots, red yellow peppers, cucumber, tomato cubes & onion with lemon juice/pasta dressing

The Crispiano

Assorted Potatoes

Packed Curd

Assorted Pickles





Indian Grill

Starters

Andraki Kaali Mirch Paneer Tikka

Soft paneer cubes marinated with ginger and crushed black pepper, charred to a smoky perfection.

Badami Broccoli

Fresh broccoli florets coated in a saffron colored mustard, roasted for a crunchy, smoky flavor.

Malai Soya Chaap

Flavorful soya chaap in a rich, creamy makhana, deliciously grilled for a smoky and spicy finish.

Western Style

Starters

Corn Cheese Nuggets

Kernel corn and melted cheese bound together and fried to a deep golden brown.

Cheese Asparagus Roll

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

Mushroom Duplex

Saffron-fried mushrooms with a flavorful stuffing and a crisp finish.







Pomodoro

The Italian Cuisine

Rooted in 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 meals are crafted with passion, fresh ingredients, and artisanal techniques — the selection features beloved creations that have become global favorites. From handcrafted wood-fired pizzas and freshly prepared pastas to indulgent specialties like creamy Truffle Risotto, elegant Steak Du Jour, and delicately sautéed Seasonal Exotic Vegetables, every dish reflects the comforting yet refined character of Italian cuisine. Known for its harmonious flavors, rich cheeses, aromatic herbs, and soulful preparations, Italian food creates an experience that is both luxurious and deeply satisfying, offering a perfect blend of authenticity, sophistication, and culinary artistry.





Card De Pasta

Italy

Spaghetti Aglio e Olio

Spaghetti tossed with freshly chopped garlic, white garlic and olive

Regatoni Rose Fumoso

Cylindrical pasta coated with a sauce of tomato, olive oil and a hint of cream

Sauces

Arrabiata

A spicy sauce made from garlic and tomatoes cooked with olive oil and red pepper flakes, served with spaghetti

Alfredo

The sauce is made from butter and Parmesan cheese, served with spaghetti and topped with a sprinkle of parmesan





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 mouthwatering indulgence. Inspired by the lavish feasts once served in royal courts and traditional Indian gatherings, this experience brings together the warmth, aroma, and authenticity that define North Indian cuisine. Our selection features signature delicacies such as the slow-cooked Dal Makhani inspired by the iconic Dal Bhakhni, flavorful creations like Paros Aur Mirchi Ka Meva, an assortment of richly spiced traditional curries, fragrant biryanis layered with aromatic spices, and freshly prepared Indian breads baked to perfection. Known for its comforting gravies, robust spices, smoky tandoor flavors, and indulgent preparations, 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)

Paneer Makhani

Cubes of fresh cottage cheese, cooked in rich buttery tomato gravy

Dal Aristaa

*Overnight soaked black and dal cooked with Indian herbs
is garnished with onion and cream*

Subz Mahal

Matar Methi Malai

Fresh peas & methi cooked in white paneer based Indian spices

Bagh-E-Tarkari

*A special variety of fresh seasonal vegetables, delicately cooked with
creams & herbs, serves for a delicious and beautiful experience.*



Breadways

The Breakfast Station

Butter Naan

Mild flour fermented flour cooked in clay oven

Lachha Paratha / Pudina Paratha / Mirchi Paratha

Flaky layered bread made with whole wheat flour

Olive Missi Roti

Mild whole wheat and lemon & olive oil bread cooked on a hot stone plate

Onion & Paneer Stuffed Kulcha

Traditional bread stuffed with paneer, onion

to fresh green chutney

Biscuity Roti

Buttery, moist and crisp roti with a

delightful buttery charm





Basmati Khazana

Vegetable Hyderabadi Biryani (Live)

A mouth-forgoing biryani prepared with vegetables marinated in fragrant yogurt and spices, and cooked in a *dum* style.

Raita Selection

Subz Raita

Fresh vegetable raita with crisp garden vegetables and delicate spices.







Sweet Treasures

The Dessert Section

A grand finale to the culinary experience, Sweet Treasures is a celebration of indulgence, artistry, and timeless sweet traditions. Bringing together the richness of classic Indian cuisine 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 an exquisite Live Pastry Counter showcasing freshly crafted delicacies, every offering reflects refinement and creativity. Completing the experience is our vibrant Live Ice Cream Counter, featuring handcrafted frozen delights served with premium toppings and indulgent accompaniments. Beautifully presented and freshly prepared, Sweet Treasures combines nostalgia, luxury, and theatrical live service to create a dessert experience that is both elegant and unforgettable, offering the perfect sweet conclusion to every celebration.





Live Hot Desserts

Moong Dal Halwa

Soft, creamy dal paste with ghee and flavoured with cardamom.

Jalebi Bakri

*Fermented gram flour and sugar deep fried in oil and served with
syrup and topped in saffron (Zafran) sugar syrup.*

Cold Desserts

Thandai Rasmalai

A delicious, fragrant dessert, freshly made with cotton balls soaked in rose-scented milk.

Patisserie Creations

Raspberry Cheesecake

Creamy cheesecake topped with luscious raspberry compote.

Frozen Indulgence

Kulfi From Aristao

Pista Kulfi

Fruit Cream

Amar

Mango



Notes

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. On the left side, there is a vertical margin line, creating a narrow left margin. The paper appears to be from a notebook or a standard ruled sheet of paper.



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