



Colonel's Kababz



Since 1989
30 Years of Culinary Traditional
www.colonels-kababz.com



Our Legacy

Colonel's Kababz was founded in 1989, by Late Colonel K.N. KOCHHAR, also known as KAKU KOCHHAR a passionate food enthusiast with a vision to bring authentic, mouth-watering kababs to the masses. Inspired by the rich flavours of Indian cuisine, our founder embarked on a mission to create a unique dining experience that would tantalize taste buds and leave a lasting impression.

EARLY YEARS

Starting as a small food outlet in Som Vihar & Defence Colony, In the Year 1989. Colonel's Kababz quickly gained popularity for its succulent kababs, marinated to perfection and grilled to order. Our commitment to quality, freshness, and customer satisfaction helped us build a loyal customer base.

AWARDS AND RECOGNITION

Colonel's Kababz has received numerous accolades, including Awards & Recognition, in catering services.

With 35 years of experience, *Colonel's Kababz* remains dedicated to serving the finest cuisines, made with love and care, to our valued customers. We continue to innovate and improve, while staying true to our founding principles of quality, flavour, and customer delight.

TO WHOM SO EVER IT MAY CONCERN

1. **Colonel's Kebabz** catered for the banquet hosted in the honor of the **Hon'ble President of India** on 18 Nov on the occasion of Silver Trumpet and Trumpet Banner Presentation.
2. The service was exemplary and dinner was per excellence for which I wish to express my compliments to **Mr. Ashish Kochhar, Director, Colonel's Kebabz**.

Place : New Delhi-110004
Dated : 18 Nov. 2017

(BD Chengappa)
Colonel
Commandant



With Hon'ble President Mr. Ram Nath Kovind

70 ARMoured REGIMENT

CERTIFICATE OF EXCELLENCE

This is to certify that **Colonel's Kababz** was the caterer for the banquet lunch organised on 27 Nov. 2011 for the standard presentation of the **Five Armoured Regiments**. The banquet lunch was attended by the **Honorable President of India**, her Excellency **Smt. Pratibha Devisingh Patil, Gen. VK Singh, Chief of the Army Staff** and other distinguished guests.

The standards of catering services, quality of food was highly appreciable, befitting the standard of a presidential banquet.

Dated : 20 March 2017

(M K Sirohi)
Comdt
Sig. of Issuing Authority



With Ex. Prime Minister Mr. Manmohan Singh

TO WHOM IT MAY CONCERN

We have been dealing with **Mr. Bonney Kochhar** for over twenty years, and have always found him to be efficient, honest and hardworking. Recently he organised two parties for us, one for 250 people and the other for 1000 people. He was very patient, and gave us helpful suggestions regarding menu and layout of the food, and the party in general. The food was of excellent quality, cooked to perfection, and we received compliments about it for months afterwards. The staff was clean, well dressed and very professional while serving the drink and food.

The most noteworthy is the generosity of spirit with which **Bonney** works, unstinting in the quantity of food and in the time he devotes to ensure everything goes well.

With sincerest gratitude, and compliments to **Mr. Bonney Kochhar** and his team, ably led by Mr. Mohsin Khan.

Naresh Gujral
Member of Parliaments

The Deputy Commissioner of Police,
Traffic,
New Delhi

Dear Sir,

There is a lunch party at 1300 hours on Sunday the 25th December 2011 at 5, Janpath to celebrate birthday of **Shri Satish Gujral**, who is the younger brother of Hon'ble **Shri I.K. Gujral**, Messrs. **Colonel's Kababz Tandoori Pvt. Ltd.** have been engaged to look after the catering service and shamiana arrangements at 5, Janpath, New Delhi. It is requested to kindly permit them to transport and take back the materials in Truck No. DL-1LP 0450 from 6'0 Clock in the morning to 11 P.M. on Sunday the 25th December, 2011 from Vasant Kunh to 5, Janpath, New Delhi.

Thanking you,

Your faithfully

Bal Krishan Magoon
Director & Private Secretary
Office of Mr. I.K. Gujral
Former Primer Minister of India



With Chief of Defence Staff Mr. Bipin Rawat



With Film Actor Mr. Jackie Shroff





Colonel's Kababz

To,

.....

Respected Madam/Sir,

Thank You For Considering *Colonel's Kababz* Catering Services As Your Caterer For Your Function To Be Held On Please Find Below Our Recommended Menu For Your Perusal.

We Provide All Necessary Glassware, Crockery, Hollow Ware, Cutlery, Mineral Water

Any Kind Of Permits & Licensing Needs To Be Taken Care By Guest.

This Proposed Menu For The Guaranteed No. Of Pax.....

Extra Pax Will Be Charged Separately For The Respective Function

Govt Taxes Will Be Charged Separately.

Advance Amount Will Not Be Refundable Neither Adjustable Once Advance is Received.

We look Forward to cater this event for you and as always assure you the best of food and service

For further more details please contact us at #8800091721 /22 /23 / 9810121436.

With Warm Regards

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Colonel's **BETA** *Cocktail Menu*

A cocktail party is a party at which cocktails are served. It is sometimes called a cocktail reception. A cocktail party organized for purposes of social or business networking is called a mixer.

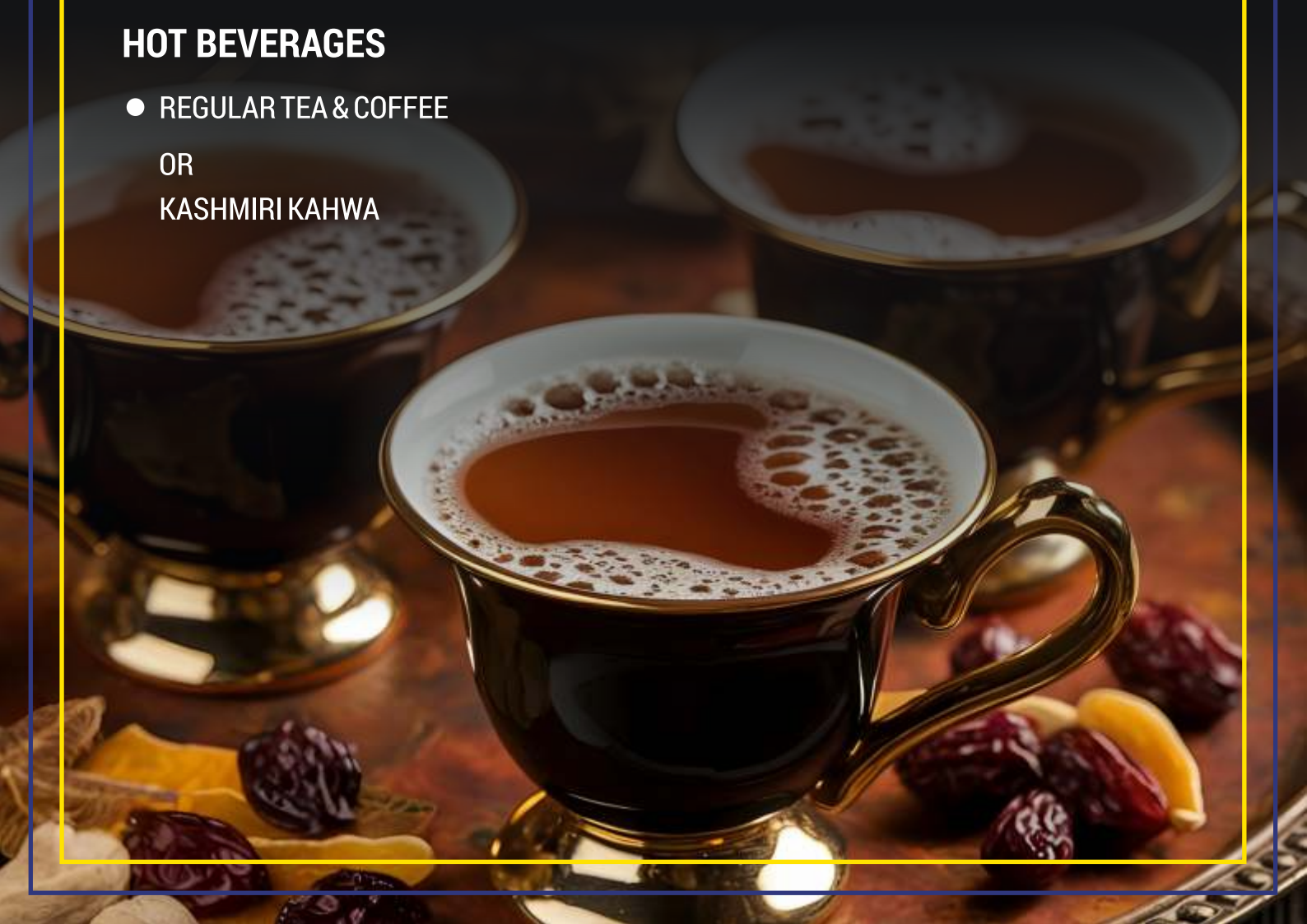
Some events, such as wedding receptions, are preceded by a cocktail hour. During the cocktail hour, guests socialize while drinking and eating appetizers.

BEVERAGES

- CHOICE OF JUICES (ANY 4)
- CHOICE OF AERATED DRINKS (ANY 4)
- CHOICE OF MOCKTAILS (ANY 4)
- CHOICE OF COCKTAILS (ANY 4)
- MINERAL WATER / ICE CUBE / SLAB ICE

HOT BEVERAGES

- REGULAR TEA & COFFEE
OR
KASHMIRI KAHWA



Colonel's BETA

Live Counter Any One

NEXT TO BAR

CHAAT COUNTER (4 ITEMS)

GOLGAPPA (Served with Three Type of Water)

Panipuri or golgappa is a deep-fried breaded hollow spherical shell filled with a combination of potatoes, raw onions, chickpeas, and spices. It is a common snack and street food in the Indian subcontinent. It is often flavoured with chili powder, chaat masala, herbs, and many other spices

AMBALA KE ALOO TIKKI IN DESHI GHEE

Choice of stuffing - Green Peas & Dry Fruits Topped with curd, saunth and other chutneys



Colonel's **BETA**

PAN, PALAK PATTE KI CHAAT

This Palak Chaat is one of those exciting ways to include spinach (palak) in your meals. Many people don't really like the taste of spinach as such. But we all know that this leafy green should be consumed because its nutritious

MATAR PATILA WITH KACHORI

Yellow peas slowly cooked in charcoal in a patila mixed with yellow chilli powder, green chilli, onion, tomato and black salt and served, accompanied with Kachori

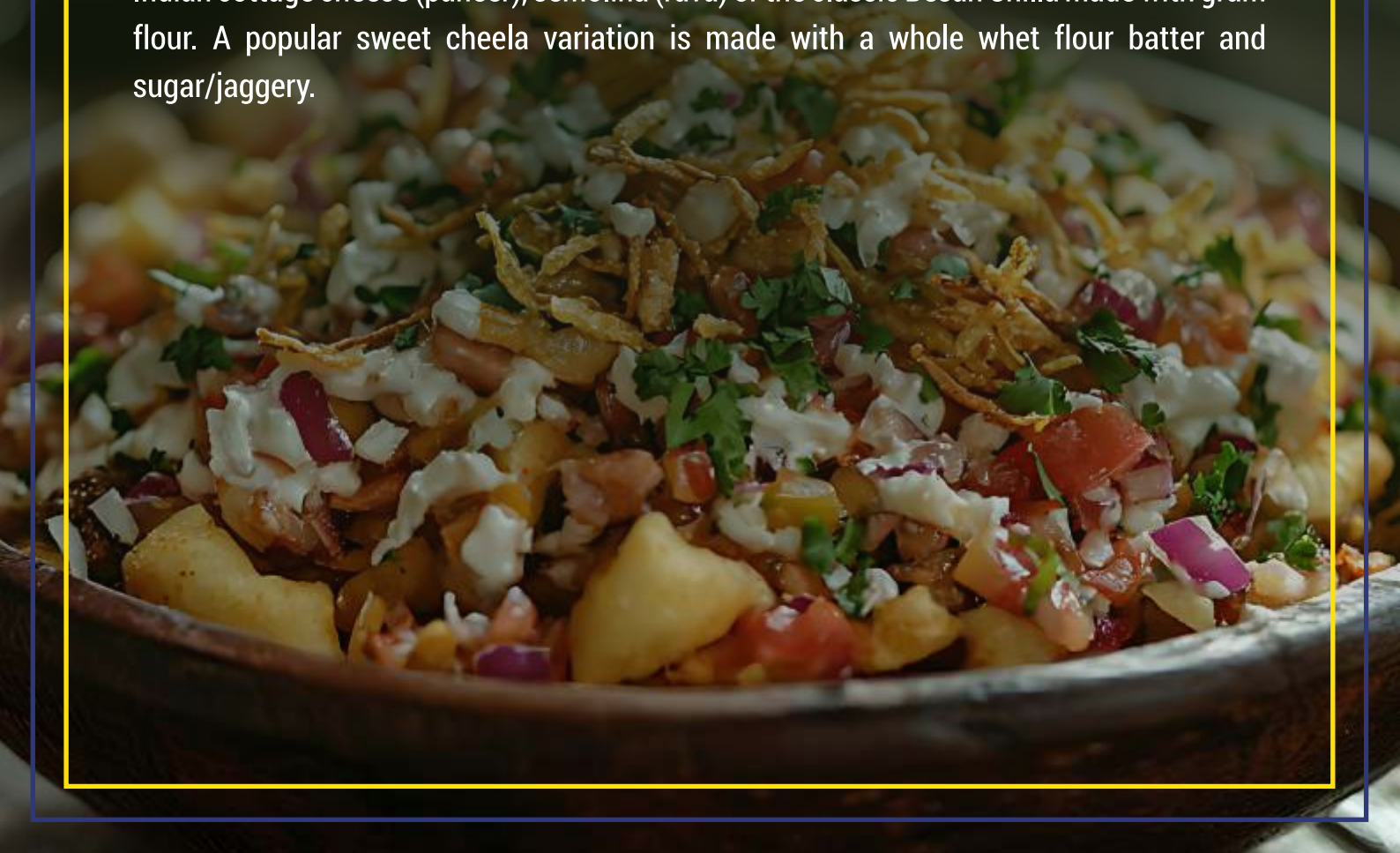
BHALLA PAPRI CHAAT

Bhalla Papdi Chaat. This dish has many components, which give it multiple textures and tastes. The softness of the Bhalla and the crunchiness of the papdi, combined with the richness of spiced yoghurt and sweet and tangy chutneys, come together to make a dish that bursts with flavours

MOONG DAL CHILLA

Chilla or Cheela is nothing but an Indian style pancake. Traditionally, these are popular in North India where both sweet and salty variants are available.

This Mung Bean Pancake is one such savory variation. Others in this category are made with Indian cottage cheese (paneer), semolina (rava) or the classic Besan Chilla made with gram flour. A popular sweet cheela variation is made with a whole wheat flour batter and sugar/jaggery.



Colonel's **BETA**

Pizza Counter Live

Pizza is an Italian, specifically Neapolitan, dish typically consisting of a flat base of leavened wheat-based dough topped with tomato, cheese, and other ingredients, baked at a high temperature, traditionally in a wood-fired oven.

NON-VEG PIZZA

- BAR-BE-QUE CHICKEN & PINEAPPLE PIZZA
- PEPPERONI, CHILLY & ONION PIZZA

VEG PIZZA

- PESTO ROCKET & PINE-NUTS PIZZA
- CARAMELIZED ONION & BRIE PIZZA
- PARMESAN, CHILI & DRY HERBS



Colonel's **BETA**

Small Bites

Globally small bites are often either appetizers (hors d'oeuvres) or entree items. Hors d'œuvre or the first course, are food items served before the main courses of a meal, these are miniature food and often meant to be eaten by hand (with minimal use of silverware).

SNACKS (NON-VEG) Choose Any 4

TRIO OF CHICKEN (MALAI, TANDOORI, LEHSUNI)

Tandoori Malai, Tandoori, Lehsuni Chicken Tikka's Is a chicken dish popular in India,. It is traditionally small pieces of boneless chicken using skewers on a brazier called angeethi or over charcoal after marinating in Indian spices and dahi (yogurt)—A flavorful and tender, essentially a boneless version of tandoori chicken. The word tikka (tike in Turkish, and tika in Azerbaijani) is a Persian word, meaning "bits" or "pieces". It is also a chicken dish served in Punjabi cuisine.

THAI CHICKEN BASIL & SESAME SEEDS

This authentic Thai Chicken Dry Sauce recipe delivers the explosive taste of street food without the street food hassle. Forget complicated techniques and lengthy ingredient lists; this recipe simplifies the process, allowing you to create a rich, savory, and slightly sweet sauce that's perfect for chicken, noodles, rice, or even as a vibrant dipping sauce. Imagine the aromatic blend of garlic, chili, fish sauce, and lime, all perfectly balanced to tantalize your taste buds. This recipe is adaptable to your spice preference, allowing you to control the heat level to your liking.



BASIL & OLIVE CHICKEN TIKKA

Taste the exquisite fusion in our Basil Chicken Tikka, where tender boneless chicken thigh pieces are infused with the aromatic essence of Italian basil within a creamy marinade.

COL SPL MUTTON SEEKH KABAB

Seekh kebabs are soft and succulent, seasoned with various spices such as ginger, garlic, green chilli pepper, powdered chilli and garam masala, as well as lemon juice, coriander/cilantro and mint leaves. Sometimes extra fats are added to further enhance the flavor.

MUTTON RUM BOTI TIKKA

Mutton Boti Tikka is a delicious and easy homemade recipe. Mutton doesn't only make this dish delicious but is highly nutritious. It is good for your immune system, and suitable for patients suffering from diseases like diabetes, heart problems, obesity, and many other ailments.



MEAT BALLS SERVED WITH PARMASEN CHEESE

A meatball is ground meat rolled into a ball, sometimes along with other ingredients such as bread crumbs, minced onion, eggs, butter, and seasoning. Meatballs can be cooked by frying, baking, steaming, or braising in sauce. Meatballs can be made with ground or finely minced beef, pork, veal, chicken, turkey, bison, sausage, seafood, or meat substitute. Italian-American meatballs rely on a mixture of ground meat, breadcrumbs, milk, eggs, and sometimes Parmesan and herbs for added flavor.

FISH AMRITSARI SERVED WITH LACHHA MOOLEY & CHUTNEY

Fish Amritsari is a popular Indian street food and restaurant-style fish appetizer. It is a dish of fish coated with spices, gram flour, rice flour, etc. and then deep-fried till crunchy. The fish can be served as an appetizer with a sprinkling of chaat masala, green chutney, and onion or as a side dish with rice, dal, and subzi. The dish originated in the city of Amritsar in northern India.



CHILLI GARLIC FISH

Chilli Fish is a popular dish loved by many, especially in Chinese and Indian cuisine. This dish combines tender fish fillets with bold flavors of garlic, chili, and spices, giving it a deliciously spicy and tangy taste.

FISH TEMPURA

Fish tempura is more than just a popular Japanese dish, it's a deep-fried sensation that encapsulates the essence of Japanese culinary artistry. With its delicate balance of flavors and textures, fish tempura has garnered a devoted following both in Japan and around the globe. In this article, we will explore the history, preparation techniques, types of fish used, and the cultural significance of fish tempura, ensuring that by the end, you'll be inspired to experience this crispy delight in its many forms.



Colonel's **BETA**

Small Bites

Globally small bites are often either appetizers (hors d'oeuvres) or entree items. Hors d'œuvre or the first course, are food items served before the main courses of a meal, these are miniature food and often meant to be eaten by hand (with minimal use of silverware).

SNACKS (VEG) Choose Any 4

TRIO OF PANEER (MALAI, HARIYALI, TANDOORI)

Paneer tikka is an Indian dish made from chunks of paneer marinated in spices and grilled in a tandoor. It is a vegetarian alternative to chicken tikka and other meat dishes. It is a popular dish widely available in India and countries with an Indian diaspora.

TANDOORI STUFFED MUSHROOM

These tandoori stuffed mushrooms are marinated with a creamy masala or sauce. You can use tandoori red masala to coat and marinate them. If you love spicy tandoori stuffed mushrooms then marinate them in tandoori masala and cook. You can even use an achari masala also.

Mushroom is loved almost by everyone and are familiar with its miraculous beneficial power. The health benefits of mushroom include weight loss, relief from high cholesterol levels and diabetes. They are a rich source of fiber, Selenium, Vitamin C and Vitamin D. And also increase immunity system.



Colonel's **BETA**

TANDOORI KATHAL

Kathal Tikka is a delicious recipe of jackfruit, sour curd, gram flour and few spices. This vegetarian tikka is a great appetizer, specially for the vegetarians.

TANDOORI SOYA AFGHANI TIKKA

Soya Chaap is popular food these days in North India. Tandoori Soya Chaap Tikka is a delicious starter recipe that is loved by everyone. Soya Chaap is made up of soybean that is a healthy snack recipe full of protein. I love tandoori recipes that will give a natural smoky flavor to the dish.



Colonel's **BETA**

STIR FRIED WATER CHESTNUTS

This "Stir Fried Water Chestnuts" is such a quick recipe that it will take just as much time as making a tea. Water chestnuts have a good number of vitamins and minerals such as fibre, vitamin B6, copper, riboflavin, manganese and they are so tasty that it is a completely win-win situation

CORN & CHEESE CIGAR ROLLS

Cigar Rolls is a veg Chinese dish. It is Deep fried. Easy but irresistible snack, made by rolling a succulent paneer mixture into cigar-shaped rolls. Deep fried snack that is best served in transparent shot glasses with a saucy base and cheesy filling and a crunchy taste.

VEG SPRING ROLL

Veg Spring Rolls is a veg Chinese dish. It is Deep fried. Golden fried crispy rolls filled with veggies and flavour



Colonel's **BETA**

Soup

Soup is a primarily liquid food, generally served warm or hot (but may be cool or cold), that is made by combining ingredients of meat or vegetables with stock, milk, or water. Hot soups are additionally characterized by boiling or simmering solid ingredients in liquids in a pot until the flavors are extracted, forming a broth. Soups are similar to stews, and in some cases there may not be a clear distinction between the two; however, soups generally have more liquid (broth) than stews.

SOUP (CHOOSE ANY ONE)

TOMATO AUR DHANIYA KA SHORBA

CREAM OF TOMATO SOUP

CREAM OF MUSHROOM

VEG HOT N SOUR SOUP



Colonel's **BETA**

Salads

Salad is a popular ready-to-eat dish often containing leafy vegetables, other seasonal vegetables, fruits, cheese & nuts. Usually served at a moderate temperature and often served with a sauce or dressing.

SALAD (CHOOSE ANY 4)

FRESH GARDEN GREEN SALAD

KACHUMBAR SALAD

RUSSIAN SALAD

ORANGE & RADISH SALAD

ALOO CHANNA CHAAT

CORN & CAPSICUM SALAD

COLE SLAW SALAD

BEANS SPROUTED SALAD

ACHAR/CHUTNEY/PAPPAD



Colonel's **BETA**

Curd

Raita is a side dish and condiment in Indian cuisine made of dahi (yogurt, often referred to as curd) together with raw or cooked vegetables, fruit, or, in the case of boondi raita, with fried droplets of batter made from besan (chickpea flour, generally labeled as gram flour).

CURD (Choose Any 1)

DAHI BHALLA WITH SOUTH CHUTNEY

BOONDI RAITA

CUCUMBER RAITA

PINEAPPLE RAITA



Colonel's **BETA**

Indian Nostalgia

One of the main features of Punjabi cuisine is its diverse range of dish preparations. The cuisine style uses large amounts of ghee (which is clarified butter and other ingredients flavoured with masala). Tandoori food is a Punjabi specialty.

MAIN COURSE

NON-VEG (Choose Any 2)

BUTTER CHICKEN

KADHAI CHICKEN

HARI MIRCH KA CHICKEN QUORMA

CHICKEN KALI MIRCH

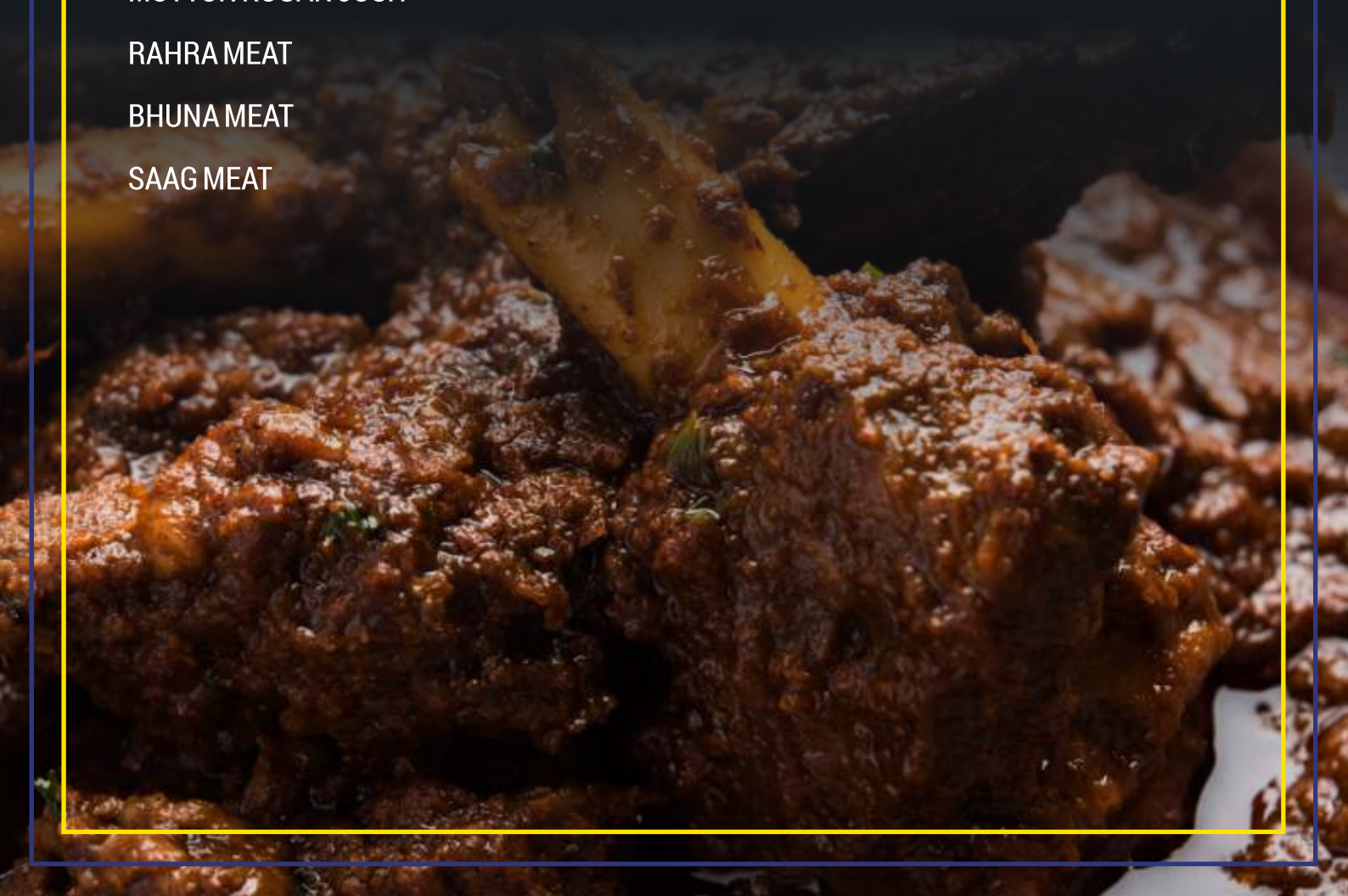
SAAG CHICKEN

MUTTON ROGAN JOSH

RAHRA MEAT

BHUNA MEAT

SAAG MEAT



Colonel's BETA

Paneer

Paneer is a fresh acid-set cheese, common in cuisine of South Asia, made from cow milk or buffalo milk.[1] It is a non-aged, non-melting soft cheese made by curdling milk with a fruit- or vegetable-derived acid, such as lemon juice.

PANEER (Choose Any 1)

PANEER MAKHANI

PANEER MUMTAZ

KADHAI PANEER

PANEER HALDIGHATI

PANEER BHAYANKAR

SAAG PANEER



Colonel's BETA

Vegetables

Vegetables play an important role in human nutrition. Most are low in fat and calories but are bulky and filling. They supply dietary fiber and are important sources of essential vitamins, minerals, and trace elements. Particularly important are the antioxidant vitamins A, C, and E. When vegetables are included in the diet, there is found to be a reduction in the incidence of cancer, stroke, cardiovascular disease, and other chronic ailments.

VEGETABLES (Choose Any 4)

GOBHI DHANIYA ADRAKI
GOBHI NOORANI
ANJEERI GOBHI
METHI MATTAR MALAI
KURKURI BHINDI WITH PEANUTS
SUBZ KOFTA
LITCHE DO PYAAZA
KATHAL ROGAN JOSH
SOYA CHAAP MASALA
MATTAR MUSHROOM
MALAI PALAK



Colonel's **BETA**

Dal

Dal (also known as daal, dahl or dhal), according to Wikipedia, "is a term used in the Indian subcontinent for dried, split pulses (that is, lentils, peas and beans) that do not require pre-soaking. India is the largest producer of pulses in the world.

DAL (Choose Any 1)

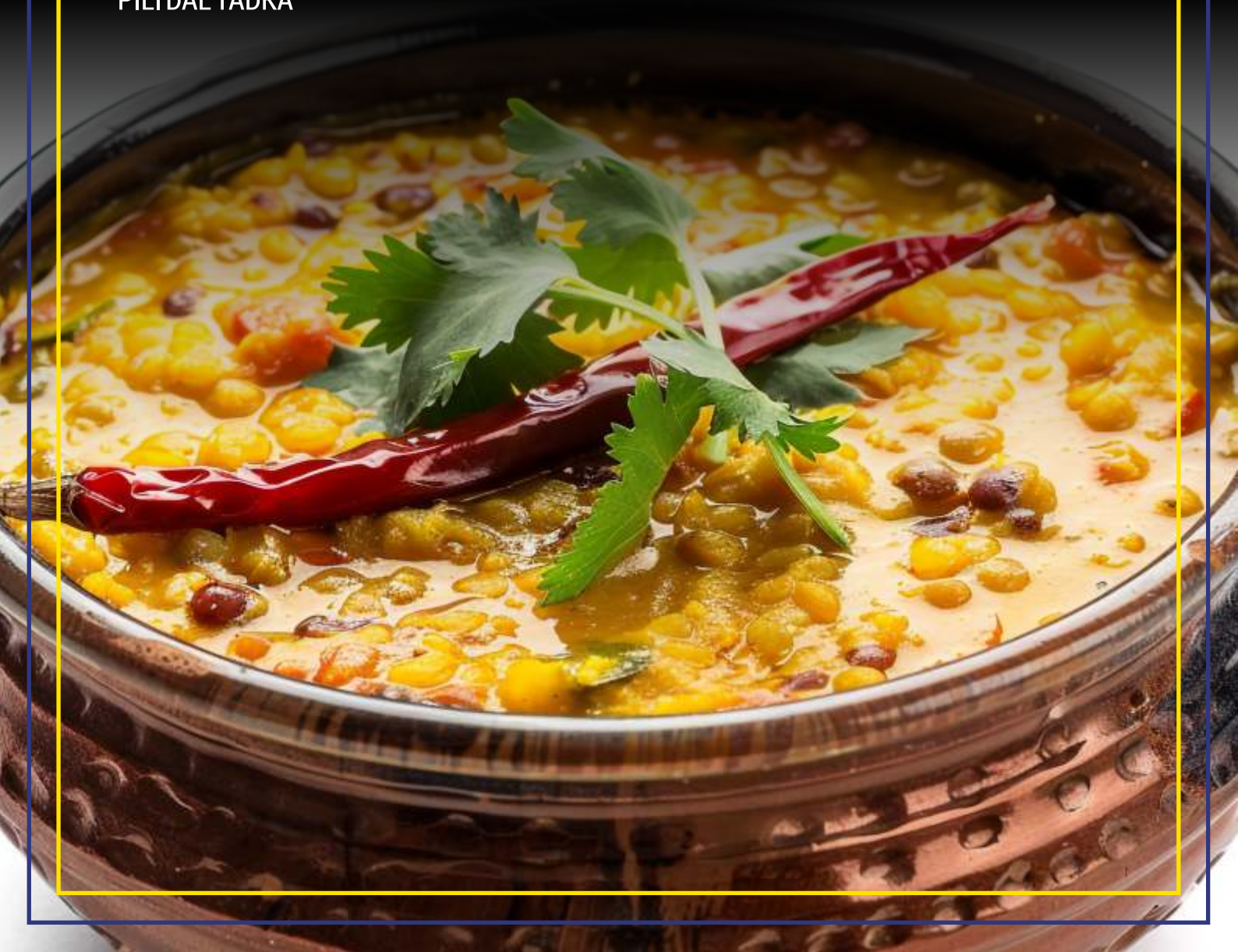
DAL MAKHANI

ARHAR DAL

CHANNE KI DAL

DAL PANCHMEL

PILI DAL TADKA



Colonel's BETA

Rice

Rice is a cereal grain and in its domesticated form is the staple food of over half of the world's population, particularly in Asia and Africa. Rice is the seed of the grass species *Oryza sativa* (Asian rice)—or, much less commonly, *Oryza glaberrima* (African rice).

RICE (Choose Any 1)

ZEERA RICE

STEAM RICE

ZERRA AUR MATTAR PULAO

VEG BIRYANI



Colonel's BETA

Earthen Oven Baked Indian Breads

Indian breads are a wide variety of flatbreads which are an integral part of Indian cuisine. Their variation reflects the diversity of Indian culture and food habits. Roti in general is made from stone-ground wholemeal flour, traditionally known as atta flour, Its defining characteristic is that it is unleavened. Indian naanbread, by contrast, is a yeast leavened bread.

ASSORTED INDIAN BREADS

NAAN

Leavened earthen oven baked flat breads made of all-purpose flour.

CHOICE OF NAANS

Cilantro naan

Onion seed naan

Brown garlic naan

PARANTHA

Parantha is an amalgamation of the words parat and atta which literally means layers of cooked dough.

CHOICE OF PARANTHAS

Dry mint leaf Parantha

Chilli flakes Parantha

Layered dough Parantha

ROTI

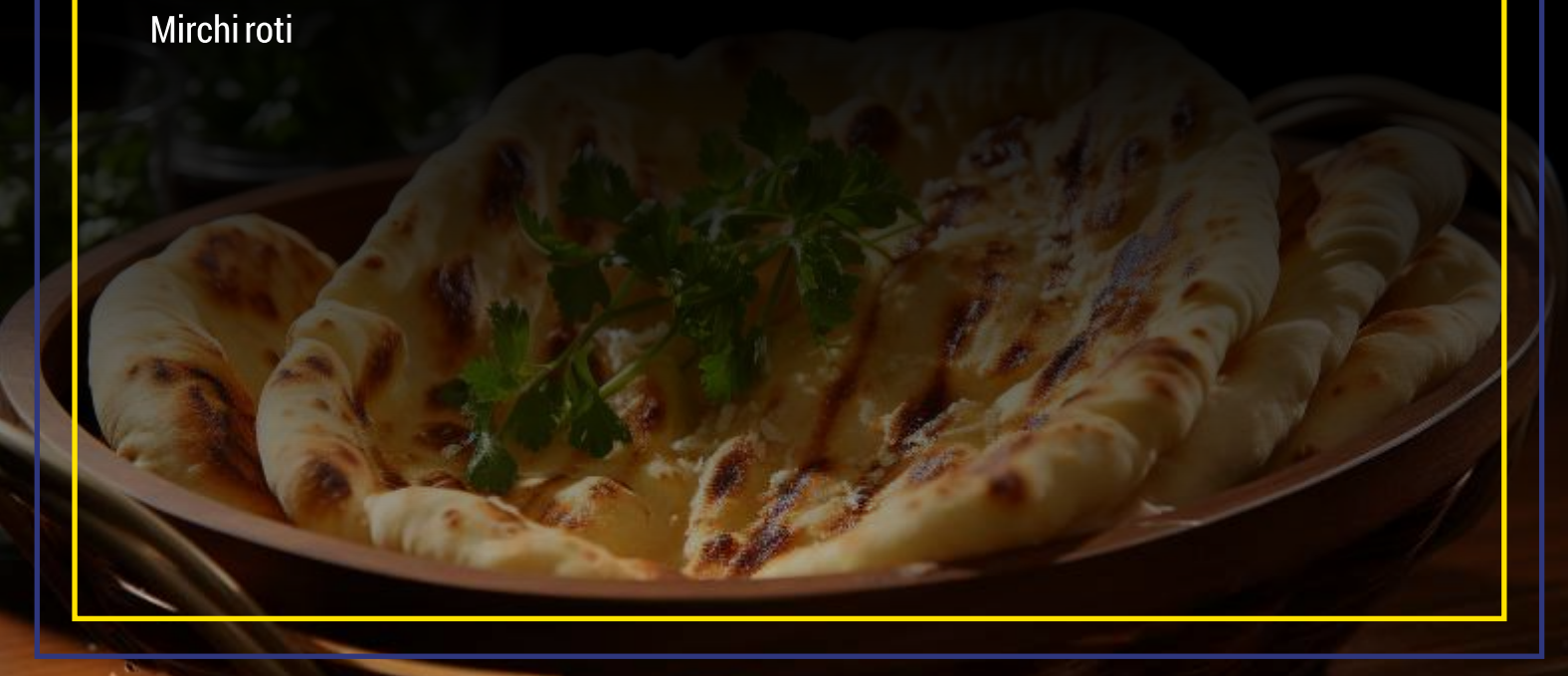
Leavened earthen oven baked flat breads made of all-purpose flour.

CHOICE OF ROTI

Tandoori roti

Missi roti combination of wheat flour, gram flour and spices.

Mirchi roti



Colonel's BETA

Teppanyaki

Japanese style cooking on Iron Griddle in classic style with butter, garlic, Japanese soy and mirin sake.

NON- VEGETARIAN

CHICKEN TERIYAKI

Pleasantly juicy chicken cubes in healthy Japanese stir fry sauce.

PRAWN IN PONZU SAUCE

Pleasantly juicy chicken cubes in healthy Japanese stir fry sauce.

LAMB IN SOYA GARLIC SAUCE

Kikkoman garlic tossed thin sliced rack of lamb.

FISH IN BUTTER GARLIC SAUCE

Versatile fish fillet preparation.

ACCOMPANIMENTS

Noodle / Sticky fried rice.



Colonel's BETA

Teppanyaki

Japanese style cooking on Iron Griddle in classic style with butter, garlic, Japanese soy and mirin sake.

VEGETARIAN

ASPARAGUS IN SOYA GARLIC SAUCE

Kikkoman garlic tossed pound fresh asparagus.

MELANGE OF MUSHROOM CHILI OYSTER

Stir fried oriental mushrooms with tangy oyster sauce.

BOKCHOY, CHINESE CABBAGE, ZUCCHINI IN TERIYAKI SAUCE

Oriental greens in healthy Japanese stir fry sauce.

CARROT, BEANS, SNOW PEAS IN SPICY BLACK BEAN SAUCE

Tossed in with flavours of lemon grass, rice wine vinegar and chilli black bean sauce.

ACCOMPANIMENTS

Soba Noodle / Udon Noodle / Sticky Fried Rice.



Colonel's **BETA**

DECADENT DESSERTS

No matter how much we eat, there is always room for dessert. Dessert doesn't go to the stomach. Dessert goes to the heart.

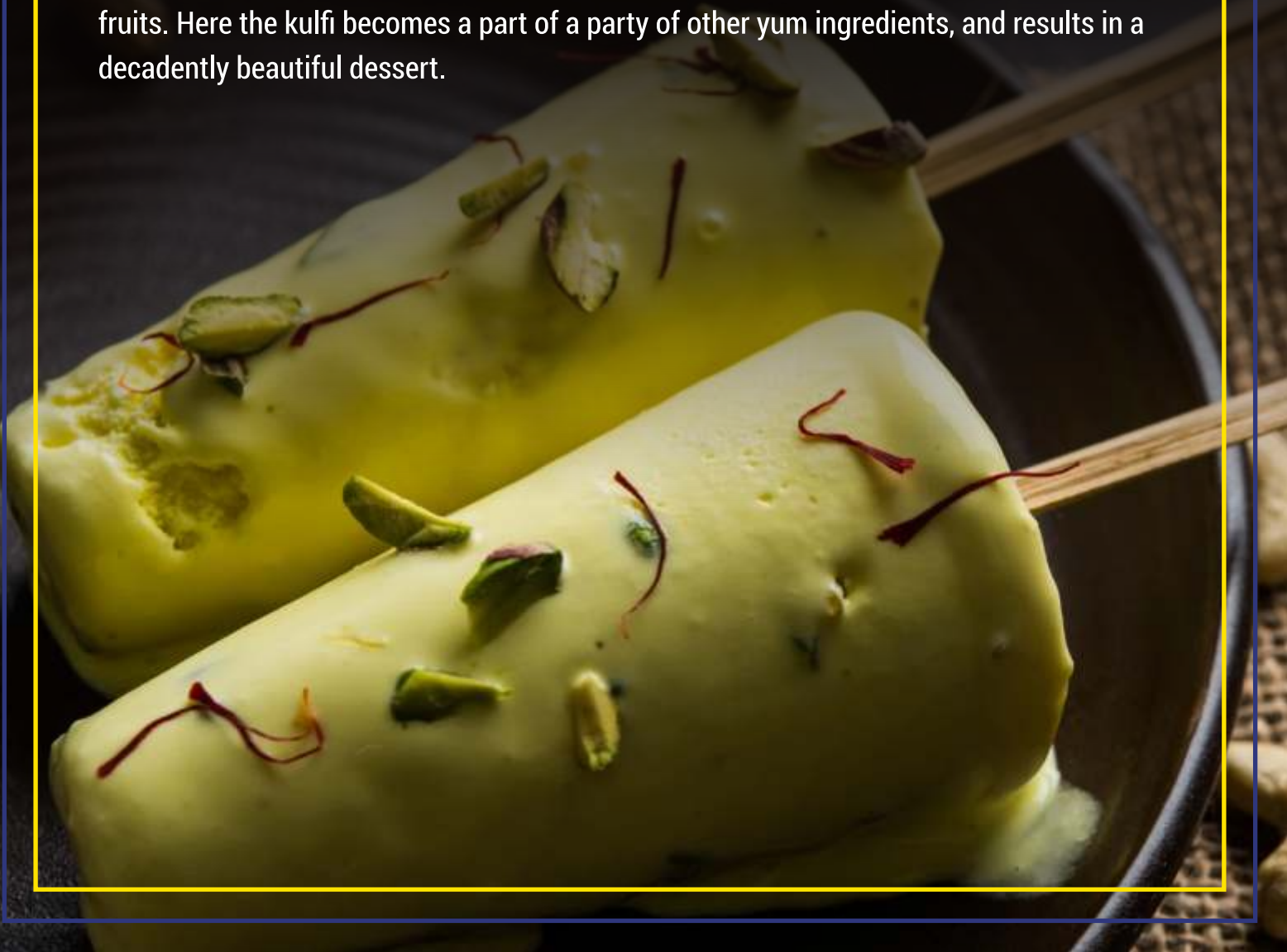
DESSERTS (ANY 4)

TILLA KULFI

Kulfi is a frozen dessert that is often described as an Indian ice cream. Traditionally it is made by slow cooking the milk until it reduces its volume by at least half, resulting in a rich and sweet condensed-like milk. Cardamom, saffron, rose petals or dried fruit are commonly added to it.

KULFI FALUDA

Kulfi Falooda is a rich summer dessert that is made with kulfi (frozen Indian ice cream) that is topped with falooda sev, sabja seeds (sweet basil seeds), rose syrup, nuts and dry fruits. Here the kulfi becomes a part of a party of other yum ingredients, and results in a decadently beautiful dessert.



Colonel's **BETA**

GAJJAR KA HALWA

Safed and Kali Gajar Ka Halwa is a traditional Indian dessert with a rich history, particularly in Delhi and Lucknow. Made from white and black carrots, this halwa is known for its unique flavour and vibrant colour. Chef Sadaf Hussain explains its rich histories and journey through India.

CRISPY NANO JALEBI

Jalebi, a popular and iconic dessert in South Asia, is a deep-fried, sugar-soaked delight enjoyed across India, Pakistan, Bangladesh, Nepal, and even parts of the Middle East and Africa. This golden, crispy, and syrupy sweet treat has been a staple in festivals, celebrations, and street food culture for centuries. Whether served hot with rabri, paired with milk, or eaten as a standalone snack, jalebi never fails to satisfy the sweet tooth.



Colonel's **BETA**

MALPUA

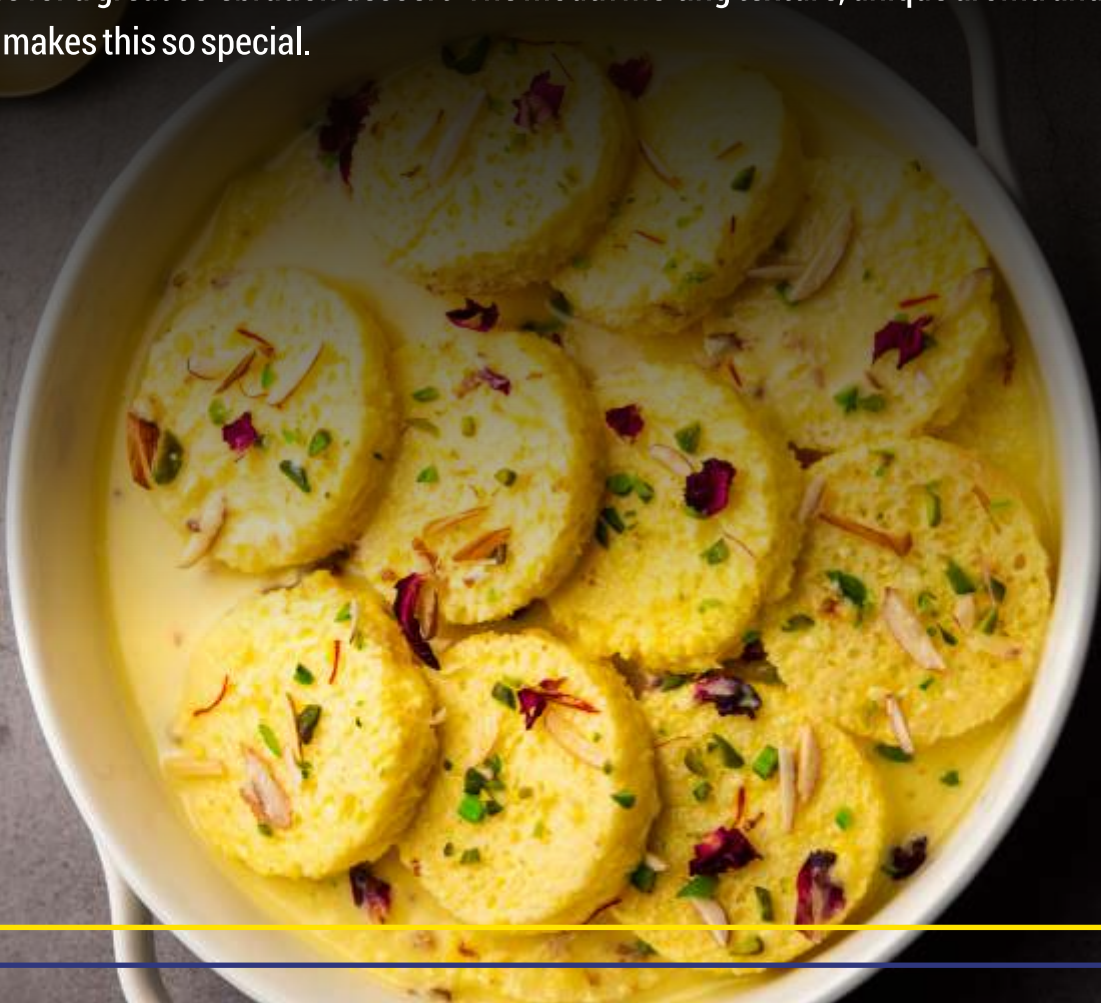
Malpua is a sweet Indian pancake. It is a traditional North Indian sweet made with all-purpose flour, curd (yogurt), spices, khoya (dried milk solids) and topped with nuts. The pancakes are deep-fried and then soaked in sugar syrup. Various ingredients like semolina, fennel seeds, milk, khoya, coconut, yogurt and even fruits like banana are sometimes added to the malpua batter. Malpua is typically served with chopped dry fruits and rabri as toppings.

RABRI

Rabri, also known as Rabdi, is a traditional North Indian sweet dish made by boiling milk on low heat for a long time until it becomes dense and changes its color to off-white or pale yellow. It is a sweet, condensed-milk-based dish that is flavored with cardamoms, saffron, and nuts. Rabri is served as a dessert or along with Malpua, Gulab Jamun, Jalebi, and Poori.

MOONG DAL HALWA

Moong Dal Halwa is a classic Indian Sweet Dish made with moong lentils, sugar, ghee and cardamom powder. Moong Dal Halwa tastes not only delicious but is also aromatic and makes for a great celebration dessert. The mouth melting texture, unique aroma and taste is what makes this so special.



Colonel's **BETA**

GULAB JAMUN

Gulab jamunis a popular Indian dessert made from fried balls of dough consisting of milk solids, which are soaked in an aromatic syrup flavored with rose water, cardamom, and saffron. Originating from the Indian subcontinent, it is often served at festivals, weddings, and celebrations, and is known for its soft, melt-in-the-mouth texture. The name "Gulab jamun" translates to "rose water berry," reflecting its sweet flavor and fragrant syrup.

ICE CREAM

Ice cream is a frozen dessert typically made from milk or cream that has been flavoured with a sweetener, either sugar or an alternative, and a spice, such as cocoa or vanilla, or with fruit, such as strawberries or peaches. Food colouring is sometimes added in addition to stabilizers. The mixture is cooled below the freezing point of water and stirred to incorporate air spaces and prevent detectable ice crystals from forming

APPLE CRUMBLE

A traditional British dessert, apple crumble pairs perfectly with eggy vanilla custard. Of course, you can always swap the custard out for vanilla ice cream or fresh whipped cream, but I find the custard gives it a bit of a nostalgic air of which I will greedily devour.



Colonel's **BETA**

HOT CUSTARD

Custard is a variety of culinary preparations based on sweetened milk, cheese, or cream cooked with egg or egg yolk to thicken it, and sometimes also flour, corn starch, or gelatin. Depending on the recipe, custard may vary in consistency from a thin pouring sauce (crème anglaise) to the thick pastry cream (crème pâtissière) used to fill éclairs. The most common custards are used in custard desserts or dessert sauces and typically include sugar and vanilla.

CHOCOLATE BROWNE WITH ICE CREAM

A chocolate brownie, or simply a brownie, is a chocolate baked dessert bar. Brownies come in a variety of forms and may be either fudgy or cakey, depending on their density. Brownies often, but not always, have a glossy "skin" on their upper crust. They may also include nuts, frosting, chocolate chips, or other ingredients.





Colonel's Kababz

PRICE OF THE ABOVE MENU

@ 1950/- PP FOR MIN. 250 PAX

ADD ON SERVICES

BAR MANAGEMENT COST @ 200/- PER HEAD

BAR TENDER COST @ 3500/- EACH

TRANSPORTATION & 5% GST AS APPLICABLE

Since 1989

30 Years of Culinary Traditional

www.colonels-kababz.com