

AIHM PRESENTS



आराधनम् 2025

Annual Food Fest

Theme: Ek Bharat Shreshtha Bharat

**A magical event of great food,
entertainment, and a live band.**

13 th December 2025

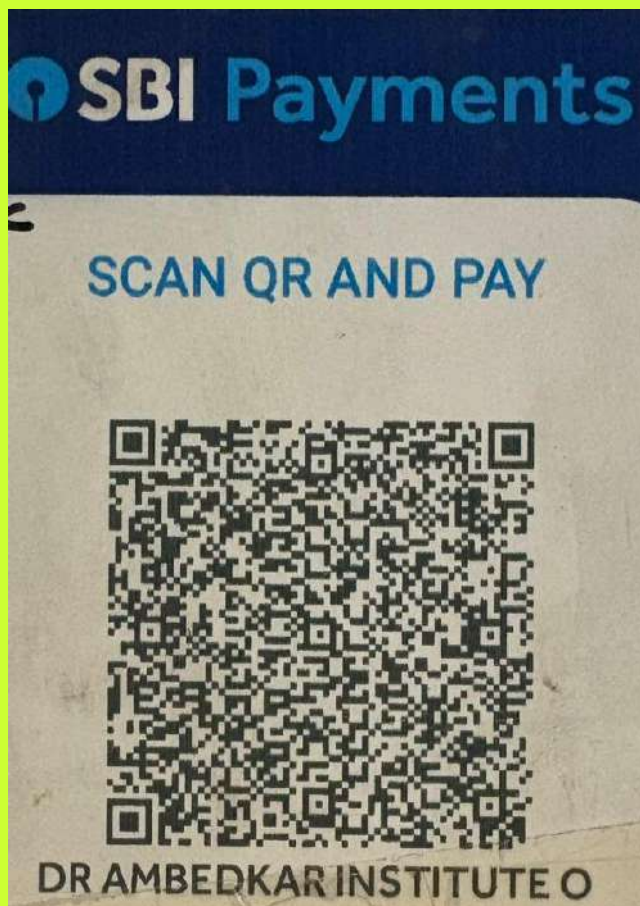
7PM ONWARDS

Contribution of
₹750/
per person

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**Menu
highlights**

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Menu



Mocktails

Tangerine Blossom

(A bright, citrus blend of orange and cranberry juice with a refreshing fruit twist)

Amber Aura

(A Warm and golden harmony of Tulsi and tea leaves balanced with honey & Gentle Spices)

Chilli Ginger Spark

(A bold blend of zesty lemon with spicy ginger and a chilli kick)

Welcome Drink

Baghareli Chaas

(A velvety herb-infused buttermilk delicacy, chilled to perfection.)

Soup

Pandhra Rassa

(A silky Kolhapuri mutton broth flavoured with coconut and delicate spice.)

Dhansak

(A rich Parsi lentil stew harmoniously blended with aromatic spices.)





Starter



Papad Bhelpuri

(A crunchy, tangy Indian chaat made with papdi, puffed rice, chutneys and spices.)

Dabeli

(A gourmet Kutch-style spiced potato slider layered with chutneys and roasted nuts.)

Pudachya Vadya

(A traditional Maharashtrian leaf-wrapped snack bursting with savory flavours.)

Sandwich Uttapa

(A thick uttapa folded with vegetables and chutneys, giving it a sandwich-style fusion twist.)

Ragada Pattice

(Delicately crisp potato patties served over a smooth white pea-roagout.)

Main Course

Kolhapuri Mutton

(Tender mutton slow braised in bold signature Kolhapuri spices.)

Salli Jardaloo Murgi

(A classic Parsi chicken dish enriched with apricots and finished with crispy juliennes of potato.)





Main Course



Kathal Haleem

(Slow-cooked jackfruit blended with lentils, broken wheat, and spices for a rich, haleem-style texture.)

Bharli Vangi

(Baby brinjal filled with a luxurious nut spice blend.)

Khoya Paneer Longlatta

(A creamy stuffed paneer sweet wrapped in mawa pastry and lightly fried.)

Methi Pakoda Kadhi

(Crisp golden fritters made from gram flour batter mixed with fresh, aromatic fenugreek leaves.)

Chane Gashi

(Coastal chickpeas gently simmered in a creamy coconut reduction.)

Makai Nu Shak

(Sweet corn folded into a subtly spiced Gujarati cream curry.)

Rice

Safeda Biryani

(An elegant, mildly spiced biryani with fragrant basmati rice and seasonal vegetables.)

Roti

Methi Thepla

(A soft Gujarati flatbread flavoured with fresh fenugreek leaves and mild spices.)





Roti

Masala Poori

(Deep-fried spiced wheat flour bread served hot with sabzi or pickle.)



Assorted Indian Breads

(A handcrafted selection of freshly baked gourmet Indian breads.)

Sweet

Kalakand

(A melt-in-the-mouth milk Indian cake crafted with slow-reduced khoa.)

Jalebi Rabri

(Crispy saffron jalebis served with thick, sweet, chilled rabri.)

Mohanthal

(A melt in mouth Gujrati delicacy, made of cardamom flavoured gram flour slow cooked in clarified butter)

West Indian Specialities

Dahi Batata Papdi

(Crunchy papdi topped with spiced potato mix, curd, chutneys, and mild spices.)

Dhokla

(Soft, steamed gram-flour cakes tempered with mustard seeds, curry leaves, and green chillies.)

Sev Puri

(A crisp Indian shortbread topped with gram flour sev mixed with chutney spiced potatoes, onion and tomatoes)

