Category	Creative Idea (Recipe/Concept)	Description
Regional Thali Experiences	1. Royal Rajasthani Mini Thali (Live)	Live counter offering miniature, personalized thalis with: Dal Baati Churma (three types of dal, small baati, churma), Ker Sangri, Gatte ki Sabzi, Mirchi Vada, and a small portion of Bajra Roti with gud (jaggery) and ghee.
	2. Coastal Coconut & Seafood Thali (Plated or Live)	Goan Fish Curry, Malabar Prawn Curry, Neer Dosa, Appam, Coconut Rice, and a crisp Papadam. (Vegetarian option: Vegetable Stew with Appam, Konkani style Dal).
	3. Avadhi Nawab's Platter (Live Carving/Serving)	Live station with slow-cooked Lucknowi Nihari (lamb shanks), Awadhi Murg Korma, and fragrant Murgh Biryani, served with Sheermal (sweet bread) and Warqi Paratha. (Vegetarian: Kathal Biryani, Vegetable Kofta Curry).
Gourmet Meat & Poultry	4. Pistachio-Crusted Lamb Rack with Saffron-Rose Jus	Succulent, perfectly roasted lamb rack coated in crushed pistachios, served with a delicate saffron and rose-infused reduction.
	5. Smoked Duck Chettinad with Crispy Appam	A rich, dark, and aromatic Chettinad-style duck curry, showcasing the bold spices of South India, paired with soft, lacy, freshly made appams.
	6. Sous-Vide Butter Chicken with Truffle Naan	Ultra-tender chicken cooked sous-vide, then finished in a silky, smoky butter chicken gravy, served alongside freshly baked naan infused with black truffle oil.
	7. Hyderabadi Haleem Station (Slow-Cooked)	A live station dedicated to the slow-cooked, intensely flavorful Hyderabadi Haleem (meat and lentil stew), garnished with fried onions, mint, lime, and fresh ginger.
	8. Kerala Meen Moilee (Fish Curry) with Red Rice	Mild, coconut milk-based fish curry from Kerala, delicately spiced, served with traditional Kerala Red Rice (Matta Rice).
Artisanal Vegetarian Delights	9. Jackfruit Rogan Josh with Quinoa Pulao	A hearty and flavorful vegetarian take on the Kashmiri classic, with tender jackfruit simmered in a rich, aromatic gravy, served with a healthy and wholesome quinoa pulao.
	10. Paneer & Fig Kofta in Cashew-Saffron Gravy	Soft paneer and dried fig koftas (dumplings) simmered in a luxurious, creamy cashew and saffron-infused gravy, garnished with silver leaf.
	11. Green Pea & Mint Kofta in Cherry Tomato-Coriander Curry	Light and fresh koftas made with green peas and fresh mint, served in a vibrant, slightly tangy cherry tomato and coriander-based curry.
	12. Morel Mushroom & Asparagus Kofta in Shahi Gravy	Exquisite koftas crafted from rare morel mushrooms and tender asparagus, floating in a rich, aromatic Shahi (royal) white gravy, served with microgreens.
	13. Bharwan Karela (Stuffed Bitter Gourd) with Cashew Cream	A traditional Indian dish of bitter gourd stuffed with a spiced mixture, reimagined with a delicate balance of flavors and served with a subtle cashew cream to balance the bitterness.
	14. Dal Makhani "Deconstructed" with Smoked Butter Foam	The classic Dal Makhani served with a modern twist – a perfectly slow-cooked dal, topped with a light, smoky butter foam instead of heavy cream, served with crisp garlic naan crisps.
Global-Indian Fusion	15. Indian Street Food Taco Bar (DIY)	Guests customize their tacos with fillings like Paneer Tikka Masala, Chole (chickpea curry), shredded Tandoori Chicken, or Goan Pork Vindaloo. Toppings include various chutneys, pickled onions, sour cream, and spiced slaw.
	16. Dosa & Uttapam Bar with International & Indian Fillings	Live station making fresh dosas and uttapams. Fillings include traditional potato masala, paneer bhurji, but also innovative options like creamy mushroom & spinach, sun-dried tomato & feta, or even a spicy Asian stir-fry vegetable.
	17. Pav Bhaji Fondue with Assorted Breads	A large, warm fondue pot of rich, buttery Pav Bhaji, served with an array of dippable breads: mini pavs, garlic breadsticks, sourdough croutons, and multi-grain crackers.
	18. Mediterranean Mezze with Indian Spiced Hummus & Naan Chips	A lavish spread of Mediterranean dips like Indian-spiced hummus, babaganoush, labneh, served with warm pita, crispy naan chips, olives, and fresh vegetable crudités.

	19. Sushi & Sashimi Bar with Indian Spiced Wasabi & Chutney Soy	A high-end sushi and sashimi station featuring fresh, expertly prepared rolls and nigiri. Accompaniments include a fiery Indian-spiced wasabi, a soy sauce infused with ginger and green chili, and pickled ginger.
	20. Live Pasta Station with Indian Infused Sauces	Chefs prepare fresh pasta (e.g., pesto, arrabbiata, alfredo) on demand, with options for Indian-inspired additions like Paneer Makhani sauce, spicy Goan Chorizo sauce, or a creamy Spinach and Cashew sauce.