



Ganesha *ek sanskriti*

Traditional Indian Cuisine

CATERING PACKAGE
JAKARTA & YOGYAKARTA

*Welcome to Ganesha,
let your taste buds
embark on a journey
to India*

Ganesha ek Sanskriti translates to Ganesha – a culture. We aim to not only satisfy the demanding palate of our diners, but to share the true essence of India through art, music and décor. Ganesha ek Sanskriti first opened its doors in 2003, quickly establishing itself as one of the most iconic Indian restaurant chains in select destinations, across Indonesia.

With over a decade of experience and craft, our goal has remained unchanged: to provide our guests with the authentic flavors of India while simultaneously, evoking the nostalgia of a home-cooked meal.

Whether you are hosting an intimate gathering or a large scale event, we offer a multitude of dine-in and catering options suitable for any type of occasion. Ganesha ek Sanskriti has a dedicated team that will take care of the finer details, while you arrive at your own event as a guest.



Ganesha BRI, Jakarta



Ganesha Kemang, Jakarta



Ganesha Menara Karya, Jakarta



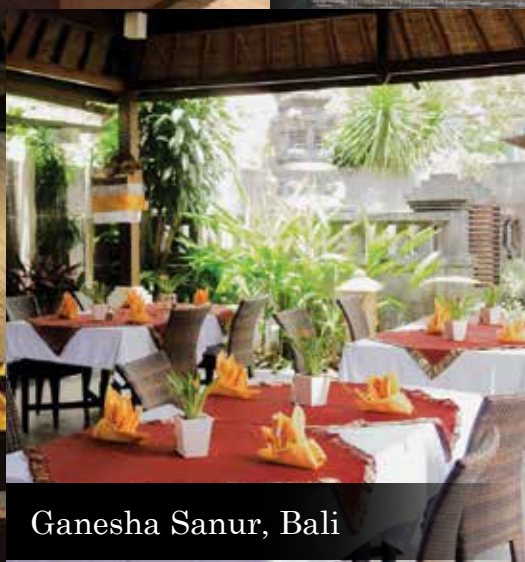
Ganesha Sheraton, Yogyakarta



Ganesha Ubud, Bali



Ganesha Kuta, Bali



Ganesha Sanur, Bali



Ganesha Sunset Road, Bali

OUTLET LOCATIONS



Outlet Name	Address & Contact	Area (m²)	Seating Capacity	Special Features
GANESHA BRI JAKARTA	Center Park BRI II, 9th Floor, Jl. Jendral Sudirman Kav 44-46, Jakarta 10210 Ph. (021) 5719415 / 0821-1311-3764 Email. mktg-jkt@ganeshhaeksanskriti.com	500	160 pax	Majestic Fort-like structure Buffet Counter Lounge seating 2 Meeting Rooms Sound System Large Screen TV
GANESHA KEMANG JAKARTA	Kemang Square, 2nd Floor, Jl. Kemang Raya No. 5, Jakarta Selatan Ph. (021) 7196837 / 0813-8561-1452 Email. mktg-jkt@ganeshhaeksanskriti.com	270	70 pax	Intimate Lounge
GANESHA MENARA KARYA JAKARTA	Menara Karya, Ground Floor Jl. HR. Rasuna Said Blok X5 Kav 1-2, Jakarta Ph. (021) 57944726 / 0811-1387-783 Email. mktg-jkt@ganeshhaeksanskriti.com	220	90 pax	Buffet Counter Indoor Alfresco Dining Sound System Projector
GANESHA SHERATON YOGYAKARTA	Sheraton Mustika Yogyakarta Resort & Spa, 8th Floor, Jl. Laksda Adisucipto KM8.7, Yogyakarta Ph. 0813-2911-9501 Email. mktg-jogja@ganeshhaeksanskriti.com	270	60 pax	Unparalleled views of MT. Merapi
GANESHA UBUD BALI	Jl. Monkey Forest, Ubud, Bali (100 meters from monkey forest) Ph. (0361) 4792545 / 0811-3993-390 Email. mktg-ubud@ganeshhaeksanskriti.com	600	200 pax	Alfresco Dining area Multi level seating
GANESHA KUTA BALI	Lippo Mall Kuta Ground Floor #01-02, Jl. Kartika Plaza, Kuta, Bali 80361 Ph. (0361) 8978056 / 0811-3933-977 Email. mktg-kuta@ganeshhaeksanskriti.com	130	130 pax	Alfresco Dining area Buffet Counter
GANESHA SANUR BALI	Jl. Danau Tamblingan No. 218, Sanur, Bali (same location as Legong Restaurant & Bar) Ph. (0361) 288066 / 0811-3944-494 Email. mktg-sanur@ganeshhaeksanskriti.com	800	125 pax	Alfresco Dining Stage for Performance Sound System Waiting room for Guides/drivers
GANESHA SUNSET ROAD BALI	Lippo Plaza Sunset, Ground Floor, Jl. Sunset Road, Kuta, Bali Ph. (0361) 4756645 / 0811-3960-1551 Email. mktg-sanur@ganeshhaeksanskriti.com	130	70 pax	Alfresco Dining area Buffet Counter

CATERING PACKAGE VEGETARIAN



Ganesh Grand

Appetizer

1 Vegetarian Snack

Main Course

1 Paneer + 1 Vegetarian
+ 1 Dal

Breads

1 Choice of Bread

Rice

1 Choice of Rice

Side Dishes

1 Salad, 1 Achar,
1 Raita, 1 Chutney

Dessert

1 Choice of Dessert

Ganesh Classic

Appetizer

2 Vegetarian Snack

Main Course

1 Paneer + 1 Vegetarian
+ 1 Dal + Tawa Subzi

Breads

2 Choices of Bread

Rice

1 Choices of Rice

Side Dishes

1 Salad, 1 Achar,
1 Raita, 1 Chutney

Dessert

2 Choices of Dessert

Ganesh Supreme

Appetizer

2 Vegetarian Snack + 2 Chaats

Main Course

1 Paneer + 2 Vegetarian
+ 1 Dal + Tawa Subzi

Breads

3 Choices of Bread

Rice

2 Choices of Rice

Side Dishes

2 Salad, 1 Achar, 1 Raita,
1 Dahi Bada, 2 Chutney

Dessert

3 Choices of Dessert

*Minimum order of 30 pax

*Beverage is not included on the above packages

*Prawn will be available for the main course at an additional charge

*Biryani Rice will be available at an additional charge

*Price mentioned is excluding 10% government tax

CATERING PACKAGE NON-VEGETARIAN



Ganesh Grand

Appetizer

1 Vegetarian + 1 Chicken

Main Course

1 Vegetarian + 1 Dal
+ 1 Chicken

Breads

1 Choice of Bread

Rice

1 Choices of Rice

Side Dishes

1 Salad, 1 Achar,
1 Raita, 1 Chutney

Dessert

1 Choices of Dessert

Ganesh Classic

Appetizer

2 Vegetarian + 1 Chicken / Fish

Main Course

1 Paneer + 1 Vegetarian + 1 Dal
+ 1 Chicken / Fish

Breads

2 Choices of Bread

Rice

1 Choice of Rice

Side Dishes

1 Salad, 1 Achar,
1 Raita, 1 Chutney

Dessert

2 Choices of Dessert

Ganesh Supreme

Appetizer

1 Vegetarian + 1 Chicken
+ 1 Fish + 1 Chaats

Main Course

1 Paneer + 1 Vegetarian
+ 1 Dal + 1 Chicken
+ 1 Lamb / Fish

Breads

3 Choices of Bread

Rice

2 Choices of Rice

Side Dishes

2 Salad, 1 Achar,
1 Raita, 1 Chutney

Dessert

3 Choices of Dessert

*Minimum order of 30 pax

*Beverage is not included on the above packages

*Prawn will be available for the main course at an additional charge

*Biryani Rice will be available at an additional charge

*Price mentioned is excluding 10% government tax

MENU FOR SAMPLE NON-VEGETARIAN

Ganeshha Grand

APPETIZER

Cocktail Samosa
Chicken Tikka

MAIN COURSE

Aloo Gobhi
Yellow Dal Tadka
Butter Chicken

BREADS

Naan / Butter Naan

RICE

Jeera Rice

SIDE DISHES

Salad, Achar
Mix Veg Raita
Mint & Onion Chutney

DESSERT

Gulab Jamun

Ganeshha Classic

APPETIZER

Hariyali Kebab
Tandoori Aloo
Chicken Malai Tikka

MAIN COURSE

Kadhai Paneer
Aloo Achari
Dhaba Dal
Chicken / Fish Curry

BREADS

Naan / Butter Naan
Tandoori Roti

RICE

Subzi Pulao

SIDE DISHES

Salad, Achar
Tomato & Carrot Raitha
Mint & Onion Chutney

DESSERT

Rasgulla
Assorted Kulfi

Ganeshha Supreme

APPETIZER

Pani Poori
Papdi Chat
Samosa
Chicken Tikka
Amritsari Machi

MAIN COURSE

Aloo Gobi Mattar
Palak Paneer
Dal Makhni
Chicken Kolhapuri
Fish Curry / Rogan Josh

BREADS

Naan / Butter Naan
Garlic Naan
Tandoori Roti

RICE

Subzi Biryani
Saada Chawal

SIDE DISHES

Salad, Achar
Mint Raitha
Mint & Onion Chutney

DESSERT

Rasmalai
Jalebi
Fresh Fruits

Can customize the dishes from menu selection

ADDITIONAL ITEMS

IN-HOUSE PARTY



BEVERAGES

Free flow of soft drinks
(Coca Cola, Sprite):
Rp 45,000 + / pax

Free flow of juices
(Coca Cola, Sprite, Juices):
Rp 55,000 + / pax



EQUIPMENT CHARGES

Professional sound system
Rp 1,000,000

Projector
Rp 1,000,000



ADDITIONAL MENU CHARGES

Chat Counter :
Rp 45,000 + / pax



CORKAGE CHARGES

Wine
Rp 100,000 + / bottle

Spirits
Rp 250,000 + / bottle

OUTDOOR CATERING



TRANSPORTATION CHARGE

Charge will be based on distance
to catering location



CATERING EQUIPMENT CHARGE

Equipment and Tandoor Set Up
Rp 1,000,000

Bar Set Up
Rp 1,000,000

OVERTIME CHARGE

Minimum Rp 500.000 / hour



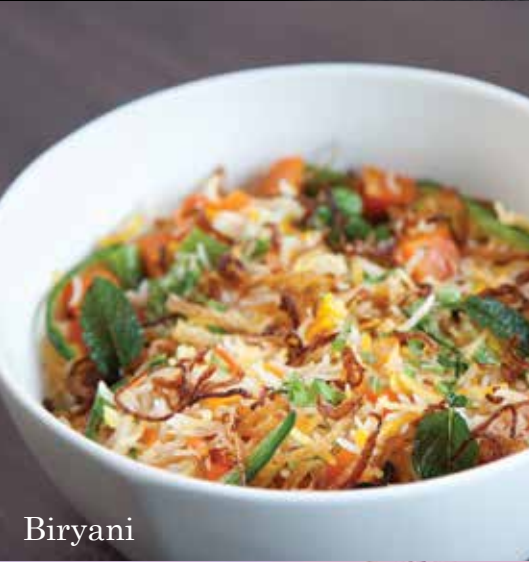
Paneer Tikka



Chicken Tikka



Rogan Josh



Biryani



Naan



Kadai Paneer



BREAKFAST MENU SELECTION



Northern Indian

Vegetarian

- Poha
Popular maharashtrian breakfast recipe made from red or white poha.
- Aloo Poori
Traditional punjabi spiced potato curry served with pooris.
- Chole Bhature
Spicy chickpeas curry served with leavened fried bread.
- Aloo Paratha
Whole wheat flat bread stuffed with a spiced potato stuffing.
- Samosa
Crisp patties filled with potatoes and green peas.
- Mix Veg. Pakoda (Vegetarians fritters)
- Pav Bhaji
A spicy preparation with a mixture of Vegetarians, a generous dose of fresh tomatoes, a dollop of butter, optional toppings of cheese and dry-fruits and fresh fruits.
- Vegetarian Cutlets (Vegetarians fritters)
- Bread Pakoda
Slices of bread dipped in besan (chickpea flour batter) spiced with ajwain, red chili powder, asafoetida, salt and deep fried)
- Veg. Kathi Rolls
Chapattis spread with yogurt-green chutney, stuffed with a spicy paneer subzi.
- Veg. Momo
Steamed dumplings stuffed with a lightly spiced Vegetarian filling.
- Veg. Spring Rolls
Spring rolls with a touch of Indian spices.
- Khasta Katchori
Fried & flaky pastry. these are like spiced empanadas.
- Pyazz Ki Katchori
Crisp, flaky deep fried kachoris stuffed with a onion filling.

Non-vegetarian

- Omelette
- Scrambled Eggs
- French Toast, Indian Style
- Egg/ Anda Paratha
Paratha Stuffed With Egg and Spices.
- Chicken Kathi Roll
Wrap filled with curried chicken.
- Chicken Momo
Indian dumplings with chicken filling.

Southern Indian

Vegetarian

- Upma
A thick porridge from dry roasted semolina.
- Dosa
A fermented crepe made from rice batter and black lentils.
- Idli
Steamed rice cake served with sambar or coconut chutney.
- Vada
Fermented gram and spices batter, deep fried, served with main course or coconut chutney.
- Uttapam
A thick pancake, with toppings cooked right into the batter.
- Neer Dosa
Water dosa is a crêpe prepared from rice batter. Served with chutneys and curries.
- Appam
Sweet sautéed onions and a rich mixture of spices create a complex, flavorful base for this extraordinary vegetarian stew.

BREAKFAST MENU SELECTION



Burger & Eggs

- Beetroot Burger
Beetroot patty stuffed in burger bun with sliced onion, tomato and cheese.
- Chicken Burger
Chicken patty stuffed in burger bun with sliced onion, tomato and cheese.
- Shakshuka
Maghrebi dish of eggs poached in a sauce of tomatoes, olive oil, peppers, onion, and garlic; commonly spiced with cumin, paprika and cayenne pepper
- Scrambled eggs
Served with potato wafer & 2 slices of brown bread
- Sunny Side Up
Served with potato wafer & 2 slices of brown bread
- Chili Cheese Toast
Crisp toasted bread, creamy melted cheese, and a zesty chili topping.
- Parsi Omelette
A crazy-paving three-egg omelette of chopped tomato, onion, coriander, green chilli and a little cheese. Served with grilled tomato and Toast.

Healthy Breakfast

- House Granola
A Ganesha recipe, handmade with toasted oats, chia seeds, cashews, walnut, almonds, and served with mix dry fruit, dairy yoghurt with honey and creamy coconut milk
- Healthy Bowl
Granola, Yogurt with orange and fresh fruit
- Avocado Toast
Sliced avocado generously spread over toasted sourdough bread finished with a sprinkle of freshly cracked black pepper, a pinch of sea salt, and a drizzle of zesty lime juice. Served with fried eggs, cheese, tomatoes and onion ring

LUNCH & DINNER MENU SELECTION



Soup

- Tamatar Shorba
Tomato puree soup, creamy tangy rich of herbs.
- Cream of Tomato
Light and creamy tomato soup served with bread croutons.
- Sweet Corn Veg / Chicken
Corn soup, hearty soup with herbs.
- Hot and Sour Veg / Chicken
Blend of nutritious and taste bud tingling Vegetarians.
- Rasam
South Indian soup, tamarind juice based with with addition of tomato, chili pepper.
- Manchow Veg / Chicken
An Indo-Chinese soup made with chopped vegetable flavored with soy sauce served with fried noodles

Live Counter

- Papdi Chat
Round savory chips snapped in tangy tamarind sauce and fresh yogurt sauce.
- Pani Pooi
Puffed dumpling stuffed with chickpeas, potatoes, filled in with mint water.
- Bhel Pooi
Puffed rice mixed with chopped onion, tomato, potato, mint, and tamarind chutney.
- Sev Pooi
Small puffed dumpling stuffed with chickpeas and potatoes topped with yogurt, tamarind chutney, and covered with sev.
- Aloo Tikki
- Pav Bhaji

South Indian Delicacies

- Plain / Masala Dosa
Crepe made with fermented lentil and rice flour.
- Rawa Dosa
Crepe made with fermented rice flour and semolina.
- Uthappam
Fermented lentil and rice pizza topped with tomato, bell peppers, and onion.
- Idli
Steamed rice cakes.

Appetizer

NORTH INDIAN

Vegetarian

- Samosa
Crisp patties filled with potatoes and green peas.
- Mix Veg Pakoda
Sliced onion, eggplant, green chilli, and potatoes, friend crispy with spiced lentil batter.
- Haryali Kebab
Spinach and cottage cheese cutlets.
- Chilli Paneer
Homemade cottage cheese sautéed with green chillies, onions, and soy sauce.
- Paneer Tikka
Mint stuffed cottage cheese slices marinated in yogurt, lentil, and spices.
- Aloo Bonda
- Mirchi Vada
- Dal / Pyaaz Kachori
- Tandoori Aloo
- Paneer 65
Spicy deep fried cottage cheese sauteed with onion, green chilli and yogurt.

Non-vegetarian

- Murg Tikka / Chicken Tikka
Boneless chicken marinated in yogurt, herbs, and spices.
- Tandoori Murgh
Whole chicken marinated in yogurt, herbs, and spices.
- Murg Malai Tikka
Boneless pieces of chicken marinated in yogurt, cheddar cheese, ginger, green chillies.
- Chilli Chicken
Homemade deep fried chicken sautéed with green chillies, onions, and soy sauce.
- Gilafi Chicken Seekh Kebab
- Shami Kebab
Deep fried kebabs made of minced lamb and Bengal gram lentil.
- Seekh Kebab
Tender minced lamb meat, seasoned with ginger, coriander, and other spices.
- Tandoori Prawn
Prawn dipped in a creamy, carom seed laced yogurt.
- Mahi Tikka / Fish Tikka
Spicy fish fillet marinated with turmeric, yogurt, lime juice, mustard seeds.
- Amritsari Macchi
Deep fried gram flour batter coated spicy fish fillet.

SOUTH INDIAN

Vegetarian

- Cheera & Onion Pakoda
Crispy spinach & onion fritters made with gram flour (besan), spices and curry leaves
- Paneer 65
Medium spicy crispy paneer, marinated in flour, yogurt, and spices butter, deep fried until golden.
- Paneer Ghee Roast
A popular Mangalorean recipe which is fiery red in colour, and has a tangy and spicy flavor with ghee and roasted spices.
- Urulai Kizangu Bonda (Potato Bonda)
A famous street snack from Tamil Nadu, made with potato patty coated with chickpea flour batter and deep fried.

Non-vegetarian

- Chicken 65
Medium spicy crispy chicken, marinated in flour, yogurt, and spices butter, deep fried until golden.
- Chicken Ghee Roast
A popular Mangalorean recipe which is fiery red in colour, and has a tangy and spicy flavor with ghee and roasted spices.
- Rawa Fish Fry
Deep fried fish fillet marinated with homemade masala and semolina.
- Prawn Ghee Roast
A popular Mangalorean recipe which is fiery red in colour, and has a tangy and spicy flavor with ghee and roasted spices.

Main Course

NORTH INDIAN

Paneer

- Kadhai Paneer**
Dry curry made with cottage cheese, capsicum/green bell peppers and indian spices.
- Paneer Makhni**
Succulently cooked cottage cheese cubes in a smooth sauce of tomatoes and cream, which is lightly spiced with a hint of tang and sweetness.
- Paneer Begum Bahar**
The combination of Vegetarians, cottage cheese, nuts and spices marinated in flavorful mixture of Yogurt and spices and then cooked in delicious gravy of onion and tomatoes.
- Paneer Tikka Butter Masala**
Marinated grilled paneer cubes in onion-tomato yogurt based curry.
- Shahi Paneer**
Rich mughlai dish with cottage cheese.
- Paneer Lababdar**
Low-fat paneer cubes in an aromatic, spicy gravy with sautéed onions.
- Saag Paneer**
Soft paneer cubes cooked in a smooth spinach curry.
- Malai Kofta**
Potato and paneer koftas in a creamy, rich, but light sweet gravy.
- Mattar Paneer**
Cubes of cottage cheese and green peas, cooked in chopped tomato onion gravy.
- Paneer Khurchan**
- Paneer Pasanda**

Dal

- Dal Makhni**
Whole black lentil and red kidney beans, butter and cream soup.
- Yellow Dal Tadka**
Smooth & creamy dal tempered with indian spices with a smoky charcoal flavor.
- Dal Panchratan**
Exotic mixture of five different lentils cooked together and flavored with spices and onion, garlic, tomato and green chili tadka and garnish with chopped coriander leaves.
- Choley Masaledar**
Chole or chickpeas is a popular north indian curry. It goes well with poori, bhatura, naan or rice.
- Rajma Raseela**
Red kidney beans curry.
- Dal Dhaba**
Lentil curry a la Dhaba.
- Punjabi Kadhi Pakoda**
Fried onion pakoras in a creamy & sour yogurt sauce.

Vegetarians

- Mix Veg Jalfrezi**
A semi-dry Indian recipe with a mix of Vegetarians cooked in a tomato-based gravy.
- Mirchi Baingan Ka Salan**
Green chili and eggplant curry, it's spicy, sweet, salty, and a tad bitter all at the same time.
- Kurkuri Bhindi**
Crispy fried Okra.
- Bhindi Masala**
A semi dry lightly spiced north indian curry made with okra.
- Veg. Makhni**
Vegetarians in creamy gravy.
- Sarsoon Ka Saag**
Green mustard dish.
- Baingan Ka Bharta**
Roasted and sauteed eggplant.
- Aloo Capsicum**
Stir fried spiced potatoes with green bell peppers.
- Banarsi Dum Aloo**
Deep fried baby potatoes, in tangy and creamy gravy.
- Kasmiri Dum Aloo**
This dish is a medley of aromatic spices blended in spicy gravy with fried baby potatoes.
- Tawa Subzi**
Mix Vegetarians sauteed in rich and aromatic indian masalas.
- Subz Kofta Curry**
Spicy Vegetarian balls in indian red curry sauce.
- Aloo Achari**
Tangy potato dish with pickled spices and garnish with a lot of flavor.
- Aloo Gobhi**
Delicious dish made with potatoes, cauliflower and Indian spices.
- Hing Dhaniye Ke Aloo**
Potatoes stir fried with aromatic masalas, lemon juice, ginger, chillies and strong taste of hing.
- Mattar Mushroom**

Main Course

NORTH INDIAN

Chicken

- Butter Chicken**
Murgh makhani, chicken is marinated overnight in a yogurt and spice mixture then cooked in a tandoor.
- Kadhai Chicken**
Chicken cooked in red gravy with freshly ground spices and capsicum.
- Chicken Tikka Butter Masala**
Grilled chicken pieces in tomato puree sauteed with onions with green coriander.
- Chicken Korma**
Chicken simmered in a creamy fragrant sauce with onion, garlic, ginger and nuts / cashews.
- Chicken Kolhapuri**
Spicy, real hot, exotic dish from the city of Kolhapuri.
- Chicken Curry / Dhaba Murgh**

Mutton

- Mutton Rogan Josh**
Kashmiri mutton curry with yogurt and spices, brimming with flavors of fennel and ginger.
- Rara Gosht**
Mutton steeped in gravy of spicy mince, soaked in indian spices.
- Keema Matter**
Minced mutton in fresh green peas curry sauce.
- Saag Ghost**
Delicious mutton and spinach curry from the northwest region of India.
- Nargasi Kofta Curry**
Mutton with minced coated hard boiled eggs in a curry sauce.

Fish

- Creamy Prawn / Fish Curry**
Prawn / Fish in a curry sauce.
- Kadhai Prawn**

SOUTH INDIAN

Vegetarian

- Veg Poriyal**
“Poriyal” is a Tamil word for “stir fried” or “sauteed”, made with cabbage and beans
- Ennai Kathirikai**
Deep fried eggplant cooked in a spicy, tangy tomato and onion based gravy.
- Bendi Mor Kuzhlampu**
Okra cooked in curd based curry flavored with mild spices .
- Kadala Curry**
Spiced black chickpeas curry from the Kerala, made with coconut milk, onions and spices.
- Vegetable Stew**
Kerala style stew with vegetables and flavoured with coconut milk and mild spices.
- Paneer Pattani Kurma**
South Indian style kurma dish cooked with paneer and green peas.

Non-vegetarian

- Kori Gassi**
Mangalorean chicken curry made with roasted chillies, spices and creamy coconut milk.
- Pepper Masala Chicken / Mutton**
Choice of meat cooked with homemade masala, made with black pepper, cloves, chilli & fennel.
- Andhra Chilly Chicken**
Dry chicken recipe that is spiced mainly with green chillies, ginger, garlic, and onion.
- Mutton Vindaloo**
Fiery red curry made with tender lamb chunks and potatoes cooked in curry made with red chillies, vinegar, garlic and spices.
- Mutton Mappas**
Kerala style mild spiced mutton gravy cooked in coconut milk.
- Alleppey Fish Curry**
Costal specialty, fish cubes cooked with raw mango and coconut milk .
- Malabar Fish Curry**
A delicious, creamy fish curry with goodness of coconut milk and full of chillies, coriander and mustard seeds.
- Chepala Pulusu**
Fish curry with tamarind and chilli paste, an Andhra speciality.
- Prawn Thokku**
Spicy tomato, onion and tamarind based curry made with spices and gingelly oil.
- Prawn Varuval**
Varuval means 'to fry', a simple South Indian dry style preparation majorly with cumin seeds, spices, and a dominant flavour of curry leaves .

Rice

NORTH INDIAN

- Subzi Pulao
A platter full of rice with a mix of tasty Vegetarians and lentils.
- Jeera Pulao
Flavorful indian rice dish prepared with cumin.
- Peas Pulao
- Sada Chawal
Simple Indian basmati rice.
- Subzi Biryani
Delicious basmati rice stirred in with Vegetarian and spices.
- Hyderabad Biryani
- Gosht Biryani
Meticulously cooked mutton in flavorful basmati rice.
- Samudri Biryani
Seafood cooked in basmati rice with special herbs and spices.

SOUTH INDIAN

- Bisi Bele Bath
Hot lentil flavoured rice and Vegetarians served with papadam a special dish of Karnataka.
- Curd Rice
Rice with yogurt and tempered with mustard seeds, curry leaves, and ginger.
- Tamarind Rice
Rice cooked in tamarind sauce and spices.
- Lemon Rice
Seasoned lemon rice.
- Ambur Chicken Biryani
- Donne Chicken Biryani

Side Dish

- Green Salads
Selection of Vegetarians in zesty dressing.
- Toss Salads
Cucumber, onion, tomato, coriander, tossed in flavorful dressing.
- Bean Sprouts
Tomatoes and bean sprouts combine beautifully with salt and lemon juice.
- Black Chana Salads
Black chickpea salad in zesty Vegetarian mix.
- Raitha (yogurt condiment) :
 - Plain
 - Boondi (cucumber raitha with onion tomatoes)
 - Mix Veg
- Dahi Bhalla
Lentil fritters, soaked in yogurt sauce, tamarind chutney, green chutney.

Bread

NORTH INDIAN

- Naan / Butter Naan / Garlic Naan
Famous Indian leavened bread.
- Tandoori Roti
Indian staple bread baked in clay oven.
- Laccha Parantha
A multi layered shallow fried north Indian flat bread.
- Stuffed Kulcha
 - Paneer (stuffed with cottage cheese)
 - Aloo (stuffed with a spiced potato filling)
 - Gobhi (stuffed with spiced cauliflower)
 - Keema (stuffed with minced chicken)
- Chapatti
Unleavened flatbread.
- Puri
Unleavened deep-fried Indian bread.
- Missi Roti
- Bhatore
- Stuffed Paratha
 - Paneer (stuffed with cottage cheese)
 - Aloo (stuffed with a spiced potato filling)
 - Gobhi (stuffed with spiced cauliflower)
 - Muli (stuffed with white radish)
 - Keema (stuffed with minced chicken)

SOUTH INDIAN

- Malabar Parantha
Layered parantha.

Indian Chinese Style Delicacies

- Vegetarian Manchurian
House special, golden fried Vegetarian dumplings in a mildly spiced soya garlic sauce cooked with fresh cilantro, celery, chilies, ginger, and green onion.
- Fried Rice
Fiery in nature with chopped cabbage, carrots, and bell peppers or meat.
- Hakka Noodles
Thin noodles with shredded Vegetarians or meats.

DESSERT SELECTION



NORTH INDIAN

- Gulab Jamun
Caramelised milk dipped in saffron flavored sugar syrup.
- Gajar Halwa
Shredded carrot cooked with cardamom, milk & sugar.
- Moong Dal Halwa
Lentil pudding cooked with cardamoms & sugar.
- Jalebi
Deep fried wheat flour batter soaked in sugar syrup.
- Imarti
- Rasgulla
Spongy cottage cheese dumpling in rose flavour light sugar syrup.
- Malai Chum Chum
- Rajbhog
- Kesar Pista Kulfi
Saffron flavored homemade Indian ice cream Garnished with pistachio.
- Mango / Orange Kulfi
Mango / Orange flavoured homemade Indian ice cream.
- Kulfi Falooda
- Rasmalai
Cheese dumpling immersed in cardamom flavoured milk.
- Paan Ice Cream
- Malai Cham Cham
- Malpua Kheer
- Ghewar

SOUTH INDIAN

- Kesari Bath
Popular South Indian sweet dish made from semolina, ghee, sugar, saffron
- Sabudana Payasam
A sweet dish made with tapioka pearls, sugar, milk, cardamom, cashews and raisins.
- Semiya Payasam
Known as vermicelli kheer, is a delicious South Indian pudding made with vermicelli, sugar, ghee, milk and dry fruits.

GANESHA SWEETS



Dry Fruits

Kaju Burfi	416k /kg
Kaju Pista Roll	418k /kg
Kaju Kalash	418k /kg
Panchmewa Burfi	475k /kg
Chocolate Kaju Burfi	435k /kg
Anjeer Burfi	475k /kg
Anjeer Roll	475k /kg
Badam Burfi	475k /kg
Badam Apple	475k /kg
Pista Burfi	625k /kg

Milk Sweets

Milk Cake	340k /kg
Kalakand	335k /kg
Khoya Peda	340k /kg
Fruit Roll	380k /kg

Ladoo

Besan Ladoo	260k /kg
Boondi Ladoo	270k /kg
Dry Fruit Ladoo	435k /kg
Coconut Ladoo	325k /kg

Mithai

Balushahi	275k /kg
Chandrakala	370k /kg
Rabri Ghevar	370k /kg
Coconut Burfi	325k /kg
Gujia	370k /kg

Namkeen

Cocktail Samosa *	20k /pc
Pyaz Kachori *	25k /pc
Dal Kachori	25k /pc
Mathri	54k /250gr
Marwari Mixture	54k /250gr
Masala Peanut	44k /250gr
Masala Cashewnuts	87k /250gr
Masala Badam	103k /250gr
Salted Pistachio	103k /250gr

Sweets with sugar syrup* (Take Away Only)

Gulab Jamun	25k /pc
Rasgulla	24k /pc
Rasmalai	28k /pc
Raj Bhog	25k /pc
Malai Cham Cham	30k /pc
Jalebi	275k /kg



* Minimum order for all sweets with sugar syrup, samosa, and kachori is 24 pcs
All prices are in thousand Rupiah, excluding 10% Government Tax

TERMS & CONDITIONS

1. A non-refundable down payment of 50% from the total billing amount is required in order to confirm any bookings/orders.
2. If the deposit has not been received, Ganesha ek Sanskriti reserves the right to cancel.
3. If our team follows up and does not receive confirmation from your side 2 weeks prior to the event date, Ganesha ek Sanskriti reserves the right to accept other guest inquiries without prior notice.
4. Full payment must be received at least one day prior to the event date.
5. If the final number of guests exceeds the number of pax stipulated on the final contract, the additional guests are chargeable as per the final contract rate and must be settled during the event.
6. If on the day of the event the number of guests is less than the confirmed, Ganesha ek Sanskriti reserves the right to charge the confirmed number of guests based on the grand total amount that is stated on the final contract.
7. Our standard timing for each event is 4 (four) hours / event. If your occasion exceeds more than the standard timing and/or our exceeds our standard operational time, an additional charge of Rp 500,000 / hour will be charged.
8. + prices are subject to 10% government tax. If prices are quoted in net, this is inclusive of government tax.
9. We accept payments in cash, credit card and bank transfers.
- 10.No extra service charge.

Our aim is to make sure that you have a pleasant experience with Ganesha ek Sanskriti. Please feel free to contact Mr Pawan directly on Handphone +628159638728.

Thank you very much and we are looking forward to serving you.

BANQUET



BANQUET



OUTDOOR CATERING



OUTDOOR CATERING



CONTACT US

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Dine In - Catering - Delivery
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