



WORLD CUISINE PROGRAM

DATE	DAY	MENU
		BIRYANI SPECIAL
02.05.2023	Tuesday	Murg Lucknowi biryani (Non Veg) Vegetable biryani Mint raita
		ITALIAN TWISTERS
04.05.2023	Thursday	Jalapeno cheese balls (Veg) Gnocchi de Patate Sage n butter sauce
		JAPANESE YAKITORI
06.05.2023	Saturday	Chicken yakitori (Non Veg) Yakitori sauce Vegetable yakitori
		BIHARI CUISINE
09.05.2023	Tuesday	Champaran meat (Non Veg) Litti chockha Bihari egg curry
		EUROPEAN FEAST
11.05.2023	Thursday	Salad Nicoise (Non Veg) Pan seared stuffed chicken breast Thyme roasted baby potatoes Char grilled broccoli
		YUMMY STARTERS
13.05.2023	Saturday	Corn and pepper Cigarolls (Non Veg) Chili tomato dip Chicken wings in bbq sauce
		FROM SPAIN
16.05.2023	Tuesday	Gazpacho soup (Non Veg) Calamari fritters Paella Garlic aioli



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		FROM BENGAL
18.05.2023	Thursday	Kosha Mangsho Macher Jhol, (Non Veg) Bengali luchi
		ANDHARA CANTEEN
20.05.2023	Saturday	Chicken 65 (Non Veg) Andhra Fish curry Coconut rice
		STREET FOOD DELIGHT
23.05.2023	Tuesday	Amritsari nutria kulcha (Non Veg) Old Delhi style fried chicken Mumbai local Pao Bhaji
25.05.2023	Thursday	Kathal soya ki tikki (Veg) South Indian Veg korma Malabar parantha
		CONTINENTAL
27.05.2023	Saturday	Fresh tomato n mozzarella salad (Non Veg) Chicken Ceaser salad Minestrone soup
		ASIAN DELIGHT
30.05.2023	Tuesday	Corn and spinach soup (Veg) Basil and tofu rice Vegetable in sweet,Chilli sauce
		FROM EUROPE
01.06.2023	Thursday	Creme de Vollaile (Non Veg) Herb grilled chicken,Pommes au four Haricots verts au Beurre
		FROM THE WOK
03.06.2023	Saturday	Vegetable fried rice (Non Veg) Stir fried greens in whit garlic sauce Hunan style chicken



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		TAWA SPECIAL
06.06.2023	Tuesday	Murg tawa tangri (Non Veg) Tawa paneer khurchan Tawa tadka pualo
		EUROPEAN CUISINE
08.06.2023	Thursday	Shrimp cocktail (Non Veg) Filet de sole Florentine Parsley potatoes
		PASTA FRESCA
10.06.2023	Saturday	Homemade pasta dough cheese sauce (Veg) Tomato sauce vegetable lasagne
		SANDWICH
13.06.2023	Tuesday	Chicken and dill sandwich (Non Veg) Chicken club sandwich Mediterranean grilled sandwich
		MEZZE PLATTER
15.06.2023	Thursday	Pita bread, Hummus (Veg) Baba ganoush Tzatziki
		PIZZA MANIA
17.06.2023	Saturday	Fresh pizza dough (Veg) Homemade pizza sauce Thin crust Grilled Vege pizza Thick crust supreme veggie pizza
		HEALTHY SALADS
20.06.2023	Tuesday	Salad Nicoise (Non Veg) Greek salad Thai raw papaya salad



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		FRENCH CUISINE
22.06.2023	Thursday	Potage Paysanne (Non Veg) Chicken Veloute Sauce Fricasse De Vollaile, Pommes de Terre Persillees
24.06.2023	Saturday	Corn Chowder (Non Veg) Filet de Sole Frite Tartar Sauce, Pommes Frites
27.06.2023	Tuesday	Mesclun Mix Salad (Non Veg) Poulet Grille aux fines Herbs, Ratatouille, Pommes de Terre Marquise
		ASIAN CUISINE
01.07.2023	Saturday	Vegetable hot and sour soup (Non Veg) Chicken in black bean sauce Chilli garlic noodles
		ITALIAN CUISINE
04.07.2023	Tuesday	Wild mushroom soup (Veg) Eggplant parmigiana Creamy polenta
		INDONESIAN CUISINE
06.07.2023	Thursday	Chicken satay (Non Veg) Peanut sauce Nasi goreng
		FAST FOOD
08.07.2023	Saturday	Spinach and corn slider (Non Veg) Juicy lucy chicken burger Garlic potato wedges
		FROM THE OVEN (NON VEG)
11.07.2023	Tuesday	Vegetable au gratin, Shepherd's pie Garlic toast



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		FRENCH CUISINE
13.07.2023	Thursday	Fish meuniere (Non Veg) Caper lemon butter sauce Saute legumes Herb Tourne potatoes
		LAHOR SPECIAL
15.07.2023	Saturday	Lahori chapli kebab (Non Veg) Kadhai murg, Brown Onion Pulao
		REGIONAL INDIAN
18.07.2023	Tuesday	Paneer lababdar (Veg) Kurkuri bhindi Methi lachcha parantha
		EUROPEAN CUISINE
20.07.2023	Thursday	Roasted tomato soup (Non Veg) Pan seared chicken breast Saute broccoli, mashed potatoes
		FROM PUNJAB
22.07.2023	Saturday	Chicken tikka (Non Veg) Mutton Rarra Tawa Missi Roti
		MEXICAN CUISINE
25.07.2023	Tuesday	Chicken burrito (Non Veg) Tortilla bread Guacamole, Sour cream Pico de Gallo



WORLD CUISINE PROGRAM

Location: IICA, Hauz Khaz New

Delhi Time-2:00pm to 5:30pm

For more details

7678631598/1800-843-2433

- Fee for full Program:-Rs.48600 (36 classes)
(Note: Fees can be paid in two installments)

- Fee for two month Program-Rs.33600
(24 Classes)

- Fee for one month Program-Rs.18000
(12 Classes)

Fee for 6 Classes Rs.10, 000/-

Fee for single class-Rs.2000/-

Inclusions:

- Hands on Classes
- Certificate of Course Completion
- Take what you make 'home'
- Printed Recipes provided at the beginning of class

Please Note:

- All cheque(s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd
- All fees are subject to 18%GST
- 100% Fees must be submitted to secure a seat in any of the programs
- Fees are non-refundable IICA reserves the right to change any menu item without prior notice
- All students are required to carry one apron & two kitchen dusters any class
- Classes missed shall not be repeated
- Mode of Learning: Hands-On
- Minimum number of students required to start the program is 5