



HEMANT OBEROI

BARBEQUE MENU

BY HEMANT OBEROI

BBQ Menu

BARBEQUE MENU

Welcome to the autumn-winter menu from OB's Kitchen, created under the masterful guidance of legendary Chef Hemant Oberoi. This season's offerings are crafted with the finest seasonal ingredients, thoughtfully sourced from suppliers who share our unwavering commitment to sustainability, quality, and excellence. As the seasons shift, so do our menus, evolving to showcase the best produce available, while reflecting Chef Oberoi's culinary heritage and his team's boundless creativity and innovation.

Our chefs are dedicated to minimizing food waste by making the most of every ingredient. From imperfect vegetables to foraged fruits, we embrace sustainable practices and eco-conscious sourcing in every dish.

Though our culinary inspirations span the globe, we prioritize sourcing locally, supporting our community and reducing our carbon footprint. This ensures that every dish features the freshest, most vibrant ingredients available, while staying true to our commitment to quality.

Our menus cater to a wide array of tastes and are perfect for any occasion. Our expert event managers are always on hand to help curate the ideal menu for your event, offering bespoke recommendations and guidance.

Please note: We cannot guarantee the absence of allergens in any of our dishes, as all food is prepared in an open kitchen.

A top-down photograph of a dark blue ceramic plate filled with roasted cauliflower florets. The cauliflower is coated in a golden-brown, slightly charred sauce and garnished with small pieces of fresh green herbs. A single lemon wedge is placed on the left side of the plate. To the right of the plate is a small, light-colored ceramic bowl containing a vibrant red dipping sauce, also garnished with a herb. In the foreground, a silver metal fork lies horizontally on a dark, textured wooden surface. The background is a dark, mottled grey surface.

*VEGETARIAN
APPETIZERS*



Florets

Malai Broccoli

Sarson Ke Phool

Broccoli Mint Kebabs

Tandoori Cauliflower

Potatoes

Tandoori Aloo

Bhatti Aloo

Malai Jacket Potatoes

Thai Sweet Potatoes

Roast BBQ Potatoes

Kumhir Potatoes

Potatoes Yakitori

Togarashi Potatoes

Potatoes Satay, Peanut Sauce

Please note we levy 5% GST

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Salad

Mixed Salad

Greens Bowl

Choice Of Dressings:

Thousand Island, Vinaigrette, Honey Mustard, Yoghurt Mint

German Potato Salad

Paneer

Paneer Soola

Lal Mirch Ka Paneer

Chilli Apricot Paneer

Bhatti Ka Paneer

Achari Paneer Brochettes

Minted Pesto Paneer

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Corn

Dilli Ki Challi - Indian Corn On The Cob
Curry Leaf Tellicherry Pepper Baby Corn

Mushrooms

Achari Mushroom Brochettes
Butter Chilli Caramel Mushrooms
Tandoori Mushrooms
Peruvian Grilled Peppers

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NON-VEGETARIAN



Poultry

Ganderi Kebabs
Turkish Chicken Kebabs
Murg Malai Tikka
Bhatti Ka Murg
Hawaiian BBQ Chicken
Chicken Anticuchos
Chicken Satay
Lemon Grass Chicken
Sheesh Taouk
Tandoori Quails

Prawns

Prawns BBQ
Three Lemon Prawns
Harissa Prawns
Prawns On Lemon Grass
Curry Leaf Prawns
Chilli Crusted Prawns

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Fish

Samak Meshwi
Fish Tikka Tandoori
Achari Fish Tikka
Chargrilled Fish In Banana Leaves
Ajwaini Fish Tikka

Lamb

Lamb Seekh Kebabs
Lucknavi Gilavat Kebabs
Shikampuri Kebabs
Lamb Chops BBQ
Lamb Matki Kebabs
Bohri Lamb Kebabs
Lamb In Clay Pot

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Pork

Honey BBQ Ribs

Pork Chop

Anticuchos - Peruvian Way

Caribbean Pork Chops

BBQ Sausages

Dessert

Tiramisu

Belgium Chocolate

Caramel Walnut Mousse

Apple And Pecan Pie

Baked Gulab Jamun

Orange Chenna Payesh

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Thank you

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