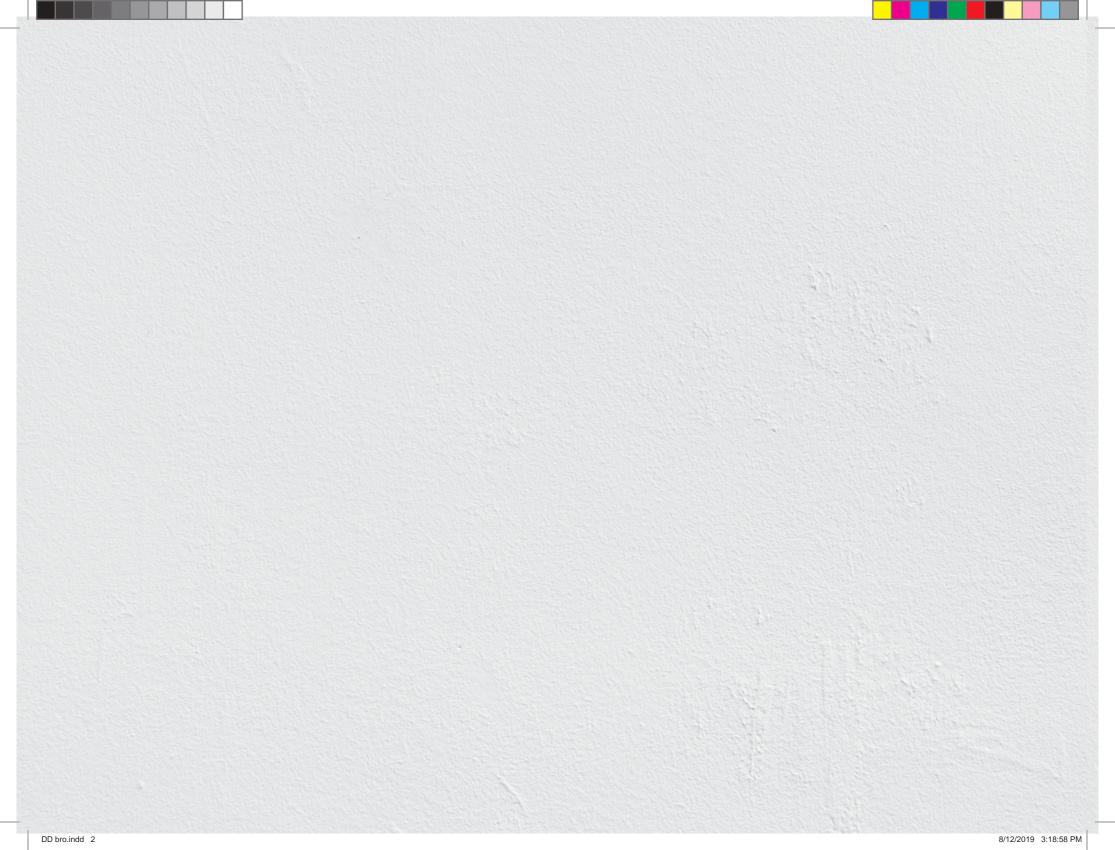


# Serving Goodness



# Serving Goodness

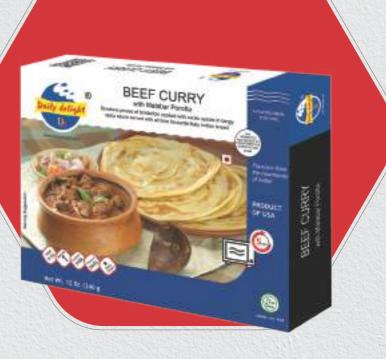
**Serving Goodness!** That's the spirit we carry into our products. This simple motto we follow makes each dish of Daily Delight special. Deriving spirits from the mother serving her kids, we intend to serve goodness to consumers through our products. The commitment lay intact with regards to Quality, Taste & Intent.

**'Serving Goodness though Food'** is the true Indian motherhood spirit. Experience the love, care, taste and quality through our dishes!





# **BEEF CURRY** With Malabar Porotta



Boneless pieces of tenderloin cooked with exotic spices in tangy spicy sauce served with all time favourite flaky Indian bread.

# **BEEF CURRY** With Quinoa Porotta



Boneless pieces of tenderloin cooked with exotic spices in tangy spicy sauce served with flaky Quinoa bread.

# **BEEF STEW** With Hoppers



Boneless pieces of tenderloin cooked with exotic spices in coconut sauce served with traditional golden laced hoppers.

# **BEEF STEW** With String Hoppers



Boneless pieces of tenderloin cooked with exotic spices in coconut sauce served with traditional steamed string hoppers

VARIAL MAST

#### **CHICKEN TIKKA MASALA** With Tandoori Nan



SHATT HAT THE TRANSPORT

Boneless pieces of chicken cooked in creamy tomato sauce served with Tandoori Nan.

#### CHICKEN TIKKA MASALA With Peas Pulao and Vegetable Masala



Boneless pieces of chicken cooked in creamy tomato sauce served with sweet peas flavored long grain rice and garden green vegetables.

## **CHICKEN TIKKA MASALA** With Peas Pulao



Boneless pieces of chicken cooked in creamy tomato sauce served with sweet peas flavored long grain rice.

#### **CHICKEN TIKKA MASALA** With Steamed Basmati Rice and Dal Tadka



Boneless pieces of chicken cooked in creamy tomato sauce served with long grain rice and lentils.

# **CHICKEN TIKKA MASALA** With Steamed Basmati Rice & Vegetable Masala



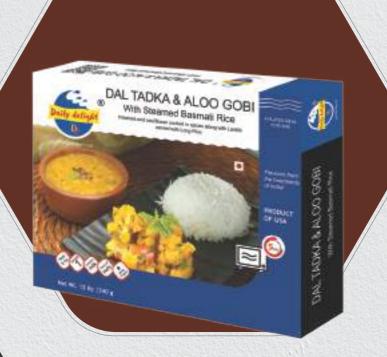
Boneless pieces of chicken cooked in creamy tomato sauce served with long grain rice and garden green vegetables.

#### **CHICKEN TIKKA MASALA** With Tandoori Nan and Vegetable Masala



Boneless pieces of chicken cooked in creamy tomato sauce served with Tandoori Nan and garden green vegetables.

# **DAL TADKA & ALOO GOBI** With Steamed Basmati Rice



Potatoes and cauliflower cooked in spices along with Lentils served with long rice.

#### DAL TADKA & ALOO GOBI With Tandoori Nan



Potatoes and cauliflower cooked in spices along with Lentils served with Tandoori Nan.

# **DAL TADKA** With Steamed Basmati Rice



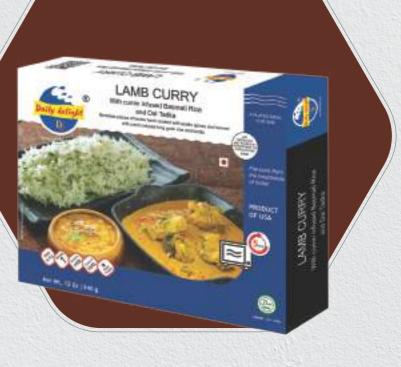
Tempered lentils served with long grain rice

# **DAL TADKA** With Tandoori Nan



Tempered lentil curry served with Tandoori Nan.

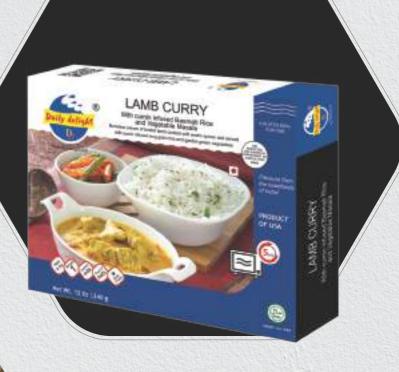
#### LAMB CURRY With cumin infused Basmati Rice and Dal Tadka



Boneless pieces of tender lamb cooked with exotic spices and served with cumin infused long grain rice and lentils.

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LAMB CURRY With cumin infused Basmati Rice and Vegetable Masala



Potatoes and cauliflower cooked in spices along with Lentils served with Tandoori Nan.

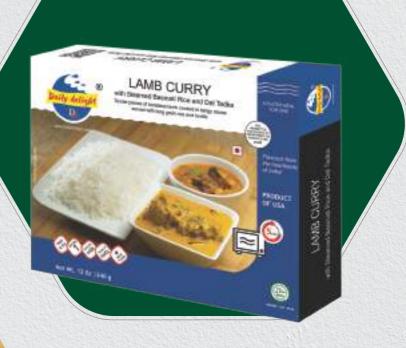
#### LAMB CURRY With cumin infused Basmati Rice



Boneless pieces of tender lamb cooked with exotic spices and served with cumin infused long grain rice

THE REAL PROPERTY AND INCOME.

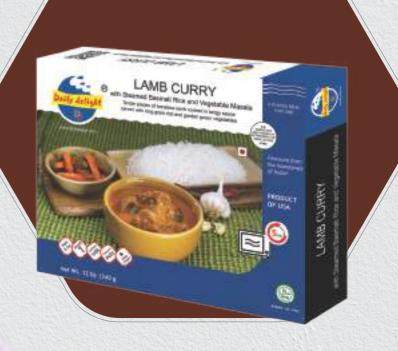
#### LAMB CURRY With Steamed Basmati Rice and Dal Tadka



Tender pieces of boneless lamb cooked in tangy sauce served with long grain rice and lentils.

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LAMB CURRY With Steamed Basmati Rice and Vegetable Masala



Tender pieces of boneless lamb cooked in tangy sauce served with long grain rice and garden green vegetables. LAMB CURRY With Tandoori Nan and Dal Tadka



ALCONDUCTION OF

ALL MARINE

Tender pieces of boneless lamb cooked in tangy sauce served with Tandoori Nan and lentils.

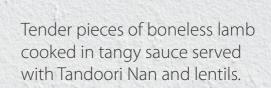
DD bro.indd 23

LAMB CURRY With Tandoori Nan and Vegetable Masala



Tender pieces of boneless lamb cooked in tangy sauce served with Tandoori Nan and garden green vegetables.

# LAMB CURRY With Tandoori Nan



AND COMPANY

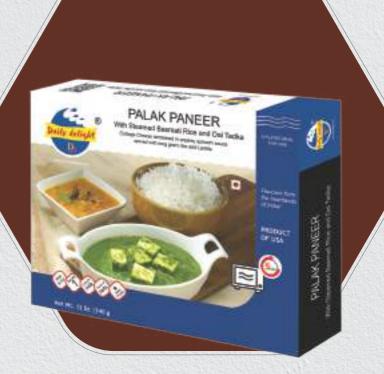
LAMB CURRY

-

PRODUCT

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PALAK PANEER With Steamed Basmati Rice and Dal Tadka



Cottage Cheese simmered in creamy spinach sauce served with long grain rice and lentils.

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#### **PUNJABI CHOLE BHATURA**



Chickpeas cooked with onions and tomato sauce served with fried Bhatura.



#### PARAYIL FOODS USA

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