



*Fine dining, at
your doorstep.*

SPECIAL EVENTS

Minimum 15 people

APPETIZERS VEGETARIAN

Biryani Aranchini Balls

Vegetable biryani rice & mozzarella cheese coated in breadcrumbs

Bombay Charcoal Beet Vada

Maharashtrian street food, Beet and Potato patties, gram-flour & charcoal

Cassava Kebab

Tempered tender cassava root fritters crumbed in panko

Shimla Kebab

Crispy patties made of spinach, peas, potatoes, green herbs, seasoned with spices

Beetroot Kebab

Tempered beet & spiced potato fritters

Paneer Tikka

Tandoori spiced cottage cheese steaks

Roasted Achari Cauliflower

Pickle spice marinated Cauliflower florets

Paneer Chilli

Stir-fried Indo-Chinese style cottage cheese with bell peppers and chilli garlic sauce

Gobi Manchurian

Stir-fried Indo-Chinese style cauliflower florets with chilli garlic sauce

Cochin Cauliflower Bites

Battered fried cauliflower florets tossed in South Indian-style coconut tomato sauce

Tandoori Broccoli

Tandoori Spice marinated broccoli florets and roasted in the oven

Tapioca Fritters

Tapioca and potato Pattie tempered with chilli, ginger and curry leaves

Kerala Jackfruit

Battered fried young jackfruit tossed in South Indian sauce

Mushroom Chilli Fry

Stir-fried Indo-Chinese style mushroom with bell peppers and chilli garlic sauce

Veg Pakora

Spiced mixed vegetable and gram flour fritters

APPETIZERS NON-VEGETARIAN

Kerala Pepper Chicken

Battered fried chicken tossed in South Indian sauce

Chicken Chilli

Stir-fried Indo-Chinese style battered fried chicken with bell pepper & chilli garlic sauce

Chicken 65

Battered fried chicken tossed in yoghurt, chilli, curry leaves and spices

Goan Crumb Fried Chicken

Goan spice marinated chicken coated in semolina crumb

Chicken Tikka

Boneless chicken grilled with yoghurt & tandoori spices

Aachari Chicken Tikka

Boneless chicken grilled with yoghurt & pickled spices

Malai Chicken Tikka

Boneless chicken grilled with hung curd, cardamom, cashew, black pepper

Tandoori Drumsticks

Chicken drumsticks grilled with yoghurt & tandoori spices

Tandoori Shrimp

Shrimp grilled with yoghurt & tandoori spices

Shrimp Koli Wada

Goan style battered fried shrimp

Mango Shrimp

Mango-spiced grilled shrimp

Lamb Seekh Kebab

Ground lamb, bell peppers, cheese, spice mix cooked on a skewer

Lamb Chilli Balls

Ground lamb balls tossed in chilli tomato sauce

Tandoori Fish Tikka

Fish grilled with yoghurt & tandoori spices

Fish Amritsari

Amritsari style battered fried fish

ENTREES VEGETARIAN

Shahi Paneer

Soft cottage cheese cooked in tomato, cream & butter sauce

Paneer Butter Masala

Soft cottage cheese in a spiced tomato, cream & butter sauce with chopped onions

Mattar Paneer

Peas & cottage cheese in a tangy onion, tomato & turmeric yellow curry sauce

Palak Paneer

Cottage cheese cooked in spinach and caramelised onion, tomato, ground spices

Paneer Pasanda

Cottage cheese stuffed dry fruits, spiced creamy gravy

Malai Kofta

Soft cottage cheese dumpling cooked in creamy gravy

Aloo Gobi

Cauliflower & potatoes cooked with fresh coriander, ginger, and tomatoes

Bhareli Vangi

Maharashtran spice, Coconut & cashew stuffed baby eggplant curry

Veg Kolhapuri

Mix vegetable cooked in coconut tomato sauce with Kolhapuri spice

Bhindi Masala

Tender okra cooked with onions, tomatoes, and spices

Chana Masala

Chickpeas cooked with caramelised onion, tomato, fenugreek, ginger & spices

Madras Jackfruit

Jackfruit cooked in Coconut sauce with Madras spices and tamarind essence

Baigan Bharata

Smoked smashed eggplant cooked with onion, tomato, spices

Methi Malai Matar

Peas and fenugreek cooked in creamy gravy, blended cashews and fresh cream

Dal Turka

Yellow lentil cooked with spices, then topped with a tempering of cumin, garlic, and chillies

Dal Bukhara

Slow-cooked black lentils, spices, butter, cream

Mushroom Masala

Mushroom cooked in onion tomato sauce with ground spices

Vegetable Saag

Mixed Veg cooked in spinach and caramelised onion, tomato, ground spices

Cauliflower Makhani

Cauliflower florets cooked in tomato, cream, fenugreek, and butter sauce

Navratan Korma

Vegetables cooked in creamy gravy, blended cashews and fresh cream

Chicken Vindaloo

Chicken cooked in chilli, garlic, vinegar and onion sauce

Chicken Korma

Chicken cooked in creamy gravy, blended cashews and fresh cream

Lamb Kolhapuri

Lamb cooked in coconut tomato sauce with Kolhapuri spice

Lamb Madras

Lamb cooked in coconut sauce with Madras spice and tamarind essence

Lamb Korma

Lamb cooked in creamy gravy, blended cashews and fresh cream

Lamb Rogan Josh

Tender lamb cooked in onion-tomato curry, with Kashmiri chilli, garam masala

Lamb Vindaloo

Lamb cooked in chilli, garlic, vinegar and onion sauce

Lamb Saag

Lamb cooked in spinach and caramelised onion, tomato, ground spices

Konkani Prawn

Prawn cooked in Chilli Coriander Coconut Sauce with Kokum petals

Kerala Prawns Curry

Prawns cooked in Kerala spiced coconut sauce

Prawns Masala

Prawn curry, cumin, coriander, garam masala, onion, tomato sauce

Malvani Fish Curry

Fish cooked in Chilli Coriander Coconut Sauce with Kokum petals

Fish Masala

Fish curry, cumin, coriander, garam masala, onion, tomato sauce

Kerala Fish Curry

Fish cooked in Kerala spiced coconut sauce

Goan Fish Curry

Fish cooked in Coconut Sauce, Goan spice & Kokum petals

ENTREES NON-VEGETARIAN

Butter Chicken

Tandoori marinated chicken cooked in tomato, cream, fenugreek, and butter sauce

Chicken Tikka Masala

Tandoori marinated chicken, tomato butter sauce, chopped onion masala

Malvani Chicken

Tender chicken cooked with Malvani Spice, coconut sauce

Chicken Chettinad

Chicken cooked in a flavourful blend of black pepper, curry leaves, coconut, black mustard and tamarind essence

Chicken Changezi

Chicken cooked in rich spiced tomato curry, finished with cashew and cream

Saag Chicken

Chicken cooked in spinach and caramelised onion, tomato, ground spices

RICE

Steamed Rice

Steamed Basmati Rice

Jeera Rice

Cumin Tempered Steamed Basmati Rice

Jackfruit Pulao

Fragrant rice with tender jackfruit chunks and spices

Mushroom Pulao

Fragrant rice with button mushroom and spices

Matar Pulao

Fragrant rice with Peas and spices

Coconut Rice

Tempered rice cooked with coconut and mustard

Vegetable Biryani

A flavourful, aromatic rice cooked with mixed vegetables, spices, and saffron

Chicken Biryani

A flavourful, aromatic rice cooked with tender chicken, spices, and saffron

Lamb Biryani

A flavourful, aromatic rice cooked with tender lamb, spices, and saffron

Shrimp Biryani

A flavourful, aromatic rice cooked with shrimp, spices, and saffron

BREADS

Roti

Whole wheat flatbread

Plain Naan

Soft & fluffy tandoori bread

Butter Naan

Soft & fluffy tandoori bread topped with butter glazed

Garlic Naan

Soft & fluffy tandoori bread topped with mince garlic & butter

Peshawari Naan

Stuffed bread with sweet coconut, dry fruits and rose syrup

Chicken Tikka Naan

Stuffed bread chopped chicken tikka, onion, and cilantro

Spinach and Cheese Naan

Pillowy bread stuffed with spinach, paneer and spices

SALADS

Indian Green Salad

Sliced onions, tomatoes, carrots, cucumbers, lemon, chillies

Tandoori Apple Salad

Tandoori spice apple, cherry tomato, romaine lettuce with cumin yoghurt dressing

Greek Salad

Tomatoes, cucumbers, onions, olives, and feta, dressed with olive oil, lemon, and oregano

Chickpeas & Coconut Salad

Shredded coconut and chickpeas tempered with mustard, dressed with lemon vinaigrette

Quinoa Salad

Quinoa with mixed seasonal vegetables and dressed with lemon and pickle vinaigrette

Chicken Tikka Caesar Salad

Chicken tikka on a bed of romaine lettuce, topped with Caesar dressing, croutons

Malai Chicken Cob Salad

Tender malai chicken, mixed greens, eggs, tomatoes, drizzled with blue cheese dressing

DESSERTS

Foxtail Millet Pudding

Nutty foxtail millet cooked in rich coconut milk, sweetened with jaggery and infused with aromatic cardamom and a hint of rose water

Rasmalai

A soft, spongy paneer ball soaked in sweet, thickened milk flavoured with cardamom

Gulab Jamun

Soft, deep-fried milk balls soaked in sweet, fragrant sugar syrup

Cranberry Rice Pudding

Rice & cranberry pudding cooked with coconut milk, jaggery and cardamom powder

Moti Chur Cheese Cake

Layer of Moti Chur pearls, Philadelphia cream cheese & cookie crumb

Rose Gulkand Cheese Cake

Preserved rose petal mix, Philadelphia cream cheese & cookie crumb

Jalebi Tres Leches

Jalebi & Vanilla cake soaked in Pistachio cream

Rasmalai Rosset

Spongy Cottage Cheese Cake, Rabari, Chocolate and Rose petals