

## KMC Hosted MENU

### PURE VEG 1

2500++  
Salad 1  
Tapas 4  
Mains 3  
Desserts 2

### PURE VEG 2

3500++  
Salads 2  
Tapas 7  
Mains 4  
Desserts 2

### NON-VEG 1

3000++  
Non-Veg Salad 1  
Veg Tapas 2  
Non-Veg Tapas 2  
Veg Main 1  
Non-Veg Mains 2  
Desserts 2

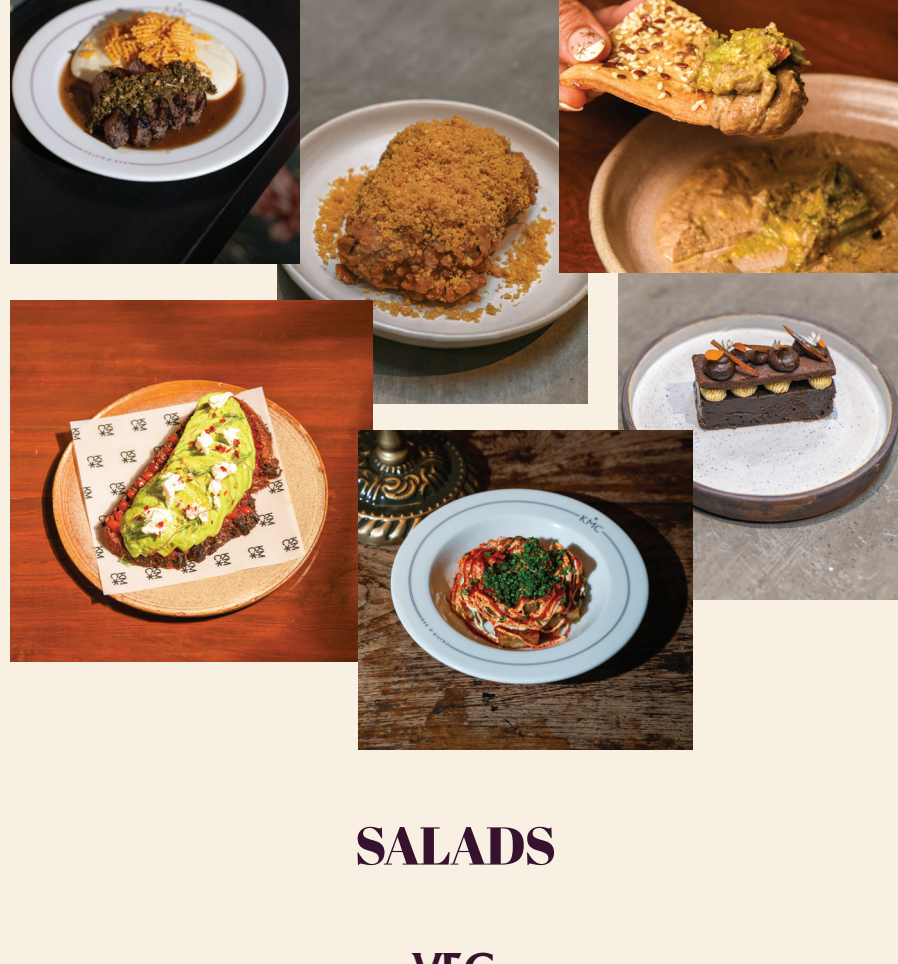
### NON-VEG 2

3500++  
Veg Salad 1  
Non-Veg Salad 1  
Veg Tapas 2  
Non-Veg Tapas 5  
Veg Main 1  
Non-Veg Mains 3  
Desserts 2

#### NOTE

Grazing Table To Be Discussed With Guest And Priced Accordingly

Please Note That The Plate Rentals Are Not Included In  
The Listed Price And Will Be Charged Separately



## SALADS

### VEG

Caesar Salad  
Poached Pear & Blue Cheese  
Panzanella  
Beetroot Stracciatella  
Watermelon Feta

### Non-Veg

Chipotle Chicken & Bean Salad  
Sous Vide Chicken Caesar  
Shrimp Niçoise  
Asian Seafood Salad  
Cobb Salad

## GRAZING TABLE

### VEG

Hummus (*Flavour Optional*)  
Muhammara  
Babaganoush / Mutabel  
Labneh  
Hemp Seed Crisp  
Herbed Croutons  
Vegetable Crudités  
Marinated Olives  
Dry Fruits (*Apricots, Almonds, Cashews, Pistachios*)  
Cream Cheese Board (*Flavour Optional*)  
Pesto Marinated Bocconcini  
Truffled Burrata  
Flavoured Ricotta / Goat Cheese  
Aged Cheddar  
Emmental

### Non-Veg

Salami Napoli / Milano  
Parma Ham  
Honey Glazed Chicken Salami  
Smoked Salmon

## TAPAS

### VEG

Polenta Fries  
Patata Bravas  
Garlic Churros  
Bhavnagri Poppers  
Frozen Tomato Toast  
Truffle Cheese Fries  
Baby Potato (*Beurre Blanc, Asian Spiced, Dynamite*)  
Muchim Tofu Lettuce Wraps  
Dal Vada with Cilantro Hummus  
Tamarind Glazed Cottage Cheese Skewers  
Croquettes (*Smoked Cheese, Spinach and Corn*)  
Spanakopita  
Tostada (*Two Bean, Chilli Cheese, Caprese*)  
Beignets (*Corn, Refried Beans*)  
Tofu Summer Rolls  
Arancini (*Mushroom, Kimchi*)  
Tartlets (*Margherita, Roasted Vegetable*)  
Good Ol' Perogies  
Toast (*Avocado, Mushroom*)  
Brioche & Podi

### Non-Veg

SChicken Skewers (*Classic, Satay, Tamarind Glazed*)  
Fried Chicken (*Magic Masala, Kurkure, Spiced Popcorn*)  
Meatball Romesco (*Chicken, Pork*)  
Canapés (*Shrimp Cocktail, Gambas Aglio Olio, Roasted Chicken*)  
Tartlets (*Chicken & Leek, Chicken Sausage, Buff Bolognese*)  
Shrimp Summer Roll  
Muchim Shrimp Lettuce Wraps  
Chicken Wings (*Hot Honey, Nashville, BBQ*)  
Shrimp Tempura  
Fish Fingers with Tartar Sauce  
Pulled Pork Tostada  
Sali Kheema Vol-au-Vent  
Tacos (*Pulled Pork, Pulled Buff, Fish*)  
Fish Cakes with Chive Aioli  
Lemon & Pepper Chicken Tenders with Ranch  
Shrimp Beignets

## MAINS

### VEG

Hummus & Charred Broccoli  
Truffle Cream Cheese Wontons  
Eggplant Moju  
Lentil Risotto  
Roasted Vegetable Lasagne  
Button Dumplings in Green Scallion Sauce  
Mushroom Rice  
Tagliatelle (*Masoor, Pomodoro & Mascarpone, Pesto Crème*)  
Roasted Pumpkin in Garlic Emulsion with Turmeric Bao  
Tortellini (*Pumpkin, Spinach Ricotta*)  
Thai Curry with Jasmine Rice (*Green / Red*)  
Risotto (*Wild Mushroom / Roasted Vegetable*)

### Non-Veg

Chicken Sausage Buldak  
Spicy Pork with Rice  
Kerala Fried Chicken Roll  
Chicken Katsu Curry  
Sali Kheema  
Broken Tortilla  
Chef's Favorite Seafood Pasta  
Shrimp Balchao Bao  
Poached Chicken in Garlic Emulsion with Turmeric Bao  
Country-Style Lamb Stew with Herbed Pilaf  
Steak & Onion Pie  
Tagliatelle Bolognese  
Thai Curry with Jasmine Rice (*Shrimp / Chicken*)

## DESSERT

Signature Tiramisu  
Kahlua Mousse  
Piña Colada Pastry  
Dense Chocolate Cake  
Coffee Tres Leches  
Cheesecake Ice Cream (*Berry / Chocolate*)