

OUR CATERING 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

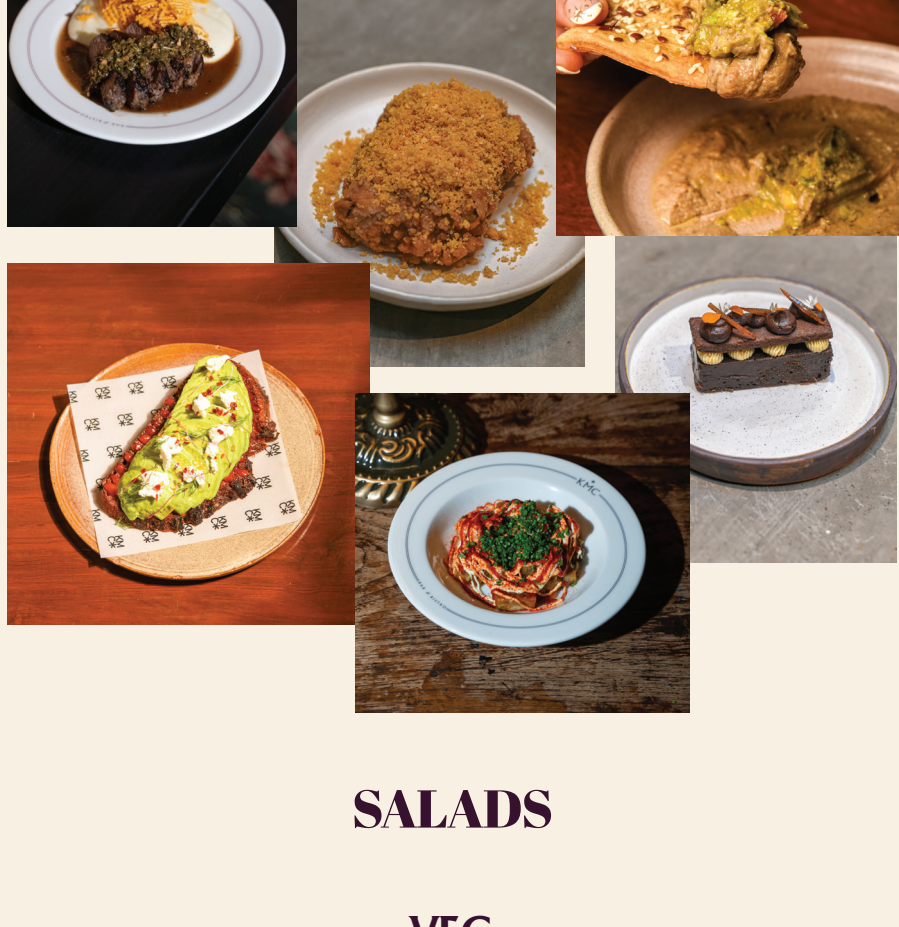
NON-VEG 2

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



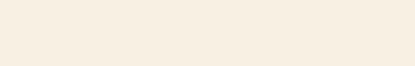
GRAZING TABLE

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



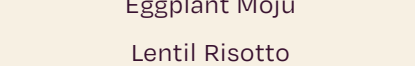
TAPAS

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



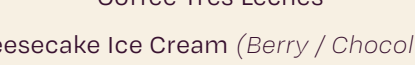
MAINS

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*)