

Catering to go Menu

Salad

Market Fresh Salad - Honey Turmeric Dressing (v, n) (2 deep half pan) \$60

Mix greens, beetroot, walnut, cherry tomatoes, granny smith, quinoa

Appetizers

Banarasi Paan Patta Chaat (v, g, d) (40pcs) \$85

Fried betel leaf, rose yogurt, cilantro, mint, tamarind, pomegranate and crispies

Tuk Aloo aur Bhadang – Chaat (v, d, n) (40pcs) \$85

Crispy potatoes, puff rice, peanut, onion, masala aioli, pickled chilies, cilantro

Martaban – Mushroom & Pineapple (v, d) (40pcs) \$85

Grilled mushroom, pineapple, garlic yogurt

Thecha - Paneer Tikka (v, d, n) (40pcs) \$100

Grilled cottage cheese, cilantro mint aioli

Tikka - Zafrani Parmesan (d, n) (40pcs) \$100

Grilled chicken morsels, cilantro & mint

Karuveppilai Chicken Fry (d) (50pcs) \$100

Fragrant spices chicken, lemon, podi aioli

Shami Ka - Murgh (d) (40pcs) \$100

Chicken patties, micro greens

Zaitouni – Prawn (d) (40pcs) \$120

Grilled prawn, kalamata garlic dip

Grilled – Kanda Lasun Salmon (d, n) (20pcs) \$140

Garlic & onion dusted, creamy cilantro

Tali Machi (d) (55pcs) 25 \$100

Crumb fried spiced fish, lemon wedge, cilantro & mint

Grilled – Sumac Scallop (d) (20pcs) \$110

With creamy fennel tomato

Dum - Pukht Chaap (d, n) (20pcs) \$240

Smoked lamb chops, cumin-mint yogurt

Entrée

Makhanwala Paneer (v, d, n) (deep half pan) \$100

Cottage cheese in velvet creamy tomato

Butter Chicken (d, n) (deep half pan) \$100

All-time favorite chargrilled chicken in creamy butter tomato sauce

Do Din Ki Dal (v, d) (deep half pan) \$85

Slow cooked black lentil finished with butter and cream

Nalli Nihari (d,n) (10pc) \$ 250

Braised lamb shank in aromatic saffron infuse sauce

Awadhi Murgh Dum Biryani (d, n) \$100 (shallow tray full)/\$200(full tray deep)

Lucknawi style chicken and rice pilaf infused with saffron stock, aromatic spices and richness of ghee & nuts

Subz Berry Aur Paneer Biryani (v, d) \$90 (shallow tray full)/\$160(full tray deep)

Dum cooked flavored rice, vegetables & cottage cheese infused with berries, saffron and rose water

Accompaniments

Steamed Rice (shallow tray full)/\$60 (full tray deep) \$40

Bread – Ghee Parotta (Refined Flour) \$4 (20pcs minimum order)

Dessert

Gulab Jamun (3pcs) (30pcs minimum order) \$4

Aamras – Shrikhand aur Ghewar (deep half pan) \$85

(v) - Vegetarian, (g) - Gluten, (d) - Dairy products, (n) - Nuts,

Please inform your server if you have any food allergies or intolerances.

Consumer advisory: consumption of raw or undercooked meat, poultry or seafood may increase the risk of foodborne illness.