

Cocktail Platter Menu

Appetizers (20pax & above)

Banarasi Paan Patta Chaat (v, g,d)
(30pcs) \$85

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

Tuk Aloo aur Bhadang – Chaat (v, d, n)
(30pcs) \$85

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

Martaban – Mushroom & Pineapple (v, d)
(30pcs) \$85

Grilled mushroom, pineapple, garlic yogurt

Thecha - Paneer Tikka (v, d, n)
(30pcs) \$100

Grilled cottage cheese, cilantro mint aioli

Tikka - Zafrani Parmesan (d, n)
(30pcs) \$100

Grilled chicken morsels, cilantro & mint

Karuveppilai Chicken Fry (d)
(40pcs) \$100

Fragrant spices chicken, lemon, podi aioli

Shami Ka - Murgh (d)
(30pcs) \$100

Chicken patties, micro greens

Zaitouni – Prawn (d)
(30pcs) \$120

Grilled prawn, kalamata garlic dip

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

Garlic & onion dusted, creamy cilantro

Tali Machi (d) (30pcs) \$130

Crumb fried spiced fish, lemon wedge, cilantro & mint

Grilled – Sumac Scallop (d)
(20pcs) \$120

With creamy fennel tomato

Dum - Pukht Chaap (d, n)
(15pcs) \$240

Smoked lamb chops, cumin-mint yogurt