



Platinum Menu
Non-Vegetarian



AT THE BAR



MOCKTAILS

Our mocktails are made using natural ingredients and fresh fruits

KIWI & MINT BASED MOJITO

Traditional mojito with kiwi & mint

CITRUS BLAST

a mix of lemon and orange

TROPICANA

A pineapple-based paradise

WATERMELON COOLER

Watermelon muddled cooler

HAWAIIAN BLUE

Mocktail with freshness of blue curacao

TOKYO ICE TEA

Cranberry juice, orange juice, blue curaçao syrup, lemon

JALJEERA

AERATED DRINKS

Diet Cola

Cola

Sprite

Orange

Soda & Tonic Water

CANNED JUICES IN GLASS

Pineapple

Cranberry

Orange

250 ML BISLERI WATER

ICE CUBES & CHILLING ICE SLABS

Liquor to be provided by host (if required)



LIVE STATIONS



CHOOSE ANY 3

LIVE DIMSUM STATION

Option 1

Dimsum is a Cantonese preparation as small bite sized parcels with variety of fillings. These flavorsome dumplings are steamed live before the guests

PRAWN HAR GAO

CHICKEN SUI MAI

CORN & SPINACH DUMPLING

CRYSTAL VEG DUMPLING

Served with: Black bean dip, Chilli soya, Fermented chilli paste

LIVE SATAY STATION

Option 2

Satay is an Indonesian preparation of seasoned vegetables and meats skewered on a bamboo stick and grilled over a charcoal grill, served with sauces

SESAME LAMB SATAY

Tender lamb marinated with sesame oil and pinch of oriental spices

CHICKEN & LEEK YAKITORI

Chunks of chicken and leeks marinated with Teriyaki sauce and grilled to perfection

INDONESIAN CHICKEN SATAY

The traditional chicken satay served with spicy peanut sauce

YASAI YAKITORI

Exotic vegetable skewers grilled with teriyaki sauce

TIBETAN PAN TOSSED MOMOS

Option 3

This Tibetan dish trickled down from Tibet to Nepal, Bhutan, Darjeeling and surrounding areas to all over our country. Soon it became a favourite street food. These flavoursome bite sized parcels are fried and tossed in our authentic sauces.

TANDOORI CHICKEN MOMOS

Fried Chicken dumpling marinated and cooked with chef special tandoori masala

VEG CREAMY CHILLI GARLIC MOMOS

crispy hot momos taste best with mayonnaise and hot chilli-garlic sauce





LIVE PIZZA STATION

Option 4

Thin Crust hand rolled Pizza and bakes live in a dome oven

PERI PERI CHICKEN PIZZA

Chicken in peri peri sauce, Mozzarella, Red Cheddar

CHICKEN LOVERS

Combination of spicy grilled chicken, chicken sausages and chicken salami

MARGHERITA

A classic with tomato, mozzarella & basil

PROVENZALE

Assorted peppers, olives, onion, tomato sauce and mozzarella

RICOTTA PIZZE

Grilled cottage cheese, onions and jalapenos

Accompaniments – chilli flakes, Italian spices, mustard sauce and tomato sauce.

LIVE LEBANESE STATION

Option 5

FELAFEL

Fried patty with ground chickpeas, broad beans & Arabic spices

CHICKEN SHEESH TOUK

Stir fried Chicken marinated in Arabic spices

HUMMUS: Ground chickpeas dip with tahini and sesame

BABA GHANOUSH: Creamy & Smokey eggplant dip

TABOULEH: Chopped coriander Arabic salad

TZATZIKI: Garlic flavored Greek yogurt

LIVE- Mini pita pockets stuffed with falafel, hummus and laban

LIVE- Mini pita pockets stuffed with chicken , hummus and laban

Served with Arabic pickled vegetables

LIVE MEXICAN QUESADILLAS

Option 6

CHICKEN CHEESE QUESADILLAS

Tortillas stuffed with cheese and chicken sautéed in Mexican spices and grilled

SOUTHWEST VEGGIE QUESADILLA

Tortillas stuffed bean, corn, bell pepper, cilantro, spices & lots of cheese

Accompaniments: Sour Cream, Tomato Salsa, Guacamole



THE WOK BOX

Option 7

It's a live cooking station with wok tossed Noodles with choice of meat, vegetables, and sauces, cooked on site by well-trained chefs from our oriental specialty restaurants, as per your palette. This counter gives a feel of an oriental kitchen privately at your disposal.

WOK TOSSED NOODLES WITH

CHOICE OF MEAT

Chicken, Lamb and Fish

CHOICE OF VEGETABLES

Bokchoy, Broccoli, zucchini, baby American corn, button mushroom, red & green cabbage, red and yellow pepper, bean sprout, Garlic, red chilly, carrots, spring onions, bamboo shoots etc

SAUCES

Szechwan, Chilli Bean, Hot Garlic,

ACCOMPANIMENTS

Golden fried garlic

Soy Sauce

Red chilli paste

Chilli Vinegar

THE LOADED FRIES STATION

Option 8

A twist on poutine, the classic French-Canadian dish. Loaded fries are trending on social media and restaurant menus – and we can see why! There's nothing more indulgent than fries with a cheesy sauce and yum toppings

KEEMA & CHEESE FRIES

PERI PERI CHICKEN FRIES

CHILLI GARLIC CHEESE FRIES

TAWA-E-AWADH

Option 9

Galawat kebabs is one of the jewels of the Awadhi bawarchikhana. The Nawab of Lucknow – Wajid Shah lost his teeth and asked his them to prepare the worlds softest kebab

LAKHNAWI GALAWAT KE KEBAB

Melt in the mouth- mutton kebabs prepared on a mahi tawa

LUCKNOWI SUBZ GHALAWAT KE KABAB

Melt in the mouth vegetable kebabs, delicately flavored with Awadhi spices and cooked on a mahi tawa

ULTE TAWA KA PARATHA

A traditional Muslim way of making parathas



NON-VEGETARIAN STARTERS

**CHOOSE ANY 8
(PRAWNS EXTRA)**

INDIAN

AMRITSARI FISH AJWAINI

Mouth watering fried fish preparation is a popular street food of Amritsar

CHICKEN AMRITSARI KASTURI

Chicken pakoras with thin batter flavored with Kasturi methi served with mint chutney

MURG MALAI TIKKA

Tender chicken thigh marinated in yogurt, cashewnut paste and cheese, cooked to perfection in tandoor

MURG HARIYALI BASIL PESTO TIKKA

Tender chicken thigh marinated in yogurt, Basil & Pesto, cashewnut paste and cheese, cooked to perfection in tandoor

MURG ACHARI TIKKA

Tender chicken thigh marinated in yogurt, Indian spices, cooked to perfection in tandoor

CHICKEN AND CHEESE KEBABS

Minced chicken flavored with burnt garlic and Indian spices, stuffed with cheese-melt at every bite.

CHICKEN LASUNI SEEKH KEBABS

Chicken Seekh kebabs flavored with burnt garlic served with Mint chutney

MUTTON ANARDANA SHAMMI KEBABS

Minced mutton flavored with ground anardana and Indian spices

MOETS SPL. MUTTON SEEKH KEBABS

The traditional Mutton Seekh kebabs served with Mint chutney

ORIENTAL

LIGHT BATTER PRAWN PAN ASIAN STYLE

Crispy fried prawns tossed in chilly & garlic flavoured sauce

WASABI PRAWNS

crispy Prawns tossed in wasabi mayo

CHILLI HOISIN DUCK

Roasted duck tossed with hoisin sauce and fresh basil

CRISPY LAMB WONTONS

Seasoned Lamb stuffed in filo wraps turned into butterfly shape - deep fried

PIQUENT FISH

Crispy fish tossed with fresh chilli and Piquant Sauce

SALT & PEPPER

Crispy fish tossed in chopped onion & garlic

CHICKEN DRAGON ROLLS

Juicy chicken rolled in pastry sheets served with sweet chilli sauce

BEIJING CHICKEN

Diced Chicken tossed with chillies, cashew nuts and a dash of cooking wine

WOK TOSSED CHILLI CHICKEN TRI PEPPER WITH BURNT GARLIC

Diced chicken, stir fried with red, yellow and green bell peppers, a dash of sweet chilli sauce and hot garlic sauce

MIDDLE EASTERN & EUROPEAN

PRAWN COCKTAIL CROSTINI

Popular Hor'doeuvre served with a twist. Prawn in Marie Rose sauce served on a sliced toasted Italian baguette

FISH FINGERS/ FISH ONLY

Served with tartar sauce

CHICKEN ESPETADA

Chicken marinated with roast thyme & burnt garlic served with garlic aioli

CHICKEN BASIL & OLIVE

Chicken marinate with roast thyme & burnt garlic served with garlic aioli

MORROCCAN LAMB CIGAR ROLLS

Minced lamb & mozzarella rolled in spring rolls sheets served with spicy mayo



VEGETARIAN STARTERS



CHOOSE ANY 8

INDIAN

LAL MIRCH KA PANEER TIKKA

Paneer cubes marinated with red chillies, pickle spices and grilled in tandoor

PANEER & PAPAD MASALA FINGER

Spicy Paneer Batons stuffed with masala and deep fried

BROCOLLI MAWA KEBAB

Flowers of broccoli marinated with Malai, grilled on charcoal grill

ALOO NAZAQAT

Potato Barrels stuffed with cottage cheese, Cashewnuts, caraway seeds Pomegranate

DUM FRIED IDLI

Excellent combination of masala with freshly steamed idli

SHAHI SOYA KE TIKKE

Succulent chunks of soya marinated with curd and grilled on charcoal

DAHI KE KEBAB

Yogurt based 'melt in the mouth' Rajasthani kebabs

QABULI TIKKI

A Chick Pea, Onion & Green Chilly Patty Served with spicy Chutney

LUCKNOW KE VEGETABLE GILAWATI KEBAB

Served with Green Chutney

PALAK AUR ANAR KI TIKKI

Melt in the mouth spinach tikki with anar stuffing

ORIENTAL

CHILLI BASIL COTTAGE CHEESE

Cottage cheese wok tossed in chilli Schezwan spices, basil and aromatic seasoning

CHILLI HONEY CRISPY LOTUS STEM

Crispy fried lotus stem tossed with honey and dry red chillies

PANKO CRUSTED THAI DRAGON ROLLS

Served with sweet chilli sauce

GOLDEN FRIED BABY CORN

Served with sweet chilli sauce

CRISPY MUSHROOM WONTONS

Seasoned mushroom stuffed in filo wraps turned into butterfly shape - deep fried

CRISPY VEGETABLES SALT & PEPPER

Seasonal veggies tossed in chopped onion, garlic and chinese spices

MIDDLE EASTERN & EUROPEAN

HERBED CHEESY MUSHROOM

Golden fried sandwiched mushroom delight stuffed with duo cheese

CHEESE AND JALAPENO CIGAR ROLLS

Finger sized filo rolls stuffed with Jalapeños and cheese duo served with spicy mayo

ASSORTED GOURMET CROSTINIS

Cream cheese and caramelized onions Tomato & Basil Ingredients served on a sliced toasted Italian baguette

SPINACH & CORN RICOTTA TART

The appetizer from the French cuisine, baby spinach cooked with ricotta cheese & cream on savoury tart

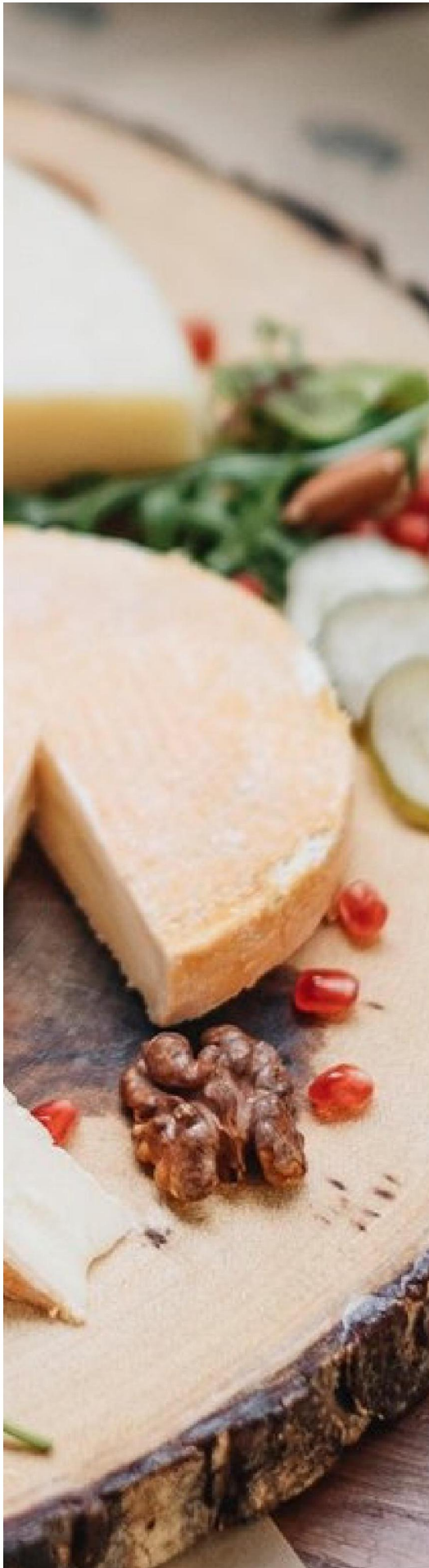
WILD MUSHROOM VOL AU VENTS

Bite size flaky vol au vent shells stuffed with fresh mushroom, shitake & porcini mushroom sauce and served hot

MINI HUMMUS PITA CUPS

Mini cups with hummus dips & paprika served with pita triangles





PASS AROUND



(@ EXTRA COST)

SUSHI BOAT

SPICY SALMON ROLL

Salmon, Avocado, Jalapenos, Spicy Mayo,
Topped with Salmon and Tempura Flakes

ROCK SHRIMP ROLL

Crispy fried Shrimp and spicy mayo topped
with Tempura flakes

ASPARAGUS TEMPURA ROLL

Crispy fried Asparagus and spicy mayo
topped with Tempura flakes

CRISPY CREAM ROLL

Cream cheese, crispy chive, cucumber &
carrot

Served with wasabi, Pickled Ginger and
Kikkoman sauce

INTERNATIONAL CHEESE PLATTER

Red Cheddar

Black pepper Goat Gouda

Pimento cheese

Jack cheese

Served with a selection of assorted crackers

Along with

Australian Grapes

Gherkins

Olives



SALADS



INDIAN SALADS

MIXED MASALA KACHUMBER SALAD

Cubes of greens tossed with Indian herbs, lemon juice and seasoning

BHUNA MATTAR CHANNA CHAAT

Bhunna Indian salad, age old recipy

GARDEN FRESH SALAD

Tomato, Cucumber, Raddish, Carrots

PIYAAS KA LACHCHA

Accompaniments: Lemon Wedges, Green Chillies and Vinegar Onions
A display of assorted pickles

INTERNATIONAL SALADS

CAESAR SALAD

Crisp iceberg and romaine lettuce tossed in our special eggless caesar dressing with garlic crotons and Parmesan shavings

BEET ROOT AND ASSORTED LEAVES & DILL

Fresh assorted leaves, beetroot in Balsamic vinergrette

GRANNY APPLE, FETA IN SUNDRIED TOMATO DRESSING

Green apple tossed with feta & pine nut in sundried tomato dressing with iceberg

COOL CREAMY POTATO SALAD

Cold potato salad seasoned with cider tossed with dill, chives, mayo and herbs

CRUNCHY KIMCHI

Spicy Korean pickled cabbage salad

HAWAIIAN MACARONI SALAD

Macaroni tossed in Hawaiian mayo based dressing

GREEK SALAD

Lettuce, red onions, cucumber, feta cheese, olives & capers tossed in olive oil vinaigrette

RAITA



DAHI BHALLE

BEETROOT RAITA

PLAIN RAITA

ACCOMPNIMENTS:

Anar, Burned garlic, Cucumber, Onions, Tomato, Bhunna Jeera, Kala Namak, Pudhina ki Chutney, Saunth

SOUP



CHOOSE ANY 2

All soups will be served with fresh toppings and ingredients along with breads dinner sticks and butter chiplets along with the following bread display

Multi Grain Buns

French Loafs

Oregano Knot Rolls

Foccasia Bread

BURMESE KHAO SUEY

A simmering soup served with onions red, crispy brown onion, basil leaves, root ginger, raw banana, blanched spinach, green nions, chily oil, wedge, crispy noodles, boiled rice, curry leaves, grated fresh coconut, fried garlic flakes, cabbage

Non veg options- boilded eggs, shredded chicken

CREAM OF BROCCOLI & ALMOND SOUP TOMATO BASIL

CREAM OF TOMATO/ MUSHROOM / CHICKEN

LEMON CORRIANDER SOUP

TOMATO DHANIYA SHORBA

VEG/ CHICKEN SWEET CORN SOUP



TAK-A-TAK TAWA



NON-VEG

LIVE- LAHORI GAWALMANDI TAKA-TAK
brain, gurda, kapoor & kaleji tawa cooked
with tomato mix & aromatic spices

LIVE- CHICKEN TAWA
Served with a choice of
Makhani gravy
Kalimirch gravy

VEG

LIVE- SUBZ TAWA TAKA-TAK
Karela, bhindi, potatoes, stuffed capsicum,
and baigans on tawa with light gravy of raw
tomato and yoghurt

LIVE- MALAI SOYA CHAP
Soya chap cooked in cashew, cream and
yogurt with Indian masala on tawa

AMRITSARI



PINDI CHOLE
A Slow cooked tangy chickpeas with
spice combination from Punjab

STUFFED KULCHA - LIVE
Fermented refined flour stuffed with
potatoes, sabut dhaniya, anardana etc.

Served with-
IMLI AUR PAYAZ KI CHUTNEY

PUNJABI KADI PAKORI
STEAMED RICE

SARSON KA SAAG , MAKKI KI ROTI,
SHAKKAR AND MAKHAN (Seasonal)

MUGHLAI CUISINE



RAWALPINDI BHUNNA GOSHT/ MUTTON
ROGAN JOSH

Gosht marinated in traditional spices
and slow cooked in a onion tomato gravy

DHABBA STYLE CHICKEN CURRY
Dhaba style chicken curry. Spicy, hot,
fragrant curry made with ground spices,
onions and tomatoes,

PANEER MAKHNI
Paneer makhni is basically a Punjabi
preparation & is one of the most
famous dishes in India

PANEER CHAMAN BAHAR
Medium slices of cottage cheese,
simmered in tempered spinach puree
and cream

ZAFRANI MALAI KOFTA
Dry fruit stuffed tender kofta's cooked in
rich gravy made of cashewnuts

KURKURI BHINDI
Crispy fried shredded ladyfinger strips

GOBHI ADRAKI
Cauliflower stir-fried with ginger, onion &
tomato flavoured with Indian spices

HING ACHARI ALOO
Achari aloo Deep fried potatoes
tempered with pickle spices

DAL MAKHANI
Maa ki dal simmered on slow fire and
tempered with garlic, green chillies,
tomato puree with white butter

BIRYANI STATION

KACHHE GOSHT/ MURG BIRYANI
Tender pieces of baby lamb/ chicken cooked in whole spices, curd and saffron flavor, with basmati rice – served in a deggh.

SUBZ DEHG BIRYANI
Basmati rice layered with vegetables and biryani masala, dum cooked and served in a deggh

MIRCHI KA SALAN
Hyderabadi style rich cashew curry goes best with biryani

Accompaniments: Buhrani raita, Dahi ki chutney, Laccha piyaz

INDIAN CLAY OVEN

MISSI ROTI
Special Bengal gram flour bread

TANDOORI ROTI
Whole wheat indian bread baked in charcoal tandoor

PLAIN NAAN / BUTTER NAAN
Fresh indian bread made from refined flour cooked in charcoal tandoor

STUFFED KULCHA
Amritsari style bread stuffed with potatoes, sabut dhaniya, anardana etc.

LACCHA PRANTHA
Layered whole wheat Indian bread

MIRCHI PARANTHA / PUDINA PARANTHA
Layered whole wheat buttered bread topped with red chilly / mint powder



SRILANKAN HOPPERS

A Sri Lankan street food specialty of a nested egg in a coconut milk and rice-based small crispy crepe

PLAIN HOPPER (APPAM)
EGG HOPPER
CHILLI CHEESE EGG HOPPER

VEGETABLE STEW
Light curry with a coconut milk base and vegetables

CEYLON ROASTED CHICKEN CURRY
The Ceylon Roast Blend is referred to as Sri Lankan Curry Powder. This curry powder includes such tropical spices as Coriander, Cumin, Cardamom, Cloves, Ceylon Cinnamon and Fenugreek.

SERVED WITH
Pol sambol, Onion sambol



LIVE SHANGHAI WOK



It's a live cooking station with choice of meat, vegetables, and sauces, cooked on site by well-trained chefs from our oriental specialty restaurants, as per your palette. This counter gives a feel of an oriental kitchen privately at your disposal.

Choice of Vegetables

Bokchoy, Broccoli, zucchini, baby American corn, black mushroom, button mushroom, red & green cabbage, red and yellow pepper, bean sprout, black fungus, spinach, Garlic, red chilly, carrots, spring onions, bamboo shoots etc

Choice of Non Veg

Chicken, Fish and Mutton

Sauces

Szechwan, Black Bean, Hot Garlic

Accompaniments

Crispy noodles

Golden fried garlic

Soy Sauce

Red chilli paste

Chilli Vinegar

ORIENTAL CUISINE



ASIAN LEMON FISH

CHICKEN IN BLACK BEAN SAUCE/ HONG KONG STYLE

STIR FRIED POKCHOY WITH SESAME SEED SAUCE

HAND PICKED FRESH VEG IN THAI GREEN CURRY

TOFU, BELL PEPPERS, BROCCOLI, CARROTS, CHINA CABBAGE IN LIGHT OYSTER SAUCE

VEGETABLE HAKKA NOODLES

STEAMED RICE



LIVE PASTA STATION



Choice of Pasta

Penne

Fusilli

Choice of Meat-

Chicken & Fish

Choice of Sauces

Alfredo, Arabiata and Pink Sauce

Accompaniments (Based on availability)

Fresh Basil Leaves, Cherry Tomato, Wild Mushrooms, Button Mushrooms, Pink And Green Peppers, Freshly Grounded Black Peppers, Zucchini, Carrots, Blanched Spinach, Assorted Bell Peppers, Sun-Dried Tomatoes, Baby Corn, Green & Black Olives, Crushed Dried Red Chilly, Fresh Single Cream, Parmesan Cheese, Extra Virgin Olive Oil, Dried Oregano, Brown Garlic, Fresh Garlic, Broccoli

EUROPEAN CUISINE



LIVE- PESCE SALSA DI BURRO DI LIMONE

Fillets of fish marinated in Lemon, dill, herbs and grilled on a hot plate

LIVE- EXOTIC GRILLED VEGETABLE

Thyme & garlic marinated exotic vegetable finished on cast iron pan

LASAGNE BOLOGNESE

Homemade pasta sheets layered with minced lamb in a Italian meaty chilli sauce and baked with cheese

COQ-AU-VIN

Chicken in red wine sauce

SPINACH & RICOTTA CANNELLONI

Creamy baby spinach mixed with ricotta stuffed inside durum wheat sheet

VEGETABLE STROGANOFF

Exotic vegetable cooked in sweet onions béchamel sauce

PATATE CREMA DI ERBA CIPOLLINA

Grilled potatoes tossed with herbs and chives and topped with a cream cheese parsley dressing

FUCACCIA BREAD AND ROLLS



TEA & COFFEE



GREEN TEA
ASSAM TEA
MASALA CHAI
HONEY LEMON GREEN TEA
MINT LEMON GINGER TEA

COFFEE

KASHMIRI KAWAH/ RAJASTHANI CHAI

DESSERTS



INDIAN

JALEBI- LIVE
RABARI KESARI
SHAHI PHIRNI IN KASORAS
BADAAMI MOONG DAL HALWA
ANJEER KA HALWA
CHENNA PAI
TILLA KULFI- ROSE, KESER PISTA
STUFFED GULAB JAMUN
LIVE- MILK CAKE KI KHURCHAN

CHOICE OF ICECREAMS

CHOOSE ANY 2

CHOCOLATE CHIP
VANILLA
MANGO
BUTTER SCOTCH
KAJU KISHMISH
STRAWBERRY

CONTINENTAL

CHOCOLATE GOOEY WARM PUDDING
TIRAMISU - SERVED IN SHOT GLASSES
BANOFFEE PIE
STRAWBERRY CHEESE CAKE SQUARES
STRAWBERRY SWISS ROLL
BISCUIT CRUMBLE TRIFLE PUDDING
CARAMEL PROFITEROLES
BLUEBERRY CHEESECAKE SQUARES
PINEAPPLE UPSIDE DOWN CAKE BITES
VELVET CHOCOLATE MOOSE IN CUPS
VANILLA MANGO PANNA COTTA IN CUPS
BANANA CARAMEL TOFFEE TARTS
APPLE MAPLE WALNUT PIE
LEMON CURD MOUSSE CAKE IN CUPS



DELHI-6 STREET FOOD



@ ADDITIONAL COST
CHOOSE ANY __

GOL GAPPE

Puffs served with assortment of flavoured water

BHALLA PAPRI CHAAT

Soft Dumplings served with combo of crispy papri, rich curd, saunth, mint chutney

ALOO TIKKI

Crispy patty served with sonth and mint chutney, Garnished with Pomegranate and Ginger & Beet lacha

MOONG DAL CHILLA

Stuffed with chopped Vegetables and served with combo chutney

VEG MUNGLET

Flavouring of bell pepper, ginger, coriander, chopped veges and served with saunth & minth chutney

MATRA WITH KULCHA

Boiled sundried peas mixed with spice and tamarind chutney and served with wheat or flour kulcha

DAL MURADABADI WITH BISCUTI ROTI

Yellow dal cooked with turmeric, salt and butter and served with crisp Biscuti rotis

MULTANI MOTH KACHORI

Spicy Moth lentil, served with Kachori, chopped onions, sprinkled with coriander

LACHHO TOKARI

Potato baskets topped with cooked channe, Pomegranate, Boiled potatoes, topped with curd and spicy chutneys combo

FRUIT KULIA CHAAT NAVRATAN

Scooped fruits topped with Bengal grams, masala & lime juice

ALOO, KACHALU SHAKARKANDI CHAAT

Roasted sweet potatoes, potatoes and Tapioca topped with chaat masala, pomegranate and mint chutney

RAM LADDO

Crispy and crunchy moong dal fritters served with muli & mint chutney and mooli laccha

MIRCHIWADA

Green Chillis stuffed with potatoes, served hot with tomato, saunth n mint chutneys

JODHPURI KANJIWADA

Marwari delicacy of moong dal vadas immersed in tangy mustard flavoured water - the kanji or rai water.

TRI COLOURED KANGNA CHAAT

Coloured bellpepper stuffed with mashed potatoes, served with curd and chutney combo

PALAK PATTE KI CHAAT

Spinach leaves coated with besan batter, deep fried served with curd and saunth combo

RASGULLA CHAAT

Rasgulla on potato slice, served with chutney combo, garnished with roasted peanuts, cumin and fresh pomegranate

PAO BHAJI

Veg bhaji garnished with butter, chopped onions served with maska pao

THAI BHAJI CURRY served with garlic bread

Mixed Vegetable cooked in Thai spices served with garlic bread

VADA PAV

A Pillowy pav, stuffed with golden fried spiced potato vada, served with chutney combo and garlic flavoured masala.

BHEL PURI

Puffed rice, sev, roasted peanuts & mixed with onions, potatoes, chaat masala and chutney combo.





STATIONS AT EXTRA COST



LIVE - LIQUID NITROGEN ICE CREAMS

With fresh fruit toppings,
Liquors like Buleys , Tia Maria
Chocolate, Coffee, Butter Scotch Etc

GELATO VENTO ICECREAM PARLOUR

ELABORATE PAN DISPLAY

FRESH FRUIT COUNTER

DELHI-6 CHAAT COUNTER

CAFE COFFEE DAY

HEALTHY / VEGAN / GLUTEN FREE STATION

SERVICES



STANDARD INCLUSIONS:

FOOD

SERVICE PERSONNEL

CROCKERY

CUTLERY

GLASSWARE

SERVICE

BUFFET TABLE LINEN

ALL TRANSPORTATION COSTS INCLUDED

TAXES EXTRA- 5% GST

CONFIRMATION OF THE FUNCTION AGAINST 50%
ADVANCE

KINDLY PROVIDE WITH :

AREA FOR KITCHEN & WASHING AREA

TOP COVERED AND ALL MASKED KITCHEN

BUFFET TABLES & LOW HEIGHT TABLES FROM

TENT/DECOR PERSON

ELECTRICITY POWER POINTS (IN KITCHEN AREA AND
BUFFET AREA)

WATER SUPPLY IN KITCHEN AREA

CONTACT US

Dharambir Chaudhary
9872151166

Sourabh Srivastav
9888439489

www.redtagcaterers.com



<https://www.youtube.com/channel/UCzrOL6bJ5BqNaTaREPs1CXw>