



## VEG APPETIZERS

- Feta Cheese & Spinach Cigars With Chilly & Garlic Dip
- Stir-Fried Lotus Stems, Water Chestnuts In Red Pepper Sambal

## NON VEG APPETIZERS



- Grilled Cheddar Stuffed Chicken In Garlic, & White Wine
- Crispy Flakey Coconut Prawns With Mango Mustard Chutney

## SALADS & SIDES



- Edamame, Water Chestnut, Cucumber & Pomegranate Salad with Lettuce
- Vietnamese Rice Paper Summer Rolls With Chilli Peanut Sauce
- Assorted Bread Basket

## VEG MAIN COURSE



- Baked Spinach Roulades With Sun-Dried Tomato & Peppers
- Thai Green Vegetable Curry
- Burnt Chilly & Garlic Rice

## NON-VEG MAIN COURSE

- Roasted Five spiced chicken with Pan gravy
- Crispy Fish In Thai Chilly & Basil Sauce

## DESSERTS

- Seasonal Fruit Cheesecakes In Cups

### • A Minimum Billing Of ₹30,000 + GST Is Applicable

- Menu Rates Are Based On A Minimum Of 25 Guests And Include Bone China Crockery, Cutlery, Buffet Setup, Chefs, And Servers.
- Menu Modifications Or Replacements Are Not Permitted.
- Any Menu Can Be Converted Into A Flying Buffet At An Additional Cost Of ₹150 Per Guest
- **Transportation Charges** Are Not Included, And Will Be Billed Separately.
- **Late Event** – If The Event Extends Beyond Five Hours Of Service Or Past 12:30 Am, An Additional Charge Of ₹700 Per Staff Member Will Apply Until 3:00 Am, And ₹1,000 Per Staff Member Will Apply Beyond 3:00 Am.
- **Additional Items:** Any One Appetiser, Main Course, Desserts And Mocktail – ₹100 Per Person
- **Additional Man Power** – Server ₹1800, Chef ₹2500, Butler ₹2500, Hostess ₹2500
- **Bartender:** ₹3000 Per, Bar Server: ₹1800 Per
- **Bar Mixers:** ₹300 Per Person (Aerated Beverages, Juices, Mixtures, And Ice Tubs)
- **Bar Glassware Rental** ₹4000 For Up To 20-25 Guests. (Wine, Whisky, Tall)

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