

Food - With 1 Chef

VEG APPETIZERS

- Water Chestnut & Corn Dim sums with Dipping Sauce
- Fresh Buffalo Mozzarella & Tomato Bruschetta with Arugula

NON VEG APPETIZERS

- Crispy Kung Pao Chicken with Red Chilli & Cashew Nuts
- Crispy Chow Chou Prawns with Green Chilli & Sea Salt

VEG MAIN COURSE

- Spinach & Ricotta Ravioli with Garlic Cream Sauce
- Thai Green Vegetable Curry Served With Burnt Chilly & Garlic Rice

NON-VEG MAIN COURSE

- Pot Roast Chicken with Pan Jus & Pickled Vegetables
- Pan Seared Fish Fillet with Lemon, Caper & Coriander Cream

DESSERTS

- Tres Leche



- **A Minimum Billing Of ₹15,000 + GST Is Applicable**
- Menu Modifications Or Replacements Are Not Permitted.
- **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:** ₹400 Per Person (Aerated Beverages, Juices, Mixtures, And Ice Tubs)
- **Bar Glassware Rental** ₹3500 For Up To 15-20 Guests. (Wine, Whisky, High Ball)

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