

# TAPASYA CATERING

## PREMIUM MENU

Non-Vegetarian B

### A Platter of Canapés

Rashmi kabab; Prawns tossed with sesame, burnt red chilli and fennel;  
Potato and green peas patty.

### A Selection of Chutneys

Tomato and Cardamom, Mango with Nigella seeds, Mint Chutney  
and Toasted cumin raita

### Salads

Roast duck breast salad with red onions and coriander.  
Black-eyed beans salad with pomegranate and tossed cashew nuts.  
Whole-wheat crisps with sweetened yoghurt topped with tamarind chutney.  
Salad leaves with cherry tomatoes and cucumber.

### Curries

Tari Gosht: Lamb slow-cooked with browned onions mace and red chillies.  
Murgh Makhni: Chicken Tikka simmered in creamed tomatoes with fenugreek leaves.  
Dhingri Muttar Paneer: Shitake mushrooms, green peas and panner.  
Aloo Methi: Potatoes tossed with cumin, ginger and fresh methi leaves.  
Braised rice with capsicum.  
Date & Almond Naan and Plain Naan.

### Dessert

Dal Payasam: Yellow lentils cooked with jaggery and cardamom.  
Rasmalai: Poached cheese dumplings in saffron flavoured milk.