

TAPASYA CATERING

PREMIUM MENU

Vegetarian B

Pre-Starter

Kerala Chaas (Salted) / Alphonso Mango lassi

Starters

Raj Kachori: Giant size Pani Puri stuffed with aloo channa dry fruit chat, flavoured with mango powder with a dressing of tamarind mint chutney and cumin raita, topped with crispy sev pomegranate.

A typical favourite of Rajasthan

Main Course

Paneer Makhan: Creamy Cottage Cheese Masala.

Veg. Goan Curry: Vegetable simmered in goan flavoured spicy curry.

Tawe Ki subzi Served on Tawa: Assorted vegetables like chatpatti Arbi, Stuffed Capsicum, Tomato, Okra, Baby Aubergine Grilled with mango powder.

Aloo Palak: Baby potatoes coked with Fresh baby spinach.

Dhania Mongodi: Coriander flavoured lentil dumpling curry.

Khumb Hara Pyaz: Garden Fresh button mushroom cooked with spring onion.

Dal Masala: Bland of toor and Moong dal tempered with cumin.

Mattar Pulao: Green peas pulao.

Bharwan Kulcha / Tikona Parantha / Bedwi Achar / Chutney / Papad Raita / Salad

Dessert

Shahi Tukra: A delicate bread pudding

- Or -

Rasmalai: Curd Cheese Dumpling in saffron flavour reduced milk.

- Or -

Any Indian Sweet of Choice