



DIONE

• PLATTERS & BAR •

PARTY

PACKAGE WITH ALCOHOL

WHERE MOMENTS BREATHE

Lunar Luxe

Veg + Non-Veg

Minimum Guarantee: 25 Members

Max. Duration: 150 Minutes

Price: ₹3,499.00 (Taxes Extra)

STARTER (VEG) (Choose Any 3)



- **AFGHANI SOYA CHAAP**

Fresh-cream and cheese-marinated soya chaap, kissed by the tandoor; in-house green chutney on the side.

- **ANDHRA STYLE CHILLI PANEER**

Crisp paneer tossed with tri-colour peppers, curry leaves and a soya-chilli glaze.

- **BHARWAN MUSHROOM TIKKA**

Button mushrooms stuffed with paneer, cheese and veggies, finished in the tandoor; salad and mint chutney.

- **CHEESY GARLIC BREADS**

- **EXOTICA PIZZA**

A joyful veggie riot-colour, crunch and indulgent chew. Tomato sauce, mozzarella, American corn, black olives, caramelised onions, mushrooms, jalapeños and bell peppers.

- **FRAGRANT BABY CHILLI POTATO CRISP**

Wok-tossed baby potato crisps glazed with honey-chilli; fragrant, sticky, irresistible.

- **GOL GAPPA CHAAT**

- **JALAPENO POPPERS**

Cheese-stuffed jalapeño rolls, fried to a crunch; served with red chilli mayo.

- **KONJI CRISPY CORNS**

Tempura-fried sweet corn, dusted with Cajun spice for a light, crunchy kick.

- **MUSHROOM CHILLI**

- **PALAK PATTA CHAAT**

- **PANI PURI**

- **THECHA PANEER TIKKA**

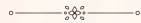
Paneer coated in spicy Maharashtrian thecha (garlic, green chilli, roasted peanuts); with achari onions and mint bhaang chutney.

- **VEG SPRING ROLL**

Julienned veggies and vermicelli rolled thin and fried crisp; classic, light, moreish.



STARTER (NON-VEG) (Choose Any 3)



- AMRITSARI FISH

- BALASMIC AFGHANI CHICKEN TIKKA

Soft, mellow, gently tangy-Afghani elegance with a twist. Chicken thigh in yogurt-cheese-cashew paste, egg-white coat & balsamic notes; carrot chutney, laccha pyaaz.

- CHICKEN STRIPS AND CHIPS

Comfort classic, elevated-golden, juicy and outrageously snackable. Peri-peri marinated chicken supreme; hot fries & chilli mayo for the perfect dip.

- CHICKEN TIKKA

- CRISPY HONEY CHICKEN

- CRISPY THAI BASIL CHICKEN

- FISH TIKKA

- HYDERABADI MUTTON SEEKH KEBAB

Nawabi spice, fire-kissed-juicy and fragrant. Mint-and-green-chilli mutton seekh from the tandoor; fresh salad & mint sauce.

- TANDOORI CHILLI CHICKEN

North-meets-Indo-Chinese-juicy heat, bright peppers, big flavour. Chicken thigh with tri-bell peppers, Schezwan chilli, spiced yogurt; mint chutney & laccha pyaaz.

INDIAN MAIN (VEG) (Choose Any 2)



- ACHARI ALOO

Home-style comfort with a tangy twist. Jeera-tossed potatoes tempered in house achari spices for a lively, pickled zing.

- DAL MAKHANI

Slow-simmered indulgence-black urad and rajma cooked overnight for depth, finished with ghee and cream. Silky, smoky and soul-warming-the Punjabi classic, perfected.

- DAL TADKA

Bright, homely comfort-yellow lentils tempered hot with garlic, chilli and cumin. Light yet satisfying; a clean, zesty finish in every spoon.

- KADHAI PANEER

- MIX VEG

- MUSHROOM DO PYAZA

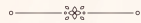
Twin-onion magic-petals for crunch, masala for body. Mushrooms simmered in a spiced onion-tomato gravy, topped with sautéed onion cubes.

- PALAK PANEER

- PANEER LABABDAR



INDIAN MAIN (NON-VEG) (Choose Any 2)



- ANDHRA STYLE FISH CURRY
- BHUNA GHOST MASALA
- CHICKEN KADHAI/TIKKA MASALA/LABABDAR
Your mood, your masterpiece-bold, creamy or smoky. Pick kadhai (crushed spices & peppers), tikka masala (tandoor char in rich makhani notes) or lababdar (buttery, tomato-cashew silk).
- CHICKEN MASALA
- DELHI 6 WALA BUTTER CHICKEN
Old Delhi nostalgia-silky, smoky, utterly comforting. Tandoor-kissed chicken simmered in a lush tomato-butter gravy with cream and kasoori methi.
- KADAI CHICKEN
- KHYBER MUTTON ROGAN JOSH
Frontier warmth-fiery hue, elegant spice, fall-apart tenderness. Mutton simmered in a Kashmiri chilli-laced gravy, fragrant with classic Khyber aromatics.
- MURGH TIKKA BUTTER MASALA

CHINESE MAIN (Choose Any 1)



- ASSORTED VEGETABLES IN CHOICE OF SAUCE - HOT GARLIC/BLACK BEAN/BLACK PEPPER WITH NOODLE OR RICE
- COTTAGE CHEESE IN CHOICE OF SAUCE-HOT GARLIC/BLACK BEAN/BLACK PEPPER WITH NOODLE OR RICE
- STIR FRIED CHICKEN IN CHOICE OF SAUCEHOT GARLIC/BLACK BEAN/BLACK PEPPER WITH NOODLE OR RICE

RICE (Choose Any 1)



- JEERA RICE
- RICE
Fragrant long-grain basmati - simple, airy, comforting. Steamed for pure fluff or Jeera tempered with cumin and a gentle ghee kiss.

BREADS



- MIX INDIAN BREADS



DESSERT (Choose Any 1)



- BROWNIE WITH ICE CREAM

- CHOICE OF ICE CREAM

Simple, nostalgic, always right. Two scoops-strawberry or vanilla-served just the way you like.

- HOT GULAB JAMUN WITH ICE CREAM

- TRES LECHES

Cloud-soft comfort-soaked, silky and gently sweet. Classic sponge bathed in three milks, finished with a light cream kiss.

DRINKS



CLASSIC COCKTAIL 5 items

- COSMOPOLITAN

A stylish blend of vodka, triple sec, cranberry juice, and fresh lime - bright, tangy, and elegantly refreshing.

- GIMLET

A simple yet sharp mix of gin (or vodka) and fresh lime juice - crisp, tangy, and perfectly refreshing.

- LAVENDER SKY

- MOJITO

A refreshing mix of white rum, fresh mint leaves, lime juice, sugar, and soda - light, citrusy, and perfectly invigorating.

- TEQUILA SUNRISE

A colorful blend of tequila, fresh orange juice, and grenadine - bright, fruity, and beautifully layered like a sunrise.

CLASSIC MOCKTAILS 5 items

- FRESH LIME SODA

- GUAVA MARY

- KALA KHATTA

- MASALA COKE

- VIRGIN MOJITO

DRAUGHT BEER 2 items

- KINGFISHER STRONG

- KINGFISHER ULTRA MAX



GIN 2 items

- BEEFEATER
- GORDON LONDON DRY GIN

IMPORTED WINE 2 items

- JACOB'S CREEK SHIRAZ
- JACOBS CREEK CHARDONNAY

RUM 3 items

- BACARDI DARK RUM
- OLD MONK
- RUM-BARCADI WHITE

SCOTCH WHISKY 5 items

- CHIVAS REGAL 12YO
- JACK DANIELS
- JAMESON
- JHONNIE WALKER BLACK LABEL
- JHONNIE WALKER BLONDE

SHOTS 1 item

- TEQUILA FIRE SHOTS

SOFT BEVERAGES 1 item

- COLD DRINKS

VODKA 2 items

- ABSOLUT BLUE
- ABSOLUTE CITRUS



Special Notes



This party booking is subject to the following Terms and Conditions

<https://menu.dione.co.in/terms-and-conditions.php>

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WHERE MOMENTS BREATHE

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