



DIONE

• PLATTERS & BAR •

PARTY

PACKAGE

WHERE MOMENTS BREATHE

Galaxy Veg

Veg

Rich, grand, premium

Minimum Guarantee: 25 Members

Max. Duration: 120 Minutes

Price: ₹1,399.00 (Taxes Extra)

SOUP (Choose Any 1)



● HOT AND SOUR

Lively, tangy heat; peppery soy-vinegar broth with mushrooms, peppers (and bamboo shoots), balanced to that perfect hot-and-sour snap.

● LEMON CORIANDER

Light, zesty, restorative; clear broth brightened with fresh lemon and coriander, with finely chopped vegetables and gentle seasoning.

● MANCHOW

Bold, street-style comfort; a spicy soy-vinegar broth packed with chopped veggies, crowned with a tangle of crispy noodles.

● SWEET CORN

Classic, mellow, reassuring; sweet corn kernels in a creamy, velvety broth with diced vegetables and a subtle pepper finish.

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.

● BEETROOT KEBABS

● CHILLI PANEER DRY

● DAHI KE KEBAB

Silky hung-curd kebabs perfumed with green cardamom

● FRAGRANT BABY CHILLI POTATO CRISP

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

● FRENCH FRIES

● GOL GAPPA CHAAT

● KONJI CRISPY CORNS

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



- **MUSHROOM CHEESE ROLL**

Mushrooms wrapped in cheese, crumbed and fried till golden; served with a smoky chipotle dip.

- **MUSHROOM CHILLI**

- **MUSHROOM DUPLEX**

- **PALAK PATTA CHAAT**

- **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.

SALAD (Choose Any 1)



- **GREEK SALAD**

- **GREEN SALAD**

Crisp, clean and refreshing - colour and crunch between bites. Seasonal greens with cucumber, tomato, onion and carrot, brightened with lemon and a whisper of chaat masala.

RAITA (Choose Any 1)



- **MIX VEG RAITA**

- **PINEAPPLE RAITA**

INDIAN MAIN (VEG) (Choose Any 3)



- **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.

- PANEER LABABDAR

- PANEER TIKKA BUTTER MASALA

- PINNDI CHANA 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

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.

- SUBZ DUM VEG BIRYANI

Garden-fresh and soul-soothing-long-grain basmati layered with seasonal vegetables, saffron and crisp browned onions, sealed on dum. Fluffy, aromatic and gently spiced, ghee-kissed and perfectly balanced with cooling Burhani raita.

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 (Choose Any 1)



CLASSIC MOCKTAILS 4 items

- FRESH LIME SODA
- KALA KHATTA
- MASALA COKE
- VIRGIN MOJITO

COLD BEVERAGES 1 item

- COLD DRINKS

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

 7347021102, 7347021103

 SCO 1&2, Top Floor, Jubilee Junction
Sector 66, Mohali

 @dionemohali

 admin@preciousplatters.com