



DIONE

• PLATTERS & BAR •

PARTY

PACKAGE

WHERE MOMENTS BREATHE

Galaxy Non Veg

Veg + Non-Veg

Limitless, luxurious

Minimum Guarantee: 25 Members

Max. Duration: 120 Minutes

Price: ₹1,599.00 (Taxes Extra)

SOUP (Choose Any 1)



● HOT AND SOUR NON VEG SOUP

● LEMON CORIANDER

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

● NON-VEG MUNCHOW SOUP

● SWEET CORN NON VEG SOUP

STARTER (VEG) (Choose Any 3)



● ANDHRA STYLE CHILLI PANEER

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

● CHEESY GARLIC BREADS

● CHILLI PANEER DRY

● DAHI KE KEBAB

Silky hung-curd kebabs perfumed with green cardamom

● FRENCH FRIES

● KONJI CRISPY CORNS

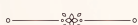
Tempura-fried sweet corn, dusted with Cajun spice for a light, crunchy kick.

● MUSHROOM CHILLI

● VEG SPRING ROLL

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

STARTER (NON-VEG) (Choose Any 3)



● AJWAIN FISH TIKKA

● AMRITSARI FISH



- BERRY DA KUKKAD

- 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

- CHILLI CHICKEN

- CRISPY HONEY 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.

- KUKKAD THOOM MALAIDAR

Creamy-garlicky indulgence-soft, mellow, moreish. Yogurt-and-cheese marinated chicken, tandoor-roasted; served with fresh mint dip.

- OLD MONK CHILLI CHICKEN

A spirited toss-rum warmth, chilli swagger, wok-kissed crunch. Fried chicken dices with tri-peppers in soya-chilli sauce finished with Old Monk.

SALAD (Choose Any 2)



- 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.

- ONION SALAD

- RUSSIAN SALAD

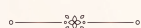
RAITA (Choose Any 1)



- 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.

- **PALAK PANEER**

- **PANEER BUTTER MASALA**

- **PANEER LABABDAR**

- **PANEER TIKKA BUTTER MASALA**

- **VEG. KOLHAPURI**

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



- **ANDHRA STYLE FISH CURRY**

- **BHUNA GHOST MASALA**

- **CHICKEN CURRY WITH BONE (HOMESTYLE)**

- **CHICKEN KADHAI/TIKKA MASALA/LABABDAR**

Your mood, your masterpiece-bold, creamy or smoky. Pick kadhahi (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
- PEAS PULAO
- RICE
Fragrant long-grain basmati - simple, airy, comforting. Steamed for pure fluff or Jeera tempered with cumin and a gentle ghee kiss.

BREADS



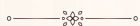
- MIX INDIAN BREADS

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

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

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