

DIONE

• PLATTERS & BAR •

**LADIES
KITTY**

PACKAGE

WHERE MOMENTS BREATHE

Starlite Veg

Veg

Light, joyful, elegant

Minimum Guarantee: 12 Members

Max. Duration: 120 Minutes

Meal: Lunch

Price: ₹899.00 (Taxes Extra)

SOUP (Choose Any 1)

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- HOT AND SOUR NON VEG SOUP
- HOT AND SOUR VEG SOUP
- MANCHOW
Bold, street-style comfort; a spicy soy-vinegar broth packed with chopped veggies, crowned with a tangle of crispy noodles.
- NON-VEG MUNCHOW SOUP
- SWEET CORN NON VEG SOUP
- SWEET CORN VEG SOUP
- VEG MUNCHOW SOUP

STARTER (VEG) (Choose Any 3)

— ❁ —

- BEETROOT KEBABS
- BHARWAN MUSHROOM TIKKA
Button mushrooms stuffed with paneer, cheese and veggies, finished in the tandoor; salad and mint chutney.
- CHILLI PANEER DRY
- DAHI KE KEBAB
Silky hung-curd kebabs perfumed with green cardamom
- GOL GAPPA CHAAT
- HONEY CHILLI CAULIFLOWER
- KONJI CRISPY CORNS
Tempura-fried sweet corn, dusted with Cajun spice for a light, crunchy kick.
- MUSHROOM DUPLEX
- PALAK PATTI CHAAT
- SOYA MALAI CHAAP



● **SPINACH CIGAR ROLL**

Filo cigars stuffed with spinach and cottage cheese; set over sweet chilli, finished with sambal mayo.

● **THECHA PANEER TIKKA**

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

● **VEG SPRING ROLL**

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

SALAD (Choose Any 1)

● **ALOO CHANA CHAAT**

● **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)

● **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.

● **KADHAI PANEER**

● **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 SIRKA PYAAZ MASALA**

Tandoor-charred paneer meets tangy vinegar onions-bright, lively, unforgettable. Tossed in a robust onion-tomato masala and crowned with spring onions.

● **PANEER TIKKA BUTTER MASALA**

● **PINNDI CHANA MASALA**



- **SOYA TIKKA MASALA**

Comfort with a kick-chaap tikka bathed in a rich, buttery onion-tomato gravy. Finished with a swirl of cream and a pat of butter for that luscious restaurant-style glow.

- **TARKARI MASALENDAR**

A garden in gravy-seasonal vegetables in a mildly spiced, rich base. Balanced, colourful and deeply satisfying.

CHINESE MAIN (Choose Any 1)

- ASSORTED VEGETABLES IN CHOICE OF SAUCE - HOT GARLIC/BLACK BEAN/BLACK PEPPER WITH NOODLE OR RICE

RICE (Choose Any 1)

- JEERA RICE
- PEAS PULAO
- STEAM RICE

BREADS (Choose Any 1)

- 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
- KULFI BUTTERSCOTCH SOAN PAPADI
Nostalgia meets crunch-creamy, nutty, joyfully messy. Malai kulfi and butterscotch ice cream crowned with flaky soan papadi.



DRINKS (Choose Any 2)

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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