

**DIONE**

• PLATTERS & BAR •

**PARTY**

PACKAGE

WHERE MOMENTS BREATHE

# Galaxy Veg

Veg

Rich, grand, premium

**Minimum Guarantee:** 25 Members

**Max. Duration:** 120 Minutes

**Price:** ₹1,599.00 (Taxes Extra)

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## 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 5)



### ● AFGHANI SOYA CHAAP

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

### ● BEETROOT KEBABS

### ● BHARWAN MUSHROOM TIKKA

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

### ● CHILLI PANEER DRY

### ● CRISPY VEG SALT N PEPPER

Tempura vegetables tossed salt-and-pepper style, presented in an edible bowl.

### ● 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**

- **SIKKIM PURI KABAB CELENTRO DIP**

- **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**

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 3)

### 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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