

# TAPASYA CATERING

## PREMIUM MENU

Non-Vegetarian A

### **A Platter of Canapés**

Chicken Tikka flavoured with Cardamom and Saffron; Prawns tossed with tomatoes and pickling spices; potato cakes with ginger and sago

### **A Selection of Chutneys**

Tomato and Cardamom, Mango with Nigella seeds, Mint Chutney and Toasted cumin raita

### **Salads**

Tandoor roast Quail salad with pickled onions and kumquats.  
Chickpea salad with Grapes and toasted Hazelnuts.  
Whole wheat crisps with sweetened yoghurt topped with tamarind chutney.  
Salad leaves with cherry tomatoes and cucumber.

### **Curries**

Lamb Khorma: Lamb cooked with ground coconut, poppy seeds and spice  
Chicken Ghattinaad: Chicken cooked with onions, tomatoes and Ghattinaad Spices.  
Subz Makhni: Seasonal Vegetables in creamed tomatoes flavoured with fenugreek.  
Aloo Gobi: Potatoes and Cauliflower with onions, tomatoes and spices.  
Braised rice with cumin and green peas.  
Plain Naan and Paratha.

### **Dessert**

Pal Payasam: Rice cooked in sweetened milk flavoured with cinnamon.  
Gulab Jamun: Fried dumpling on unsweetened reduced milk soaked in cardamom-flavoured sugar syrup.