DiONE

·PLATTERS & BAR·

# LADIES KITTY

## PACKAGE

WHERE MOMENTS BREATHE

# Starlite Veg

**Veg**
Light, joyful, elegant
**Minimum Guarantee:** 12 Members
**Max. Duration:** 120 Minutes
**Price:** ₹899.00 (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 3)

- AFGHANI SOYA CHAAP
  Fresh-cream and cheese-marinated soya chaap, kissed by the tandoor; in-house green chutney on the side.
- ANDHRA STYLE CHILLI PANEER
  Crisp paneer tossed with tri-colour peppers, curry leaves and a soya-chilli glaze.
- BHARWAN MUSHROOM TIKKA
  Button mushrooms stuffed with paneer, cheese and veggies, finished in the tandoor; salad and mint chutney.
- CHEESY GARLIC BREADS
- EXOTICA PIZZA
  A joyful veggie riot-colour, crunch and indulgent chew. Tomato sauce, mozzarella, American corn, black olives, caramelised onions, mushrooms, jalapeños and bell peppers.
- FRAGRANT BABY CHILLI POTATO CRISP
  Wok-tossed baby potato crisps glazed with honey-chilli; fragrant, sticky, irresistible.
- GOL GAPPA CHAAT

- KONJI CRISPY CORNS
Tempura-fried sweet corn, dusted with Cajun spice for a light, crunchy kick.
- MUSHROOM CHILLI
- PALAK PATTA CHAAT
- PANI PURI
- 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)

- 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

## 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
- 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 SIZZLER

Hot plate, cold scoop-chocolate, steam and instant smiles. Warm home-baked brownie with vanilla ice cream, chocolate drizzle and munchies on a sizzling platter.

- CHOICE OF ICE CREAM

Simple, nostalgic, always right. Two scoops-strawberry or vanilla-served just the way you like.

- HOT GULAB JAMUN

## 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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7347021102, 7347021103

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

@dionemohali

admin@preciousplatters.com