



**DIONE**

• PLATTERS & BAR •

**PARTY**

PACKAGE

WHERE MOMENTS BREATHE

# Orbit Non-Veg

**Veg + Non-Veg**

Modern, lively, fun

**Minimum Guarantee:** 25 Members

**Max. Duration:** 120 Minutes

**Price:** ₹1,299.00 (Taxes Extra)

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## SOUP (Choose Any 1)



● HOT AND SOUR NON VEG SOUP

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● 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

● SWEET CORN VEG SOUP

● VEG MUNCHOW SOUP

## 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.

## **STARTER (NON-VEG) (Choose Any 2)**



- **AMRITSARI FISH**

- **BALASMIC AFGHANI CHICKEN TIKKA**

Soft, mellow, gently tangy-Afghani elegance with a twist. Chicken thigh in yogurt-cheese-cashew paste, egg-white coat & balsamic notes; carrot chutney, laccha pyaaz.

- **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**

- **CRISPY HONEY CHICKEN**

- **CRISPY THAI BASIL CHICKEN**

- **HYDERABADI MUTTON SEEKH KEBAB**

Nawabi spice, fire-kissed-juicy and fragrant. Mint-and-green-chilli mutton seekh from the tandoor; fresh salad & mint sauce.

- **TANDOORI CHILLI CHICKEN**

North-meets-Indo-Chinese-juicy heat, bright peppers, big flavour. Chicken thigh with tri-bell peppers, Schezwan chilli, spiced yogurt; mint chutney & laccha pyaaz.

## **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.

### ● PALAK PANEER

### ● PANEER LABABDAR

## INDIAN MAIN (NON-VEG) (Choose Any 1)



### ● 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

### ● MURGH TIKKA BUTTER MASALA

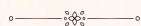


## CHINESE MAIN (Choose Any 1)



- 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
- RICE  
Fragrant long-grain basmati - simple, airy, comforting. Steamed for pure fluff or Jeera tempered with cumin and a gentle ghee kiss.

## BREADS



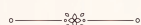
- MIX INDIAN BREADS

## 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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# WHERE MOMENTS BREATHE

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