

# Catering MENU



## Starters

### Veg Snacks (A)

- Vegetable Samosa
- Vegetable pakora
- Onion pakora
- Kurkuri Bhindi
- Hara bara kebab
- Panner tikka
- Paneer Pakora
- Gobi Manchurian
- veg-Manchurian
- Veg spring rolls
- French fries

### Non-Veg Snacks (B)

- Chicken 65
- Chicken Tikka
- Tandoori Chicken
- Fish Amritsari
- Chicken Haryali kebab
- Fish Tikka
- Chilli fish
- chilli Chicken
- Murgh Malai kebab
- Chicken popcorn

## Main course

### Indian Bread (C)

- Plain Naan
- Butter Naan
- Garlic Naan
- Tandoori Roti
- Tandoori butter roti
- Pudina Paratha
- Lachha Paratha

### Vegetarian (D)

- Paneer Butter masala
- Paneer Makhani
- Palak Paneer
- Paneer Kadai
- Mutter Paneer
- Bhengan Bartha
- Amritsari Chole masala
- Vegetable Jalfrezi
- Aloo Gobi masala
- Aloo Mutter
- Vegetable Korma
- Kadai mushroom
- Malai kofta
- Aloo Simla mirch

## Others

### Dal(E)

- Highway Dal Makhani
- Punjabi Dal Tadka
- Dal Palak
- Mixed dal

### Chicken & Fish(F)

- Fish Masala
- Fish Malabari
- Goan Fish Curry
- Fish Do-Pyaza
- Fish methi masala
- Kerala Fish Curry
- Butter Chicken
- Chilli Chicken
- Kadai Chicken
- Chicken Vindaloo
- Chicken Tikka Masala
- Chicken Masala

### Meat & prawn(G)

- Lamb Korma
- Mutton saag Wala
- Kashmiri Rogan Josh
- Mutton Masala
- Mutton Vindaloo
- Mutton Jalfrezi
- Chilli Garlic Prawn
- Pepper Prawn
- Kerala Prawn Curry
- Prawn Malabari
- Prawn Masala
- Goan Prawn Curry

### Rice(H)

- Basmati Rice
- Jeera Rice
- Saffron Rice
- Vegetable Pulao
- Peas Pulao
- Mushroom Pulao

### Dessert (I)

- Gulab Jamun
- Shahi tukda
- Gajar Ka Halwa
- Rasmalai

### Raitha & Salad (J)

- Green salad
- Mix Raita
- Cucumber salad
- Boondi Raita

## Terms & Conditions

1. Food is best consumed within 3 hours.
2. 50% deposit be paid at the time of order
3. Complete buffet table layout with skirting & warmers.
4. Transportation fee of +\$125 per tip.
5. Mobile Tandoor can be arranged.
6. "Live Counters" can be arranged for chaats and kebabs

 **(65) 6993 7810**
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[www.darbar.sg](http://www.darbar.sg)

340 Tanjong Katong Road, Singapore - 437111

## Veg Menu **\$26 / Pax**

(Minimum 35 PAX)

### STATERS

#### Veg-Manchurian

A tasty indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce

#### Hara bara kebab

Shallow fried cakes made out of green spinach, yoghurt & fresh mint

### RICE

#### Jeera rice

Long grain basmati rice with cumin tossings

### DESERTS

#### Rasmali

Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk

### For add on dish

Vegetable \$2

Chicken / fish/ Panner \$3

Mutton / prawns \$4

Chicken Biryani \$4

Noodles /. Fried rice \$3

### MAIN COURSE

#### Panner Butter masala

Homemade paneer cooked with thick creamy tomato sauce flavoured

#### Vegetable Jalfrezi

Seasonal fresh vegetables toasted with freshly pound spices and tomatoes, onions and green chillies

#### Dal Makhani

Black lentils and beans cooked overnight on tandoor, tempered with house special masala

### MIXED NAANS

#### Associated naan

A basket of mixed Naan bread.

### SALAD

#### Green Salad

Fresh green salad sprinkled with chaat masala and fresh lime juice

## Non-Veg Menu **\$30 / Pax**

(Minimum 35 PAX)

### STATERS

#### Vegetable Samosa

Deep fried conical pastries stuffed with spiced mashed potatoes and nuts

#### Angara Chicken Tikka

Boneless chicken infused with saffron and Indian spices grilled in tandoor

### RICE

#### Jeera rice

Long grain basmati rice with cumin tossings

### MIXED NAANS

#### Associated naan

A basket of mixed Naan bread.

### DESERTS

#### Shahi tukda

Shahi tukda is a rich & festival dessert made with bread

### MAIN COURSE

#### Kadai Panner

Home made cottage cheese with onion & capsicum in a special kadai gravy with spices

#### Vegetable Korma

A dish originating in the indian subcontinent ,consisting of vegetables spices to produce a gravy

#### Mixed dal

### CHICKEN

#### Chicken Tikka Masala

Juicy chicken pieces grilled in tandoor then cooked with onion based gravy,

### SALAD

#### Green Salad

Fresh green salad sprinkled with chaat masala and fresh lime juice