



We Tickle Your Taste Buds!

We are a vegetarian and vegan group of restaurants and do cater for parties, weddings, birthday bashes. Our capacity at present is of 800 to 1000 pax for food & service. We can do back to back meals as well as dine in options when required. We have two venues that can be used for small functions of 120 pax max. We do a large array of cuisines namely Indian Chaats, Gujarati, Punjabi, South Indian, Rajasthani, Maharastrian, Italian, Indo-chinese, Burmese, Malaysian, Thai, Japanese, and fusion delights. Being vegetarian we make sure to cater to Jain, Buddhist, Vegan and Vaishnavas. We pride ourselves on our mithais and eggless desserts and breads, as it's not only done in-house but the spread and flavours are devoured by one and all. Live counters and dessert spreads being main highlights always.

CATERING MENU & EVENTS

Vegetarian • Vegan • Jain Friendly

Weddings | Birthdays | Corporate | Private Parties | Festive
Events

★ 800–1000 Pax Food & Service Capacity

★ Live Counters • Dessert Spreads • Made In-House Breads
Kuala Lumpur, Malaysia

Dietary Preferences We Cater For

As a vegetarian-only catering group, we ensure every guest feels included.

✓ Jain (No Onion / No Garlic)

✓ Vegan

✓ Buddhist-friendly selections

✓ Vaishnav-friendly selections

📌 Most dishes can be prepared Jain / No Onion-Garlic on request.

Cuisine Range

We offer a wide spread of cuisines to match every event style, theme, and guest preference:

Indian Chaats • Gujarati • Punjabi • South Indian • Rajasthani •
Maharashtrian

Indo-Chinese • Malaysian • Thai • Japanese • Burmese

Italian / Western • Fusion Delights

✓ Menus can be mixed & matched and customised based on guest count and function type

Indo-Chinese (Veg / Jain Available)

Chilli Paneer
Manchurian (Dry / Gravy)
Crispy Manchurian Fried Rice
Manchow Soup
Hot & Sour Soup
Lemon Coriander Soup
Corn Soup
8 Jewel Fried Rice
Mixed Veg Sweet & Sour
Stir Fried Greens
Schezwan Fried Rice
Schezwan Tofu / Mixed Veg
Noodles in Clear Veg Soup
Crispy Veg Stir Fry

Malaysian Specials

Fruit Rojak
Ketupat
Lontong Curry
Curry Mee
Mee Goreng
Meehoon Goreng
Nasi Goreng
Tahu Sambal
Nasi Lemak (7 Items)
Tawa Nasi Lemak
Paneer Satay
Soya Chaap Satay
Veg Murtabak
Laksa Curry with Noodles

Thai Delights

Red Curry Noodles
Green Curry Fried Rice
Green Curry
Red Curry
Massaman Curry
Panang Curry
Nam Kuay Teow
Thai Style Lemongrass Noodles
Coconut Rice
Tomyum Noodles
Tomyum Fried Rice
Papaya Salad
Raw Mango Salad

Burmese Menu

Guava Salad
A Thoke Salad
Tohu Thoke Salad
Green Papaya Salad
Samsau Soup
Ginger Salad
Dry Khow Suey
Steamed Banana Leaf Rice
Mohinga Burmese Noodle Soup
Khow Suey

Japanese Vegetarian Menu

Inari / Spicy Inari
Sushi Bowl
Simple Sushi
Eggplant Teriyaki Sushi
Spicy Sushi
Sushi Bomb
Tofu Katsu Curry
Burnt Garlic Fried Rice

Italian & Western Menu

Broccoli Almond Soup
Minestrone Soup
French Onion Soup
Mac N Cheese
Pesto Pasta
White Sauce Pasta
Arrabiata Pasta
Pink Sauce Pasta
Aglio Olio Spaghetti
Stuffed Ravioli
Baked Lasagne
Cheesy Veg Bakes
Mini Pizzas / Pizza Slices
Risotto
Mexican Fried Rice
Mexican Cutlets
Chimichurri Corn

Gujarati Vegetables:

Sev Tamatar Nu Shaak
Kobi Vatana
Fulawar Nu Shaak
Ringna No Oro
Surti Undhiyu / Laal Undhiyu
Bheralo Bhindo
Methi Ni Bhaji
Gujarati Kadhi / Dapka Kadhi
Mug Ni Dal / Toor Ni Dal
Rotla / Bhakri / Rotli
Masala Thepla / Plain Thepla / Methi Thepla
Dhebra

Rajasthani

Kanji Vada
Pyaaaz Ki Kachori
Aloo Ki Kachori
Dal Ke Pare
Jodhpur Kofta
Mirchi Bada
Pithod
Gatte Ki Sabzi
Rajasthani Kadhi
Dal Panchmel
Bedmi Puri
Papad Churri

Maharashtrian

Pyaaaz Ke Pakoda
Sabudana Wada
Sabudana Khichdi
Thetcha Chutney
Misal Pav
Veg Kolapuri
Varan
Masale Bhaat
Thalipeeth
Chawal Ki Bhakri

Gujarati Signature

★ Full Gujarati Thali (7 Items)

(Rotli, Toor Dal, Bhaat, Undhiyu, Betaka Nu Shaak ,Khaman Dhokla ,Chaas)

Punjabi Favourites

Mains
Saag
Malai Kofta
Paneer Butter Masala
Aloo Gobi Masaledar
Dumdaar Aloo
Dal Makhani
Dal Tadka
Rajma
Channa Masala
Punjabi Kadhi
Kadhai Paneer
Mushroom Masala
Bhindi Do Pyaza

South Indian Selection

Dosas (Masala / Mysore / Plain / Cheese)
Ragi Dosa
Beetroot Dosa
Idlis / Masala Idli
Paniyaram
Mysore Bonda
Medu Vada / Crispy Vada
Sambhar / Rasam
Lemon Rice / Coconut Rice / Tamarind Rice
Pongal
Bisibilla Bhaat
Sambhar Sadam
Ghee Podi / Spicy Podi
Inji Poli

Farsan & Snacks

Khaman Dhokla
Khatta Dhokla
Handvo
Dhoodhi Na Muthia
Methi Na Gota
Bherala Mercha
Betaka Vada
Bhakarwadi
Bhajia
(Aloo/Pyaaaz/Kakdi/Khajoor/Ri
ngna/Mercha)
Farali Pattice
Kera Na Vada
Bajra Na Vada
Ragda Pattice
Dal Dhokli
Usal Pav
Dal Pakwan

Indian Chaats & Street Favourites

Pani Puri
Dahi Puri
Palak Chaat
Dahi Papdi Chaat
Crispy Lotus Stem Chaat
Mix Fruit Chaat
Dahi Wada
Samosa
Samosa Chaat
Samosa Choley Chaat

Platters & Grazing Table Options

Cheese Platters
Snack Platters
Fruit Platters
Grazing Tables & Custom Setups

Fun Meals & Party Snacks

Vada Pav
Dabeli
Ragda Pattice
Choley Tikki
Aloo Tikki
Pav Bhaji
Dahi Bhalla
Choley Bhature
Dahi Kebab
Cheesy Broccoli
Tandoori Paneer Bites
Cheesy Corn Kebabs
Mini Finger Sandwiches
Cheese Spring Rolls
Chinese Spring Rolls
Dimsums (4 Types)
Momos (5 Types)

Breads:

Makki Roti
Naan (Plain / Butter / Garlic)
Cheese Naan
Kulcha / Stuffed Kulcha
Bhatura
Puri / Spinach Puri
Aloo Paratha / Mix Veg Paratha
Chapatis / Plain Parathas
Naanza

Rice

Veg Biryani (Cashew Gravy)
Jackfruit Biryani (Tamarind Gravy)
Paneer Biryani
Mushroom Biryani
Veg Pulav / Matar Pulav
Jeera Rice / Ghee Chawal

Dessert Tables (Signature Highlight)

Our desserts are one of the biggest highlights at every event.

✓ Indian Mithai

✓ Western Cold Desserts

✓ Eggless Desserts

✓ Cakes