



by **Rroshashala**

food and Beverage Menu Premium Economy





ECONOMY packages



Category	S	M	L
Welcome Drink	1	1	1
Soup	1V	1V	1V 1NV
Starters	1V 1NV	1V 1NV	2 V 2NV
Main Course	2V 1NV	2V 2NV	3V 3NV
Rice Options	2V	1V 1NV	2V 1NV
Desserts	2	3	4
For 10-12 People	900	1100	1500
For 20-25 People	800	1000	1350
For 70-100 People	650	850	1200

V - Veg | NV - Non Veg

WELCOME Drinks



- **Kesar Badam Milk**
 - Saffron-infused almond milk.
- **Paan Sharbat**
 - Betel leaf-flavored sweet drink.
- **Ginger Tulsi Cooler**
 - Refreshing ginger with holy basil.
- **Coconut Water Mojito**
 - Coconut water with mint and lime.
- **Imli Pudina Sharbat**
 - Tangy tamarind with mint twist.
- **Lasooni Chaas**
 - Garlic Flavored Buttermilk

SOUPS Veg



- **Mushroom Clear Soup**
 - Light broth with earthy mushrooms.
- **Broccoli Almond Soup**
 - Creamy broccoli with crushed almonds.
- **Cabbage Wonton Soup**
 - Dumplings with cabbage in clear soup.
- **Mixed Herb Shorba**
 - Light broth with Indian herbs.
- **Palak Shorba**
 - Spinach soup with mild spices.

SOUPS

Non-Veg



- **Chicken Laksa Soup**
 - Coconut curry soup with chicken.
- **Chicken Lemon Grass Soup**
 - Tangy chicken soup with lemongrass.
- **Chicken Sweet Basil Soup**
 - Fragrant basil with tender chicken.
- **Chicken Wonton Soup**
 - Chicken dumplings in clear broth.
- **Smoked Chicken Soup**
 - Smoky chicken in light flavorful broth.

MUTTON AND SEAFOOD OPTIONS
CHARGED RS. 50 EXTRA PER PLATE

- **Mutton Yakhni Soup**
 - Mutton Broth with Veggies
- **Mutton Pepper Soup**
 - Spicy mutton broth with black pepper.
- **Prawn Tom Yum Soup**
 - Spicy and tangy Thai-style broth.
- **Prawn Lemon Coriander Soup**
 - Light broth with prawns and coriander.
- **Fish Curry Soup**
 - Mild, coconut-based fish soup with Indian spices.

STARTERS

Veg



- **Paneer Satay**
 - Grilled paneer skewers with peanut sauce.
- **Cheese Corn Balls**
 - Crispy fried balls of cheese and corn.
- **Malai Broccoli Tikka**
 - Creamy marinated grilled broccoli.
- **Honey Chilli Potatoes**
 - Crispy potatoes with sweet and spicy glaze.

STARTERS

Non-Veg



- **Thai Chicken Skewers**
 - Grilled chicken with Thai spices and peanut dip.
- **Tandoori Chicken Nachos**
 - Nachos topped with spicy tandoori chicken.
- **Honey Garlic Chicken Wings**
 - Fried chicken pockets stuffed with cheese.
- **Chicken Cheese Pockets**
 - Chicken dumplings in clear broth.
- **Chicken Spinach Rolls**
 - Chicken rolls filled with spinach and spices.

MUTTON AND SEAFOOD OPTIONS
CHARGED RS. 50 EXTRA PER PLATE

- **Mutton Galouti Tikkas**
 - Spiced mutton kebab with mint sauce.
- **Mutton Kebab Sliders**
 - Mutton kebabs in soft mini buns.
- **Prawns Butter Garlic**
 - Prawns stir fried in butter garlic sauce with herbs.
- **Prawn Masala Skewers**
 - Grilled prawns with spiced masala rub.
- **Fish Methi Tikka**
 - Grilled fish marinated with fenugreek and spices.

MAIN COURSE

Veg



- **Bharwa Baingan**
 - Stuffed eggplants with spices.
- **Aloo Gobi Adraki**
 - Potatoes and cauliflower with ginger.
- **Dum Aloo Kashmiri**
 - Potatoes in a rich yogurt-based gravy.
- **Bhindi Do Pyaza**
 - Okra cooked with double onions.

- **Paneer Lababdar**
 - Creamy tomato-based paneer curry.
- **Kadai Paneer**
 - Spicy paneer with bell peppers.
- **Paneer Pasanda**
 - Rich, stuffed paneer in gravy.
- **Achari Paneer**
 - Tangy pickle-flavored paneer.

MAIN COURSE

Non-Veg



- **Chicken Chettinad**
 - Spicy coconut-based South Indian curry.
- **Murgh Musallam**
 - Whole chicken cooked in rich gravy.
- **Chicken Rezala**
 - Mild, creamy Mughlai chicken curry.
- **Chicken Patiala**
 - Spiced chicken with an omelette twist.
- **Chicken Dhansak**
 - Parsi chicken curry with lentils.

MUTTON AND SEAFOOD OPTIONS
CHARGED RS. 50 EXTRA PER PLATE

- **Rogan Josh**
 - Kashmiri slow-cooked red mutton curry.
- **Mutton Saagwala**
 - Mutton cooked with spinach and spices.
- **Laal Maas**
 - Rajasthani fiery red mutton curry.
- **Malabar Fish Curry**
 - Tangy, coconut-based South Indian curry.
- **Prawn Malai Curry**
 - Rich, creamy Bengali prawn curry.

RICE



- **Steam Rice**
 - Basmati Rice Steam Cooked
- **Kashmiri Pulao**
 - Fragrant rice with nuts and dried fruits.
- **Tawa Pulao**
 - Spicy street-style rice with veggies.
- **Saffron Rice**
 - Aromatic rice infused with saffron.

- **Murgh Biryani**
 - Layered rice with spiced chicken.
- **Chicken Pulao**
 - Fragrant rice with tender chicken pieces.
- **Mutton Biryani**
 - Slow-cooked mutton with layered rice.
- **Mutton Yakhni Pulao**
 - Lightly spiced mutton and yogurt rice.

MUTTON AND SEAFOOD OPTIONS
CHARGED RS. 50 EXTRA PER PLATE

DESSERTS



- **Phirni**
 - Creamy ground rice pudding.
- **Malpua**
 - Sweet, crispy pancakes soaked in syrup.
- **Shrikhand**
 - Sweetened, saffron-flavored yogurt.
- **Moong Dal Halwa**
 - Rich, buttery lentil-based dessert.
- **Nolen Gur Payesh**
 - Bengali rice pudding with date palm jaggery.

STEP

by step

How to finalize the menu options and freeze the event.



Once you have gone through the document, you can reach out to us on whatsapp.



Discuss the menu and the final rates.
With Veg & Non Veg Options.



Confirm Date & Time and pay 50% advance as a part of deal confirmation.



Wait for the event day, Food will be delivered to you.
Pay remaining 50% on delivery.



OUR

other adds

In Small Party environments, we would give you the food in packs, which you can open and heat in microwave and serve.

However, any additional services needed, will be charged extra.

contact us

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thank you

