


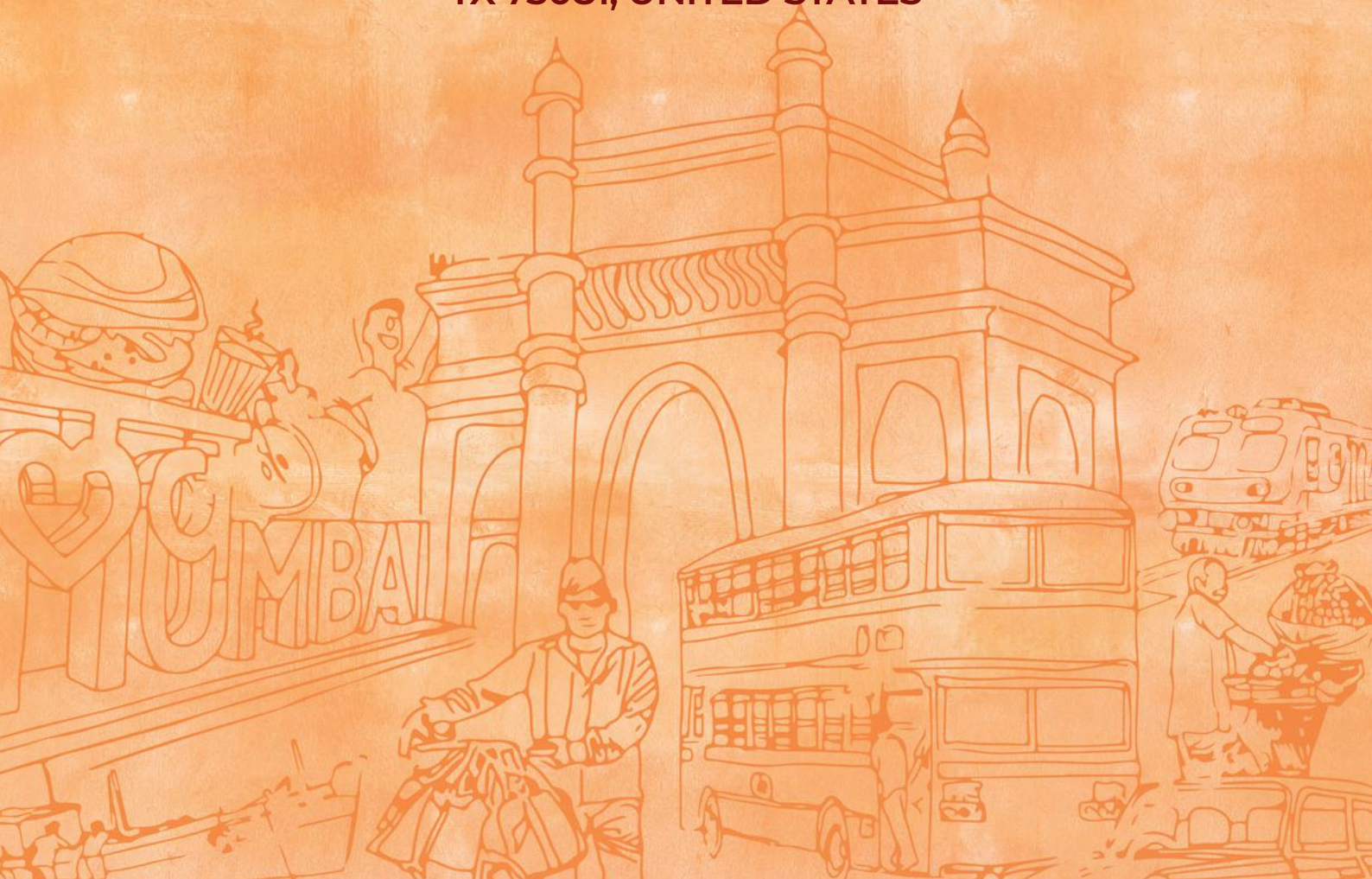
# Bombay Republic

Co-Branded by Kailash Parbat

## Catering Menu Card

 **+1 972-803-6273**

**700 E CAMPBELL RD STE 190, RICHARDSON,  
TX 75081, UNITED STATES**



## Veg Starters

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Gobi Manchurian

Fried Cauliflower florets in Special Chinese Sauces

\$55

\$80

\$110

\$160

### Baby Corn Manchurian

Fried Baby Corn in Special Chinese Sauces

\$55

\$80

\$110

\$160

### Paneer Manchurian

Paneer Cubes in special Chinese Sauces

\$60

\$85

\$120

\$170

### Baby Corn Pepper Fry

Fried Baby Corn in Spicy Pepper Sauce

\$55

\$80

\$110

\$160

### Papdi Chaat

Crispy Flat Bread layered with potato, onions with Tamarind and mint sauce topped with yogurt

\$55

\$80

\$110

\$160

### Harippla Paneer Tikka

Paneer cubes marinated in a spiced harippla chili paste, grilled to perfection with smoky flavors.

\$60

\$85

\$120

\$170

### Tangra Chilli Paneer

Indo-Chinese style paneer tossed in a Tangra-style chilli garlic sauce with peppers, soy.

\$60

\$85

\$120

\$170

### Hara Masale Ka Bhuna Paneer

Paneer slow-cooked in a fragrant green masala of coriander, mint, and fresh herbs, finished in a rich bhuna-style gravy.

\$60

\$85

\$120

\$170

### Mushroom Tikka

Marinated mushrooms grilled with spiced tandoori flavors

\$55

\$80

\$110

\$160

### Mixed Vegetable Stir Fry

Fresh vegetables are quickly stir-fried with garlic, soy, and light seasoning for a crisp, flavorful dish.

\$55

\$75

\$110

\$150

### Cashew Rolls

Minced Cashew breaded and deep fried (min 75)

\$2.49/Each

### Vegetable Cutlets

Mixed vegetables breaded and deep fried (min 75)

\$2.49/Each

## Veg Starters

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Paav Bhaaji (Bhaaji Only)

Mumbai street-style mashed vegetable curry cooked with butter, tomatoes, and signature pav bhaaji spices.

\$45

\$70

\$90

\$140

### Vegetable/Onion Pakoda

Assorted vegetables dipped in a seasoned gram flour batter and deep-fried until crisp

\$35

\$60

\$70

\$120

### Samosa Masala (Samosa not included)

Chickpea curry topped with crunchy Samosa, tangy sauce topped with yoghurt.

\$40

\$65

\$80

\$130

### Paav Bhaaji (Per Piece)

Buttery toasted pav buns served alongside Mumbai-style spiced vegetable bhaji.

\$2.00/Each

### Samosas

Deep-fried South Asian pastry with a savory filling, most commonly spiced potatoes, onions, and peas.

\$1.99/Each

## Veg Entrees

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Channa Masala

Slow Cooked chickpeas, roasted spices, caramelized Onions

\$50

\$75

\$100

\$150

### Bombay Republic Dal Fry

Yellow Lentils with tempered masala

\$50

\$75

\$100

\$150

### Dal Makhani

Slow cooked classic Black Dal with white butter

\$50

\$75

\$100

\$150

### Malai Kofta

Soft Cheese dumplings in creamy cashew tomato sauce

\$60

\$85

\$120

\$170

### Kadai Paneer

Spicy Kadai Spices, roasted peppers, pan fried paneer

\$60

\$85

\$120

\$170

### Paneer Butter Masala

Pan roasted paneer, tomato cream sauce, cashews with butter

\$60

\$85

\$120

\$170

### Mixed Veg Curry

Mixed Vegetables in coconut roasted onion masala

\$50

\$75

\$100

\$150

### Saag Paneer

Leafy green sauce with paneer and spices

\$60

\$85

\$120

\$170

### Vindaloo Mixed Veg

Goan origin, hot and spicy preparation

\$60

\$85

\$120

\$170

### Shaam Savera

Spinach and paneer dumplings served in a rich tomato-based gravy.

\$60

\$85

\$120

\$170

### Makhhanwala Paneer

Paneer cooked in a buttery tomato gravy with mild spices.

\$60

\$85

\$120

\$170

## Veg Entrees

	Medium Shallow 5-7 ppl	Medium Deep 12-15 ppl	Full Shallow 25-30 ppl	Deep Full 60-65 ppl
<b>Paneer Taka Tak</b> Paneer tossed on a griddle with onions, tomatoes, and bold spices.	\$60	\$85	\$120	\$170
<b>Adraki Dhaniya Paneer</b> Paneer cooked with fresh ginger and coriander in a flavorful gravy.	\$60	\$85	\$120	\$170
<b>Mutter Paneer</b> Paneer and green peas cooked in a classic North Indian curry.	\$60	\$85	\$120	\$170
<b>Subz Panchvati</b> Mixed vegetables cooked together in a mildly spiced, rich gravy.	\$60	\$85	\$120	\$170
<b>Kadai Paneer</b> Paneer cooked with peppers and onions in a bold kadai spice blend.	\$60	\$85	\$120	\$170
<b>Dhaba Dal Tarka</b> Yellow lentils tempered with garlic, cumin, and spices.	\$45	\$70	\$90	\$140
<b>Sambhar</b> Lentil-based mixed vegetable spicy curry with pigeon pea and tamarind broth	\$25	\$50	\$75	\$100
<b>Dum Aloo</b> Baby potatoes slow-cooked in a rich, spiced gravy.	\$50	\$75	\$100	\$150
<b>Malvani Vegetable Curry</b> Mixed vegetables cooked in a coconut-based Malvani spice gravy.	\$50	\$75	\$100	\$150
<b>Aloo Gobi</b> Potatoes and cauliflower cooked with turmeric and spices.	\$50	\$75	\$100	\$150
<b>Bhindi Masala</b> Okra sautéed with onions, tomatoes, and spices.	\$50	\$75	\$100	\$150

## Non Vegetarian Starters

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Chicken Manchurian

Fried Chicken florets in Special Chinese Sauces

\$60

\$85

\$120

\$170

### Shrimp Manchurian

Fried Shrimp florets in Special Chinese Sauces

\$85

\$110

\$170

\$220

### Mumbai Fried Chicken

Paneer Cubes in special Chinese Sauces

\$60

\$85

\$120

\$170

### Karaikudi Chicken

Flavorful and spicy chicken dish with Chettinad spices

\$60

\$85

\$120

\$170

### Chicken Pepper Fry

Boneless Chicken with roasted spices

\$60

\$85

\$120

\$170

### Chicken Cutlet

Spiced Chicken breaded and deep fried (min 75)

\$2.99/Each

### Chicken 65

Bite size pieces of chicken coated in spicy masala marination

\$60

\$85

\$120

\$170

### Malai Chicken

Tender, marinated chicken pieces in a luscious creamy marinade

\$60

\$85

\$120

\$170

### Chilli Chicken

Fried Chicken in Spicy Sauces

\$60

\$85

\$120

\$170

### Salmon Fish Tikka

Marinated salmon grilled with smoky tandoori spices

\$120

\$145

\$240

\$290

### Tandoori Shrimp

Juicy shrimp marinated in spices and grilled in tandoor style

\$85

\$110

\$170

\$220

### Tandoori Chicken

Chicken marinated in yogurt and spices, roasted in a tandoor with smoky flavors.

\$60

\$85

\$120

\$170

## Non Vegetarian Starters

Medium Shallow  
5-7 pplMedium Deep  
12-15 pplFull Shallow  
25-30 pplDeep Full  
60-65 ppl**Sheek Kebab Mutton**

Minced meat kebabs flavored with fresh mint, herbs, and aromatic spices.

\$85

\$110

\$170

\$220

**Sukka Mutton Pepper Roast**

Dry-roasted mutton tossed with bold pepper and spices

\$85

\$110

\$170

\$220

**Chicken Majestic**

Crispy fried chicken tossed in a spicy yoghurt sauce with curry leaves and green chillies.

\$60

\$85

\$120

\$170

**Murg Angar Bedgi**

Spicy grilled chicken marinated with Bedgi chillies, giving a deep color and mild heat.

\$60

\$85

\$120

\$170

**Chowringhee Chilli Chicken**

Kolkata-style chilli chicken tossed with peppers, onions, and a tangy spicy sauce.

\$60

\$85

\$120

\$170

**Amrisari Macchi**

Crispy fried fish marinated with ajwain, gram flour, and traditional Amritsar spices.

\$60

\$85

\$120

\$170

**Pudhina Sheek Kebab Chicken**

Minced meat kebabs flavored with fresh mint, herbs, and aromatic spices.

\$60

\$85

\$120

\$170

**Achari Chicken Tikka**

Chicken tikka marinated in pickling spices, grilled for a tangy and spicy flavor.

\$60

\$85

\$120

\$170

**Pahadi Chicken Tikka**

Chicken marinated in a green herb paste with mint, coriander, and mild spices, then grilled.

\$60

\$85

\$120

\$170

**Lamb Chops**

Tender lamb chops marinated in spices and grilled to perfection

\$4.00/Each

## Non Veg Entrees

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Chicken Tikka Masala

Tandoor roasted chicken tikka, tomato cream sauce with burrata cheese

\$60

\$85

\$120

\$170

### Saag Chicken

Leafy green sauce with chicken and spices

\$60

\$85

\$120

\$170

### Chicken Korma

Slow cooked chicken, lucknow style cashew cream sauce

\$60

\$85

\$120

\$170

### Vindaloo Chicken

Goan in origin, vindaloo is a hot and spicy preparation

\$60

\$85

\$120

\$170

### Bombay Style Chicken Curry

Pan-roasted chicken, red chilli masala, turmeric and tomato sauce

\$60

\$85

\$120

\$170

### Puran Singh Tariwala

Chicken cooked in a rich, spiced curry inspired by the famous Amritsar dhaba style.

\$60

\$85

\$120

\$170

### Lazeez Murg Tikka Masala

Grilled chicken tikka cooked in a creamy, mildly spiced tomato gravy.

\$60

\$85

\$120

\$170

### Murg Palak Methi

Chicken cooked with spinach and fenugreek leaves in a flavorful gravy.

\$60

\$85

\$120

\$170

### Puran Singh Egg Curry

Boiled eggs cooked in a rich, spiced dhaba-style gravy.

\$60

\$85

\$120

\$170

### Egg Curry (Kerala Style)

Hard Boiled Eggs, tomatoes, caramelized onions, whole ground spices, Indian herbs

\$55

\$80

\$110

\$160

## Non Veg Entrees

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Kadai Chicken

Chicken cooked with peppers and onions in a bold kadai spice blend.

\$60

\$85

\$120

\$170

### Chettinad Chicken Curry

Spicy South Indian chicken curry with roasted Chettinad spices.

\$60

\$85

\$120

\$170

### Prawns Kadai Masala

Prawns in Kadai spices and roasted peppers

\$85

\$110

\$170

\$220

### Mutton Roganjosh

Kashmiri curry with rich flavors and vibrant red hue

\$85

\$110

\$170

\$220

### Chettinad Goat curry

Goat cooked in a fiery Chettinad spice blend with rich, bold flavors.

\$85

\$110

\$170

\$220

### Fish Moilee

Fish cooked in a mild coconut milk gravy with Kerala-style spices.

\$85

\$110

\$170

\$220

### Prawns Moilee

Prawns cooked in a light coconut milk gravy with subtle spices.

\$85

\$110

\$170

\$220

### Kadai Prawns

Prawns cooked with peppers and onions in a spicy kadai masala.

\$85

\$110

\$170

\$220

### Fish Curry

Fish Coconut curry topped with curry leaves

\$85

\$110

\$170

\$220

### Lamb Korma

Slow cooked Lamb, lucknow style cashew cream sauce

\$85

\$110

\$170

\$220

### Classic Butter Chicken

Pulled chicken, tomato cream sauce cashews, finished with a dash of butter

\$60

\$85

\$120

\$170

## South Indian Special

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Pache Mirchi

Choice of Protein Baby Corn/Paneer /Chicken

\$60

\$85

\$120

\$170

### Cheesy Malai Soya Chaap

Soft soya chaap in a rich malai-cheese marinade, lightly grilled.

\$60

\$85

\$120

\$170

### Majestic Paneer

Fried chicken in a bold, flavorful chili sauce.

\$60

\$85

\$120

\$170

### Majestic Chicken

Fried paneer/chicken in a bold, flavorful chili sauce.

\$60

\$85

\$120

\$170

### Gongura Green Chilli Chicken

Fried chicken coated in tangy gongura and spicy green chillies.

\$60

\$85

\$120

\$170

### Yelluli Royal Vepudu

Crunchy shrimp bites in a flavorful garlic vepudu masala

\$60

\$85

\$120

\$170

### Chettinad Chicken Dry

Fiery South Indian-style dry chicken with fragrant Chettinad flavors.

\$60

\$85

\$120

\$170

### Hyderbadi Lamb Masala

Flavorful lamb curry infused with signature Hyderabadi masala.

\$85

\$110

\$170

\$220

### Chicken Pepper Fry

South Indian-style dry chicken with intense pepper flavors.

\$60

\$85

\$120

\$170

### Andhra Chicken Curry

Spicy chicken curry cooked with traditional Andhra spices and bold flavors.

\$60

\$85

\$120

\$170

### Chettinad Chicken Curry

Rich, flavorful curry infused with classic Chettinad masala

\$60

\$85

\$120

\$170

## South Indian Special

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Mango Chicken Curry

Creamy curry with sweet, tangy mango flavors

\$60

\$85

\$120

\$170

### Gongura Green Chilli Chicken Curry

Hyderabadi green sorrel leaf marinade, green chillies Curry

\$60

\$85

\$120

\$170

### Vindaloo Chicken Curry

Chicken cooked in a tangy and spicy Goan-style vinegar-based gravy.

\$60

\$85

\$120

\$170

### Tandoori Pomphret

Smoky tandoor-roasted pomfret in a classic spiced marinade.

\$105

\$130

\$210

\$260

### Andhra Shrimp Curry

Shrimp cooked in a spicy Andhra masala with bold coastal flavors.

\$85

\$110

\$170

\$220

### Chettinand Shrimp Curry

Shrimp cooked in a spicy Chettinad masala with aromatic spices.

\$85

\$110

\$170

\$220

### Mango Shrimp Curry

Shrimp cooked in a sweet and tangy mango curry with coastal flavors.

\$85

\$110

\$170

\$220

### Vindaloo Shrimp Curry

Shrimp cooked in a bold, tangy vindaloo masala with spices and vinegar.

\$85

\$110

\$170

\$220

### Appolo Fish

Crisp-fried fish in a tangy, creamy Hyderabadi sauce.

\$85

\$110

\$170

\$220

### Andhra Goat Curry

Goat cooked in a fiery Andhra-style gravy with rich spices.

\$85

\$110

\$170

\$220

## South Indian Special

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Chettinad Goat Curry

Goat cooked in a bold Chettinad spice blend with rich, fiery flavors.

\$85

\$110

\$170

\$220

### Mango Goat Curry

Goat cooked in a tangy mango-based gravy with mild spices.

\$85

\$110

\$170

\$220

### Seeraga Samba Mutton Biryani

Tender mutton cooked with delicate Seeraga Samba rice and bold spices.

\$85

\$110

\$170

\$220

### Vindaloo Vegetable Curry

Goan in origin, vindaloo is a hot and spicy preparation)

\$40

\$65

\$80

\$130

## Bread

### Plain/Butter Naan

1 whole bread cut into 4 (min 25)

\$1.99/Each

### Garlic Naan

1 whole bread cut into 4 (min 25)

\$2.25/Each

### Chilli Cheese Naan

1 whole bread cut into 4 (min 25)

\$3.50/Each

### Whole Grain Roti

1 whole bread cut into 4 (min 25)

\$2.50/Each

### Poori Min 50

\$1.50/Each

## Tandoori Starters

Medium Shallow  
5-7 pplMedium Deep  
12-15 pplFull Shallow  
25-30 pplDeep Full  
60-65 ppl**Salmon Fish Tikka**

Marinated salmon grilled with smoky tandoori spices

\$120

\$145

\$240

\$290

**Tandoori Shrimp**

Juicy shrimp marinated in spices and grilled in tandoor style

\$85

\$110

\$170

\$220

**Tandoori Pomplet**

Smoky tandoor-roasted pomfret in a classic spiced marinade.

\$85

\$110

\$170

\$220

**Sheek Kebab Mutton**

Minced meat kebabs flavored with fresh mint, herbs, and aromatic spices.

\$85

\$110

\$170

\$220

**Malai Chicken**

Tender, marinated chicken pieces in a luscious white gravy or creamy marinade

\$60

\$85

\$120

\$170

**Tandoori Chicken**

Chicken marinated in yoghurt and spices, roasted in a tandoor with smoky flavors.

\$60

\$85

\$120

\$170

**Murg Angar Bedgi**

Spicy grilled chicken marinated with Bedgi chillies, giving a deep color and mild heat.

\$60

\$85

\$120

\$170

**Achari Chicken Tikka**

Chicken tikka marinated in pickling spices, grilled for a tangy and spicy flavor.

\$60

\$85

\$120

\$170

**Pahadi Chicken Tikka**

Chicken marinated in a green herb paste with mint, coriander, and mild spices, then grilled.

\$60

\$85

\$120

\$170

**Cheesy Malai Soya Chaap**

Soft soya chaap in a rich malai-cheese marinade, lightly grilled.

\$60

\$85

\$120

\$170

## Tandoori Starters

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Harippa Paneer Tikka

Paneer cubes marinated in a spiced harippa chili paste, grilled to perfection with smoky flavors and a hint of heat.

\$60

\$85

\$120

\$170

### Hara Masale Ka Bhuna Paneer

Paneer slow-cooked in a fragrant green masala of coriander, mint, and fresh herbs, finished in a rich bhuna-style gravy.

\$60

\$85

\$120

\$170

### Mushroom Tikka

Marinated mushrooms grilled with spiced tandoori flavors

\$55

\$80

\$110

\$160

### Lamb Chops

Tender lamb chops marinated in spices and grilled to perfection

\$3.99/Each

## Rice Specials

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Chicken Dum Biryani

Chicken, saffron basmati rice with caramelised onions, raita

\$60

\$85

\$120

\$170

### Chicken 65 Biryani

Spicy fried chicken topped over Biryani Rice

\$60

\$85

\$120

\$170

### Lamb Biryani

Lamb, saffron basmati rice with caramelized onions, raita

\$85

\$110

\$170

\$220

### Seeraga Samba Mutton Biryani

Goat cooked in Seeraga Samba Rice

\$85

\$110

\$170

\$220

### Mixed Veg Biryani

Slow Cooked Vegetable, saffron rice with caramelized onions, raita

\$50

\$75

\$100

\$150

### Vegetable Hakka Noodles

Indo-Chinese dish consisting of stir-fried noodles, vegetables, and soy sauce

\$50

\$75

\$100

\$150

### Jeera Rice

Basmati rice tempered with cumin seeds and lightly seasoned spices.

\$25

\$50

\$75

\$100

## Indo - Chinese Special

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Shrimp Manchurian

Fried Shrimp florets in Special Chinese Sauces

\$85

\$110

\$170

\$220

### Chilli Hakka Gravy - Shrimp

Shrimp cooked in a bold chilli garlic Hakka-style sauce.

\$85

\$110

\$170

\$220

### Manuchurian Gravy - Shrimp

Shrimp cooked in a spicy and tangy Manchurian-style sauce.

\$85

\$110

\$170

\$220

### Schezwan Gravy - Shrimp

Shrimp tossed in a bold and spicy Schezwan sauce.

\$85

\$110

\$170

\$220

### Paneer Manchurian

Panner Cubes in special Chinese Sauces

\$60

\$85

\$120

\$170

### Chicken Manchurian

Fried Chicken florets in Special Chinese Sauces

\$60

\$85

\$120

\$170

### Hakka Chilli Paneer

Crispy paneer in Hakka chilli sauce—wok-tossed Indo-Chinese flavors.

\$60

\$85

\$120

\$170

### Schezwan Paneer

Crispy paneer tossed in spicy Schezwan sauce.

\$60

\$85

\$120

\$170

### Chilli Hakka Gravy - Paneer

Paneer cooked in a spicy chilli garlic Hakka-style gravy.

\$60

\$85

\$120

\$170

### Chilli Hakka Gravy - Chicken

Chicken tossed in a spicy chilli garlic Hakka-style gravy.

\$60

\$85

\$120

\$170

### Manuchurian Gravy - Paneer

Paneer tossed in a flavorful Indo-Chinese Manchurian gravy.

\$60

\$85

\$120

\$170

## Indo - Chinese Special

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Schezwan Gravy - Chicken

Chicken cooked in a spicy Schezwan-style gravy.

\$60

\$85

\$120

\$170

### Bombay Fried Rice - Chicken

Fried rice with chicken and bold Indian-style spices.

\$60

\$85

\$120

\$170

### Schezwan Fried Rice - Chicken

Fried rice with chicken and bold Indian-style spices.

\$60

\$85

\$120

\$170

### Street Style Fried Rice - Chicken

Fried rice with chicken and spicy street-style flavors.

\$60

\$85

\$120

\$170

### Hakka Noodles - Chicken

Stir-fried noodles with chicken and Indo-Chinese sauces.

\$60

\$85

\$120

\$170

### Street Style Noodles - Chicken

Noodles with chicken and spicy street-style seasoning.

\$60

\$85

\$120

\$170

### Tofu Green Thai Curry

Noodles with chicken and spicy street-style seasoning.

\$60

\$85

\$120

\$170

### Chicken Green Thai Curry

Noodles with chicken and spicy street-style seasoning.

\$60

\$85

\$120

\$170

### Schezwan Gobi

Crispy cauliflower tossed in spicy Schezwan sauce.

\$55

\$80

\$110

\$160

### Hakka Chilli Gobi

Crunchy cauliflower coated in tangy, spicy Hakka flavours.

\$55

\$80

\$110

\$160

### Schezwan Gobi

Fried gobi coated in hot, tangy Schezwan flavors.

\$55

\$80

\$110

\$160

## Indo - Chinese Special

	Medium Shallow 5-7 ppl	Medium Deep 12-15 ppl	Full Shallow 25-30 ppl	Deep Full 60-65 ppl
<b>Manuchurian Gravy - Gobi</b> Crispy cauliflower in a tangy garlic and soy-based gravy.	\$55	\$80	\$110	\$160
<b>Schezwan Gravy - Gobi</b> Crispy cauliflower in a fiery Schezwan chilli sauce.	\$55	\$80	\$110	\$160
<b>Gobi Manchurian</b> Fried Cauliflower florets in Special Chinese Sauces	\$55	\$80	\$110	\$160
<b>Bombay Fried Rice - Egg</b> Fried rice with egg, spices, and Mumbai street-style seasoning.	\$55	\$80	\$110	\$160
<b>Schezwan Fried Rice - Egg</b> Fried rice with egg and fiery Schezwan flavors.	\$55	\$80	\$110	\$160
<b>Street Style Fried Rice - Egg</b> Fried rice with egg and classic street-style seasoning.	\$55	\$80	\$110	\$160
<b>Hakka Noodles - Egg</b> Stir-fried noodles with egg and savory Hakka-style flavors.	\$55	\$80	\$110	\$160
<b>Street Style Noodles - Egg</b> Noodles with egg cooked in Indian street-style flavors.	\$55	\$80	\$110	\$160
<b>Hakka Noodles - Chicken</b> Stir-fried noodles with chicken, vegetables, and Indo-Chinese sauces.	\$50	\$75	\$100	\$150
<b>Fried Rice - Chicken</b> Stir-fried rice with chicken, vegetables, and savory sauces.	\$50	\$75	\$100	\$150
<b>Gobi Manchurian</b> Fried Cauliflower florets in Special Chinese Sauces	\$50	\$75	\$100	\$150

## Indo - Chinese Special

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Baby Corn Manchurian

Fried Baby Corn in Special Chinese Sauces

\$50

\$75

\$100

\$150

### Vegetable Hakka Noodles

Indo-Chinese dish consisting of stir-fried noodles, vegetables, and soy sauce

\$50

\$75

\$100

\$150

### Veg Manchurian

Vegetable dumplings tossed in a spicy garlic and soy-based sauce.

\$50

\$75

\$100

\$150

### Fried Rice - Veg

Stir-fried rice with vegetables, soy sauce, and mild spices.

\$50

\$75

\$100

\$150

### Bombay Fried Rice - Vegetable

Fried rice with vegetables, Indian spices, and street-style flavors.

\$50

\$75

\$100

\$150

### Schezwan Fried Rice - Vegetable

Fried rice with vegetables tossed in spicy Schezwan sauce.

\$50

\$75

\$100

\$150

### Street Style Fried Rice - Vegetable

Fried rice with vegetables and bold Indian street-style spices.

\$50

\$75

\$100

\$150

### Hakka Noodles - Vegetable

Stir-fried noodles with vegetables in Hakka-style sauces.

\$50

\$75

\$100

\$150

### Street Style Noodles - Vegetable

Noodles tossed with vegetables and bold street-style spices.

\$50

\$75

\$100

\$150

## Breakfast Special

Medium Shallow  
5-7 ppl

Medium Deep  
12-15 ppl

Full Shallow  
25-30 ppl

Deep Full  
60-65 ppl

### Medu Vada

South Indian breakfast made in a doughnut shape with a crispy exterior and soft interior (min 75)

\$1.49/Each

### Idli

Traditional South Indian breakfast, fermented rice cake which is made by steaming (min 100)

\$1.49/Each

### Uthappam

Type of Dosa which is crispy and crepe like but is thicker and has toppings (min 75)

\$1.99/Each

### Pongal

South Indian porridge that is made with rice, yellow moong lentils, with wonderful flavors of black peppercorns, curry leaves, and ghee

\$35

\$60

\$70

\$120

## Desserts

### Mango Delight

Heavy cream with Mango pulp served with real mango chunks

\$60

\$85

\$120

\$170

### Jalebi With Rabdi

Crispy jalebi served with rich, chilled, sweetened, thickened sweet milk dessert flavored with cardamom and nuts.

\$55

\$80

\$110

\$160

### Rasmalai with Rabdi

Soft paneer dumplings soaked in milk and served with Thickened sweet milk dessert flavored with cardamom and nuts.

\$55

\$80

\$110

\$160

### Rabdi

Thickened sweet milk dessert flavored with cardamom and nuts.

\$55

\$80

\$110

\$160

## Desserts

<b>Carrot Halwa</b> Grated Carrot cooked into a pudding with milk sugar cardamom and ghee	<b>\$45</b>	<b>\$70</b>	<b>\$90</b>	<b>\$140</b>
<b>Semiya Payasam</b> Sweet Milk Pudding made with Vermicelli milk sugar and flavored with cardamom	<b>\$45</b>	<b>\$70</b>	<b>\$90</b>	<b>\$140</b>
<b>Rice Kheer</b> Indian rice pudding	<b>\$45</b>	<b>\$70</b>	<b>\$90</b>	<b>\$140</b>
<b>Kalakand</b> Sweet Cheese confection from India	<b>\$45</b>	<b>\$70</b>	<b>\$90</b>	<b>\$140</b>
<b>Jalebi</b> Popular Indian Sweet made by deep frying like pretzel and soaked in sugar syrup	<b>\$45</b>	<b>\$70</b>	<b>\$90</b>	<b>\$140</b>
<b>Kesari</b> South Indian dessert with semolina, sugar, ghee, water and milk	<b>\$45</b>	<b>\$70</b>	<b>\$90</b>	<b>\$140</b>
<b>Sweet Pongal</b> A delicious South Indian festive dish made with rice, lentils, ghee, jaggery and sugar	<b>\$40</b>	<b>\$65</b>	<b>\$80</b>	<b>\$130</b>
<b>Gulab Jamun</b> Deep-fried dough balls made from milk solids (min 50)	<b>\$1.99/Each</b>			

## Note:

- The Prices Mentioned above are for Large Party Orders of 100 People and Above. Prices may vary for small orders.
- Delivery and Buffet-Style Set-up included for Orders over \$2500. And Cutlery, Plates and Napkins Provided.
- Free Delivery for Orders above \$500 within a 5-mile radius of the restaurant.