



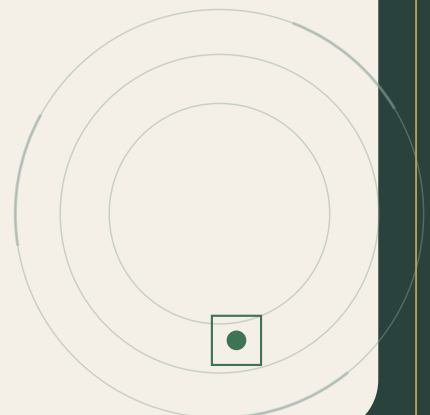
Nazaakat

CATERING - ELEVATING EVERY OCCASION

The Crystal

VEGETARIAN COLLECTION

THE MOONSTONE EDITION / 2026





A feast with feeling.

Every menu is cooked for the occasion, not merely delivered to it. We pair generous hospitality with polished presentation and the warmth of true mehmaan-nawazi.

THE MENU JOURNEY

01	Welcome Drinks	07	Italian Table
02	The Chaat Courtyard	08	Royal Delicacies
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An elegant, beautifully balanced repertoire for intimate celebrations and effortless hosting.



01

MOONSTONE

01 Welcome Drinks

A bright first impression.

Aam Panna

A cooling raw-mango refresher sharpened with black salt, roasted cumin and mint.

Cucumber Mint Cooler

Cucumber, lime and garden mint lifted with a clean sparkling finish.

Virgin Mojito

Fresh lime and hand-torn mint muddled with cane sugar and sparkling soda.

Sparkling Peach

White peach nectar, citrus and grenadine brightened with chilled soda.

02 The Chaat Courtyard

Street favourites, finished with finesse.

Gol Gappe Trio

Atta and sooji shells with khatta-meetha, hing-jeera and mint-coriander waters.

Lacchedar Aloo Tikki

Crisp layered potato patties dressed with yogurt, chutneys and crunchy sev.

Dahi Bhalla Papdi

Soft lentil dumplings and crisp papdi under yogurt, chutneys and roasted cumin.

Palak Patta Chaat

Crisp spinach leaves layered with yogurt, tamarind, mint chutney and masala.

Pav Bhaji

Butter-toasted pav with slow-mashed vegetables, tomato, spices and fresh lime.



03 Soup Collection

Comfort served warm.

Tomato Dhaniya Shorba

Fresh tomato and coriander broth warmed with cumin and black pepper.

Cream of Tomato Soup

Silky tomato soup finished with cream, basil and crisp croutons.

03

MOONSTONE





04

MOONSTONE

04 Starters in Circulation

Crisp, charred and made to mingle.

Pesto Paneer Tikka

Charred cottage cheese with basil pesto, yogurt and roasted peppers.

Achari Kathal Tikka

Young jackfruit marinated with fennel, coriander, carom and pickle spices.

Achari Kalonji Paneer Tikka

Paneer marinated in pickle spices, nigella and hung yogurt, then tandoor-charred.

Kutti Mirch Soya Chaap

Tandoori soya chaap with crushed chilli, yogurt and smoky spices.

Tandoori Malai Broccoli

Cream-cheese broccoli florets finished in the tandoor with almond slivers.

Dahi Kebab Pops

Crisp, delicate hung-curd kebabs paired with mint-coriander chutney.

Tandoori Kumbh Bharwa

Mushrooms filled with spiced cottage cheese and roasted over live heat.



05 Salads & Accompaniments

Fresh colour for the table.

Kachumber Salad

Cucumber, tomato, onion and coriander sharpened with lime and roasted cumin.

Thai Raw Papaya Salad

Green papaya, peanuts, chilli and lime in a lively sweet-sour dressing.

Apple & Walnut Salad

Crisp apple, toasted walnut and leaves in a light honey-mustard dressing.

Paneer Tikka Caesar

Smoky paneer, crisp lettuce and parmesan in a creamy Caesar dressing.

Classic Greek Salad

Tomato, cucumber, olives, peppers and feta with oregano vinaigrette.

06 The Orient

Wok-fired favourites.

Schezwan Fried Rice

Wok-fired rice with vegetables, scallions and a fragrant chilli-garlic paste.

Hakka Noodles & Veg Manchurian

Wok noodles with vegetables and crisp dumplings in a savoury soy gravy.

Vegetable Thai Curry

Seasonal vegetables in coconut curry with basil, served with jasmine rice.





07

MOONSTONE

07 Italian Table

Familiar classics, cooked with care.

Artisan Pasta Affair

Pasta cooked live with vegetables, parmesan and a sauce chosen by the guest.

Penne Arrabbiata

Penne in a spirited tomato, garlic, chilli and basil sauce.

Creamy Alfredo Pasta

Pasta folded through parmesan cream with garlic, herbs and cracked pepper.



08 Royal Delicacies

The heart of the Indian table.

Paneer Makhani

Paneer simmered in a velvety tomato, butter and cream gravy.

Aloo Gobi Adraki

Potato and cauliflower with ginger, tomato and Punjabi spices.

Paneer Lababdar

Cottage cheese in a rich onion-tomato masala with ginger and kasuri methi.

Methi Matar Malai

Fenugreek and peas in a mellow, creamy cashew sauce.

Paneer Pasanda

Paneer sandwiches in a smooth onion-cashew gravy scented with cardamom.

Nargisi Kofta

Vegetable and paneer koftas in a refined saffron-cashew gravy.

Subz Miloni

Seasonal vegetables cooked together in a fragrant, gently spiced masala.

Bhindi Do Pyaza

Okra sauteed with double onion, tomato, coriander and dry spices.

Matar Mushroom

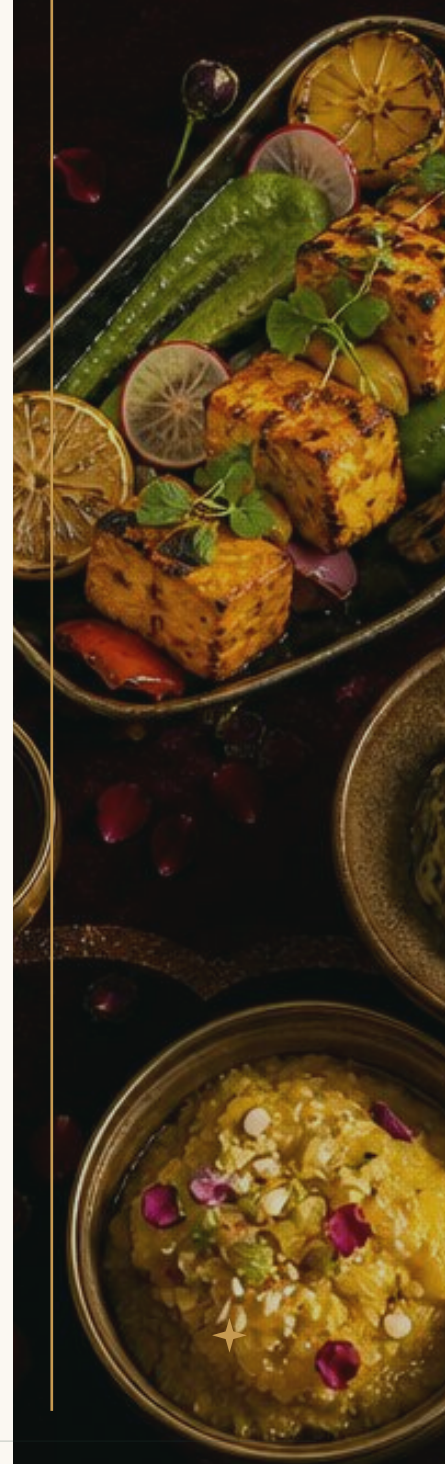
Green peas and mushrooms in a homestyle onion-tomato gravy.

Dal Makhani

Whole black lentils slow-cooked with tomato, butter and cream.

08

MOONSTONE





08

MOONSTONE

08 Royal Delicacies / continued

The heart of the Indian table.

Yellow Dal Tadka

Yellow lentils tempered with cumin, garlic, chilli and ghee.

09 From the Tandoor

Breads served hot and fresh.

Butter Naan

Soft fermented refined-flour bread baked in the tandoor and brushed with butter.

Missi Roti

Rustic wheat and gram-flour bread with onion, carom and coriander.

Laccha Parantha

Flaky, layered whole-wheat bread roasted until crisp at the edges.

Stuffed Naan

Golden tandoor bread filled with spiced potato, paneer and herbs.



10 Meetha

A graceful final note.

Kesar Rasmalai

Soft chenna discs in saffron-cardamom milk with pistachio.

Moong Dal Halwa

Lentils patiently cooked in ghee with milk, cardamom and nuts.

Gulab Jamun

Warm khoya dumplings soaked in rose and cardamom syrup.

Gur Rasgulla

Soft chenna spheres steeped in a warm, aromatic jaggery syrup.

Golden Saffron Phirni

Slow-set rice pudding with saffron, cardamom, rose and crushed nuts.

Paan Kulfi

Dense milk kulfi perfumed with betel leaf, gulkand and fennel.





11

MOONSTONE

11 Tea & Coffee

A warm farewell.

Tea & Coffee Service

Freshly brewed tea, coffee and herbal infusions with petite biscuits.



A menu is where the celebration begins.

Crafted with care.
Served with love.

FINAL SELECTIONS MAY BE TAILORED TO YOUR OCCASION

