

GRAZING MENU

The Indian grazing edit

A grazing table of regional Indian dishes, dips and sweets,
replenished through the service.

COMPOSED BY

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GRAZING BITES

Mini raj kachori, built at
the table

Dry toppings · chutneys · sev

Mini aloo chaat shots

Tamarind · mint · dry toppings ·
acrylic cup

Mini thepla pinwheels

Hung curd · chunda

Kathiawadi fafda

Dry garlic chutney · roasted chilli

Mini moong dal kachori

Beetroot & imli dip

Indori khopra patties

Coconut · coriander · spices

Smoked malai paneer
cubes

Kasundi · chilli oil · toasted seeds ·
served chilled

CROSTINI BAR

Achari mushroom crostini

Tandoori mushroom · onion relish ·
coriander

Rajasthani ker sangri
crostini

Ker sangri relish · whipped goat
cheese · chilli oil

MINI CANAPÉS

Mini dabeli bites

Potato · peanut · pomegranate · sev

Mini khaman sandwiches

Green chutney · chilli pickle

Avocado & bhel chaat

Avocado · puffed rice · peanuts ·
imli · chilli

DIPS & CHUTNEYS

Coconut & gunpowder
dip

Kasundi mustard dip

DESSERTS

Rasmalai tres leches

Saffron & pistachio
sandesh