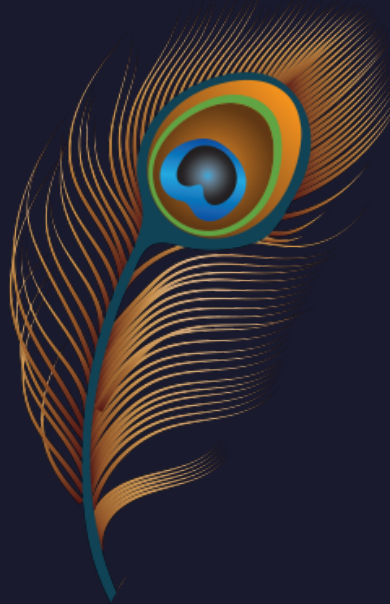




DASTAAN



PRIVATE DINING & PARTY MENUS



Designed for vibrant, interactive gatherings,
networking, and relaxed celebrations.

THE SOCIAL COLLECTIVE

Designed for vibrant, interactive gatherings, networking, and relaxed celebrations.

THE BOMBAY STREET TAPAS

£15.00 per person

An authentic, value-driven selection of street food icons.

Punjabi Vegetable Samosa (v)

Crispy fried pastry filled with spiced potatoes and peas.

Kurkuri Bhindi (ve)

Lightly spiced, ultra-crispy okra strips served with mint chutney.

Assorted Vegetable Pakoda (ve)

Golden-fried seasonal vegetable fritters served with mint chutney.

Mini Aloo Wada (v)

Traditional Mumbai deep-fried spiced potato dumplings.

Accompanied by fresh house salads and a selection of traditional chutneys.

THE COCKTAIL & CANAPÉ LOUNGE

£20.00 per person

A premium, elegant grazing option featuring signature non-vegetarian and vegetarian selections.

Dastaan Chilli Chicken

Indo-Chinese style crisp fried chicken tossed in a sweet, spicy hot chili sauce.

Fish Amritsari

Delicate, carom-seeded crispy batter-covered white fish fillets.

Duck and Chicken Seekh Kebab

Spicy grilled minced lamb skewers seasoned with fresh herbs.

Mini Aloo Wada (v)

Traditional Mumbai deep-fried spiced potato dumplings.

Dahi Puri (v)

Crisp puri shells bursting with potato, chickpeas, sweet yogurt, and tangy chutneys.

Served with crisp poppadums, fresh salads, and cooling mint chutney.

THE THALI INGENUITY

Celebrating the historic art of the complete Indian platter, from casual dining to grand banquet style.

THE EXPRESS THALI EXPERIENCE

£22.00 per person

A beautiful, streamlined individual platter offering exceptional value for mid-week lunches or efficient corporate dining.

Your Choice of Main Platter Style:

Guests select either a Vegetarian or Non-Vegetarian Thali.

Vegetarian Platter

Paneer Makhani, Dal Makhani, and Aloo Gobhi.

Non-Vegetarian Platter

Chicken Makhani, Dal Makhani, and Aloo Gobhi.

Platter Accompaniments

Every Thali comes complete with Steamed Rice, Cucumber Raita, Fresh Green Salad, and a warm Naan bread.

THE PREMIUM HYBRID THALI

£40.00 per person

Combining the social elegance of shared premium appetizers with an individual, curated grand Thali layout.

Welcoming Canapes (Pass Around - All 3 Included):

Vegetable Samosa (v), Dastaan Chilli Chicken, and Amritsari Fish.

Table Starter

Poppadoms & Chutneys served to the table, followed by a choice of an individual classic Onion Bhaji or Veg Samosa.

Main Course (Individual Grand Thali Service):

Guests select either a Vegetarian or Non-Vegetarian Thali.

Vegetarian Thali: Paneer Makhani, Dal Makhani, and Aloo Gobhi.

Non-Vegetarian Thali: Chicken Makhani, Dal Makhani, and Aloo Gobhi.

Thali Accompaniments: Cucumber Raita, Steamed Rice, Green Salad, Pickle, and Assorted Breads.

Dessert

Traditional Gulab Jamun to finish on a sweet note.

Post-Meal Beverage Offer

Upgrade to unlimited hot tea and coffee service for an additional £4.00 per head.

THE BANQUETING & FEASTING EXPERIENCES

Perfect for sophisticated, sit-down private dining events. All packages include Assorted Breads, Pilau Rice, Fresh Kachumber Salads, and Chutneys.

THE SHAHI FEAST (PACKAGE 1)

£32.00 per person

Starters (Choose 2 Veg & 2 Non-Veg):

Veg: Hara Bara Kebab | Beetroot Tikki (with Tadka Yogurt & Mustard Seeds)

Non-Veg: Tandoori Chicken Tikka | Duck and Chicken Seekh Kebab

Main Courses (Choose 2 Veg & 2 Non-Veg):

Veg: Malai Kofta (creamy cashew gravy) | Palak Paneer

Non-Veg: Chicken Makhani | Malvani Fish Curry

Desserts (Choose 2):

Gulab Jamun | Rasmalai | Warm Gajar Halvah

THE ROYAL DASTAAN EXPERIENCE (PACKAGE 2)

£36.00 per person

Pass-Around Welcoming Hors D'oeuvres (Includes Both):

Chicken 65 (crispy fried chicken with curry leaves and green chilies)

Mini Aloo Wada (traditional Mumbai potato snack)

Starters (Choose 2 Veg & 2 Non-Veg):

Veg: Paneer Tikka | Vegetable Samosa

Non-Veg: Fish Amritsari | Tangri Kebab (spiced drumsticks)

Main Courses (Choose 3 Veg & 2 Non-Veg):

Veg: Dal Makhni | Achari Baingan | Aloo Gobhi

Non-Veg: Chicken Tikka Karahi | Pork Cheek Vindaloo

Desserts (Choose 2):

Chocolate Brownie with Salted Caramel Ice-cream | Kheer

THE MAHARAJA SIGNATURE (PACKAGE 3)

£45.00 per person

Pass-Around Welcoming Hors D'oeuvres (Includes All 3):

Fish Amritsari (crispy batter-covered white fish fillets)

Duck and Chicken Seekh Kebab (spiced minced lamb skewers grilled to perfection)

Kurkuri Bhindi (v) (crispy okra served with tangy mint chutney)

Starters (Choose 2 Veg & 2 Non-Veg):

Veg: Tandoori Broccoli | Hara Bara Kebab

Non-Veg: Duck and Chicken Seekh Kebab | Dastaan Chilli Chicken

Main Courses (Choose 3 Veg & 3 Non-Veg):

Veg: Chettinad Kathal | Vegetable Kolhapuri | Matter Paneer

Non-Veg: Chicken Chettinad | Malvani Fish curry | Chicken Tikka Biryani (served with Boondi Raita)

Included Beverage Benefit:

Free-flowing Soft Drinks and Fruit Juices throughout the meal.

Desserts (Choose 2):

Rasmalai | Beetroot Halvah | Seasonal Fruit Salad

ADD LIVE STATION COUNTERS

Elevate your private dining experience with an interactive live chef counter. Pricing is per person and includes setup and service staff.

Soup Station (£4.00) (Choose one)

Tomato & Coriander Shorba, Mushroom Shorba, or Mutton Shorba.

Traditional Live Chaat Counter (£5.00) (Choose one)

Live assembly of Pani Puri, Bhel Puri, and Aloo Tikki Chat.

Pao Bhaji Station (£7.00)

Exotic slow-cooked vegetables served with warm, soft buttered buns.

Raan Carving Station (£10.00)

Slow-braised leg of lamb carved live, served with sides of dal maharani, saag makai, and aloo jeera.

DRINKS PACKAGES

Soft Drinks and Juices: £5.00 per person

Beer on Tap: £15.00 per person

House Wine: £15.00 per bottle

Prosecco: £20.00 per bottle

Selection of 4 Signature Cocktails: £20.00 per person

Cash Bar Option: 10% discount on marked menu prices for event guests.

POLICY NOTES

Booking Flexibility

We are delighted to accommodate gatherings of various sizes and can offer our private dining packages for groups from 15 guests onwards. For even smaller parties, guests are welcome to order directly from our main a la carte menu.

Bespoke Menus & Customization

The specific dishes listed throughout these packages are for reference and inspiration. We are incredibly flexible and will be very happy to customize, swap out, or modify the menu to perfectly suit your personal preferences, dietary needs, or budget.

For smaller, intimate gatherings of 15 to 25 guests, we invite you to choose and pre-order directly from our exceptional restaurant À La Carte Menu. For larger events, we are more than happy to prepare specialty dishes completely outside our standard menu to perfectly suit your personal preferences or event theme. To elevate your bespoke feast, our expert chefs have included an extended menu for these larger events to provide further options.

Corporate Gatherings & Chef Demonstrations: For corporate bookings looking to add an interactive culinary element, an exclusive Chef Demonstration option is available at a set price. This provides your team or clients with a live, engaging look into our authentic cooking techniques before the meal.

Lamb Dish Supplement

A premium supplement of £2.00 per person will apply to any lamb dish selected within the feasting and banqueting packages.

Kids Policy

Up to 6 years free; 6 to 12 years at 50%; above 12 years full price.

Pricing

All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

VEGETARIAN

PASS AROUND HORS D'OEUVRES

Mini Aloo Wada

Traditional snacks of Mumbai
Deep fried potato dumplings

Hara Bara Kebab

Classic Indian kebab
Green vegetables and leaves,
cooked in a shallow pan

Vegetable Samosa

Deep fried snack with
vegetable stuffing

Kurkuri Bhindi

Mint Chutney

CHAAT COUNTER

(Choose One)

Pani puri,
Bhel puri,
Aloo tikki chat

PAO BHAJI

Exotic Indian vegetables, green
peas, slow cooked on a
traditional Indian wok, soft bun,
traditional condiments

SOUP COUNTER

(Choose One)

Tomato & Coriander Shorba
Mushroom Shorba
Mulligatawny Soup

BEVERAGES

Fruit juices
Soft drinks

Freshly brewed coffee,
decaffeinated coffee
Selection of tea and
herbal infusion

MAIN COURSE

Vegetable Kolhapuri

Traditional dish from Maharashtra.
spicy vegetable curry, tomato, chili

Aloo Shimla Mirchi

Potato, capsicum, onion, tomato,
semi-dry gravy

Malai Kofta

Cottage cheese dumplings, creamy
cashew gravy

Dal Makhni

Black lentils, red kidney beans, slow
cooked with cream and butter

Achari Baingan

Aubergine, Green Chilli, Onion,
Tomato. Pickling Spice

Matter Paneer

Paneer, green peas,
creamy cashew sauce

Palak Paneer

Paneer, Spinach, Onion Tomato
Masala

Aloo Gobhi

Cauliflower and Potatoes cooked
with cumin and black pepper

Karahi Bhindi

Okra, Onions, Tomatoes, Peppers,
Kadhai Masala

Chettinad Kathal

Jackfruit, Onion Tomato Masala,
Chettinad Spices

Zaffrani Handi Vegetable Biryani

Perfectly cooked fresh vegetables
and rice, traditional Indian herbs
and spices

STARTERS & SALADS

Aloo Papdi Chaat

Potato, crispy bread, fresh salad,
Indian chutney

Kachumber Salad

Fresh green salad, cucumber, onion,
chili, tomato, coriander leaves,
lemon juice

Dahi Wada

Deep fried lentil dumplings, yoghurt
sauce, Indian spices

Makai Chaat Salad

Corn salad, vegetables, coriander
leaves, curry vinaigrette

Beetroot Tikki

Tadka Yoghurt, Mustard Seeds,
Curry Leaves

Tandoori Broccoli

Gluten Free Tandoor baked
spiced broccoli

Paneer Tikka

Cottage Cheese marinated in spice
blend cooked in tandoor

Traditional Condiments

Boondi raita, mango chutney, mixed
vegetable pickle, pappadums,
lacha pyaz, tomatoes, cucumber,
chili, lemon.

DESSERTS

Gulab Jamun

Khoya dumplings, cardamom syrup

Rasmalai

Cheese dumplings, sweetened with
syrup

Gajar / Beetroot Halvah

Carrot and milk pudding

Kheer

Sweet milk and rice pudding, fruit, nuts

Chocolate Brownie

Salted Caramel Ice-cream

Seasonal Fruits Salad

VEGETARIAN

PASS AROUND HORS D'OEUVRES

Chicken 65

Crispy fried chicken with curry leaves and green chilies.

Fish & Chips Amritsari

Crispy batter covers flaky white fish fillets

Shezwan Chicken

Crispy chicken, chilli, garlic

Lamb Seekh Kebab

Lamb mince Kebabs

CHAAT COUNTER

(Choose One)

Pani puri,

Bhel puri,

Aloo tikki chat

RAAN CARVING

Slow braised leg of lamb, sides of dal maharani, saag makai, aloo jeera, assorted naans. pilau rice & nihari gravy

SOUP COUNTER

(Choose One)

Desi chicken Shorba

Mutton Shorba

Thai Chicken Soup

BEVERAGES

Fruit juices

Soft drinks

Freshly brewed coffee, decaffeinated coffee

Selection of tea and herbal infusion

MAIN COURSE

Chicken Makhani

Chicken tikka with a spiced tomato and butter sauce

Palak Chicken

Succulent chicken in creamy spinach Curry

Chicken Tikka Karahi

Chicken tikka, peppers, Onion and Tomato

Chicken Chettinad

Chicken Thigh, Chettinad Masala, Curry Leaf

Dhaba Chicken (on the bone)

Spicy, hot, fragrant curry made with ground spices, onions and tomatoes

Malvani Fish Curry

Coastal Spices, white fish and Coconut

Handi Gosht (on the bone)

Slow cooked in a lamb curry that is infused with spices

Bengali Egg Curry

boiled eggs cooked in a tomato-based curry sauce

Pork Cheek Vindaloo

Farmed Pork, Todi Vinegar, Goan Spices

Chicken Tikka Biryani

Tender chicken marinated in spiced aromatic yogurt and cooked with fluffy rice and caramelized onions.

STARTERS & SALADS

Tangri Kebab

chicken kababs made with chicken drumsticks, spices, yogurt, & cream

Lamb Seek Kebab

Spicy grilled mince lamb skewers seasoned with fresh herbs

Dastaan Chilli Chicken

Popular Indo-Chinese dish, fried chicken in spicy hot chilli sauce

Shami Kebab

Tender patties made of lamb and chana dal

Tandoori Chicken Tikka

Chicken skewers cooked with yoghurt, chilli, garlic & garam masala marinade

Traditional Condiments

Boondi raita, mango chutney, mixed vegetable pickle, pappadums, fresh salad leaves, lacha pyaz, cherry tomatoes, cucumber, chili, lemon

DESSERTS

Gulab Jamun

Khoya dumplings, cardamom syrup

Rasmalai

Cheese dumplings, sweetened with syrup

Gajar / Beetroot Halvah

Carrot and milk pudding

Kheer

Sweet milk and rice pudding, fruit, nuts

Chocolate Brownie

Salted Caramel Ice-cream

Seasonal Fruits Salad