



BIG FAT INDIAN WEDDING MENU

14 & 15 JULY | 12:00 PM – 3:00 PM

Yantra
by Hemant Oberoi

YANTRA
TANGLIN SHOPPING MALL, ORCHARD

Organized by:

 **de ideaz**

A part of:



Hosted by:

 **Passion
Made
Possible**

For bookings, Email: yantra@restobars.com.sg or call 68363088
For more information, please visit www.deideaz.com

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WELCOME DRINKS

Peru Peru

Guava and lime juice with Indian spices

Masala Chaas

Yogurt blend with herbs & spices

SOUP

Bhune Badam aur Makai Shorba

Roasted corn & almond soup, turmeric pop corns

SALAD, RAITA AND CONDIMENTS

Kaju Chana Salad

Mix of cashew and Bengal gram with onion and tomato

Berry and Magaz ke Dahi Bhalle

Lentils dumpling with sweet, yogurt, tamarind and mint chutney

Dhokla chaat

Gujrat speciality, steamed fluffy gram flour cake

Cucumber & Mint Raita

Papad, Pickles and Chutneys

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LIVE STATIONS

Chaat Counter

Sev Puri, Bhel Puri, Dahi Batata Puri, Pani Puri

Tawa Subzi Station

Baingan

Aloo

Green Peas

With Lababdar Masala and Saunfiya Kalounji ka Salan

Keema Pau

Spiced mince lamb served with freshly baked savoury bun

STARTERS

Karipatha aur Pudhiney ka Tandoori Jhinga

Fresh prawns marinated in curry leaf, mint and fried cashew paste, gently cooked in a Tandoor

Chicken Tikka Fondue

Chicken morsels marinated in a well balanced mix of chilli paste, garlic and ginger, grilled on charcoal, serve with fondue cheese dip

Khaas Seekh Kebab

A coarse mince of lamb on skewers in a mix of herbs and bell pepper with emphasis on anise and cooked in Tandoor

Tandoori Mushroom

Fresh Button Mushrooms stuffed with a blend of roasted vegetables and grilled

Paneer Tikka

Cottage cheese cubes in a multi flour batter with cream, curd and carom seed

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MAIN COURSE

Prawn Allepey Curry

From coastal region of India, Fresh prawns gently cooked in a coconut curry and tempered with mustard seeds and curry leaves

Chicken Bharta

Shredded chicken cooked with mild spices in flavorsome gravy spiked with fresh coriander and bell peppers- a Yantra signature

Rogan Josh

A mildly spiced Mutton Curry cooked in the traditional North Indian Style

Saag Paneer

Cottage cheese stir fried with spinach, onions, garlic and cumin

Hing Jeerey Ke Aloo

Potato dices with turmeric, cumin and asafetida

Sarson Ka Saag with Makki Ki Roti

Fresh Mustard leaves cooked on slow fire and served with Corn Meal Bread
Speciality from Punjab

Dal Makhani

A whole black lentils simmered overnight, finished with cream and butter

RICE & BREADS

Lucknavi Chicken Dum Biryani

Lucknavi Vegetable Dum Biryani

Garlic Naan, Butter Naan, Lachcha Paratha, Tandoori Roti

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DESSERTS

Gulab Jamun Tiramisu

Gulab jamun infused with tiramisu

Jalebi with Rabdi

Fermented batter deep fried, soaked in saffron flavour syrup

Paan ki Phirni

Rice pudding flavour with Paan

Chenna Payesh

Cottage cheese dumpling, reduced milk, berries

Mango Kulfi

Indian home-made ice cream