



ROYAL AFFAIRS

Catering & Banquet



WHO WE ARE

Embark on an extraordinary culinary journey with Royal Affairs. With over 25 years of experience, we bring exceptional flavours, captivating food presentation, and diverse service styles. From House parties to Weddings, corporate events to Private Luxury Events, we curate unforgettable moments.

Our meticulously crafted menus showcase innovative cuisines, each dish a masterpiece of culinary art. With our seasoned professionals at the helm, your event will be flawlessly executed, leaving you with cherished memories.

Choose Royal Affairs for an elevated dining experience that will create lasting impressions. Savor the pinnacle of culinary excellence and make your event truly remarkable.

We are passionate about creating extraordinary culinary experiences that leaves a lasting impression.



APPETIZERS



MENU

APPETIZERS (NON VEG)

FISH AMRITSARI

Crispy and succulent fish fillets marinated in Amritsari spices, deep-fried to golden perfection, a North Indian delicacy with a delightful crunch.

PERI PERI CHICKEN TIKKA

Succulent Chicken Pieces Marinated In Fiery Peri Peri Sauce, Grilled To Perfection, A Spicy And Flavourful Delight.

CHILLY CHICKEN

succulent chicken pieces coated in a spicy and flavourful sauce, stir-fried to perfection, a delectable Indo-Chinese delight.



APPETIZERS (VEG)

LAHORI PANEER TIKKA

Succulent Cottage Cheese Is Marinated In A Tantalising Blend Of Indian Spices, Char-Grilled To Perfection, Igniting A Symphony Of Flavours On Your Discerning.

VEG LOLLIPOP

Delightful assortment of vegetable cutlets is skilfully crafted, resembling lollipops, to add a touch of whimsy to your dining experience.

VEG MANCHURIAN

A delectable Indo-Chinese dish with vegetable dumplings in a tangy sauce, a perfect blend of flavours and textures.



MAINS



MAINS (NON VEG)

BUTTER CHICKEN

Marinated Chicken Is Enveloped In A Rich, Buttery Tomato Gravy, Artfully Blended With Aromatic Spices Is A Culinary Bliss.

MAINS (VEG)

PANEER BUTTER MASALA

Roasted Paneer Tikka Cooked In Thick Onion Tomato Gravy Artfully Balanced With Aromatic Spices, Flavours That Will Enchant Every Discerning Palate.

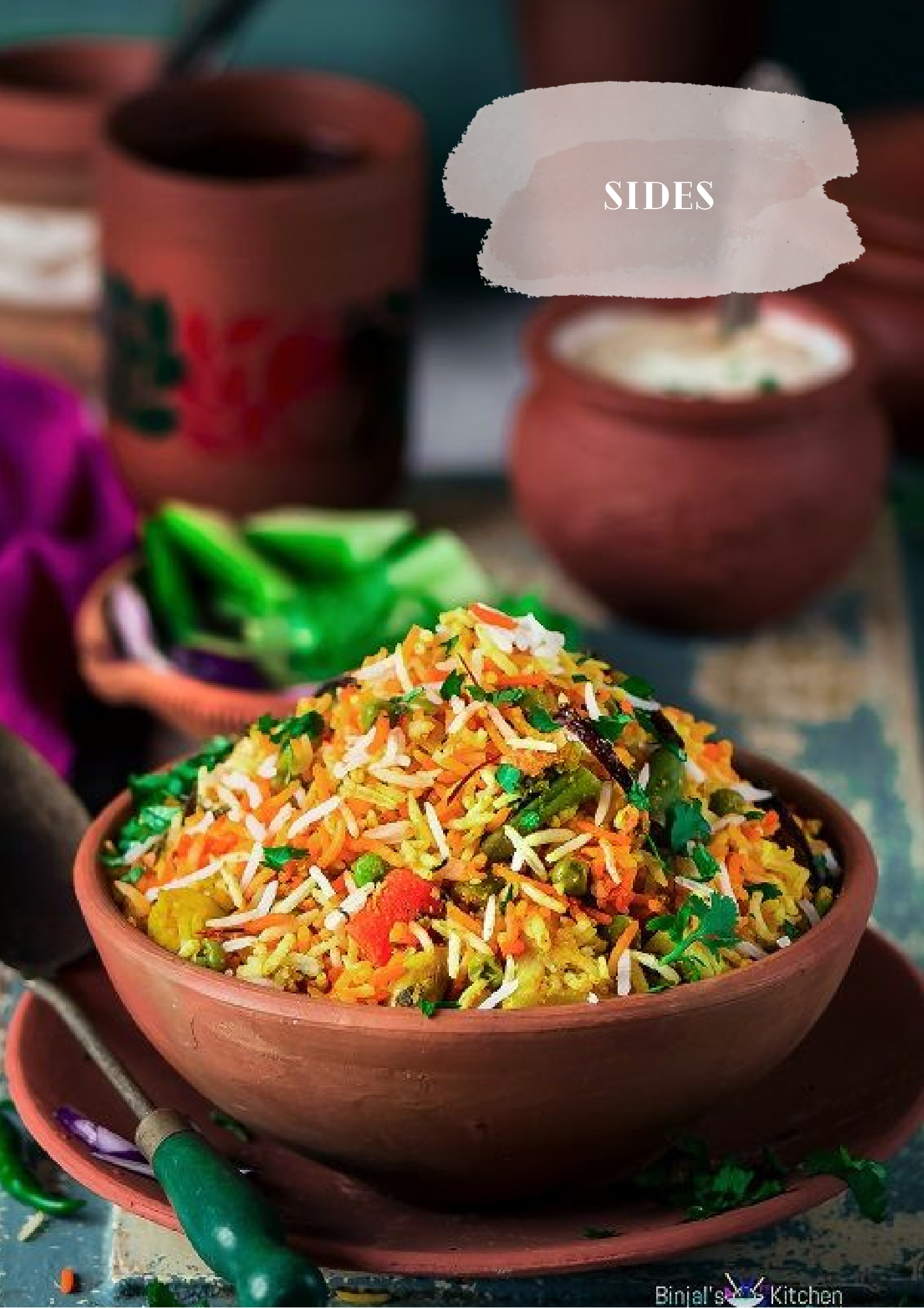
DAL MAKHANI

A Regal Blend Of Slow-Cooked Black Lentils And Kidney Beans, Simmered In A Velvety Tomato And Cream Sauce,

PALAK SAUB JAIPURI

A vibrant medley of garden-fresh vegetables lovingly sautéed with spinach and Jaipuri spices creates flavours fit for royalty.

SIDES





SIDES

JEERA RICE

Fluffy and aromatic, the perfect complement to any dish.

ASSORTED BREADS

Assortment of Indian Breads prepared live in the clayoven.

MIX VEG RAITA

Fresh Youghurt tossed with mix veggies.

ACCOMPLIMENTS

Chutni / Achar / Papad



DESSERTS



SALAD SECTION

GARDEN GREEN SALAD

Assortment of Onion, tomatoes, Cucumber

DESSERTS

GULAB JAMUN

A popular Indian dessert made from deep-fried milk-solid balls soaked in sweet rose-scented syrup.

ICE CREAM

Choice of Ice Cream - Vanilla / Chocolate / Butterscotch



QUOTATION

DATE & TIME	NO OF PAX
	15

VENUE	TIME	PER HEAD

TO BE PROVIDED BY THE GUEST
KITCHEN AREA WITH WATER & LIGHT
TABLES FOR KITCHEN & BUFFET LAYOUT
TRANSPORTATION ON ACTUALS
GST 5% ON TOTAL BILL

We're excited to be a part of your celebration, crafting an experience that's genuinely extraordinary and filled with special moments.



OTHER SERVICES

LIVE COUNTERS

TEPPANYAKI | MANGOLIAN | MEXICAN | PIZZA | PASTA

SUSHI | DIMSUMS | BBQ | TAPAS | DONAR | SOUP

FONDUE | WAFFLE | DESSERT BAR

BAR SETUP

GLASSWARE

SYRUPS & FLAVOURS, GARNISH, ICE CUBES, CHILLING BOX

PROFESSIONAL BARTENDER

HOOKAH

20+ FLAVOURS

CHARCOAL

STAFF