

A FLAVOUR JOURNEY THROUGH INDIA

KHUSHHEE



CATERING MENU

A FLAVOUR JOURNEY THROUGH INDIA

KHUSHEE



CATERING MENU

PARTY CATERING &
BULK SPECIAL ORDERS

CALL KAYDEN DIAS

0431 938 939



CATERING MENU

BULK ORDER FOR PARTIES OR FREEZE YOUR FAVOURITES

(Add on to your order from our weekly menu, or \$250 minimum order with free delivery in any suburb East of Melbourne, Western Suburbs delivery fee \$20)

5 containers feeds 12

Pork, Chicken and Beef Mains \$80
Lamb, Goat and Fish Mains \$90
Vegetarian Main \$65

10 Containers feeds 25

Pork, Chicken and Beef Main \$140
Lamb, Goat and Fish Main \$155
Vegetarian Main \$115

20 Containers feeds 50

Pork, Chicken and Beef Main \$260
Lamb, Goat and Fish Main \$290
Vegetarian Main \$210



PARTY CATERING (MIN 15 PEOPLE)
PER HEAD \$23

CHOOSE 1 VEGETARIAN MAIN

Tomato Rasam
Lemon Rasam
Vegetable Korma
Aloo Gobi
Channa Masala
Sambar
Kerala Cheriya Ulli Sambar
Kerala Vegetable Stew
Kerala Avial
Paneer Butter Masala*
Palak Paneer*
Kadai Paneer*
Matar Paneer*
Dhal Makhani
Dhal Tadka
Spinach and Dhal Curry
Sultani Dhal
(*Add \$1 per head)

CHOOSE 1 RICE

South Indian Coconut Rice
Lemon Rice
Ghee Rice
Curd Rice
Steamed Rice
Jeera (Cumin) Rice
Anglo Indian Coconut Rice

INCLUDES COMPLIMENTARY

Pickle
Raita
Pappadum

CHOOSE 2 MEAT MAINS

Butter Chicken
Chicken Tikka Masala
Chicken
Kerala Chicken Roast
Nadan Chicken Curry
Mangalore Chicken Ghee Roast
Kerala Chicken Stew
Chicken Dopiaza
Lamb, Beef or Pork Vindaloo*
Anglo Indian Pork Pot Roast
Mangalorean Pork Bafath
Chilli Pork
Anglo Indian Meatball Curry
Beef Vindaloo
Kerala Beef Fry
Beef Mince Fry
Beef Masala Chops*
Drumstick and Meat Curry
Lamb Rogan Josh*
Lamb Vindaloo*
Goat Korma*
Shark Puttu*
Madras Fish Curry*
Mangalore Fish Curry*
(*Add \$1 per head)

CHOOSE YOUR ADD ONS

\$3.50 p/p additional meat dish or starter
\$3 p/p additional vegetarian dish
\$2.50 p/p snack or vegetarian side dish
\$1 p/p additional rice dish
70c p/p additional accompaniment
\$1.50 per Idli
\$1.50 per handmade Roti



VEGETARIAN MENU (MIN 15 PEOPLE) PER HEAD \$19

CHOOSE 2 VEG MAINS

Tomato Rasam
Lemon Rasam
Vegetable Korma
Sambar
Kerala Cheriya Ulli Sambar
Kerala Vegetable Stew
Kerala Avial
Paneer Butter Masala*
Palak Paneer*
Kadai Paneer*
Matar Paneer*
Dhal Makhani
Dhal Tadka
Spinach and Dhal Curry
Sultani Dhal

(*Add \$1 per head)

CHOOSE 1 RICE

South Indian Coconut Rice
Lemon Rice
Ghee Rice
Curd Rice
Steamed Rice
Jeera (Cumin) Rice
Anglo Indian Coconut Rice

INCLUDES COMPLIMENTARY

Pickle
Raita
Papadum

CHOOSE 1 VEG SIDE

Kerala Pumpkin Pachadi
Carrot and Bean Poriyal
Cabbage Poriyal
Beans Poriyal
Kerala Potato Fry
Bitter Gourd Thokku
Khatte Baingan (Eggplant)
Carrot and Cabbage Thoran
Beetroot Poriyal

CHOOSE 1 VEG SNACK

Masala Peanuts
Channa Sundal
Masala Vadai
Hara Bhara Kebab

CHOOSE YOUR ADD ONS

\$3 p/p additional vegetarian dish
\$3.5 p/p additional Non Veg Dish
\$2.50 p/p snack, or veg side Dish
\$1 additional rice dish
70c p/p additional accompaniment



VEGAN MENU (MIN 15 PEOPLE) PER HEAD \$19

CHOOSE 2 VEGAN MAINS

Tomato Rasam
Lemon Rasam
Vegetable Korma
Sambar
Kerala Cheriya Ulli Sambar
Kerala Vegetable Stew
Kerala Avial
Vegan Dhal with Coconut Milk
Vegan Dhal Tadka
Spinach and Dhal Curry

CHOOSE 1 RICE

South Indian Coconut Rice
Lemon Rice
Steamed Rice
Vegan Jeera (Cumin) Rice
Anglo Indian Coconut Rice

INCLUDES COMPLIMENTARY

Pickle
Raita (Coconut Yoghurt Based)
Papadum

CHOOSE 1 VEGAN SIDE

Carrot and Bean Poriyal
Cabbage Poriyal
Beans Poriyal
Potato Fry
Bitter Gourd Thokku
Khatte Baingan (Eggplant)
Carrot and Cabbage Thoran
Beetroot Poriyal
Hara Bhara Kebab

CHOOSE 1 VEGAN SNACK

Masala Peanuts
Channa Sundal
Masala Vadai

CHOOSE YOUR ADD ONS

\$3 p/p additional vegetarian dish
\$2.50 p/p snack,
\$2.50 p/p vegetarian side dish
\$1 additional rice dish
70c p/p additional accompaniment



CATERING MENU

BEANS PORIYAL

This South Indian stir fry vegetable side dish is made by sautéing French beans in spices and is topped with grated coconut.

CARROT AND BEANS PORIYAL

This South Indian dry vegetable side dish is made by sautéing chopped carrot & French beans in spices and is topped with grated coconut.

CABBAGE PORIYAL

A very traditional South Indian dry vegetable dish made with shredded cabbage, seasoned with a tempering of coconut oil, mustard seeds, curry leaves and grated coconut.

AVIAL

Avial is a unique traditional dish of Kerala (South India) and no Kerala feast (sadya) is complete without avial. It is a melange of cooked vegetables tossed with curd and coconut, seasoned with coconut oil and curry leaves.

BITTER GOURD THOKKU

Bitter Gourd, the name says it all. Feels like something you shouldn't try. Not if this is made using my mum's recipe. This is a well-balanced all-rounder that has a Spicy, Tangy, Sweet and Salty taste.

BHINDI/OKRA MASALA

Bhindi/Okra Masala is a popular Indian dish made with Onions, Tomato and spices. This low-calorie vegetable is not only tasty but has some amazing health benefits.

KERALA PUMPKIN PACHADI

Yellow Pumpkin is steamed and then tossed in a sweet and spicy coconut mixture with hints of Yoghurt and cumin. The mild sweetness of the pumpkin mixed with the tanginess of yoghurt makes this dish tasty.

POTATO FRY

A potato stir fry with onions, spices, freshly minced garlic and a zing of lime.

CARROT & CABBAGE THORAN

Carrot and Cabbage Thoran is a simple and healthy Kerala side dish made with grated carrot and shredded cabbage cooked without the addition of water and garnished with grated coconut.

KHATTE BAINGAN(EGGPLANT)

This is usually served as a side dish in Kashmiri feasts and ceremonies for its pop flavours. It's essentially golden fried egg plant laced in a thick, spicy and tangy gravy.

BEETROOT PORIYAL

Cooked Beetroot is sauteed with spices and garnished with grated coconut.



CATERING MENU

SNACKS

MASALA PEANUTS

A yummy bar snack with a difference. Salted roasted peanuts tossed in a savoury, tangy spicy mix of chopped onions, tomatoes, fresh herbs, lime juice and chilli powder. My personal favourite, in fact one of the most popular bar snacks invented. Simple but packed with flavour.

CHANNA SUNDAL

Channa Sundal is a tasty Chickpea snack made with fried sliced onions, mustard seeds and garnished with grated coconut.

MASALA VADAI WITH COCONUT CHUTNEY

This crunchy delicious snack is made with coarse ground Chana Dhal mixed with chopped onions, herbs & spices. Coconut Chutney being the perfect accompaniment made of ground coconut with fresh herbs and green chilly seasoned with tempered mustard seeds, curry leaves & oil.



CATERING MENU

STARTERS

BBQ TANDOORI CHICKEN WITH YOGHURT MINT CHUTNEY

Succulent Pieces of Chicken Thigh fillets marinated in yoghurt, mustard oil and Indian spices for 24hrs and then cooked over a Barbie to create that char on the chicken pieces.

STREET STYLE CHICKEN KEBAB

Succulent pieces of marinated chicken are deep fried making this a lip-smacking starter.

BBQ TANDOORI LAMB

Lamb loin chops marinated in yoghurt, mustard oil and Indian Spices for 24hrs and then cooked over a Barbie to create that char and served with a mildly spiced dip made with strained yoghurt, mint and coriander leaves.

MALAI CHICKEN KEBAB

also known as Reshmi Kebabs. These kebabs belong to Mughlai cuisine and are made with cheese, cream, thick yogurt and spices. They just melt in mouth and taste delicious.

SHAMI KEBAB WITH MINT CHUTNEY

Shami kebabs are delicious shallow fried smooth patties of ground beef & yellow lentils, blended with herbs & spices & mixed with chopped onion.

HARA BHARA KEBAB (VEGAN)

Hara Bhara Hara Bhara Kebabs are healthy and delicious pan-fried patties made with spinach, green peas and potatoes and infused with aromatic spices. A truly vegan snack. Served with hot and sweet sauce.



CATERING MENU

RICE

SOUTH INDIAN COCONUT RICE

This dish uses freshly grated coconut, fresh ginger, curry leaves and mild spices and coconut oil creating a lovely aroma.

ANGLO INDIAN COCONUT RICE

Basmati rice cooked in Coconut Milk flavoured with turmeric and spices like cinnamon and cloves.

JEERA (CUMIN) RICE

Jeera rice is a flavoured North Indian rice dish that is made by cooking Basmati rice with Cumin and a few other spices.

STEAMED BASMATI RICE

Premium Indian Basmati Rice steamed so each grain is nicely cooked and separated.

LEMON RICE

Lemon rice is a popular South Indian flavoured rice where steamed rice is infused with aromatic Indian spices, turmeric, zesty lemon juice, crunchy fried lentils & peanuts to pair with any Indian side dish. This dish was more so reputed in "Railway Travels" where it worked as the most affordable & convenient meal on the go.

GHEE RICE

Premium Indian Basmati Rice infused aromatic Indian with spices and Ghee garnished with fried onions.

CURD RICE

Curd Rice is a popular South Indian Dish that is made with cooked rice fresh herbs, yoghurt, and then garnished with tempered mustard seeds and urad dhal.



CATERING MENU

ACCOMPANIMENTS

RAITA

Raita is a delicious Indian side that has a cooling effect. It is made with whisked plain yogurt and is versatile. This is a perfect accompaniment for those who still want to tone down the heat while enjoying their yummy food.

MANGO PICKLE

Looking for that additional dimension to your feast, then a pickle could be that perfect accompaniment to your meal.

MINT YOGHURT CHUTNEY

Mildly spiced dip made with strained yoghurt, mint and coriander leaves.

COCONUT CHUTNEY

Coconut Chutney being the perfect accompaniment made of ground coconut with fresh herbs and green chilly seasoned with tempered mustard seeds, curry leaves & oil.

DEVIL CHUTNEY

A fiery red chutney made with Onions and Red Chillies with a sweet tangy flavour from Raisins and lime juice.



CATERING MENU

VEGETABLE CURRIES

TOMATO RASAM

Rasam is the most basic and essential dish in a south Indian meal eaten with steamed rice. A tomato pulp and mild lentil-based dish cooked with spices.

VEGETABLE KORMA

South Indian style vegetable kurma is immensely popular due to its unique aroma & taste. This veg curry is cooked with a mixture of vegetables, spices, coconut, poppy seeds and herbs.

LEMON RASAM

Lemon Rasam Recipe also known as Nimbe Saaru recipe is made with dhal, tomatoes & tangy lemons with ghee tadka. Rasam is the most basic and essential dish in a south Indian meal.

KERALA VEGETABLE STEW

Vegetable Stew is a Kerala Style Veg Curry where veggies are cooked in coconut milk and very mild spices. It is hearty, rich, creamy (Cashew paste) and loaded with vegetables.

MADRAS SAMBAR

Sambar is a vegetable stew/curry cooked with tamarind broth, originating from South India. It is prepared with dal/lentils, vegetables and ground Indian spices (masalas) which enhance flavor of the dish.

KERALA CHERIYA ULLI SAMBAR

This Sambar is a Lentil stew prepared with small onion/shallots (Ulli) and coconut. The major difference of this dish is that it is thicker and contains cumin compared to other regions.



CATERING MENU

VEG SIDE DISHES

BEANS PORIYAL

This South Indian stir fry vegetable side dish is made by sautéing French beans in spices and is topped with grated coconut.

CARROT AND BEANS PORIYAL

This South Indian dry vegetable side dish is made by sautéing Chopped Carrot & French beans in spices and is topped with grated coconut.

CABBAGE PORIYAL

A very traditional South Indian dry vegetable dish made with shredded cabbage, seasoned with a tempering of coconut oil, mustard seeds, curry leaves and grated coconut.

AVIAL

Avial is a unique traditional dish of Kerala (South India) and no Kerala feast (sadya) is complete without avial. It is a melange of cooked vegetables tossed with curd and coconut, seasoned with coconut oil and curry leaves.

BITTER GOURD THOKKU

Bitter Gourd, the name says it all. Feels like something you shouldn't try. Not if this is made using my mum's recipe. This is a well-balanced all-rounder that has a Spicy, Tangy, Sweet and Salty taste.

BHINDI/OKRA MASALA

Bhindi/Okra Masala is a popular Indian dish made with Onions, Tomato and spices. This low-calorie vegetable is not only tasty but has some amazing health benefits.

KERALA PUMPKIN PACHADI

Yellow Pumpkin is steamed and then tossed in a sweet and spicy coconut mixture with hints of Yoghurt and cumin. The mild sweetness of the pumpkin mixed with the tanginess of yoghurt makes this dish tasty.

KERALA POTATO FRY

A potato stir fry made with sliced shallots and chilli flakes and spices in coconut oil.

CARROT & CABBAGE THORAN

Carrot and Cabbage Thoran is a simple and healthy Kerala side dish made with grated carrot and shredded cabbage cooked without the addition of water and garnished with grated coconut.

KHATTE BAINGAN(EGGPLANT)

This is usually served as a side dish in Kashmiri feasts and ceremonies for its pop flavours. It's essentially golden fried egg plant laced in a thick, spicy and tangy gravy.



CATERING MENU

DHALS

SULTANI DHAL

Sultani Dhal is a dish from the royal mughal cuisine where the humble meal of the day has been given a majestic makeover. This recipe from the kitchen of nawabs in UP(Uttar Pradesh) has been handed down from generation to generation. The Dal is cooked in milk, cream and aromatic Indian spices.

SPINACH & DHAL CURRY

A simple yellow dhal curry made with warming spices, Coconut and spinach Kerala style.

DHAL MAKHANI

Dal Makhani is a dish originating from the Punjab region of the Indian subcontinent. The literal translation is lentils cooked with butter. The lentils(Whole Black Lentil & Red Kidney Beans) are slow cooked to create a thick creamy dish packed with flavour.

DHAL TADKA

Dhal tadka is a simple Indian lentil curry packed with protein, tempered with spices and herbs. Dal refers to lentils. Tadka means "tempering" (infusing ghee, with spices and aromatics).



CATERING MENU

PANEER DISHES

MATAR PANEER

Mutter Paneer is a delicious curry made with paneer cubes and peas cooked in a rich, spicy and tangy gravy and Indian Spices.

PALAK PANEER

Palak Paneer is cubes of Indian Cottage cheese cooked in a smooth and creamy pureed Spinach sauce.

PANEER BUTTER MASALA (MAKHANI)

This simple and yummy lentil curry is made with a blend of lentils and tomato and Indian masalas and tempered with Ghee, Mustard, Minced Shallots and Curry Leaves. The Robust flavours in this simple dish has always been a crowd favourite.

KADAI PANEER

Kadai Paneer is cooked in a semi dry gravy of aromatic and flavourful spices, onions and tangy tomato sauce along with green bell peppers (capsicum). The Indian Kadai is like a Chinese Wok and since the whole dish is cooked in a Kadai, hence the name.



CATERING MENU

CHICKEN MAINS

BUTTER CHICKEN

Delicately smoked marinated chicken is oven cooked while basting with butter and then tossed in a tomato and cream sauce with balanced flavours of spicy, tangy and sweetness complimenting each other interlaced with hints of Smokiness coming through.

CHICKEN DOPIAZA

Dopiaza is a Persian word which describes onions are cooked/added two ways/two stages during cooking. The hint of sweetness comes from the cooked onions. A very popular dish introduced since the Mughal Era.

CHICKEN TIKKA MASALA

Boneless chunks of Chicken marinated in spices and yoghurt are roasted in the oven. The roasted Tikka pieces are then tossed in a creamy tangy curry sauce. The Origins of this dish is unknown, but there are multiple claims by the Indian Subcontinent and United Kingdom. Chicken Tikka Masala is now Britain's national dish.

KERALA CHICKEN ROAST

This chicken roast is a semi-dry, delicious blend of marinated chicken, fried and sautéed with a spicy, tangy masala paste. Teamed up with some chillies, fried onions and lemon juice to bring out that extra zing in this dish.

KERALA CHICKEN STEW

This traditional chicken stew is very popular in Kerala, the original recipe is said to be British, but was improvised in the kitchens of Kerala by their Malayalee chefs who served them during the British rule. They gave their own touch to it by adding coconut milk & spices but keeping the soul of the original English dish intact.

CHICKEN GHEE ROAST

Chicken Ghee Roast is a popular Bunt Tuluva Mangalorean Chicken recipe. Chicken pieces marinated in Yoghurt and lime juice, Red Chilli & Pepper powder provide it's tangy and spicy taste with a flavour of ghee(Clarified Butter) roasted spices.

MUGHLAI CHICKEN KORMA

Mughlai Chicken Korma is a dish full of creamy rich flavours of yoghurt and all the nutty ingredients that are added into it to make this mouth-watering curry. Mughlai cuisine is a style of cooking developed by the imperial kitchens of the Muslim Mughal Empire.

NADAN CHICKEN CURRY

An authentic Kerala Style Chicken Curry, embraces the rustic style of chicken simmered in coconut milk and Indian spices.



CATERING MENU

LAMB & GOAT MAINS

LAMB VINDALOO

Tender pieces of lamb marinated in red wine vinegar and spices and slow cooked to create a yummy spicy tangy gravy.

LAMB ROGAN JOSH

Rogan josh was introduced to Kashmir by The Mughals, whose cuisine was influenced by Persian cuisine. This dish consists of lamb that has been slow cooked in oil, yogurt and a mix of many different spices. Despite its intense red hue, it is usually not a particularly spicy curry.

MUGHLAI MUTTON (GOAT) KORMA

Perfectly cooked Goat meat in a rich and heavy stew with yoghurt and a mild tinge of spices and all the nutty ingredients that are added into it to make this mouth-watering curry. Mughlai cuisine is a style of cooking developed by the imperial kitchens of the Muslim Mughal Empire.



CATERING MENU

PORK MAINS

PORK VINDALOO

Tender pieces of pork marinated in red wine vinegar and spices and slow cooked to create a yummy spicy tangy gravy

MANGALOREAN PORK BAFATH

Pork Bafat is a wonderfully spicy, tangy and flavourful traditional Mangalorean Pork Curry made with Bafat spice mix which is a blend of six spices.

ANGLO INDIAN PORK POT ROAST

Boneless Pork cooked with a melange of Indian spices like cinnamon, cloves, pepper corn and chillies. This mouth-watering dish is served up on any occasion and at any time of the year. These tender slices of Roast Pork can be eaten in a sandwich or roll or even in a wrap or Paratha besides rice

CHILLI PORK

An ode to Indian Chinese Cuisine. Yummy pieces of Pork cooked with Pork Broth, Green Chilli Sauce and Soya Sauce coating with Onions, Green Chillies, Capsicum and chopped Garlic. This dish was introduced to me by a very close friend. A perfect side dish and a party snack too



CATERING MENU

BEEF MAINS

BEEF VINDALOO

Tender pieces of beef marinated in red wine vinegar and spices and slow cooked to create a yummy spicy tangy gravy

BEEF MASALA CHOPS

A Traditional Anglo-Indian dish where tender pieces of Sliced Beef are marinated with ginger and garlic paste, spices and vinegar and cooked with onions.

BEEF MINCE FRY

Beef mince fry, this delicious savoury dish made with chopped pieces of potato in a fresh and tangy green masala

CHILLI BEEF

Chilli Beef is an Indo Chinese special dish where marinated beef pieces are fried and then smothered in a tasty sauce.

DRUMSTICK AND MEAT CURRY

A Classic Anglo-Indian curry cooked with Beef and Drumsticks a yummy tropical vegetable that contains a yummy fleshy texture and seeds.

KERALA BEEF FRY

Kerala Beef fry is a unique delicious signature dish of the Christian community in general. Beef pieces are cooked in a spicy masala and later roasted with coconut pieces/flakes, shallots, and curry leaves.

MEAT BALL CURRY

This is an Anglo-Indian Favourite Dish. Meat balls made from Beef cooked in a gravy sauce. Its Origins are believed to be from the early Dutch settlers who introduced forced meat balls in India. Another famous name for this curry was "Bad Word Curry". This yummy dish was served with Coconut rice and Devil Chutney as a Combo on many special occasions or in my case "Mum's Special Sunday Lunch".



CATERING MENU

SEAFOOD MAINS

SHARK PUTTU

A popular fish preparation from the state of Tamil Nadu & Kerala made with shark meat. The flesh of the fish is shredded and stir fried with chopped shallots, ginger and spices.

MANGALOREAN FISH CURRY

This Mangalore Catholic fish curry is both fiery and tangy, with traditional ingredients like coconut, tamarind, and red chillies. One of my Fav fish curries from the West Coast of India, This has never failed to please.

MADRAS FISH CURRY

This is a dish that originated in Chennai's Fishing Hamlets long before the British established Madras in 1639. This Fish Curry (Meen Kuhzhambu) is an explosion of flavours with pieces of fish filets cooked in a tangy curry made with tomato, onions & tamarind juice with the aromatic flavour of Sesame oil and spices.