M·A·Z·A·A

THE ASIAN WEDDING & EVENT CATERER

NON-VEGETARIAN MAINS

Menu

Contemporary Asian catering crafted with vibrant flavours, elegant presentation and exceptional hospitality.

MAINS

Non-Vegetarian

Butter chicken
Tandoor cooked chicken tikka simmered in a rich tomato sauce.

Karahi chicken
Tender chicken pieces, onions and peppers gently cooked in karahi with Indian spices.

Methi murgh
Tender chicken pieces tossed with onion, fresh fenugreek and Indian herbs.

Chicken chettinad
A famous Tamil curry made with chicken, curry leaves and coconut. Simply irresistible!

Dhaba chicken curry
Braised succulent chicken pieces with onion, tomato and spices.

Murgh do pyaza
Braised succulent chicken pieces cooked skilfully with a variety of onions and Indian masala.

Chicken tikka masala
Chicken tikka pieces cooked with chef's own style special creamy nutty gravy.

Lamb Kashmiri rogan josh
A classic lamb, chillies and aromatic spices dish from Kashmir in northern India.





MAINS

Non-Vegetarian

Bhuna gosht
Lamb and special khada masala cooked together in high heat and finished with onion and chillies.

Keema-e-khas potato/ peas
Lamb mince, cooked on a slow fire with a choice of fresh green peas or potatoes.

Hyderabadi gosht biryani
Basmati rice with aromatic herbs and tender lamb, cooked in a traditional way.

Goan fish curry
A speciality from Goa of fresh tilapia cooked in exotic coconut and tamarind sauce with special spices. A modern touch to a timeless classic.

Kerala boatman curry
A traditional south Indian fish curry made with fresh fish, coconut, curry leaves and green chillies.

Sea bass moilee
A speciality curry made with sea bass, coconut, chilli paste and Indian masala.

Karnataka prawn curry
A spicy prawn curry made with king prawn, black peppers, curry leaves and coconut

Contact us.

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