



SAVOUR MENU

SAVOUR ... BY S

Let the Magic unfold while you Relax ☀

Welcome to our haven of Hospitality. 🌹

Creating Exquisite Tables-scapes & Menus is a lifelong passion .. with heartwarming home-cooked, premium cuisines.

Along with chic Dinnerware sourced globally, ensuring every detail is crafted with care and style.

Pls Message us for - Savour Menu & other details.

Pls go through :

*Savour Terms & Charges to familiarise yourself with how we work. 🌹

Once acceptable, we look forward to curating a memorable experience for you.

In the spirit of delivering our absolute Best ,

We kindly request your understanding in Not requesting discounts;

our commitment to pampering you is our greatest joy. 🌹

Warmly,

Team Savour & Sakshi

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ABOUT US

Sophisticated Decor, Tasty
Food, Professional Hospitality



We are here to take all your pain away of hosting
your friends and family with
Gorgeous Table set ups, Splendid Menu & Delicious Food,
amongst other things...

Showers of Compliments for you mean the world to us!

Savour Menu comes from a Lifelong Passion for Love,
Expression & Creativity.

Each specially crafted dish is Unique in presentation & Taste.

Menu is curated with recipes of dishes
we have grown up cooking
and eating... so many memories, so much Love!
We strive to make your guests feel the warm welcome
through the personal touch given while decorating
your table & food with the finest of details!

Unique passion 🌹 Unique taste 🌹 Incredible love



New Additions

European

Beverage :

Cucumber Cooler
Blue berries Crush

Savour Specials : SALADS

(part of Exotic Food)

Fresh Burrata Truffle honey

Sun-dried tomatoes & roasted nuts with feta

Aragula, Avocado, Black Olives & cheese

Broad Beans & red quinoa Salad in miso sauce

Beetroot Cranberries cheese wraps

Appetisers:

Baked Nacho Bowls

Cheese & Chillies Quesidilla

Main Course :

Baked Portobello Mushrooms

Grilled Baby Chicken

Lamb Shanks in Brown Sauce

Desserts :

Tiramisu

Brownie Fudge

New Additions



Live Counters :
Indoor & Outdoor

Live Rocket leaf Salad

Grilled Chicken / Oyster Mushroom Shawarma

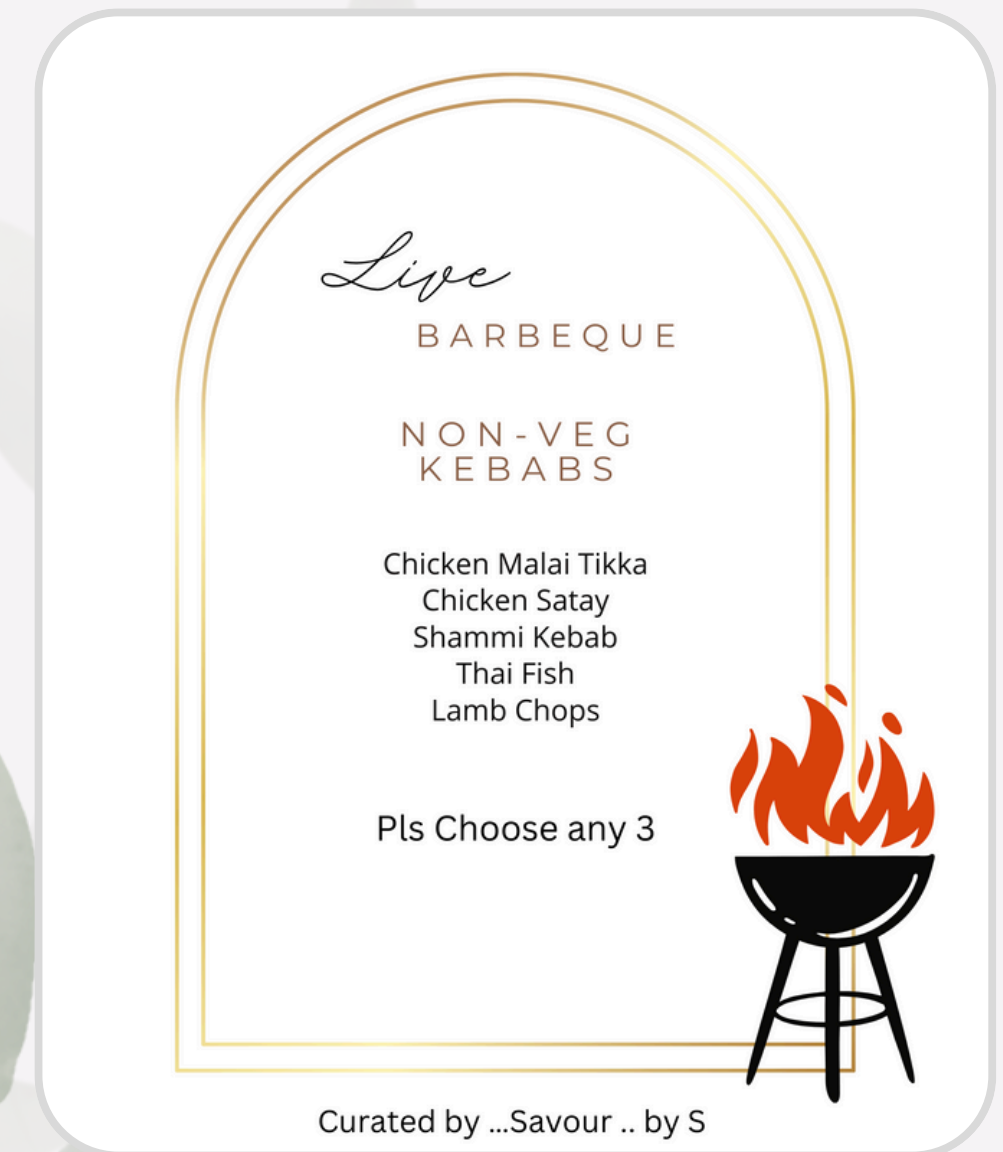
Hand Tossed Thin Crust Pizzas
(outdoor only)

Burrito Bowl & Guacomole

Soya ribbons on Parmesan wheel

Pls See Live Counter Details in the Last few pages of this Menu.

These Counters are not part of the 12 dishes spread.



New Additions

Indian

Main Course :

Bharwaan Karela

Karhi Chaawal

Stuffed Mushrooms ka Saalan

Dessert

Phirni



New Additions

Pan-Asian

Appetisers :

Chilli Chicken

Veggies Cheung fung

Khaosuey Crunch bowls

Grilled Chicken in Penang Sauce

Main Course :

Lamb Shanks in Massaman Curry
(Exotic)



New Additions

The image features a decorative gold border with rounded corners. Inside the border, there are faint green leaf illustrations on the left and right sides. The text is centered within the border.

CONTINENTAL
CUISINE SELECTION

Dips & Crudités :

Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	Vegan : V	No Carbs : NC
Truffle Cream Cheese	Grapes & Crackers	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Truffle Cheese Dates	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>
Zucchini wrapped Pesto Cottage Cheese	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>
Mediterranean Serrano peppers	Hummus & tzatziki	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>
Cranberries Cheese	Crackers or Tarts	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Appetisers : Continental & European Cuisine selection


Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	Vegan : V	No Carbs : NC
Assortment of Tea Sandwiches	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Carrot & Cheese wheels	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Appetisers : Continental & European Cuisine selection 🟢 : Served Hot

Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	Vegan : V	No Carbs : NC	Needs pan-frying by Cook 👨‍🍳
Quiche cut into quarters , served bite size : Eggless	Bell-pepper dip	○	○	○	○	○
Mock Chicken or Soya marinated in yoghurt & herbs	Truffle Cream Cheese	○	○	○	○	○
Rice & Bean Cakes	Pink sauce	○	○	○	○	○
Stuffed Cheese mushrooms	○	✔	○	○	✔	👨‍🍳
Beans Sliders	Spicy Mayo	○	○	○	○	○
Avocado Burrito Bowl	○	✔	○	○	○	

(Pls Note : Few dishes can be prepared Gluten-free or vegan on request)

Appetisers : Continental & European Cuisine selection

Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	Vegan : V	No Carbs : NC
Savour Cold Cuts on Skewers					
Serrano Chillies stuffed with minced meat	Hummus & tzatziki				
Chicken Burrito Bowl					

Appetisers : Continental & European Cuisine selection 🟡: Served Hot

Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	No Carbs : NC	Needs pan-frying by Cook 👨🍳
Quiche cut into quarters , served bite size	bell-pepper dip	🟡	🟡	🟡	🟡
Rice & Chicken Cakes	Pink sauce	🟡	🟡	🟡	🟡
Chicken / Lamb sliders	Spicy mayo	🟡	🟡	🟡	👨🍳
Pan-fried Fish in butter sauce with cherry tomatoes & basil	🟡	✅	🟡	✅	🟡
Roasted Chicken with BBQ sauce	🟡	✅	✅	✅	🟡
Lamb Quiche	Bell-pepper dip	🟡	🟡	🟡	🟡
Lamb chops on Truffle flavoured mashed potatoes	🟡	✅	🟡	✅	🟡
Pulled lamb	Greek yoghurt dip	✅	✅	✅	🟡

Salads : Continental & European Cuisine selection :

Dish Name	Gluten free : Gf	Dairy free : Df	No Carbs : NC
			
Rocket leaf salad with season's fruits, feta, nuts & seeds ❄️	✓	○	✓
Zucchini noodles salad with veggies & Greek yoghurt dressing ❄️	✓	○	✓
Burrito bowl	✓	○	○
Orzo salad with sun dried tomatoes in red pesto (served warm)	○	○	○
			
Orzo salad with sun dried tomatoes in red pesto & smoked chicken	○	○	○
Chicken Burrito bowl	✓	○	○

**Main course : Continental / European
Cuisine selection : Vegetarian** ●

Dish Name	Gluten free : Gf	Dairy free : Df
Baby Carrots & Beans Quiche	○	○
3 layered Lasagne	○	○
Spaghettoni with burnt garlic Aglio olio style	○	○
Cutlets topped with pink sauce	○	○
Potatoes au Gratin	○	○
Eggplants & Zucchini baked Ratatouille	○	○
Baby Potatoes on sweet corn sauce with string beans	✓	✓
Baked Cauliflower florets in pink / white truffle sauce sauce	○	○

**Main course : Continental / European Cuisine :
NonVegetarian** ●

Dish Name	Gluten free : Gf	Dairy free : Df
Pan-fried Fish in Lemon Butter sauce	✓	○
Minced Meat Quiche	○	○
3 layered Lasagne with Minced Meat	○	○
Spaghettoni pasta with burnt garlic Aglio olio style & smoked chicken	○	○
Grilled Chicken with Brown sauce	✓	✓
Farfelle pasta baked with white sauce & minced chicken	○	○



PAN-ASIAN
CUISINE SELECTION

Appetisers : Pan-Asian Cuisine selection

Vegetarian :  

Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	Vegan : V	No Carbs : NC
<i>Silken tofu</i>					
<i>Edamame & Water-chestnuts Sushi bowls</i>					
<i>Minced Soya & Veggies Lettuce Wraps</i>					
<i>Avocado & Cucumber Maki rolls</i>	Wasabi & ginger				

Appetisers : Pan-Asian cuisine selection

Vegetarian :  : *Served Hot*

Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	Vegan : V	No Carbs : NC
<i>Sweet Potatoes & Water chestnuts on skewers in miso sauce</i>	Gomae Sauce	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Soya / mock chicken Satay</i>	<i>peanuts sauce</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Pulled Yam on roti kinai</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Dim-sums chilli bowl</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>









(Pls Note : Few dishes can be prepared Gluten-free on request)

Appetisers : Pan-asian cuisine : Non-vegetarian 🍅 : Served Hot

Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	No Carbs : NC	Needs pan-frying by Cook 👨🍳
Classic Chilli Chicken	🍅	✅	✅	✅	🍅
Chicken satay	peanut sauce	✅	✅	✅	👨🍳
Minced Chicken Lettuce wraps	🍅	✅	✅	✅	🍅
Pan-fried fish in lemon coriander sauce	🍅	✅	✅	✅	🍅
Thai fish tikka	peanut sauce	✅	✅	✅	🍅
Pulled lamb on roti kinai	🍅	🍅	✅	🍅	🍅
Chicken Dimsums chilli bowl	🍅	🍅	✅	🍅	🍅

(Pls Note : Few dishes can be prepared Gluten-free on request)

Salads : Pan-Asian Cuisine selection : Vegetarian

Dish Name	Gluten free : Gf	Dairy free : Df	Vegan : V	No Carbs : NC
Papaya salad				
Crunchy Snow peas salad				
Glass noodle salad				

Main course : Pan-Asian Cuisine selection :

Vegetarian

Dish Name	Gluten free : Gf	Dairy free : Df	Vegan : V
Mapo Tofu	✓	✓	✓
Tofu & Pakchoy in black beans sauce	✓	✓	✓
Braised Eggplant	✓	✓	✓
Baby Manchurian & seasons veggies in Lemon Coriander sauce	✓	✓	✓
Mushrooms overload on sticky rice	✓	✓	✓
Pakchoy & Tofu udon Ramen	✓	✓	✓
Singapore noodles	✓	✓	✓
Vegetarian : Curries			
Khaosuey	✓	✓	✓
Red curry / Green curry	✓	✓	✓
Pumpkin Massaman curry	✓	✓	✓

Main course : Pan-Asian Cuisine selection :

Non-Vegetarian

Dish Name	Gluten free : Gf	Dairy free : Df
Udon Ramen with Chicken	○	✓
Minced Chicken / Lamb in sweet basil sauce	✓	✓
Minced Chicken / Lamb in black beans sauce	✓	✓
Shredded Lamb in Szechuan sauce	✓	✓
Non-Vegetarian : Curries : fish / chicken / lamb		
Khaosuey	✓	✓
Red Curry / Green Curry	✓	✓
Massaman curry	✓	✓













































INDIAN
CUISINE SELECTION

Appetisers : Chaat selection : *Vegetarian* : 🟢 ❄️

Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	Vegan : V	No Carbs : NC
<i>Mathra mash</i>		✔️	✔️	✔️	✔️
<i>Khandavi slivers</i>		✔️	✔️	✔️	✔️
<i>Lemongrass imli shakkargandi bhel</i>		✔️	✔️	✔️	⊘
<i>Gol gappas stuffed with sprout chaat</i>	<i>gol gappa paani</i>	⊘	✔️	✔️	⊘
<i>Papdi chaat Savour style</i>		⊘	⊘	⊘	⊘

Appetisers : Kebabs selection :

Vegetarian :  : *Served Hot*

Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	Vegan : V	No Carbs : NC	Needs pan-frying by Cook 
Grilled Pineapple						
Beetroot kebabs with roasted peanuts	mango chutney					
Pumpkin & potatoes bhaji	mini pao					
Soya ribbons chaamp	mint chutney					
Jackfruit & kaala chana kebabs	mint chutney					
Minced paneer kebabs	mint chutney					
Nutri keema	mini pao					
Paneer tikka	mint chutney					

Appetisers : kebabs selection : Non-vegetarian 🍅 : Served Hot

Dish Name	Served with :	Gluten free : Gf	Dairy free : Df	No Carbs : NC	Needs pan-frying by Cook 👨‍🍳
Fish tikka	mint chutney	✅	🚫	✅	🚫
Chicken malai tikka	hummus	✅	🚫	✅	🚫
Keema	mini pao	🚫	✅	✅	👨‍🍳 : pao
Shammi kebabs	mint chutney	✅	✅	✅	👨‍🍳
Masala Lamb chops	mint chutney	✅	✅	✅	🚫
Raan	mint chutney	✅	🚫	✅	🚫

Main course : Indian Cuisine selection :

Vegetarian

Dish Name	Gluten free : Gf	Dairy free : Df	Vegan : V
Yoghurt :			
Achaari Raita	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mishti fruits dahi	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dahi bhalla	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Paneer :			
Serrano chillies with Soya / Paneer	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Tricolour capsicum & Paneer	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Paneer Roulade Makhani	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Vegetables :			
Spicy baby Potatoes	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Baked Gobhi florets in mustard sauce	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pulled Arbi & Kathal	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Imli Baingan	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Coconut french Beans	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Mirch & Baingan ka saalan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Savoury besan barfi	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Sarson ka saag	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cholle Bhature 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Dish Name	Gluten free : Gf	Dairy free : Df	Vegan : V
Vegetarian : Curries			
Veg stew	✓	✓	✓
Dal Pappu	✓	✓	✓
Dal makhani	✓	○	○
Dal Moradabad	✓	○	○
Goan curry	✓	✓	✓
Karham ka saag	✓	○	○

Indian Curries are served with plain rice

Main course : Indian cuisine selection : Non-Vegetarian ●

Dish Name	Gluten free : Gf	Dairy free : Df
Serrano chillies with fish	✓	✓
Lentils khichri with chicken	✓	○
Kathi rolls with chicken / lamb	○	○
Pulled lamb biryani or chicken	✓	✓
Butter chicken	✓	✓
Mutton keema	✓	○
Raan	✓	✓
Masala Lamb chops	✓	○
Non-Vegetarian : Curries		
Goan fish curry	✓	✓
Meat curry	✓	✓
Chilli chicken stew	✓	✓
Chicken curry	✓	✓



DESSERT

Desserts : All desserts are eggless

Dish Name	Gluten free : Gf
Trifle Pudding (eggless) (can be made with stevia as well)	○
Biscuit Pudding (eggless) (can be made with stevia as well)	○
Crunchy Chocolate Pudding (eggless)	○
Baby Gulab-jaamun tri-color skewers	○
Shahi Tukda with Dates	○
Moong Daal ka Halwa	✓
Coconut & Dates Laddoos with nuts & seeds	✓
Kheer on sweet Tarts	○
Mango & sticky rice (seasonal)	✓ Df V
Berries Muesli (seasonal)	○

Add- ons :

Exotic :

Gucchi Biryani

Lobster Thermidor

Prawn : Curry / dry : all cuisines



Mock-tails :

Spicy Guava Crush

Fresh Coconut Water with fruits

Iced Lemongrass Tea

Winter Kaanji

Passion Fruit & Pineapple

Spiced Toddy

Coconut milk Mojito

Tea :

Kashmiri Kahwa

Cinnamon & Clove Tea

Tea set up :

Fresh :

Ginger & tulsi leaves

Mint leaves

Masala chai

Tea bags :

Camomile

Earl Grey

Green Tea

Elaichi Masala Tea

English Breakfast

White & Brown Sugar sticks, Stevia, Khaand, Honey

Coffee & Creamer sachets

Churan & Supari



Live Counters

**Live Counters are not a part of the 12 Dishes Package .
'Quote on Request'**

Fresh

PIZZAS

TOPPINGS

Caramelised Onions
Sun-dried Tomatoes
Boccocini Cheese
Truffle Oil
Green Chillies
Mushrooms

Hand Tossed Thin Crust Dough



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Live

BARBEQUE

VEG KEBABS

Soya Chaap
Beetroot Kebabs
Yam & Kaala Chana Kebabs
Dal & Spinach Kebabs
Paneer Tikka Skewers
Paneer Kesari Mash

Pls Choose any 3



Curated by ...Savour .. by S

Live

BARBEQUE

NON-VEG
KEBABS

Chicken Malai Tikka
Chicken Satay
Shammi Kebab
Thai Fish
Lamb Chops

Pls Choose any 3



Curated by ...Savour .. by S

Oyster Mushrooms
SHWARMA ROLLS

Served with :

Sun-Dried Tomatoes Hummus

Floral Feta Cheese

Truffle Cream Cheese

Beetroot Crisps

Burrito Salad



Curated by ...Savour .. by S

Grilled Chicken
SHWARMA ROLLS

Served with :

Sun-Dried Tomatoes Hummus

Floral Feta Cheese

Truffle Cream Cheese

Beetroot Crisps

Burrito Salad



Curated by ...Savour .. by S



SAVOUR .. BY S

UNIQUE PASSION

UNIQUE TASTE

INCREDIBLE LOVE