



HEMANT OBEROI

YACHT MENU

BY HEMANT OBEROI

*Yacht
Menu*



YACHT MENU

Welcome to the autumn-winter menu from OB's Kitchen, created under the masterful guidance of legendary Chef Hemant Oberoi. This season's offerings are crafted with the finest seasonal ingredients, thoughtfully sourced from suppliers who share our unwavering commitment to sustainability, quality, and excellence. As the seasons shift, so do our menus, evolving to showcase the best produce available, while reflecting Chef Oberoi's culinary heritage and his team's boundless creativity and innovation.

Our chefs are dedicated to minimizing food waste by making the most of every ingredient. From imperfect vegetables to foraged fruits, we embrace sustainable practices and eco-conscious sourcing in every dish.

Though our culinary inspirations span the globe, we prioritize sourcing locally, supporting our community and reducing our carbon footprint. This ensures that every dish features the freshest, most vibrant ingredients available, while staying true to our commitment to quality.

Our menus cater to a wide array of tastes and are perfect for any occasion. Our expert event managers are always on hand to help curate the ideal menu for your event, offering bespoke recommendations and guidance.

Please note: We cannot guarantee the absence of allergens in any of our dishes, as all food is prepared in an open kitchen.

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A photograph of four vegetarian skewers arranged on a rustic wooden cutting board. Each skewer features a variety of fresh ingredients: white feta cheese cubes with black olives and herbs, sliced cucumbers, a whole cherry tomato, and a black olive. The skewers are made with light-colored wooden sticks. In the background, a small wooden bowl contains more cherry tomatoes and olives. A fresh green herb leaf, likely parsley, is placed on the cutting board in the foreground. The entire scene is set on a light-colored wooden surface.

*Vegetarian
Appetizers*



Khurmani Tikki

Mustard Broccoli

Broccoli Pista Kebabs

Paneer Brochettes

Mini Tacos

Bruschetta

Avocado Crostini

Paneer Tukda

Stir Fried Vegetables

Hummus With Lavache

Asparagus Quiche

Sushi Platter

(Asparagus Or Avocado Sushi, Cucumber Sushi)

Spaghetti In Red Sauce With Veggies

Mini Burger

PLEASE NOTE WE LEVY 5% GST

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A photograph of several skewers of grilled meat, likely lamb or beef, served in small glass cups. The skewers are arranged in a row, with the focus on the one in the foreground. The meat is charred and coated in a white sauce. The cups contain a red tomato-based sauce and a yellow-orange sauce. Garnishes include fresh cilantro, orange slices, and a mix of nuts and seeds. The background is a soft, out-of-focus grey.

*Non-vegetarian
Appetizers*



Murg Malai

Truffle Kebabs

Roti Pe Boti

Fish Tukra

Satay Chicken

Chicken Quesadillas

Chicken Pesto

Chicken Quiche

Sushi Platter
(Salmon Sushi Or Tuna Sushi)

Mini Chicken Burger

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Sandwiches



Open Veg Sandwiches

*Bocconcini With Cherry Tomatoes,
Bell Peppers On French Bread*

*Boursin Cheese With Jalapeno And
Olives On Brioche Bread*

*Roasted Peppers And Zucchini
On Baguette Bread*

Open Non-veg Sandwiches

Smoked Salmon Bruschetta

Ham Sandwich

Tuna On Crostini

Chicken And Olive Terrine

Peanuts

Cashew Nuts

Wafers

Olives

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Thank you

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