



# SoulChef

## Menu Bank





# ABOUT US

**2018**

Journey Began

Catered to **Star IPL** in our very first year.

**2019**

Catered to the prestigious  
**IIFA Awards.**

**2020**

Catered for **COVID wards** during the nationwide lockdown.

**2021**

Launched **B2C Food Delivery Service**, bringing Soulchef meals home.

**2022**

Reached **100+ corporate clients** & delivered **1000+ B2C orders.**

**2023**

Catered at **Raj Bhawan, Mumbai** for Republic Day celebrations.

**2024**

Catered for **Group M Media** — serving **1500+** guests.

**2025**

Surpassed **200+ corporate clients** & delivered **2500+ B2C orders.**

## CLIENT TESTIMONIALS

### Shakti Nandan

★★★★★

We recently had Soul Chef cater for our son's first birthday, and we couldn't be happier with the experience. The food was absolutely amazing — every dish was flavorful, fresh, and beautifully presented. Our guests couldn't stop raving about it!

The service was equally impressive. The team was professional, attentive, and Mr. Lancy made sure everything ran smoothly without us having to worry about a thing. From start to finish, they were a pleasure to work with.

Highly recommend Soul Chef for anyone looking for great food and exceptional service. We'll definitely be reaching out to them again for future events!

### Vignesh

★★★★★

Soul Chef Catering Services is a top-notch choice for any event, big or small, from corporate gatherings to cozy house parties, and they particularly shine with their yacht party catering. I've personally enjoyed their food, and it's not only delicious but also exceptionally hygienic, reflecting their commitment to quality and freshness. The team is professional, friendly, and goes above and beyond to ensure every detail is perfect, leaving a memorable impression on guests. If you're looking for versatile and reliable catering, Soul Chef is highly recommended.

### Aarti Kumar

★★★★★

The catering was very good for my house party. All my guests absolutely loved it. All the guys who came from soul chef were so nice and gentle. The food was fantastic. Each and every dish was served beautifully and tasted even better. So so happy that I found you guys and I will recommend you all to as many people as I can. Soul chef is going to be a regular at my house now!

### Subhash Chawan

★★★★★

Soul chef did our house warming party initially and now have become regular caterer at all our home and office parties and events. Awesome food, wide spread, good courteous staff.

Mr Anish take personal interest in curating the food menu as per event, choice of food and overall theme.

Overall fantastic experience. Highly recommended for all type of parties and events.

### Ravikiran Apte

★★★★★

At a recent event, I had breakfast catered by Soul Chef, and was highly impressed with the presentation, taste and variety. The food seemed health-friendly and was not at all oily! The staff was polite and service-oriented.

I would definitely recommend soul chef to all for every catering need.

# MENU COMPOSITION

## (A) ENTIRE CATERING

Includes : Food + Man Power & Service , Crockery & Cutlery

### PACKAGE 1

- 1 Veg Starter
- 1 Non-Veg Started
- 1 Veg Main Course
- 1 Non-Veg Main Course
- 1 Salad
- 1 Dessert

Indian Breads - Dal & Rice Variant

**INR 900**

### PACKAGE 2

- 1 Veg Starter
- 1 Non-Veg Started
- 2 Veg Main Course
- 1 Non-Veg Main Course
- 1 Salad
- 1 Indian Dessert
- 1 Western Dessert
- Assorted Breads

**INR 1000**

### PACKAGE 3

- 2 Veg Starter
- 1 Non-Veg Started
- 2 Veg Main Course
- 1 Non-Veg Main Course
- 1 Salad
- 1 Indian Dessert
- 1 Western Dessert
- 1 Mocktail
- Assorted Breads

**INR 1250**

### PACKAGE 4

- 2 Veg Starter
- 2 Non-Veg Started
- 2 Veg Main Course
- 2 Non-Veg Main Course
- 1 Salad
- 1 Indian Dessert
- 1 Western Dessert
- 1 Mocktail
- Assorted Breads

**INR 1450**

### PACKAGE 5

- 3 Veg Starter
- 2 Non-Veg Started
- 2 Veg Main Course
- 2 Non-Veg Main Course
- 2 Salad
- 1 Indian Dessert
- 2 Western Dessert
- 2 Mocktail
- Assorted Breads

**INR 1650**



## PACKAGE 6

- 3 Veg Starter
- 3 Non-Veg Started
- 2 Veg Main Course
- 2 Non-Veg Main Course
- 2 Salad
- 2 Western Dessert
- 2 Mocktail
- Assorted Breads

**INR 1850**

## PACKAGE 7

- 2 Veg Snacks
- 2 Non-Veg Snacks
- 1 Tea & Coffee & Green Tea
- 1 Juice
- Cookies & Biscuit
- 1 Mocktail
- 1 Muffin or Brownie

**INR 1000**

## PACKAGE 8

- 3 Veg Snacks
- 3 Non-Veg Snacks
- 1 Tea & Coffee & Green Tea
- 1 Juice
- Cookies & Biscuit
- 1 Mocktail
- 1 Muffin or Brownie

**INR 1200**

## PACKAGE 9

- 4 Veg Snacks
- 4 Non-Veg Snacks
- 1 Veg Main Course
- 1 Non-Veg Main Course
- 2 Salads
- 2 Mocktail
- 3 Western Dessert
- Assorted Breads

**INR 2000**

- A minimum billing of ₹35,000 + taxes is applicable across all packages.
- The same rates apply to both vegetarian and Jain menus.
- In case you opt for a fully vegetarian catering, the non-vegetarian items in the package will be replaced with equivalent vegetarian dishes.
- Menu modifications or replacements are not permitted.
- GST will be charged additionally as applicable.
- Transportation charges are not included and will be billed separately.
- Water will be charged extra.
- All prices mentioned are fixed and non-negotiable.
- Any menu can be converted into a flying buffet at an additional cost of ₹500 per person.
- Any breakage of crockery or cutlery will incur additional charges.
- Bar services are available at an extra cost.



# MENU COMPOSITION

## (B) SMALL PARTY CATERING

Includes : Food + Helper , Excludes : Crockery & Cutlery

### Note:

- This option is preferable for parties with fewer than 20 guests.
- There is no minimum billing applicable here, unlike Option A.
- We send food portion-wise based on the number of people and the nature of the event (whether it includes liquor or not).
- The cost is determined by the number of starters and main course dishes required.
- One portion of a starter typically includes 6 to 8 pieces. One portion of the main course generally serves 1.5 to 2 people.
- We can also send 1 or 2 helpers along with the food to assist with heating and serving, using your crockery and cutlery.
- If the event exceeds 6 hours, additional manpower charges will apply, which will be mentioned at the time of sending the quote.
- We serve all across Mumbai and the outskirts as well.
- We offer a wide variety of vegetarian and Jain options.
- Packages usually start at ₹800 per person, but we are flexible depending on your budget.

### Portion-wise Rates (Per Portion)

- Starters: Each portion includes a standard 6–8 pieces.
- Main Course: Each portion is sufficient for 1.5 to 2 people.

#### VEG

- Veg starters - INR 350
- Veg Main course - INR 400
- Rice - INR 150 to INR 400
- Salad - INR 290
- Dessert - INR 50 to INR 120

#### NON-VEG STARTERS

- Chicken - INR 380
- Fish - INR 400
- Prawns - INR 480
- Lamb - INR 480

#### NON-VEG MAIN COURSE

- Chicken - INR 400
- Fish - INR 450
- Prawns - INR 550
- Lamb - INR 600







# SoulChef

## Menu

### SOUP (VEG)

- Minestrone
- Tomato Basil Soup
- Lentil Soup
- Sweet Corn Soup
- Carrot Ginger Soup
- Pumpkin Soup
- Vegetable Clear Soup
- Spinach Soup (Palak Soup)
- Broccoli Cheddar Soup
- Cream Of Mushroom Soup
- Zucchini Soup
- Beetroot Soup (Borscht-Inspired)
- Cabbage Soup
- Thai Veggie Coconut Soup (Tom Kha)
- Pea And Mint Soup
- Wonton Soup
- Hot And Sour Soup
- Muchow Soup
- Bhutte Ka Shorba Soup
- Tomtao Rsasam Soup
- Garlic Rasam Soup

### SOUP (NON - VEG)

- Classic Chicken Noodle Soup
- Creamy Chicken Soup
- Chicken Tortilla Soup
- Chicken Corn Soup (Indo-Chinese)
- Thai Chicken Coconut Soup (Tom Kha Gai)
- Chicken And Rice Soup
- Greek Avgolemono Soup
- Chicken Mulligatawny
- Vietnamese Chicken Pho (Pho Ga)
- Spicy Chicken Ramen





# SALAD

- Watermelon And Feta Cheese Salad
- Orange, Arugula, Roasted Walnut And Feta Cheese Salad
- Waldorf Salad
- Green Salad
- Three Baked Bean Salad
- Edamame, Cherry Tomato, Pomegranate Salad With Balsamic Dressing
- Ribbon Salad With Nam Jim Dressing
- Grape Fruit Salad
- Roasted Butternut Squash And Kale Salad
- Fennel And Orange Salad
- Asian Style Cabbage And Mango Salad
- Pear Gorgonzola And Walnut Salad
- Zaatar Spiced Cauliflower Salad
- Charred Corn And Avocado Salad
- Pomegranate And Arugula Salad
- Thai Mango Salad
- Sweet Potato And Black Bean Salad
- Roasted Vegetable Salad With Cranberry, Feta And Arugula
- Quinoa And Roasted Vegetable Salad
- Shitake And Water Chestnut Salad With Miso Greens
- Chicken Salad
- Fiery Prawns Cocktail Salad
- Chicken Orange Salad





# VEG STARTERS

- Falafel Sliders
- Mini Beans & Cheese Quesadillas
- Phyllo Cup Avocado Mousse Chaat
- Guacamole And Cream Cheese Mini Tarts With Crispy Kale
- Cheese And Pepper Stuffed Mushrooms Served With Sweet Chili Sauce
- Smoked Leek & Artichoke Phyllo Spanakopita With Saffron Cream
- Pesto Soil Mushroom Pate
- Roasted Baby Potatoes With Chili Ranch And Roasted Almonds
- Pickle Eggplants And Lima Bean Crostini With Macadamia Crumble
- Asparagus And Edamame Arancini Scamorza And Garlic Aioli
- Truffle Mushroom Eclairs
- Burgundy Beetroot Gnocchi With Asparagus And Leek Soubise
- Beetroot Marmalade And Chive Mousse On Sesame Savoury Cones
- Cigar Rolls (Feta & Jalapeno /Spinach & Ricotta/ Mozzarella Bell Pepper)
- Spinach Ricotta Spanakopita
- Thecha Paneer
- Gilawat Ke Kebab On Shirmal Naan (Beetroot/ Mix Vegetable/ Rajma/ Mushroom)





# VEG STARTERS

- Sev Khamani Mini Tart Basket With Spicy Chutney And Yogurt Mousse
- Rozali Tawa Paneer Sandwich With Tandoori Spices
- Batata Harra On Skewers
- Nawabi Kumbh
- Mini Cheese Stuffed Kulchas
- Aatashi Aloo (Buffet)
- Tandoori Sarason Aloo
- Petite Kimchi Sabudana Cutlets
- Cheese Makai Seekh Kebabs
- Pesto Khandvi/ Chimichurri Khandvi
- Edamame Truffle Ghughara
- Paneer Mirch Ki Gilafi Seekh
- Vietnamese Rice Paper Summer Roll
- Stir Fry Edamame Beans With Sea Salt And Butter
- Crispy Mushrooms In Sea Salt, Garlic And Spring Onion
- Asian Potato & Cheese Pancakes Served With Spicy Sriracha Sauce
- Grilled Sesame Cottage Cheese With Tom Yum Drizzle
- Asian Chili Oil & Peanut Grilled Cottage Cheese
- Cottage Cheese Satay With Peanut Sauce





# NON – VEG STARTERS

- Asian Bbq Chicken With Sesame And Ginger Juice
- Harissa Chicken
- Kung Pao Chicken
- Cheddar Stuffed Grilled Garlic Chicken
- Mustard Chicken Quiche
- Pickel Chicken Tarts
- Chicken Grilled Pesto Wrap
- Miso Glazed Bbq Chicken With Wasabi Mayo & Sesame
- Cheddar Stuffed Grilled Garlic Chicken With White Wine
- Crusty Mustard Chicken With Mustard Mayo
- Parmesan Chicken Skewers
- Honey Glazed Shrimp
- Beer Batter Prawns
- Charmoula Grilled Prawns
- Burnt Butter Garlic Prawns
- Moroccan Lamb Sliders
- Roasted Mustard Lambs On Mini Pita Bread
- Shrimp Pesto Mini Toast
- Drunken Shrimp Shots
- Fish & Chips With Aioli Sauce
- Mini Butter Chicken Bombs
- Chicken Ghassi Rolls With Curry Leaf Aioli
- Goan Chicken Cafreal On Power With Kokum Aioli And Pickle Onion
- Chicken Birria Tacos
- Ghee Roast Prawns On Satay Stick
- Chicken Galouti Kebab





# NON – VEG STARTERS

- Chicken Malai Tikka
- Chicken Achari Tikka
- Amritsari Fish Fry With Chutney
- Prawns Koliwada
- Thai Puff Pastry Massman Minced Chicken
- Prawns Scallion Mousseline
- Jalapeno Chicken Tikka With Lemon Aioli
- Petit Prawn Balchao
- Miso Glazed Bbq Chicken With Wasabi Mayo And Sesame
- Wasabi Tossed Prawns
- Glazed Honey Chili Bbq Chicken With Spring Onion And Sesame
- Bbq Chimichurri Fish With Lime And Herbs
- Crispy Fish In Red Chili, Soy And Red Wine Vinegar
- Hot And Sour Pink Peppercorn Prawns With Spring Onion And Garlic





# VEG MAIN COURSE

- Paneer Tikka Lazeez
- Pindi Chole
- Jeera Aloo
- Kurkuri Bhindi
- Veg Jalfrezi
- Veg Kolhapuri
- Dhingri Makai Paneer
- Naram Dil Ke Kofte
- Hare Pyaaz Ke Dum Aloo
- Meloni Tarkari
- Aloo Pyaaz Ka Korma
- Vegetable Jodhpuri
- Matar Ka Nimona
- Makhana Ka Tahari Korma
- Vegetable Chettinad
- Kathal Korma
- Grilled Artichoke, Bell Peppers & Palm Hearts In Spiced Herb Oil
- Penne Pasta With Exotic Veggies In Choice Sauce
- Spaghetti Pasta In Choice Of Sauce
- Ravioli In Choice Of Sauce
- Zucchini And Sundried Tomato Cannelloni
- Au Gratin Or Broccoli And Almond
- Aubergine And Mushroom Moussaka
- Spinach Crepes And Champagne Sauce
- Creme Fraiche Parmesan And Spinach
- Polenta With Arugula, Cherry Tomato And Parmesan





# VEG MAIN COURSE

- Pumpkin Gnocchi With Sage Cream & Toasted Pumpkin Seeds
- Ricotta Lasagna With Roasted Vegetables Ratattouille & Garlic Cream
- Grilled Blue Pea And Vegetable Gyoza With Kaffir Lime And Chili Coconut
- Crispy Lotus Stem With Vegetables In Traditional Sambal Sauce
- Stir Fried Edamame With Chili Bean Sauce
- Haricot Beans And Shitake Mushrooms In Yellow Bean Sauce
- Basil And Lemon Silken Tofu With Oriental Greens
- Mapo Tofu
- Sayur Masak (Sauteed Snow Peas, Babycorn, Celery, Bok Choy And Mushrooms In A Light Garlic Sauce)
- Sayur Campur (Buddhist Delight - Vegetable Combination Sauteed With Garlic And Glass Noodles)
- Thai Curry Rice (Green/Red/Yellow)





# NON – VEG MAIN COURSE

- Kundan Kaliya Chicken
- Murgh Tarkari
- Chicken Nihari
- Murgh Rezala
- Methi Malai Chicken
- Malabar Fish Curry
- Fish Moilee
- Nawabi Fish Korma
- Patra Macchi
- Fish Tikka Masala
- Rogan Josh
- Mutton Nihari
- Mutton Korma
- Mutton Do Pyaza
- Lamb Vindaloo
- Goan Prawn Curry
- Malai Prawns
- Prawn Bhuna
- Prawns Kadhi
- Lemon Butter Baked Fish With Garlic And Sea Salt
- Pan Fried Fish Fillet With Caper And Coriander Sauce
- Citrus Fish Fillet With Capers & Coriander Cream
- Baked Whole Rawas With Roasted Vegetable Tagine
- Herbed Cheese And Garlic Spinach Chicken Roulades





## NON – VEG MAIN COURSE

- Stuffed Chicken Breast Grilled With Mushrooms And Balsamic Reduction
- Black Pepper Chicken Encrusted With Red Wine Reduction Sauce
- Grilled Prawns In Pimento Cream Sauce
- Roasted Five Spice Chicken With Black Pepper And Pan Gravy
- Asian Coconut Chicken With Coriander Stems, Red Chili And Roasted Spices
- Grilled Fish Steaks With Sesame, Soy., Lime And Jaggery Soy
- Coriander Crusted Fish In Indonesian Sambal And Cilantro
- Thai Curry Rice (Green/Red/Yellow) (Chicken/Lamb/Prawns)



## DAL

- Laal Moth Ki Dal
- Rajma Bukhara
- Chana Dal Peshawari
- Langarwali Dal
- Kadhi Pakoda
- Sindhi Kadhi
- Dal Panchratna
- Dal Fry
- Dal Mahani
- Dal Bukhara
- Dal Tadka
- Dal Khichadi

## BREADS

- Chapati
- Paratha
- Laccha Partha
- Malabar Paratha
- Bread Kulcha
- Tandoori Roti, Naan, Garlic Naan, Stuffed Kulcha (Tanddor) (Additional Cost)
- Garlic Bread
- Focaccia
- Herb Bread
- Garlic Knots



# RICE & NOODLES

- Steam Rice
- Jeera Rice
- Coriander Rice
- Lemon Rice
- Curd Rice
- Pulao (Veg/Tawa/Peas)
- Biryani (Vegetable/Paneer/ Dum Aloo-Singholda/ Kathal (Seasonal))
- (Chicken/ Prawns/Mutton)
- Herb Rice
- Risotto
- (Parmesan/Mushroom/Pesto/Pumpkin)
- Burnt Garlic Rice
- Burnt Chili Rice
- Veg Hakka Noodles
- Chili Peanut Noodles
- Mee Goreng Noodles With Veggies And Spring Onion
- Pot Noodles With Veggies And Soy
- Pad Thai Noodles
- Burnt Garlic Noodles





# DESSERTS

- Tiramisu Tart
- Gulkand Phirni Tarts
- Gulkand Shrikhand Tarts
- Orange Pistachio Phirni Shot Glasses
- Pistachio Rice Pudding Shot Glasses
- Banoffee Tarts
- Exotic Fruit Mousse
- Honey Walnut Pie
- Pear And Peach Crumble
- Raspberry Cheesecake
- Cranberry Cheesecake
- Chocolate And Hazelnut Mousse Slice
- Chocolate And Salted Caramel Mousse In Shot Glasses
- Tres Leches Squares
- Kaju Katli Cardamom With Saffron Mousse
- Lemon Cheesecake
- Chenay Payas
- Apple Jalebi
- Fruit Jalebi
- Walnut Halwa
- Orange Almond Sandwich
- Ras Malai Tres Leches
- Fruit Shot With Rabdi
- Warm Chocolate Mud Pie
- Hazelnut Squares
- Chocolate Hazelnut Torte With Raspberry Coulis
- Creme Brule (Hazelnut/Vanilla)
- Panna Cotta
- Wild Mix Berries & Kiwi Crumble Pie
- Tarts (Chocolate/ Walnut/ Seasonal Fruit)





# BEVERAGES

- Kashmiri Kawha
- Pink Lady
- Blue Lagoon
- Virgin Mojito
- Orange, Chia And Mint Cooler
- Watermelon Basil Mojito
- Berry Fizz Delight
- Wild Berry Ice Tea
- Pink Melon Lemondae
- Guava And Lime Cooler
- Peach & Apricot Cooler
- Pineapple Margarita
- Litchi And Lemon Cooler
- Strawberry Mojito
- Refreshing Lemon Grass Juice
- Fresh Watermelon Juice
- Fresh Orange Juice
- Passionfruit Spritzer





# LIVE STATIONS

## Continental / Italian / Western

- **Pasta Station** – Choice Of Pasta, Sauces (Alfredo, Arrabbiata, Pesto), And Toppings.
- **Pizza Station** – Freshly Made Mini Pizzas With Toppings Of Choice.
- **Grilled Sandwich / Panini Station** – Variety Of Breads, Cheeses, Veggies, Sauces.
- **Salad Bar** – Diy With Greens, Dressings, Nuts, Fruits, Cheeses.
- **Burger Station** – Veg Or Chicken Patties, Buns, Toppings, And Sauces.
- **Mashed Potato Bar** – Mashed Potato With Toppings Like Gravy, Cheese, Herbs.
- **Waffle Or Pancake Station** – Sweet Or Savory, With Syrups, Fruits, Nuts, Sauces.

## Asian / Oriental

- **Live Dim Sum Station** – Steamed Dumplings With Fillings And Dips.
- **Stir-Fry Noodles Or Rice Station** – Tossed To Order With Sauces, Veggies, Tofu, Or Chicken.
- **Sushi Station** – Fresh Sushi Rolls Made In Front Of Guests.
- **Momo Station (Nepali/Tibetan)** – Steamed Or Fried Momos With Chutneys.
- **Ramen Or Pho Station** – Customize-Your-Own Broth Bowls With Toppings.

## Indian / Desi Delights

- **Chaat Station** – Pani Puri, Sev Puri, Dahi Puri, Bhel — The Works.
- **Dosa Station** – Plain, Masala, Cheese Dosas With Chutneys & Sambar.
- **Tandoori Roti & Curry Station** – Fresh Rotis With Live Paneer/Chicken Tikka Masala.
- **Kathi Roll Or Frankie Station** – Stuffed Rolls With Sauces And Fillings.
- **Pakora & Chai Station** – Fritters Made On The Spot, Served With Masala Chai.
- **Paratha Station** – Stuffed Aloo, Paneer, Or Methi Parathas With Curd And Pickle.
- **Chole Kulcha Station**

## Dessert & More

- **Live Ice Cream Rolls** – Mix Your Own Toppings Into Rolled Ice Cream.
- **Jalebi & Rabri Station** – Hot, Crispy Jalebis Served With Chilled Rabri.
- **Waffle Counter** – Crispy Waffle – Honey, Maple Syrup And Chocolate Sauce







# LIVE STATIONS

## Kids Menu (Mini Mains)

- **Mini Burgers / Sliders** – Soft Buns, Cheese, And Mild Sauces — Veg Or Chicken.
- **Mac & Cheese** – Creamy, Cheesy Pasta — A Classic Crowd-Pleaser.
- **Mini Pizzas** – Bite-Sized Pizzas With Cheese, Corn, Or Mild Toppings.
- **Nuggets (Veg/Chicken)** – Crispy And Fun To Dip In Ketchup Or Mayo.
- **Pasta With Butter Or Tomato Sauce** – Simple, Non-Spicy, And Kid-Friendly.
- **Mini Sandwiches** – Grilled Cheese, Peanut Butter & Jelly (If Allergy-Safe), Or Veg-Mayo.
- **Mini Dosas Or Idlis** – South Indian Favorites In Fun, Small Sizes With Coconut Chutney.

## Sides & Snacks

- **French Fries or Smiley Potatoes** – Golden and crunchy.
- **Popcorn or Puff Corn Cups** – Light, fun, and mess-free.
- **Cheese Sticks or Mozzarella Bites** – GOoey-gooey and loved by all.
- **Veggie Fingers / Cutlets** – Soft and crunchy — mild on spices.

## Fruits & Fun

- **Fruit Skewers or Cups** – Bite-sized watermelon, banana, grapes, etc.
- **Mini Corn on the Cob (Buttered)** – Sweet corn with a dab of butter.
- **Yogurt or Fruit Parfait** – Layers of yogurt, fruit, and a sprinkle of granola.

## Drinks & Desserts

- **FruMini Milkshakes / Smoothies** – Strawberry, chocolate, banana — served in cute cups.
- **Cupcakes or Cake Pops** – Colorful, easy to hold, and not too messy.
- **Ice Cream Cups / Cones** – Choose 2-3 classic flavors (vanilla, choco, strawberry).
- **Mini Donuts or Muffins** – Sweet, soft, and adorable.
- **Jelly or Pudding Cups** – Wiggly fun with fruity flavors.
- **Candy or Cookie Corner** – A mini treat table with colorful, kid-safe options.



# OUR KEY CLIENTELE



**NETFLIX**

**EISNERAMPER**



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