



Banquet 1

(Minimum 4 guests)

Entrée

PRAWN SUNEHRI

Pan fried green prawn cutlets cooked with a spice mix of dry chillies, garlic, ginger and fresh curry leaves

TIKKA NIMBUDA

Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger, and fresh lime

SEEKH KEBAB

Soft minced lamb kebabs with mace, ginger, coriander, and fresh green chillies

PALAK PATTI CHAAT (v)

Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

Mains

BEEF AMOTIK

Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger, and peppercorns

LAMB KHORMA

Diced *Junee Lamb Shoulder* in a lightly spiced dish in a rich sauce of cashew nuts and green cardamom

CHICKEN MAKHNI

Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream

ALOO MATAR

Potatoes, diced butternut pumpkin and green peas cooked in a sauce of tomatoes, turmeric, kalaunji & fennel

Accompaniments

Basmati Rice & Naan Breads,
Pappadums, Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'

\$62.50 pp

With Rose Kulfi for Dessert \$3.50 per person



Banquet 2

(Minimum 4 guests)

Entrée

CHATPATA SQUID

Salt & pepper squid dusted with spiced flour, lightly fried, and served with a tamarind & ginger dipping sauce

HARIYALI CHOPS

Tandoor roasted lamb cutlets marinated in a green masala of coriander leaves, pureed spinach, roasted gram flour and fresh green chillies

TIKKA NIMBUDA

Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger, and fresh lime

MASALA DOSA

Light and crisp rice flour pancakes accompanied by lentil 'sambar' & onion & tomato chutney

PALAK PATTI CHAAT (v)

Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind, and chilli & mint sauces

Mains

GOA FISH CURRY

Humpty Doo Barramundi fillets cooked in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut

PATIALA GOAT CURRY

Punjabi style slow cooked goat with milled chillies, tomato, mace and garam masala, finished off with fresh coriander

CHICKEN MAKHNI

Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream

BEEF AMBOTIK

Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger, and peppercorns

ENNAI KATHRIKAI (v)

Whole baby eggplant in a ground paste of cashew, peanut, coconut, cooked in Hyderabad style

Accompaniments

Basmati Rice & Naan Breads,

Pappadums, Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'

\$72.50 pp

With Rose Kulfi for Dessert \$3.50 per person