

Banquet Menu Example - 3 Courses

Starters

Jhinga Tiltinga

(King Prawns marinated in a delicious marinade with sesame seeds)

Dahi Batata Puri

(A famous Indian finger food made up of yoghurt, potatoes & puffs & flavoured with mouth-watering sauces)

Mysore Chaaps

(Deliciously marinated lamb chops grilled in an authentic Indian way)

Mains

Macchhi Shahjahani

(Salmon grilled & pan finished with tomatoes and almond creamy sauce)

Chicken Bhana

(A combination of fried spices mixed together with aromatic chicken curry)

Aloo Mambala

(Potatoes in a rich cashew nut sauce served as a side dish)

Dal Panch Poorani

(A side dish of lentils tempered with a mix of five spices called Panch-Pooran)

Pulse Rice, Assorted breads & Desserts.

Price: \$35.00 per person

Conditions apply

Banquet Menu for 2 \$35pp

Three Course Meals:

Pre entrees – Papadum with dips & tomato onion salad.

Entrees - Choice of any two entrees from the dinner menu.

Mains - Choice of any three curries from the dinner menu.

Desserts- Choice of any two desserts from the dinner menu.

All meals served with Kashmiri Pulao and assorted Naan

Conditions apply