



We highly recommend our banquets; they are a nice way to enjoy an Indian meal. A banquet allows you to indulge in a variety of dishes so that guests are able to share and taste each and every dish. All banquets to be shared between a minimum of 4 people.

Appetiser

- Raita** – yoghurt, cucumber and mint dip
- Katchumbar** - Diced onion, cucumber and tomato salsa
- Mango Chutney** - Sweet mango condiment
- Pappadums** – crispy lentil wafers

Entrée

- Hariyali Mint Chops** - Tender lamb cutlets, marinated in a mild mint & coriander base and cooked in the tandoor.
- Tandoori Chicken Tikka** – Tender pieces of chicken marinated in yoghurt, and fresh spices, cooked in the tandoor
- Kurkuri Onion Bhaji** – deep fried onions, spinach and herbs dipped lightly in lentil flour
- Shingara** – ever popular samosas, crispy pastry filled with vegetables and spices

Main Courses

Choose any 1 dish per person from the following selection

Chicken

- Murgh Makhani** – Butter Chicken – tandoori chicken tikka cooked in a tomato cream sauce
- Murgh Saagwala** - Tender boneless pieces of chicken cooked in pureed fresh spinach, flavoured with fresh herbs.
- Chicken Chettinad** - Chicken pieces tempered with mustard seeds & curry leaves in a black pepper and coconut sauce.

Lamb

- Lamb Roganjosh** - Traditional Kashmir style lamb slow cooked with selected spices, garnished with coriander.
- Zafrani Lamb Korma** - A mild lamb curry in a silky cashew nut and saffron gravy.
- Lamb Vindaloo** - A Goan special, vinegar marinated lamb in hot spicy gravy, finished with coconut milk.

Seafood

- Fish Tikka Masala** - Boneless tandoori fish tikka in tomato & onion masala, garnished with capsicum.
- Prawn Jalfrezi** - King prawns in a dry spicy sauce with peppers and seasonal vegetables.
- Prawn Malabar** - King Prawns cooked with fresh curry leaves & mustard seeds in a coconut flavoured sauce

Vegetables

- Dal Makhani** - A combination of lentils cooked in delicate spices, tempered with cumin, minced onions and ginger.
- Baingan Patiala** - Baby eggplant cooked in a fragrant blend of five mixed spices, (available with potato).
- Masala Butter Paneer** Cubes of cottage cooked in a tomato based gravy, finished with cream, a special delicacy.

Cheese Garlic Naan, Plain Naan, Garlic Naan & Roti
Steamed Basmati Rice – long grain aromatic, basmati rice

Dessert

Platter of desserts - Gulab Jamun, Rasmalai and Rabri Kulfi



Banquet Menu @ 29pp

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Tandoori Chicken Tikka – Tender pieces of chicken marinated in yoghurt, and fresh spices, cooked in the tandoor

Shingara – ever popular samosas, crispy pastry filled with vegetables and spices

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Vegetables

Dal Makhani - A combination of lentils cooked in delicate spices, tempered with cumin, minced onions and ginger.

Baingan Patiala - Baby eggplant cooked in a fragrant blend of five mixed spices, (available with potato).

Kofta Naramdil - Soft and creamy home made cottage cheese dumplings filled with dry fruits, finished in a mild gravy

Masala Butter Paneer Cubes of cottage cooked in a tomato based gravy, finished with cream, a special delicacy.

Cheese Garlic Naan, Plain Naan, Garlic Naan & Roti

Steamed Basmati Rice – long grain aromatic, basmati rice

Dessert

Platter of desserts - Gulab Jamun, Rasmalai and Rabri Kulfi