

# Banquet Menus

## Banquet 1 (4 entrée, 4 Mains)

### entrée

PRAWN SUNEHRI	Pan fried green prawn cutlets cooked with a powdered spice mix of dry chillies, garlic, ginger and curry leaves
CHICKEN TIKKA	Boneless free range chicken pieces marinated in fenugreek, ginger and tandoor roasted
SEEKH KEBAB	Soft minced lamb kebabs with mace, ginger, coriander and fresh green chillies
PALAK PATTA CHAT	Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

### m a i n s

BEEF AMOTIK	Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger and peppercorns
LAMB KHORMA	A lightly spiced dish in a thick sauce of cashew flavoured with green cardamom
CHICKEN MAKHNI	Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream
VEGETABLE KURMA	Mixed vegetables and beetroot cooked with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes

Basmati Rice & Naan Breads, Raita, Pickles and Chutneys.

Standard

\$37.50 DD

Pistachio Kulfi for Dessert

\$39.50 DD

## Banquet 2 (5 entrée, 5 Mains)

### entrée

CRAB IDDIAPPAM	Shelled blue swimmer crab tossed with black mustard seeds, fresh tomatoes and ginger
ANGARI CHOPS	Lamb Cutlets marinated in yoghurt, sandalwood powder, ginger & saffron and tandoor roasted
CHICKEN TIKKA	Boneless free range chicken pieces marinated in fenugreek, ginger and tandoor roasted
MASALA DOSA	Light and crisp rice flour pancakes accompanied by lentil 'sambar' and coconut chutney
PALAK PATTA CHAT	Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

### m a i n s

GOA FISH CURRY	Barramundi fillets cooked over night in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut
PATIALA GOAT CURRY	Punjab style slow cooked goat with milled chillies, tomato, mace and garam masala, finished off with fresh coriander
BEEF CHILLI COCONUT	A favourite of Kerala coast - cooked with fennel, coconut milk, fresh curry leaves and roasted dry chillies
CHICKEN MAKHNI	Tender boneless chicken roasted in the tandoor then finished in the pan with a subtly flavoured blend of tomato and cream
ALOO MATAR	Diced butternut pumpkin, potatoes and green peas cooked in a sauce of tomatoes, turmeric, kalaunji (onion seeds) and fennel

Basmati Rice & Naan Breads, Raita, Pickles and Chutneys.

Standard

\$47.50 DD

Pistachio Kulfi for Dessert

\$49.50 DD