



ABHI'S

Banquet Menus (Minimum 4 Guests)

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 yoghurt, mace, ginger and tandoor roasted

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

PALAK PATTI 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

ALOO MATAR Potatoes, diced butternut pumpkin and green peas cooked in a sauce of tomatoes, turmeric, kalaunji (onion seeds) and fennel

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

Standard

\$39.50 pp

Rose kulfi for Dessert

\$42.50 pp

Banquet 2 (5 entrée, 5 Mains) entrée

CRAB URUNDAI Blue Swimmer Crab patties with potato, fresh green chilli, coriander, ginger and crushed yellow split pea

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

CHICKEN TIKKA Boneless free range chicken pieces marinated in yoghurt, mace, ginger and tandoor roasted

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

PALAK PATTI 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 in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut

PATIALA GOAT CURRY Punjabi style slow cooked goat with milled chilies, tomato, mace and garam masala, finished off with fresh coriander

CHICKEN MAKHNI Tender boneless chicken roasted in the tandoor then finished in the pan with a subtly flavoured blend of tomato and cream

ENNAI KATHRIKAI Whole baby eggplant in a ground paste of cashew, peanut, sesame, coconut, cooked in Hyderabadi style

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

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

Standard

\$47.50 pp

Rose Kulfi for Dessert

\$50.50 pp