



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 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

\$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 coriander 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 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 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
BEEF NIHARI	A rich slow cooked beef dish with almonds turmeric, star aniseed and saffron
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 pp

Rose Kulfi for Dessert

\$50.50 pp