

# MAHARAJAH BANQUET

\$37.5 per person // min 4 people

**royal chili squid** salad of spiced chili squid, fennel tips, radish and coriander with mango dressing

**broken samosa (VEG)** with bel puri (puffed rice salsa), two chutneys & peanuts

**chicken tikka (GF)**, tandoor chicken with curry leaf & cumin yoghurt, cucumber & mint

**masala peppers (VEG/V) (GF)** spiced amchoor roast peppers with tomato sauce & cashew cream (VEG) or with Indian cottage cheese (V)

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**coconut barramundi** in turmeric curry with lime leaf, snow peas, toasted coconut, spring onion & ginger.

CHOICE OF:

**british butter chicken (GF)**, tandoor chicken in spiced fresh tomato, fenugreek leaf & cashew sauce with cream and sweetness

OR

**indian butter chicken (GF)**, tandoor chicken in spiced fresh tomato, fenugreek leaf & cashew sauce with no sugar

**persian lamb (GF)**, shoulder curried with red chili, cinnamon, cloves & cardamom with cranberry & pomegranate molasses

**street cauliflower (V) (GF)** turmeric masala cauliflower, kipfler potatoes & peas with Indian salsa, coriander & coconut chutney

**black lentil dahl (V) (GF)** with green beans, toasted coconut, tomato & green chili

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3 house chutneys (kitchen's choice)

basmati rice (V)(GF)

plain nann (VEG)

pappadam (V)(GF)

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# EMPRESS BANQUET

\$29.5 per person // min 4 people

**broken samosa (VEG)** with bel puri (puffed rice salsa), two chutneys & peanuts

**chicken tikka (GF)**, tandoor chicken with curry leaf & cumin yoghurt, cucumber & mint

**street cauliflower (V) (GF)** turmeric masala cauliflower, kipfler potatoes & peas with Indian salsa, coriander & coconut chutney

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CHOICE OF:

**british butter chicken (GF)**, tandoor chicken in spiced fresh tomato, fenugreek leaf & cashew sauce with cream and sweetness

OR

**indian butter chicken (GF)**, tandoor chicken in spiced fresh tomato, fenugreek leaf & cashew sauce with no sugar

**persian lamb (GF)**, shoulder curried with red chili, cinnamon, cloves & cardamom with cranberry & pomegranate molasses

**masala peppers (VEG/V) (GF)** spiced amchoor roast peppers with tomato sauce & cashew cream (VEG) or with Indian cottage cheese (V)

**black lentil dahl (V) (GF)** with green beans, toasted coconut, tomato & green chili

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basmati rice (V)(GF)

plain nann (VEG)

pappadam (V)(GF)

**(VEG)** = Vegetarian

**(V)** = Vegan

**(GF)** = Gluten Free

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