

MAHARAJAH BANQUET

\$47.5 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

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

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

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

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

navratan korma (VEG,GF) (V option available) medley of vegetables cooked in almond and cream sauce

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

3 house chutneys (kitchen's choice) basmati rice
(V)(GF) plain naan(VEG) pappadam (V)(GF)

Add mango kulfi(indian ice-cream) \$3 per person

EMPRESS BANQUET

\$37.5 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

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

navratan korma (VEG,GF) (V option available) medley of vegetables cooked in almond and cream sauce

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

basmati rice (V)(GF) plain naan (VEG) pappadam (V)(GF)

Add mango kulfi(indian ice-cream) \$3 per person

(VEG) = Vegetarian

(V) = Vegan

(GF) = Gluten Free