

Dinner Banquet 1

Three courses @ \$42.00 per person
Three entrées, four mains, dessert and tea

Starters Pappadams
Gourmet Naan
Vegetable pakora, chicken tikka

Mains
Butter Chicken, Laal Maas (spicy lamb),
Beef Madras, Daal Tadka

Rice, Breads and Accompaniments
Saffron Basmati Rice, Steamed Basmati Rice, Plain
Naan, Garlic Naan
Cucumber Raita, Sweet Mango Chutney, Indian Pickle

Dessert and Chai tea
Saffron Kheer (Indian rice pudding) Chai
(Indian Masala) Tea

A minimum of 3 people required for this banquet. Composition of menu can be changed according to your preference (including vegetarian options) with dishes substituted for those of equal value. BYO wine only.

Dinner Banquet 2

Three courses @ \$48.00 per person Four
entrées, four mains, dessert and tea

Starters
Pappadams Tandoori
Gourmet Naan
lamb cutlets, tandoori mushrooms, chicken tikka

Mains
Bollywood leg of lamb(Signature dish), Butter Chicken, Malabari Prawns,
Dal Bollywood

Rice, Breads and Accompaniments
Saffron Basmati Rice, Steamed Basmati Rice, Plain
Naan, Garlic Naan
Cucumber Raita, Indian mixed salad, Sweet Mango Chutney, Indian Pickle

Dessert and Chai tea

Gulab Jamun
Chai (Indian Masala) Tea

A minimum of 3 people required for this banquet. Composition of menu can be changed according to your preference (including vegetarian options) with dishes substituted for those of equal value. BYO wine only.