

Banquet

Dawat Menu 1 - \$45 per person (minimum 4 guests)

ENTRÉE

CHICKEN TIKKA:	<i>Fresh chicken fillets marinated with yoghurt and traditional spices and cooked in tandoor.</i>
SHEEKH KEBAB:	<i>Delicately flavoured lamb mince skewered and grilled in tandoor.</i>
GARLIC PRAWNS	<i>King prawns cooked in garlic and traditional spices.</i>
SAMOSA CHAAT:	<i>Mashed samosa, masala, yoghurt, fresh herbs and onion served with mint and tamarind sauce.</i>

MAIN

MURGH MAKHANI (Butter Chicken):	<i>Marinated boneless chicken fillets roasted in tandoori oven, mixed with creamy tomato and cashew nut sauce.</i>
LAMB ROGAN JOSH:	<i>Lamb curry cooked with tomatoes and traditional Indian spices.</i>
BEEF VINDALOO:	<i>Boneless beef cubes cooked in a South Indian chilli based curry sauce.</i>
DAL MAKHANI:	<i>Black lentils cooked with tomatoes and fresh cream.</i>

All mains accompanied with, saffron rice, Naan bread and Side Dish combination.

DESSERT

PISTA / MANGO KULFI:	<i>Traditionally home-made pistachio / mango ice cream.</i>
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Dawat Menu 2 - \$55 per person (minimum 4 guests)

ENTRÉE

TANDOORI RAJA PRAWN:	<i>Jumbo prawns (shelled) smothered in fresh garlic, herbs and yoghurt sauce, delicately grilled in tandoor.</i>
MURAG MALAI TIKKA:	<i>Succulent cubes of boneless chicken marinated in a flavourful mélange of herbs, spices and yogurt, cooked in tandoor.</i>

ADRAKI LAMP CHOPS: *Lamb chops marinated overnight with fresh ginger, spices and barbequed in tandoor.*

MASALA DOSA: *South Indian crispy rice-flour pancake, filled with spiced potato and onion, served with lentil soup and chutney.*

MAIN

MURGH MAKHANI (Butter Chicken): *Marinated boneless chicken fillets roasted in tandoori oven, mixed with creamy tomato and cashew nut sauce.*

LAMB MADRAS: *Boneless lamb pieces cooked in chilli and Indian spices.*

GOAN FISH CURRY *Traditional fish curry from Goa (South-West India), cooked with coconut.*

MUGHLAI BEEF *Beef cubes cooked in a mild and delicate curry sauce.*

PANEER TIKKA MASALA *Tandoori homemade cheese cubes delicately sautéed in a creamy tomato sauce.*

All mains accompanied with, saffron rice, Naan bread and Side Dish combination.

DESSERT

GULAB JAMUN *Served with vanilla ice cream*