

Maharani Banquet

\$59 per person- minium 4 people

Appetisers

Pappadums with mint chutney

Starter

Onion Bhaji

Onion fritters in a lightly spiced chickpea batter and deep fried

Sheekh Kebab

Spicy, aromatic minced lamb kebabs,cooked in a clay oven

Tandoori Chicken

Traditional north indian dish marinated overnight in a secret mix of yoghurt and spices

Tandoori Fish Tikka

Traditional fish fillet marinated in a special spice mixture grilled in the clay oven

Mains

Butter Chicken

A delicacy of tandoori roasted chicken in a mild tomato, butter cream sauce

Lamb Madras (Medium)

Tender lamb pieces cooked with dessicated coconut, mustard seeds and spices

Prawn masala (Medium)

Shelled king prawns cooked with onion, tomato, capsicum and spices

Aloo Govi (Mild)

Cauliflower and potatoes tossed with tomatoes ginger and spices, dry cooked in a punjabi style

Rice and Breads

Pulau Rice

Plain Rice

Accompaniments

Raita

Grated carrot and cucumber in aslightly sweetened yoghurt, flavoured with roasted cumin

Dessert

Indian dessert platter

Curry Vault Banquet

\$49 per person- minium 4 people

Appetisers

Pappadums with mint chutney

Starter

Vegetable Samosas

Potatos and green peas tossed with spices, rolled in triangular pastries and deep fried

Onion Bhaji

Onion fritters in a lightly spiced chickpea batter and deep fried

Chicken Tikka

Boneless chicken marinated with yoghurt, herbs and spices

Mains

Butter Chicken

A delicacy of tandoori roasted chicken in a mild tomato, butter cream sauce

Lamb Rogan Josh (Mild)

Tender lamb cooked in a rich onion sauce, garnished with fresh coriander

Mixed Subzi (Medium)

Seasonal fresh vegetable curry

Tardka Dal od Dal Makhani (Mild)

Yellow mixed lentils cooked with herbs and masala or mixed lentils and kidney beans cooked in butter, cream and spices

Rice and Breads

Plain Rice

Plain naan

Accompaniments

Raita

Grated carrot and cucumber in aslightly sweetened yoghurt, flavoured with roasted cumin