**BAnquet Menu (minimum 2 people)**

|  |  |  |
| --- | --- | --- |
| **BANQUET 1** | **:** | **$25.95** |
| **ENTRÉE** | **:** | Papadums & ChutneyOnion BhajiChicken Tikka |
| **MAIN COURSE** | **:** | Butter ChickenBeef RoganiMixed Vegetable Curry |
| **ACCOMPANIMENTS** | **:** | Basmati RiceNaan |
| **DESSERT** | **:** | Choice of Dessert |
|  |  |  |
| **BANQUET 2** | **:** | **$33.95** |
| **ENTRÉE** | **:** | Papadums & ChutneyVegetable Samosa Lamb Seek KebabTandoori Chicken |
| **MAIN COURSE** | **:** | Butter ChickenLamb Rogan JoshVegetable Korma or Daal MakhaniChoice of Seafood  |
| **ACCOMPANIMENTS** | **:** | Peas Pulao or Basmati RiceGarlic NaanAlu Paratha  |
| **DESSERT** | **:** | Choice of Dessert |
| **TEA** |  | Masala Tea |

**ENTRÉE**

|  |  |
| --- | --- |
| 1. **PAPADUMS** *6 pcs served with chutney*
 | **3.00** |
| 1. **VEGETABLE SAMOSA** *2 pcs*

*Spiced potatoes and green peas in homemade pastry*  | **6.00** |
| 1. **VEGETABLE PAKORAS** *2 pcs*

*Fresh vegetables coated with chickpea batter and deep-fried* | **6.00** |
| 1. **ONION BHAJI**

*Onion rings coated with chickpea batter and deep-fried* | **6.00** |
| 1. **TANDOORI MUSHROOM**

*Mushroom marinated in yogurt and spices, cooked in tandoor* | **11.00** |
| 1. **PANEER NAZARANA**

*Grilled cottage cheese delicately spiced and garnished with fresh coriander served on a sizzler* | **11.00** |
| 1. **PANEER PAKORA**

*Ricotta pieces deep fried with chickpea batter* | **11.00** |
| 1. **PANEER TIKKA**

*Cubes of ricotta cheese marinated mildly in yogurt and with capsicum and onion cooked in a tandoor* | **11.00** |
| 1. **ALU TIKKI (Medium)** *2 pcs*

*Mashed potato with Indian herbs and spices* | **6.00** |
| 1. **CHICKEN TIKKA**

*Boneless chicken marinated in yogurt and exotic spices, cooked to perfection in the tandoor* | **12.50** |
| 1. **CHICKEN PAKORA**

*Boneless chicken pieces deep fried with chickpea batter* | **12.50** |
| 1. **SEEHK KEBAB**

*Minced lamb with ginger, garlic and freshly ground spices, rolled on a skewer and cooked in the tandoor* | **12.50** |
| 1. **BARRA KEBAB**

*Lamb cutlets marinated in selected spices cooked in the tandoor* | **15.00** |
| 1. **FISH TIKKA**

*Morsels of Rockling fish, lightly seasoned and marinated with chef’s own recipe and cooked in the tandoor* | **15.50** |
| 1. **FISH AMRITSARI**

*Fish with herbs and spices deep fried with chickpea batter* | **15.50** |
| 1. **TANDOORI PRAWNS**

*Tandoori king prawns lightly spiced with yogurt, marinated and cooked in the tandoor* | **15.50** |
| 1. **GOLDEN FRIED PRAWN**

*Prawns with herbs and spices, deep fried with chickpea batter* | **15.50** |
| 1. **BEEF LABABDAR**

*Slices of tender fillets tossed with juiciness of onions, tomatoes and capsicum* | **13.50** |
| 1. **LARA’S SPECIAL MIX PLATTER**

*Tandoori combination of lamb cutlets, seekh kebab, chicken tikka and tandoori chicken served on a sizzler* | **25.50** |
| 1. **TANDOORI CHICKEN**

*Tender chicken marinated in yogurt and spices, cooked in the tandoor* | **Half 10.00****Full 18.00** |

**Main Course**

|  |  |
| --- | --- |
| 1. **CHICKEN MAKHANI / BUTTER CHICKEN (MILD)**

*All time favourite – boneless chicken pieces cooked until tender in the tandoor, then simmered in a rick tomato base sauce, finished with butter and cream* | **15.00** |
| 1. **CHICKEN TIKKA MASALA (MEDIUM)**

*Succulent pieces of chicken marinated in yogurt and spices, half cooked in the tandoor then tossed in a tomato based cause with capsicum and onion* | **15.00** |
| 1. **CHICKEN CURRY (MEDIUM)**

*Tender chicken fillet cooked in onion and tomato gravy. Chef’s authentic Indian curry!* | **14.00** |
| 1. **CHICKEN BADSHAHI (MILD)**

*Chicken fillets stuffed with cottage cheese and almonds in a creamy sauce* | **14.00** |
| 1. **TAWA CHICKEN (MEDIUM)**

*Boneless chicken cooked with onion, tomatoes and spices* | **13.50** |
| 1. **MANGO CHICKEN (MILD)**

*Chicken cooked with fresh mango puree and spices* | **14.00** |
| 1. **CHILLY CHICKEN (Indian-Chinese Style) (HOT)**

*Boneless chicken cooked with onion, tomatoes and capsicum, finished with chef’s own style* | **15.00** |
| 1. **BOMBAY CHICKEN (MEDIUM)**

*In Chef’s own style, chicken cooked with in a sour cream based gravy* | **15.00** |
| 1. **CHICKEN / LAMB / BEEF JALFRAZEY (MILD / MEDIUM / HOT)**

*Choice of meat cooked with diced capsicum, onion and tomatoes, mixed with herbs and spices with a touch of vinegar* |  |
| 1. **CHICKEN / LAMB / BEEF KORMA (MILD / MEDIUM)**

*Choice of meat cooked in a mild cashew nut sauce* | **14.00** |
| 1. **CHICKEN / LAMB / BEEF SAAG (MILD / MEDIUM / HOT)**

*Choice of meat cooked with fresh spinach, herbs and spices* | **14.00** |
| 1. **CHICKEN / LAMB / BEEF MADRAS (MILD / MEDIUM / HOT)**

*Choice of meat cooked with a combination of hot spices, mustard seeds and coconut* | **14.00** |
| 1. **CHICKEN / LAMB / BEEF VINDALOO (MEDIUM / HOT)**

*A delicious Goan speciality, seasoned with spices and vinegar* | **14.00** |
| 1. **LAMB ROGAN JOSH (MEDIUM)**

*A popular authentic lamb curry from the foothills of Kashmir* | **14.00** |
| 1. **LAMB BHUNA (MEDIUM)**

*Diced lamb braised with onion, tomatoes and capsicum* | **14.00** |
| 1. **BEEF ROGANI (MEDIUM)**

*Traditional beef curry* | **14.00** |
| 1. **CHILLY BEEF (HOT)**

*Diced beef pan fried with onion, tomatoes and capsicum, finished with chef’s own style* | **15.00** |
| 1. **GOAT MASALA (MEDIUM / HOT)**

*Slow cooked, falling-of-the-bone tender goat stew in a chef’s special curry with herbs and spices* | **18.00** |

**SEAFOOD**

|  |  |
| --- | --- |
| 1. **GOAN FISH CURRY (MEDIUM / HOT)**

*Fish fillet cooked with coconut milk and selected spices* | **18.50** |
| 1. **FISH MASALA (MEDIUM)**

*Fish fillet cooked with capsicum, onion, tomatoes and fresh herbs* | **18.50** |
| 1. **PRAWN MASALA (MEDIUM)**

*Curried prawns garnished with tomatoes and capsicum* | **18.50** |
| 1. **GARLIC CHILLI PRAWN (HOT)**
 | **18.50** |
| 1. **PRAWN VINDALOO (MEDIUM / HOT)**

*A delicious Goan speciality, seasoned with spices and vinegar* | **18.50** |
| 1. **PRAWN MALAI (MILD)**

*Marinated fresh prawns cooked with a sweet oriental tomato butter cream cashew nut sauce with cream and coriander* | **18.50** |

**VEGETARIAN**

|  |  |
| --- | --- |
| 1. **MALAI KOFTA (MILD)**

*Cheese and potato balls, mixed with dried fruits and nuts, simmered in a light almond flavoured sauce* | **14.00** |
| 1. **MATER PANEER (MEDIUM)**

*Green peas and homemade cheese cooked with spices* | **14.00** |
| 1. **SHAHI PANEER (MILD)**

*Homemade cheese cooked with fresh tomatoes, cream and butter sauce* | **14.00** |
| 1. **SAAG PANEER (MEDIUM)**

*Homemade cheese prepared in authentic Indian Style* | **14.00** |
| 1. **KADHAI PANEER (MEDIUM)**

*Diced cottage cheese cooked with onion, tomatoes and capsicum with fresh spices* | **14.00** |
| 1. **BOMBAY PANEER (MILD / MEDIUM / HOT)**

*In Chef’s own style, ricotta cheese cooked in a sour cream based gravy* | **14.00** |
| 1. **PANEER DO-PIYAZA (MEDIUM)**

*Semi-dry dish, ricotta pieces mixed with diced onions and capsicum in an onion and tomato based gravy* | **14.00** |
| 1. **SHAHI VEGETABLES KORMA (MILD)**

*Seasonal vegetables sautéed with home ground spice and finished with cashew nut sauce* | **14.00** |
| 1. **MIXED VEGETABLES (MEDIUM)**

*Fresh mixed seasonal vegetables tantalizingly seasoned with fresh herbs and spices* | **13.50** |
| 1. **ALU GOBI (MEDIUM)**

*Potatoes and cauliflower pot roasted with spices* | **13.50** |
| 1. **DAAL MAKHANI (MILD / MEDIUM / HOT)**

*A combination of black lentils and kidney beans simmered overnight, seasoned with freshly ground spice and finished with cream and coriander* | **13.00** |
| 1. **EGGPLANT WITH POTATO (MEDIUM)**

*Eggplant, potatoes and fresh tomatoes in a ginger sauce, garnished with coriander*  | **13.50** |
| 1. **CHANA MASALA (MEDIUM)**

*Chickpeas cooked with onion, tomatoes and spices* | **13.50** |
| 1. **MATER MUSHROOM (MEDIUM)**

*Mushrooms and green peas with tomatoes, fresh herbs and spices* | **13.50** |

**ACCOMPANIMENTS**

|  |  |
| --- | --- |
| 1. **RAITA**

*Churned homemade yogurt with grated cucumber and garnished with ground cumin* | **5.00** |
| 1. **KACHUMBER SALAD**

*Indian salad with chopped cucumber, onion and tomatoes with Indian spice* | **7.00** |
| 1. **GREEN SALAD**

*Mixed lettuce, cucumber, onion and tomato salad* | **7.00** |
| 1. **ONION SALAD**

*Indian salad with red onion, vinegar and with Indian spice* | **7.00** |

**BREAD**

|  |  |
| --- | --- |
| 1. **NAAN**

*Plain flour bread fresh from the tandoor* | **2.50** |
| 1. **GARLIC NAAN**

*Naan baked garlic* | **3.50** |
| 1. **ROTI**

*Wholemeal bread* | **2.50** |
| 1. **PARATHA**

*Flaky wholemeal bread* | **4.00** |
| 1. **ALU PARATHA**

*Wholemeal bread stuffed with homemade spiced potatoes and peas* | **4.00** |
| 1. **MASALA KULCHA**

*Plain flour bread stuffed with potatoes and cheese* | **4.50** |
| 1. **PANEER PARATHA**

*Plain flour bread stuffed with homemade cottage cheese* | **4.50** |
| 1. **ONION KULCHA**

*Plain flour stuffed with onion* | **4.00** |
| 1. **KASHMIRI NAAN**

*Plain flour bread stuffed with dry fruits and nuts* | **4.50** |
| 1. **KEEMA NAAN**

*Naan filled with spicy lamb mince and coriander baked in the tandoor* | **4.50** |
| 1. **CHICKEN PARATHA**

*Plain flour bread stuffed with chicken* | **4.50** |

**RICE**

|  |  |
| --- | --- |
| 1. **BASMATI RICE**
 | **4.00** |
| 1. **SAFFRON RICE**
 | **5.00** |
| 1. **PEAS PULAO**

*Fresh green peas tossed in butter with cumin. Mixed with basmati rice* | **5.00** |
| 1. **KASHMIRI PULAO**

*Basmati rice mixed with dry fruit and nuts* | **5.50** |
| 1. **COCONIT RICE**
 | **5.50** |
| 1. **VEGETABLE BIRYANI (MILD / MEDIUM / HOT)**

*Pulao rice with missed vegetables (served with yogurt dip)* | **14.00** |
| 1. **CHICKEN / LAMB / BEEF BIRYANI (MILD / MEDIUM / HOT)**

*Tender marinated chicken / Lamb / Beef pieces cooked with basmati rice and spices* | **15.50** |
| 1. **GOAT BIRYANI (MILD / MEDIUM / HOT)**

*Tender marinated goat pieces cooked with basmati rice and spices* | **18.00** |

**DESSERT**

|  |  |
| --- | --- |
| 1. **ICE CREAM**

*Choice of Chocolate, Vanilla or Strawberry* | **6.00** |
| 1. **MANGO ICE CREAM**
 | **7.00** |
| 1. **PISTACHIO KULFI**

*Homemade ice cream made with milk, cream and pistachio nuts* | **6.00** |
| 1. **GULAB JAMUN**

*Milk dumplings in a cardamom flavoured sugar syrup* | **6.00** |

**BEVERAGES**

|  |  |
| --- | --- |
| 1. **SOFT DRINKS**

*Fanta, Coke, Diet Coke, Lemon Squash, Lemonade* | **3.50** |
| 1. **ORANGE JUICE**
 | **4.00** |
| 1. **APPLE JUICE**
 | **4.00** |
| 1. **MANGO JUICE**
 | **4.00** |
| 1. **LASSI (SWEET OR SALTY)**

*Plain yogurt drink* | **3.50** |
| 1. **MANGO LASSI**
 | **4.00** |
| 1. **MASALA TEA**
 | **3.50** |