**BAnquet Menu (minimum 2 people)**

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| **BANQUET 1** | **:** | **$25.95** |
| **ENTRÉE** | **:** | Papadums & Chutney  Onion Bhaji  Chicken Tikka |
| **MAIN COURSE** | **:** | Butter Chicken  Beef Rogani  Mixed Vegetable Curry |
| **ACCOMPANIMENTS** | **:** | Basmati Rice  Naan |
| **DESSERT** | **:** | Choice of Dessert |
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| **BANQUET 2** | **:** | **$33.95** |
| **ENTRÉE** | **:** | Papadums & Chutney  Vegetable Samosa  Lamb Seek Kebab  Tandoori Chicken |
| **MAIN COURSE** | **:** | Butter Chicken  Lamb Rogan Josh  Vegetable Korma or Daal Makhani  Choice of Seafood |
| **ACCOMPANIMENTS** | **:** | Peas Pulao or Basmati Rice  Garlic Naan  Alu Paratha |
| **DESSERT** | **:** | Choice of Dessert |
| **TEA** |  | Masala Tea |

**ENTRÉE**

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| 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**

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| 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**

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| 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**

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| 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**

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| 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**

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| 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**

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| 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**

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| 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**

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| 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** |