

# Gourmet Indias BANQUETS

MIN. 2 PEOPLE  
PRICES ARE PER PERSON

1. Special \$40.00	2. Chef Special \$44.00	3. Vegetarian Special \$38.00
<p><b>Entree consisting of aloo tikki, chicken tikka, served with mint sauce.</b></p> <p><b>Any curry of your choice (excludes seafood), rice, plain naan, pappadum and Gulab Jamun.</b></p>	<p><b>Entree consisting of samosa, chicken tikka, seekh kebab, served with mint sauce.</b></p> <p><b>Any curry of your choice, rice, plain naan and garlic naan, raita, pappadum and Gulab Jamun.</b></p>	<p><b>Entree consisting of samosa, vegetable pakora served with mint sauce.</b></p> <p><b>Any vegetarian curry of your choice, rice, plain and garlic naan, pappadum, raita and Gulab Jamun.</b></p>

## ENTRÉE

- Vegetable Samosa** 2 Pieces \$8.00  
Fried pastry filled with spiced potatoes and peas, served with mint sauce.
- Onion Bhaji Pakora** Mild / Med. 4 Pieces \$8.00  
Thinly sliced onions mixed with chickpea batter and deep fried, served with mint sauce.
- Vegetable Mix Pakora** Mild / Med. 4 Pieces \$8.00  
Chopped vegetables dipped with mildly spiced chickpea batter and lightly fried, served with mint sauce.
- Aloo Tikki** Mild / Med. 2 Pieces \$8.00  
Mashed potatoes stuffed with spicy lentils and pan fried served with mint sauce.
- Chicken Tikka** Mild / Med. 4 Pieces \$15.00  
Tender chicken marinated in yoghurt, garlic and cooked in tandoori oven.
- Tandoori Chicken** Mild / Med. Half (2 Pieces) \$16.00  
Whole chicken marinated in tandoori spices, yoghurt, garlic and ginger, cooked to perfection in tandoori oven.
- Lamb Seekh Kebab** Mild / Med. 4 Pieces \$15.00  
Lamb mince flavoured with herbs and spices, skewered and roasted in tandoori oven.
- Prawn Pakora** Mild / Med. 6 Pieces \$18.00  
King prawns marinated in aromatic spices and deep fried.
- Fish Pakora** Mild / Med. 6 Pieces \$18.00  
Barramundi fish fillet coated with spices and crisp fried.
- Mixed Platter** Mild / Med. \$16.00  
A piece each of samosa, chicken tikka, chicken pakora and seekh kebab.
- Tandoori Platter** Mild / Med. \$15.00  
Includes chicken tikka (2 pieces) and seekh kebab (2 pieces).
- Seafood Platter** Mild / Med. \$18.00  
Includes fish pakora (3 pieces) and prawn pakora (3 pieces).
- Lamb Chop** Mild / Med. 3 Pieces \$22.00  
Lamb cutlets spiced with ginger, garlic and marinated and charcoal grilled.

- Tandoori Sizzler** Mild / Med. \$28.00  
Includes chicken tikka (2 pieces), lamb seekh kebab (2 pieces), lamb cutlets (2 pieces) on sizzling hot bed, served with garden fresh salad and mint sauce.

## MAIN COURSE

### BEEF

- Beef Rojan Josh** Mild / Med. \$20.50  
Tender pieces of beef cooked and flavoured with Kashmiri herbs and spices.
- Beef Vindaloo** Med. / Hot \$20.50  
Traditional Goan curry with vinegar and strong hot spices.
- Bombay Beef** Mild / Med. \$20.50  
Delicious mild beef curry with cream and fenugreek leaf.
- Beef Mushroom Masala** Mild / Med. \$20.50  
Sautéed mushrooms cooked with beef in a special masala sauce.
- Beef Korma** Mild / Med. \$20.50  
Tender beef pieces cooked with creamy sauce and cashew nuts.
- Beef Madras** Mild / Med. \$20.50  
Diced beef in a rich creamy sauce, cooked with capsicums and coconut milk.
- Beef Masala** Mild / Med. \$20.50  
Beef curry with fresh vegetables and tomatoes, finished with fresh coriander.

### CHICKEN

- Butter Chicken** Mild / Med. \$19.50  
Pieces of chicken marinated in exotic spices, cooked in tandoori oven, finished with tomato, cashew nut, cream and butter sauce.
- Mango Chicken** Mild / Med. \$19.50  
Pieces of chicken mixed with spices and cooked in sweet mango pulp.
- Chicken Korma** Mild / Med. \$19.50  
Pieces of chicken cooked in creamy mild sauce with cashew nuts and almonds.

- Chicken Tikka Masala** Mild / Med. \$19.50  
Tender chicken fillet precooked in tandoor, finished with tomatoes and onion gravy.
- Chicken Saag** Mild / Med. \$19.50  
Chicken cooked with spinach and fresh home ground spices.
- Chicken Jalfrezi** Mild / Med. \$19.50  
Chicken fillets cooked in pan with capsicum, onion and tomatoes in a spicy sauce.
- Chicken Vindaloo** Med. / Hot \$19.50  
Tender chicken pieces cooked in a spicy, hot, sharp and tangy curry sauce.

### LAMB

- Lamb Rojan Josh** Mild / Med. \$21.50  
Tender pieces of lamb cooked and flavoured with Kashmiri herbs and spices.
- Lamb Korma** Mild / Med. \$21.50  
Pieces of lamb cooked in creamy mild flavoured sauce with cashew nuts.
- Lamb Vindaloo** Med. / Hot \$21.50  
Tender lamb pieces cooked in a spicy, hot, sharp and tangy curry sauce.
- Lamb Madras** Mild / Med. \$21.50  
Diced lamb in a rich creamy sauce, cooked with capsicums and coconut milk.
- Lamb Saag** Mild / Med. \$21.50  
Lamb cooked with spinach and fresh home ground spices.
- Lamb Masala** Mild / Med. \$21.50  
Diced lamb cooked with fresh vegetables in a gravy of tomatoes and onions.
- Lamb Do Pyaza** Mild / Med. \$21.50  
Lamb pieces cooked with spiced ginger, garlic and onions.
- Lamb Mushroom** Mild / Med. \$20.50  
Lamb pieces cooked with ginger, garlic, onion, tomatoes and mushrooms.
- Bhuna Lamb** Mild / Med. \$21.50  
Tender pieces of lamb cooked with onions, tomatoes and capsicum in a thick, spicy gravy.

### SEAFOOD

- Prawn or Fish Malabari** Mild / Med. \$23.00  
Sautéed prawn / fish cooked with onion, capsicum, coconut and spices.
- Prawn or Fish Vindaloo** Med. / Hot \$23.00  
Prawn / fish cooked in a spicy, hot, sharp and tangy curry sauce.
- Prawn Butter Masala** Mild / Med. \$23.00  
King prawns cooked in creamy sauce, finished with tomatoes, capsicum and onion gravy.
- Goan Fish Curry** Mild / Med. \$23.00  
Fish fillets cooked with fresh herbs, spices, lemon juice, finished with coconut sauce.

- Prawn Korma** Mild / Med. \$23.00  
Prawn cooked in creamy mild sauce flavoured with cashew nuts and almonds.
- Kadai King Prawn** Mild / Med. \$23.00  
King prawns cooked with onion, capsicums, tomatoes and aromatic spices.
- Prawn Makhani** Mild / Med. \$23.00  
King prawns cooked in a rich, creamy tomato and butter sauce.

## VEGETARIAN

- Vegetable Jalfrezi** Mild / Med. \$18.00  
Fresh vegetables cooked in mild spices and herbs finished with a touch of vinegar.
- Palak Paneer** Mild / Med. \$18.00  
Cottage cheese cooked with spinach and aromatic spices.
- Paneer Makhani** Mild / Med. \$18.00  
Cottage cheese simmered in creamy gravy with almonds, finished with fenugreek leaves.
- Mutter Paneer** Mild / Med. \$18.00  
Cottage cheese and green peas cooked in thick gravy with aromatic spices.
- Aloo Gobhi** Mild / Med. \$18.00  
Potatoes and cauliflower cooked in rich gravy of tomatoes, herbs and spices.
- Vegetable Korma** Mild / Med. \$18.00  
Fresh seasonal vegetables cooked together with cashew nuts and almond sauce.
- Bombay Potatoes** Mild / Med. \$18.00  
Diced potatoes flavoured with fresh herbs, spices sautéed, garnished with coriander.
- Dal Maharani** Mild / Med. \$18.00  
Yellow lentils cooked with mustard, cumin seeds garnished with coriander.
- Malai Kofta** Mild / Med. \$18.00  
Potatoes and cottage cheese dumplings with cashews, sultanas cooked in creamy gravy.
- Mixed Vegetable Curry** Mild / Med. \$18.00  
Seasonal vegetables cooked in a mild gravy flavoured with herbs and spices.
- Vegetable Green Masala** Mild / Med. \$18.00  
Spinach and seasonal vegetables cooked in a creamy yoghurt sauce.
- Mushroom Mutter** Mild / Med. \$18.00  
Fresh mushrooms and green peas cooked with herbs and spices in creamy sauce.