

INDIAN MENUS

Vegetarian Menu Option 1

STARTERS

Spinach Samosa
Panir Shashlik
Aloo Tikki

\$29

MAIN COURSE BUFFET

Panir Achari
Vegetable Jalfrezi
Bhindi Do Piazza
Dahl Makhni

*Served with Nan & Paranyha, Rice Pillaw, Raita,
Pickles and Chef's Choice 2 Salads*

DESSERT

Gajjer Halva

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INDIAN MENUS

Vegetarian Menu Option 2

STARTERS

Samosa
Panir Tikka
Haryali Kebab

\$29

MAIN COURSE BUFFET

Panir Shahi
Mushroom Labadar
Baigan Patiala
Chana Masala

*Served with Nan & Paranyha, Rice Pillaw, Raita,
Pickles and Chef's Choice 2 Salads*

DESSERT

Kulfi

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INDIAN MENUS

Menu Option 3

STARTERS

Assorted Pakora
Panir Rolls
Murgh Mirch Tikka

\$31

MAIN COURSE BUFFET

Saag Panir
Dal Panchrattan
Vegetable Jafrezi
Lamb Rara
Butter Chicken

Served with Nan & Paranyha, Rice Pillaw, Raita, Pickles and Chef's Choice 2 Salads

DESSERT

Rasmalai

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INDIAN MENUS

Menu Option 4

STARTERS

Aloo Tikka
Panir Tikka
Seekh Kebab

\$31

MAIN COURSE BUFFET

Panir Kadhai
Baigan Arbi
Chana Pindi
Chicken Lababdar
Goat Masala

*Served with Nan & Paranyha, Rice Pillaw, Raita, Pickles and
Chef's Choice 2 Salads*

DESSERT

Gulab Jamun

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INDIAN MENUS

Menu Option 5

STARTERS

Methi Ke Keba
Panir Culets
Murgh Lasani Tikka

\$32

MAIN COURSE BUFFET

Tawa Sabzi
(aloo-Baigan-Bhindi)
Panir Lababdar
Chana Masala
Chicken Lababdar
Lamb Masala

*Served with Nan & Paranyha, Rice Pillau, Raita, Pickles and
Chef's Choice 2 Salads*

DESSERT

Dal Ka Halva

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INDIAN MENUS

Menu Option 6

STARTERS

Gulistani Kebab
Vegetable Spring Rolls
Shammi Kebab

\$32

MAIN COURSE BUFFET

Tawa Sabzi
(Peppers-Arbi-Baigan)
Navrattan Curry with panir
Dal Bukhara
Chicken Dhaba Curry
Goat Korma

*Served with Nan & Paranyha, Rice Pillau, Raita, Pickles and
Chef's Choice 2 Salads*

DESSERT

Gulab Jamun

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INDIAN MENUS

Menu Option 7

STARTERS

Haryali Kebab
Vegetable Spring Rolls
Chicken Tikka
Seekh Kebab

\$34

MAIN COURSE BUFFET

Shahi Methi Panir
Bhindi Do pizza
Dal Bukhara
Chicken Curry
Goat Korma
Macher Jhol (fish)

Served with Nan & Paranyha, Rice Pillau, Raita, Pickles and Chef's Choice 2 Salads

DESSERT

Gulab Jamun
Kulfi

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INDIAN MENUS

Menu Option 8

STARTERS

Vegetable Kathi Kebab
Samosa
Chicken Malai Tikka
Fish Amritsari

\$34

MAIN COURSE BUFFET

Matar panir
Mushroom Jalfrezi
Chana
Chicken Lababdar
Lamb Roganjosh
Tandoori Chicken

Served with Nan & Paranyha, Rice Pillau, Raita, Pickles and Chef's Choice 2 Salads

DESSERT

Dal Hlava
Rasmalai

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PUNJABI MENU

STARTERS

Choice of two vegetarian starters:

Aloo Tikki, Vegetable Cutlets, Pakora, Spring Rolls, Chat Papri, Samosa

Choice of two non-vegetarian starters:

Chicken Tikka, Tawa Chicken Seekh, Tawa Chicken Tikka, Lamb Seekh Kebab, Fish Amritsari

\$ 29

MAIN COURSE

Choice of three vegetarian (Pulse, Vegetable & Panir):

Pulse: Dal Makhni, Chana Masala, Dal Panchrattan

Vegetable: Aloo Gobhi, Bhindi Do Pyaza, Baigan Patiala, Mixed Vegetable

Panir: Saag Panir, Matar Panir, Shahi Panir, Makhni Panir

Choice of two non-vegetarian (Goat or Lamb & Chicken):

Goat or Lamb: Roganjosh, Dhaba Curry

Chicken: Butter Chicken, Chicken Lababdar, Chicken Curry

Served with Breads (Mix of Nan & Parantha), Chef choice of Salad, Rice Pillau, Raita, Pickles

DESSERT

Choice of one dessert:

Rasmalai, Gulab Jamun, Kulfi

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MUSLIM MENU

STARTERS

Choice of two vegetarian starters:

Aloo Tikki, Pakora, Spring Rolls, Chat Papri, Samosa

Choice of two non-vegetarian starters:

Chicken Tikka,
Tawa Chicken Seekh,
Tawa Chicken Tikka,
Lamb Seekh kebab,
Lahori Fish

\$ 29

MAIN COURSE

Choice of two vegetarian (Pulse & Vegetable):

Pulse: Dal Makhni, Chana Masala, Dal Panchrattan
Vegetable: Aloo Gobhi, Bhindi Do Pyaza, Baigan Patiala, Mixed Vegetable, Undhiyu

Choice of two non-vegetarian (Goat or Lamb & Chicken):

Goat or Lamb: Roganjosh, Korma, Achari Gosht, Kadhai Gosht
Chicken: Chicken Lababdar, Chicken Curry, Butter Chicken

*Served with Breads (Mix of Nan & Parantha),
Chef Choice of Salad, Raita, Pickles*

DESSERT

Choice of one dessert:

Rasmalai, Gulab Jamun, Kulfi, Shrikhand

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GUJRATI MENU

STARTERS

Choice of three vegetarian starters:

Aloo Tikki, Dhokla
Khandavi, Pakora, Spring
Rolls, Chat Papri, Samosa

Choice of one non-vegetarian starters:

Chicken Tikka,
Tawa Chicken Seekh,
Tawa Chicken Tikka,
Lamb Seekh kebab

\$ 29

MAIN COURSE

Choice of four vegetarian (Pulse, 2 Vegetable & Panir):

Pulse: Dal Makhni, Chana Masala, Dal Panchrattan,
Gujrati Kadhi, Gujrati Dal

Vegetable: gobhi, Bhindi Do Pyaza, Baigan Patiala,
Mixed Vegetable, Undhiyu

Panir: Saag Panir, Matar Panir, Shahi Panir, Makhni Panir

Choice of one non-vegetarian (Goat, Lamb & Chicken):

Goat, Lamb or Chicken: Roganjosh, Dhaba Curry,
Butter Chicken, Chicken Lababdar, Chicken Curry

*Served with Breads (Mix of Nan & Parantha),
Chef Choice of Salad, Rice Pillau, Raita, Pickles*

DESSERT

Choice of two desserts:

Rasmalai, Gulab Jamun, Kulfi, Shrikhand

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