

INDIAN MENU

\$18+ per person

Minimum of 30 people | 3 days advanced booking required | Terms & Conditions Apply

Menu IN1-18

Achar Salad

mixed vegetable and fruits in spice

Raita Salad

cucumber salad with yogurt sauce

Masala Chicken

chicken marinated in a yogurt tomato sauce, creamy texture

Fish Curry

Deep fried fish with light curry sauce

Bhaji Vegetable

fried vegetable with cumin flavour

Aloo Gobi

cauliflower with potatoes sautéed with garam masala, turmeric, sometimes kalonji and curry leaves

Vegetable Biryani Rice

basmati rice, peas, green bell pepper, garam masala, ginger

Gulap Jamun

deep fried milk powder, rose water, lemon juice

Fruits Platter

Juice (Apple/Orange/Lime)

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Menu IN1-18H (Healthier Choice)

Indian-Style Cucumber Salad

cucumber, red onion, capsicum, red chili, green chili

Indian Potato Salad

potato wedge, turmeric, mustard seed, spring onion

Tomato Chicken

chicken leg with tomato sauce and Indian spice

Stir Fried Prawn in Creamy Spice Sauce

prawn with a light cream sauce and spice

Garam Masala Fish

dory fillet with coconut curry sauce

Cauliflower and Spinach Bhaji

stewed vegetable Indian flavour

Curry Rice

rice with curry flavour

Mango Shrikhand

mango yogurt, with fresh mango

Fruits Platter

Fruit Infused Water