

Mehfil Banquets



DAWAT

\$55 per guest (For 2 guests only)

Entrée

Pappadums Platter Served with Raita, Mango Chutney
An Assortment of Chef's Choice Vegetarian and Non-Vegetarian Appetisers

Mains

Select Any Two Curries from The Menu
served with
Steamed Basmati Rice and Assorted Naan Breads from Tandoor

Dessert

Chef Special Indian Dessert

(Vegetarian and Vegan Options Also Available)

BHOJ

(Number of Curries Varies with Number of People)

\$50 per guest (Minimum 4 Guests)

Entrée

Pappadum Platter Served with Raita, Mango Chutney
An Assortment of Items from Vegetarian and Non-Vegetarian Appetisers

Mains

Butter Chicken

Chicken Cooked in Tomato, Cream and Spices in Thick Butter Gravy

Lamb Rogan Josh

Lamb Meat Cooked with Indian Spices and Flavoured with Fennel Powder

Fish Methi Malai

Fish Cooked in Cream, Dried Fruit and Fragrant Spices

Vegetables Madras

(Vegan) Medley of vegetables with Curry Leaves, Coconut, Tamarind, and Spices (GF)

served with

Steamed Basmati Rice and Assorted Naan Breads from Tandoor

Dessert

Chef Special Indian Dessert

Please Note: The Banquet food is not valid for Any Other Coupon or Promotions.

Entrée

Share Platter \$24

An Assortment of Vegetarian and Non-Vegetarian Items Served with
Mint & Tamarind Sauce (6 Pcs)

Mixed Dips Platter \$15

Raita, Mango Chutney and Mint sauce with pappadums



Vegetarian Entree

Samosa \$10

Homemade pastry filled with Spicy Potatoes and peas, served
with Tamarind Sauce (2 Pcs)

Pakora \$12

Onion and Seasonal Shredded Vegetables Coated in Spicy Chickpea Flour Batter and deep-fried, served
with Tamarind Sauce (Also known as onion bhaji) (GF) (VG)(4 Pcs)

Aloo Tikki Chat \$17 (VG opt. available)

Pan-fried potato patties topped with Chickpeas Curry, Yoghurt, Mint and Tamarind Sauces

Samosa Chat \$17

Homemade Samosas topped with Chickpeas Curry, Yoghurt, Mint and Tamarind Sauces

Hara-Bara Kebab \$15

Patties made of mashed potatoes, Spinach, green peas, and seasonal vegetables, seasoned with Indian
Spices and deep-fried, served with Tamarind Sauce (VG) (4 pcs)

Non-Vegetarian Entree

Fish Pakora \$17

Pieces of Fish Marinated in chickpea flour, spices, and Herbs, deep-fried.
Served with Mint Sauce(5 Pcs) (GF, DF)

Crispy Prawn Pakora \$22

Tiger Prawns coated in chickpea Flour, spices, and Herbs, deep-fried.
Served with Mint Sauce(8 Pcs) (GF, DF)

Tandoori Prawn \$25

Prawns Marinated in Spices, Yoghurt and Roasted in Tandoor,
Served with Mint Sauce (GF) (8 Pcs)

Tandoori Chicken Tikka \$17

Tender Chicken Bits Marinated in Spices and Yoghurt, Roasted in Tandoor
Served with Mint Sauce (GF) (4 Pcs)

Lamb Sheek Kebab \$18

Lamb Mince Sausage Roasted in Tandoor Oven & Served with Mint Sauce (GF) (4 Pcs)

Tandoori Lamb Chops \$28

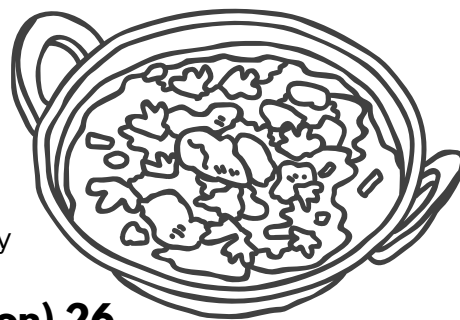
Lamb Cutlets Marinated in Yoghurt, Garlic, and Indian Spices, Roasted in Tandoor
Served with Mint Sauce (GF) (4 Pcs)

Tandoori Chicken \$18

Chicken on Bones Marinated in Yoghurt and Spices, Roasted in Tandoor & Served
with Mint Sauce (GF) (4 Pcs)

Chef Special Curries

Curries are available in mild, medium, hot, and extra hot



Pahari Goat Curry 28

Goat Meat on The Bone Slowly Simmered in Onion Tomato Gravy with fennel powder and finished with Coriander (GF) (DF)

Chilli Chicken (Indo-Chinese version) 26

Golden-fried chicken tossed in soy sauce and chilli sauce with chunks of onion and capsicum (DF)

Patiala Chicken 28

Punjabi Style Chicken on Bone Roasted in the Clay Oven and Tossed into Thick Buttery Gravy with Nuts and Finished with Aromatic Spices (GF)

Karahi Chicken 26

Chicken Cooked with Fresh Ginger, Garlic, Onions, Capsicum, Tomato & Fresh Ground Spices (GF, DF)

Chicken Tikka Masala 26

Boneless Tandoori Chicken Cooked in Tomato Onion Gravy with Chunks of Onion and Capsicum (GF)

Butter Chicken 26

Tandoori-cooked boneless chicken pieces in a rich, creamy tomato gravy flavoured with Fenugreek Leaves (GF)

Lamb Bhuna 27

Pan-fried lamb with spices, cooked in Its Own Extracted Juicy Flavor (GF, DF)

Lamb Rogan Josh 27

Lamb Cubes Cooked in onion-tomato gravy & Indian Spices, flavoured with Fennel Powder (GF) (DF)

Lamb Anarkali 27

Cubes of lamb cooked in onion, tomato gravy with mint, onion & a hint of cream (GF)

Classic Curries

Chicken \$26, Lamb \$27, Fish \$26.5 Prawn \$28

Korma Chicken or Lamb

Choice of Meat Cooked in Yoghurt, Cream and Nuts (GF)

Madras Chicken or Lamb

Choice of Meat Cooked with Curry Leaves, Coconut, Tamarind and Spices (GF, DF)

Saag Chicken or Lamb

Your Choice of Meat Cooked with Spinach and Whole Ground Spices (GF)

Vindaloo Chicken or Lamb or Fish OR Prawn

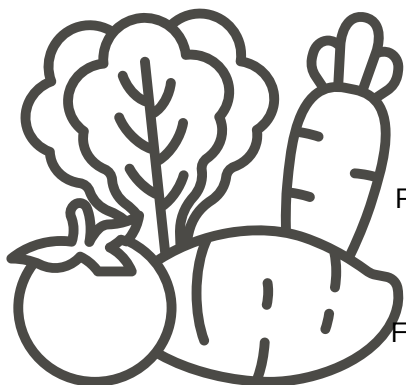
A Fiery Hot Dish from Goa... (Can't Be Mild) (GF, DF)

Goan Curry Fish or Prawn

A Coastal Indian Coconutty Flavored Curry Made in Goan Curry Paste (GF, DF)

Methi Malai Chicken or Lamb or Fish or Prawn

A Modern Curry Cooked in Creamy Cashew and Fenugreek Sauce, Mildly Spiced with Authentic Indian Spices (GF)



Vegan Curries

Zira Aaloo 22

Potatoes simmered with cumin seeds and turmeric powder, finished with fresh coriander leaves(GF)

Mushroom Palak 25

Fresh mushroom buttons cooked in fine-blended spinach and indian spices(GF)

Vegetables Madras 25

Medley of vegetables with Curry Leaves, Coconut, Tamarind, and Spices (GF)

Vegetables Jalfrezi 25

Loaded with seasonal vegetables cooked in tangy tomato sauce and Indian spices (GF)

Baingan Bahar 25

Eggplant and Potatoes, stir-fried in A Variety of Spices with Tomato and Onion Gravy (GF)

Channa Masala 24

Chickpeas Cooked with Spices and Onion Tomato Gravy (GF)

Daal Tadka 23

Yellow Lentil Curry in A Variety of Spices Simmered Over a Slow Flame (GF)

Vegetarian curries

Shabnam Methi Malai 26

Mushroom buttons and green peas cooked in mildly spiced, thick, creamy cashew gravy. And finished with fenugreek. (GF)

Vegetables Korma 24

Fresh Vegetables Cooked in Yoghurt, Cream, nuts, and Fragrant Spices (GF)

Malia Kofta 26

Paneer cheese balls cooked in thick, buttery cashew gravy with Indian Spices

Palak Paneer 25

A Spinach Delicacy Blended in Fresh Masala with Homemade Cheese (GF)

Karahi Paneer 25

Stir-fried Paneer with Ginger, Onion, Capsicum and Tomato Gravy (GF)

Daal Makhani 23

Black Lentils Simmered Overnight Over Slow Heat, Finished with Cream and Spices (GF)

Butter Paneer 25

Indian gourmet cheese cooked in thick butter gravy with nuts, fragrant spices (GF)

Rice

Plain Rice \$4 | Saffron Rice \$5 | Coconut Rice \$5

Long-grain aromatic Indian basmati rice

Biryani

Vegetables \$24 | Chicken \$26.5 | Lamb or Goat \$28

Your choice of ingredient Cooked with Long Grain Basmati Rice Served with Raita (GF) (Vegan Option Available)

Accompaniments

Trio of Dips 12

Raita, mango chutney and mixed pickles

Raita 5.5

Dip Made of Cucumber and Yoghurt

Mixed Pickle 4.5

Pickled Green Mangoes, Limes, and Chillies

Mango Chutney 4.5

Sweet Mango Preserve

Mint Sauce 4.5

A Yoghurt-Based Sauce with Mint Flavour

Tamarind Sauce 4.5

A Sweet and Sour Sauce Made of Indian Tamarind

Pappadums 5

Crispy Flat Gluten-Free Crunchy Chips Based on Graham Flour

Indian Salad 8

Sliced red onion, tomato and cucumber with chat masala, lemon, and green



Tandoori Breads

Roti 5.5

Whole meal Bread (Vegan)

Butter Roti 6.5

Whole meal Bread

Plain Naan 6.5

Fine Flour Bread

Butter Naan 7.5

Fine Flour Layered Buttered Bread

Garlic Naan 7.5

Tandoori Bread with Fresh Garlic

Keema Naan 9.5

Bread Stuffed with Lamb Mince

Peshawari Naan 7.5

Bread Stuffed with Dried Fruits

Masala Kulcha 7

Bread Stuffed with Potatoes with Indian Spices

Garlic & Cheese Naan 8.5

Bread Stuffed with Cheddar Cheese and Garlic

Spinach & Cheese Naan 8.5

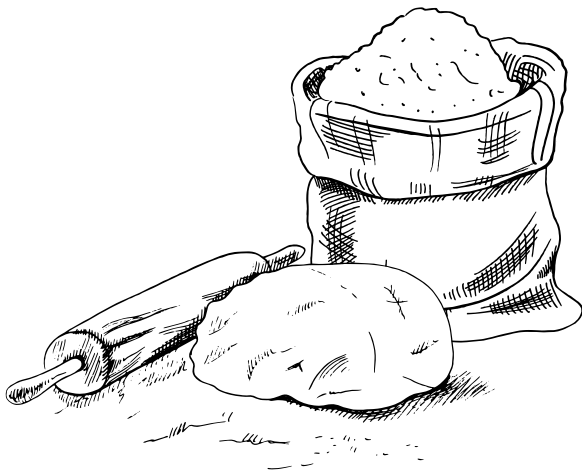
Bread Stuffed with Cheddar Cheese and Spinach

Chilli & Cheese Naan 8.5

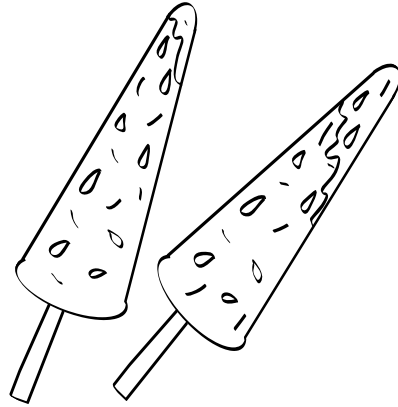
Fine Flour Bread Stuffed with Fresh Green Chilli and Cheddar Cheese

Punjabi Naan 8.5

Naan Stuffed with Cream Cheese, Spinach, Green Chilli and Spices



Dessert Menu



KULFI

Traditional Indian Ice Cream. Perfect Homemade Treat.

Mango \$8 | Pistachio \$8

Baileys Kulfi \$15

Almond-flavour homemade ice cream served with Irish cream liquor

Kahlua Kulfi \$15

Almond-flavour homemade Ice cream served with coffee-flavour liquor

Jaar Paan ice cream \$15

Vanilla ice cream served with Indian paan and rose flavour liquor

Rasmalai \$9

Rich cheesecake without crust, dipped in cardamom-flavoured milk
commonly known as Seera

Gulab Jamun \$8

Homemade Deep-Fried Dumpling of Cottage Cheese Made in Condensed Milk and
Sugar Syrup

Frangelico Gulab Jamun \$15

Homemade Deep-Fried Dumpling served with hazelnut-flavoured liquor



*Indian hospitality means you must eat two
people's food not one.*

-Sadhguru