

Mehfil Specials



DINNER DEALS

FOR 2 PAX \$80

FOR 3 PAX \$117

Entrée

An Assortment of Items from Vegetarian and Non-Vegetarian Appetisers

Mains

(Number of Curries Varies with Number of People)

Butter Chicken

Chicken Cooked in Tomato, Cream and Spices in Thick Butter Gravy (GF)

Lamb Rogan Josh

Lamb Meat Cooked with Indian Spices and Flavoured with Fennel Powder (G&DF)

Paneer Butter Masala (V)

Indian Gourmet Cheese Cubes Cooked in Thick Butter Gravy with Fragrant Spices (GF)

Bhindi Masala (VG)

Fried Fresh Okra Slow Cooked with Crushed Garlic, Dried Whole Chillies & Curry Leaves (GF)

served with

Steamed Basmati Rice and Assorted Naan Breads from Tandoor

BHOJ BANQUET

(Number of Curries Varies with Number of People)

\$55 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 (GF)

Lamb Rogan Josh

Lamb Meat Cooked with Indian Spices and Flavoured with Fennel Powder (G&DF)

Prawns Pasanda

Tiger prawns cooked in Cream, Dried Fruit and Fragrant Spices (GF)

Vegetables Madras (VG)

(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 Platters

Mix Dip Pappadum Platter \$15

Pappadums Served with Raita, Mango Chutney, and Mint Sauce

Vegetarian Platter \$23

Assortment of Samosa, Hara Bhara Kebab and Pakora Served with Tamarind Sauce (6 Pcs)

Mixed Platter \$25

Assortment of Vegetarian and Non-vegetarian Entrees served with Mint & Tamarind Sauce (6 Pcs)

Tandoori Platter \$27

An Assortment of Tandoori Lamb Chops, Chicken Tikka, and Fish Pakora, served with Mint Sauce (6 Pcs)



Vegetarian Entree

Samosa \$12

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

Pakora \$14

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)

Papdi Chaat \$16

Crispy papdi topped with spiced potatoes, chickpeas, creamy yoghurt, tangy chutneys, and a sprinkle of fresh herbs and spices.

Dahi Bhalla \$17

Soft lentil dumplings soaked in creamy yoghurt, topped with sweet-and-tangy chutneys, aromatic spices, and fresh coriander.

Samosa Chat or Aloo Tikki Chat \$18

Your choice of ingredient topped with Chickpeas Curry, Yoghurt, Mint and Tamarind Sauces

Hara-Bara Kebab \$16

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)

Tandoori Paneer Tikka \$20

Indian Cheese Marinated in Yoghurt & Indian spices, roasted in a tandoori clay oven, served with Mint Sauce (6 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)

Tandoori Fish Tikka \$22

Fish Marinated in Yoghurt and Indian Spices, Roasted in Clay Oven Served with Mint Sauce (5 Pcs)

Crispy Prawn Koliwara \$22

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

Tandoori Prawns \$25

Prawns marinated in Spices, yoghurt, and Roasted in the tandoor, served with Mint Sauce (GF) (8 Pcs)

Lamb Sheek Kebab \$19

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

Tandoori Lamb Chops \$30

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

Tandoori Tangdi Kebab \$16

Smoky, succulent tandoori chicken drumsticks bursting with authentic Indian flavours (4 Pcs)

Tandoori Chicken Tikka \$18

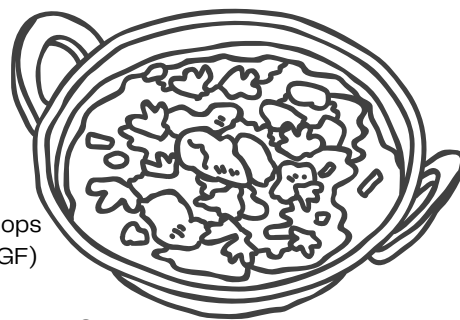
Tender Chicken Bits Marinated in Spices and Yoghurt, Roasted in Tandoor
Served with Mint Sauce (GF) (4 Pcs)

Tandoori Chicken Half/Full \$19/\$28

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



Keema Chop Masala \$30

A Versatile Dish Made with a Combination of Minced Lamb and Tandoori Lamb Chops with a Flavorful Combination of Onion, Garlic, Ginger, and Spices (GF)

Pahari Goat Curry \$29

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

Desi Chicken \$27

Indian Traditional Chicken on the Bone Curry with a Mix of Fragrant Spices, onion and Garlic (GF, 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 \$27

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

Chicken Tikka Masala \$27

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

Butter Chicken \$28

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

Mango Chicken \$27

Chicken Made with Pieces of Diced Chicken, Onion, Tomato Base Gravy, Mango Pulp, Cream and Indian Spices (GF)

Lamb Bhuna 28

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

Lamb Rogan Josh 28

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

Classic Curries

Chicken \$27, Lamb \$28, Fish \$29, Prawn \$32

Dhansak Chicken or Lamb

Choice of protein cooked in yellow lentils with aromatic spices for a rich finish

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)

Methi Malai Chicken or Lamb

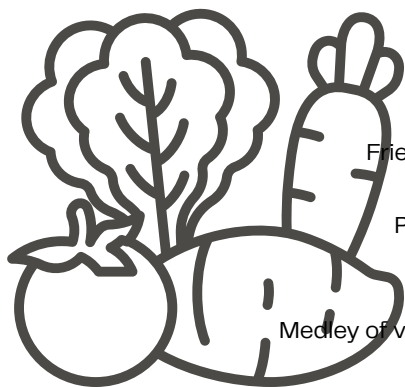
A Modern Curry Cooked in Creamy Cashew and Fenugreek Sauce, Mildly Spiced with Authentic Indian Spices (GF)

Goan Curry Fish or Prawn

A Coastal Indian coconutty-flavoured curry made in Goan Curry Paste (GF, DF)

Passanda Fish or Prawn

Your Choice of Fish or Prawn Cooked in Thick Cashew Creamy Sauce (GF)



Vegan Curries

Bhindi Masala \$26

Fried Fresh Okra Slow Cooked with Crushed Garlic, Dried Whole Chillies & Curry Leaves (GF)

Zira Aaloo \$23

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

Vegetables Madras \$27

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

Baingan Bahar \$27

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

Channa Masala \$25

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

Shaam Savera Kofta \$28

Chopped Spinach Leaves Filled with Paneer and Cooked in Thick Buttery Gravy with Indian Spices (GF)

Methi Chaman Kashmiri \$27

Hailing from the Far North Region of Kashmir, This Dish Is a Delicious Combo of Paneer, green peas,
and fenugreek leaves cooked in Mustard Oil and Spices (GF)

Vegetables Korma \$26

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

Diwani Handi \$26

Seasonal Vegetables Cooked in Butter Sauce with Indian Spices (GF)

Malai Kofta \$27

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

Palak Paneer \$26

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

Karahi Paneer \$26

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

Daal Makhani \$24

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

Butter Paneer \$27

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

Matar Paneer \$26

Fresh Green Peas and Cottage Cheese Cooked with Onions, Tomatoes, Ginger, and Indian Spices (GF)

Rice

Long-grain aromatic Indian basmati rice

Plain Rice \$4

Saffron Rice | Coconut Rice \$6

Lemon Rice | Zira Matar Pulao \$8

Biryani

Vegetables \$26 | Chicken or Chicken Tikka \$28 | Lamb or Goat \$29 | Prawns \$32

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

Indo-Chinese

(Subject to availability only)

Chilli Paneer \$24

Stir-fried Indian Gourmet Cheese and Capsicum Cooked in Tangy Spicy Sauce

Chilli Chicken \$24

Stir-fried chicken cooked in Chef Special Tangy Spicy Sauce

Vegetable Manchurian \$22

Crispy vegetable dumplings tossed in a rich, tangy Indo-Chinese sauce with garlic, ginger, and fresh spring onions.



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 \$8.5

Fine Flour Layered Buttered Bread

Garlic Naan \$8

Tandoori Bread with Fresh Garlic

Keema Naan \$9.5

Bread Stuffed with Lamb Mince

Peshawari Naan \$8.5

Bread Stuffed with Dried Fruits

Masala Kulcha \$7.5

Bread Stuffed with Potatoes with Indian Spices

Garlic & Chilli Naan \$9

Naan bread topped with green chilli and garlic brushed with butter

Garlic & Cheese Naan \$9

Bread Stuffed with Cheddar Cheese and Garlic

Spinach & Cheese Naan \$9

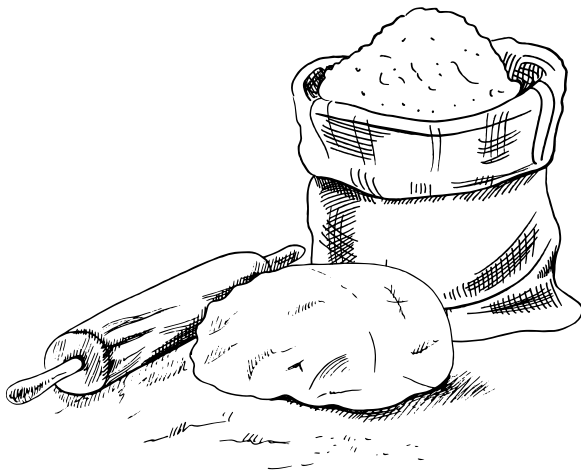
Bread Stuffed with Cheddar Cheese and Spinach

Chilli & Cheese Naan 9

Fine Flour Bread Stuffed with Fresh Green Chilli and Cheddar Cheese

Mehfil Naan Basket \$19

An Assortment of Garlic Naan, Masala Kulcha, and Roti Bread



Accompaniments

Indian or Onion Salad \$8

Sliced red onion, tomato and cucumber with chaat masala, lemon, and green chillies

Trio of Dips \$12

Raita, mango chutney and mixed pickles

Raita \$6

Dip Made of Cucumber and Yoghurt

Boondi Raita \$8

Creamy yogurt with crispy boondi, lightly seasoned with roasted cumin and traditional spices.

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

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

Jaan Paan ice cream \$15

Vanilla ice cream served with Indian paan and rose flavour liquor

Rasmalai \$12

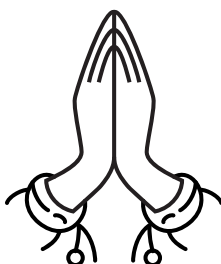
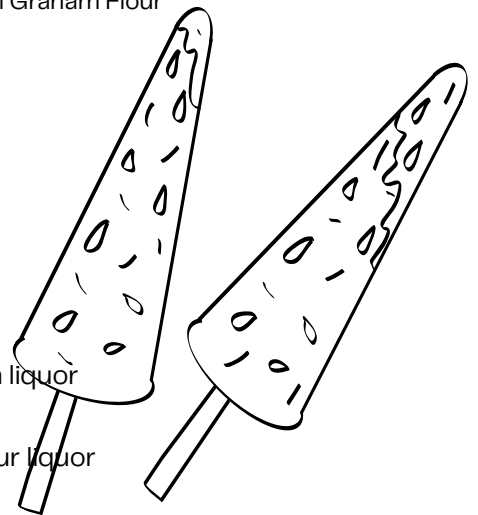
Rich cheesecake without crust, dipped in cardamom-flavoured milk commonly known as Seera

Gulab Jamun \$9

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

Gajrela (Gajar Halwa) \$10

A rich, traditional carrot dessert slow-cooked with milk, nuts, and aromatic cardamom.



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

-Sadhguru