

Party Menu

Popadoms & Chutney for everyone

Starter

Choose one:

Chicken Tikka Chat Puri

Cubes of chicken tikka in medium rich sauce, served on a puri bread.

Garlic Chicken

Diced boneless chicken marinated in yoghurt & garlic with herbs & spices, then barbequed in Tandoori clay oven.

Onion Bhaji

Slightly spiced and deep fried fritter.

Sheek Kebab

Spiced mince lamb cooked in a clay oven.

Prawn Puri

Prawn cooked in a rich medium sauce served on puri deep fried bread.

Chicken Tikka

Diced boneless chicken marinated in yoghurt with herbs & spices, then barbequed over flaming clay oven.



For 8 dining guests or more.
One menu selection per party.

Main Course

Choose one:

Chicken Ghurkali

Long strips of chicken cooked in an exotic mix of whole spices, red & green pepper, fresh tomatoes and olive oil with Nepalese sauce.

Chicken Tikka Massalla

Cooked in a unique blend of cream, almond and coconut based creamy sauce. Mild and slightly sweet curry.

Chicken Tikka South Indian Garlic

Cooked with slices of garlic, green chillies, plum tomatoes and fresh coriander.

Chicken Madras

A very popular dish derived from the southern part of India, prepared with garlic & lemon juice.

Lamb Korai

Cooked with capsicum, onion, tomatoe and fresh ginger. Delicately spiced.

Sundris

Choose one:

Pilau Rice, Boiled Rice,
Fried Rice, Lemon Rice,
Chips, Nan or Garlic Nan

Please enquire for pricing.