

Gold Package \$55/Person

Appetizer (Pick two)

Vegetable Pakora

– Onions, potatoes, spinach and in chickpea flour batter

OR

Fish Pakora

– Tilapia fish battered in chickpea flour and mustard seeds

Chicken Tikka

– Boneless pieces of chicken breast marinated in yogurt, tandoori masala

OR

Paneer Tikka

– Cheese cubes marinated in yogurt and pickled spices

All curries come with rice, naan and salad (Pick three)

Butter Chicken

– Tender pieces of tandoori grilled white meat simmered in a rich creamy tomato sauce with special house blend spices

Chicken Curry

– Traditional north Indian chicken curry cooked in a tomato, onion, garlic and ginger sauce with a blend of spices

Bhuna Lamb

– Marinated pieces of lamb cooked with onions, bell peppers and tomatoes in masala sauce

Lamb Saag

– Tender pieces of lamb sourced cooked in spinach purée with Indian spices

Palak Paneer

– Cottage cheese cubes simmered in onion, ginger, garlic, tomato and spinach purée

Bhindi Masala

– Fresh cut okra cooked with onions, tomatoes and roasted ground spices

Malai Kofta

– Fried cheese and vegetable dumplings in a cashew and cream sauce

Dal Makhni

– Slow-cooked black lentils, split chickpeas and red kidney beans with garlic, onions, ginger and butter

Dessert (Pick two)

Gulab Jamun

– Milk and flour dumplings in a warm sweet syrup

Kheer

– Traditional Indian rice pudding made with milk, raisins, and cardamom

Rasmalai

– Cheese dumplings immersed in a chilled cardamom milk syrup with pistachio

Fruit platter