



\$35.00 pp Karaoke Banquet Menu

**Sunday – Thursday Only
Curry Nights**

Thank you for booking with us!

Fully Licensed ONLY,

Appetiser

Raita – yogurt, cucumber & mint condiment

Mango Chutney – sweet mango condiment

Pappadums – crispy lentil wafers

Entrée

Onion Bhajee - deep fried fresh onions, spinach & herbs dipped lightly in lentil flour

Samosa – crispy pastry filled with vegetables & spices

Chicken Tikka – chicken fillet marinated and cooked in the tandoori oven (vegetarians will receive alloo chop – potato patty to replace chicken tikka)

Main Course

Choose 5 main dishes from the following:

Chicken

Butter Chicken – Tandoori Chicken tikka cooked in a creamy butter sauce (mild)

Chicken Tikka Masala – Tandoori chicken tikka cooked with in a tomato based (medium Hot)

Lamb

Lamb Apple Korma – lamb cooked with sliced apples, herbs, red wine & coconut (mild)

Lamb Rogan Josh – lamb curry cooked in tomatoes, spices, medium hot aromatic spicy sauce

Beef

Beef Vindaloo – beef cooked in a very hot spice sauce

Masaman Beef – beef & potatoes cooked with peanuts, light spices in a coconut sauce & lime juice

Vegetables

Mixed Vegetables – mixed vegetables cooked in a blend of herbs & spices

Palak Paneer – homemade cottage cheese cooked with delicious spinach & cheese

Dhaka Dhal – lentils cooked in on a slow fire with mild spices with ginger & coriander

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Naan Bread - flat bread cooked in the Tandoori oven

Basmati Rice - long grain rice with its perfume, nut-like flavour & aroma