



GROUP FEASTING



LUNCH

\$55 PER PERSON

NON-VEGETARIAN VEGETARIAN

FOREIGN RETURN PLATES

Prawn Koliwada

Crispy-fried prawns named after Bombay's fishermen's district

Gunpowder Mini Uttappam

Fermented rice and lentil mini pancakes, chilli-spice blend and bush tomato chutney

FROM THE TANDOOR

Pepperberry Chicken

Tasmanian mountain pepper, roasted tomato chutney and fennel

REGIONAL CURRIES

Machhi Qaliya

Pan-seared barramundi in a brown onion sauce; served with saffron yoghurt

Dilli Ka Butter Chicken

Tandoor-smoked chicken in a rich, creamy cashew and tomato sauce

Dal Ma

Chickpeas cooked with seasonal vegetables and raw papaya

SIDES

Naan

Malabar Parotta

Pomegranate Raita

Basmati Pulao

DESSERT

Chefs' dessert of the day



DINNER

\$69 PER PERSON



NON-VEGETARIAN VEGETARIAN

FOREIGN RETURN PLATES

Prawn Koliwada

Crispy-fried prawns named after Bombay's
fishermen's district

Gunpowder Mini Uttappam

Fermented rice and lentil mini pancakes, chilli-spice blend and bush tomato chutney

Lamb Galouti Kebab

A delicacy of minced lamb medallions, sheermal, mint chutney and saffron yoghurt

FROM THE TANDOOR

Pepperberry Chicken

Tasmanian mountain pepper, roasted tomato chutney and fennel

REGIONAL CURRIES

Machhi Qaliya

Pan-seared barramundi in a brown onion sauce; served with saffron yoghurt

Dilli Ka Butter Chicken

Tandoor-smoked chicken in a rich, creamy cashew and tomato sauce

Goat Nihari

Slow-cooked goat, nutmeg, mace, chickpea flour and ghee

ghee

Dal Ma (V)

Chickpeas cooked with seasonal vegetables and raw papaya

SIDES

Naan

Malabar Parotta

Pomegranate Raita

Basmati Pulao

DESSERT

Chefs' dessert of the day

*Credit card surcharge is applicable

*10% surcharge applicable on public holidays

*No BYO

*Maximum 2 split bills per table