

New Year's Eve Menu 2017

5.30 pm to 8.30 pm Seating \$ 60 per person. Children below 12 years \$25 plus gratuities and taxes

9.30 pm to 12.30 pm Seating \$ 70 per person. Children below 12 years \$25 plus gratuities and taxes

Four Course Dinner

First Course- Soup

Cream of Mushroom

Second Course- Appetizer Choose One Onion Bhaji

Onion rings battered with Indian herbs and spices served with tamarind chutney

Zafrani Paneer Tikka

Cubes of soft cheese mildly spiced with a touch of saffron, cooked in the Tandoor

Chicken Tikka

Boneless chicken marinated overnight in yoghurt and oriental spices and cooked to perfection in the Tandoor

Tandoori Prawns

Prawns marinated in a mixture of yogurt and spices cooked in tandoor

Lamb Chops Adraki

Succulent rack of lamb seasoned in cumin, coriander and black pepper, ginger, skewered and finished in the Tandoor

Third Course- Entrée Choose One

Kamasutra Butter Chicken.

Tender chicken cubes prepared with light cream, tomato and fenugreek.

Veal Saffron Curry

Tender veal cubes cooked in saffron & curry sauce

Lamb Shank Curry

A popular Goan style lamb shank curry in a hot and sour combination with select spices

Bombay Fish Curry.

Marinated fish cooked in exotic curry sauce

Chana Masala

Curried chick peas prepared with garlic & onions laced in a thick sauce

Palak Paneer

Creamy baby spinach sautéed and braised with homemade cottage cheese

All Entrée come with Saffron rice and choice of Indian breads Naan, Butter Naan or Garlic Naan.

Fourth Course-Dessert Choose One

Pistachio Kulfi

A delicious traditional homemade ice cream with pistachio

New York Cheese Cake

Served with blueberry topping and cream.

Mango Fruit Cream

Fruit cream with mango, grapes and honey dew melon

Tea/Coffee/Masala Tea/Espresso/ Cappuccino

Also you can add \$25.00 with this & enjoy a cocktail & two glasses of house wine from our menu