

Canapés

Cocktail Vegetable Spring Rolls
Cocktail Paneer Spring Rolls
Mini Onion Bhaji(pakoras)
Mini Onion Rings (Battered or breadcrumb)
Cocktail Aloo Tikki
Cocktail Cheese with Olives
Cocktail Feta Cheese with Chilli Olives
Chilli Paneer
Cocktail Paneer Tikka
Mini Mixed Vegetables
Kofta Masala Mogo Chips (Cassava)
Chicken Pakora
Chicken Tikka
Chicken Satay
Cocktail Lamb or Chicken Samosa
Cocktail Seekh kebabs
Kaati Kebab Rolls
Cocktail Shami Kebabs
Zeera Chicken
Coconut Breaded Butterfly King Prawns
Filo pastry king prawns
Tempura king prawns
Smoked Salmon Bilini
Sesame Prawn Toast
Mini smoked Salmon bagels with cream cheese
Deep Fried Calamari

Starters (Vegetarian)

Vegetable Samosa – Triangular shaped parcels filled with tasty mix vegetables

Vegetable Spring Roll – Spiced Chinese style vegetables in pastry rolls

Spring Roll (cocktail) – Spiced Chinese style vegetables in small pastry rolls

Samosa (cocktail) – Filled with oriental spiced vegetables

Daal Bhajia – Spicy lentils deep fried in batter

Mixed Bhajia (Pakora) – A mixture of fresh vegetables deep fried in spicy batter

Onion Bhajia – Onions deep fried in spicy batter

Mogo Chips – Deep Fried Cassava served crispy with seasoning

Aloo Tikki – Potato cutlets lightly spiced

Mix Veg. Cutlets – Deep fried mix Vegetable Cutlets

Paneer Tikka - (Tandoori) Indian cheese marinated & cooked in clay oven

Aloo Papri Chaat – Potato channa, yoghurt blended with chaat masalla in tamarind sauce

Bhel Puri – As aloo Papri Chaat but served with special sauces

Mix Vegetable Soup – Exotic blend of mix vegetables cooked & serviced as a soup for an appetiser.

Katchori – A mixture of various masallas in a pastry based dish

Starters (Non-Vegetarian)

Chicken Pakora – Tender chicken pieces deep fried in spicy batter

Chicken Samosa - Triangular shaped parcels filled with tasty chicken pieces

Lamb Samosa- Triangular shaped parcels filled with delicious keema masala

Seekh Kebab – Spicy minced lamb prepared on skewers & cooked in Tandoori oven.

Zeera Chicken – Chicken seasoned with roasted cumin seeds & ground black pepper

Chicken Tikka – Boneless Chicken marinated with our special sauces and served in pieces.

Malay Tikka – Boneless Chicken marinated in yogurt, cheddar cheese and natural spices.

Murgh Tikka Pakoda- Chicken marinated with onion, capsicum and mixed salad cooked with chef's own recipe.

Hariyali Chicken Wings – Wings marinated with our special sauces & freshly cooked in clay oven.

Tandoori Chicken –Chicken marinated with our special sauces & freshly cooked in clay oven

Butter Chicken - Pan fried chicken in butter, served on or off the bone.

Chicken Lollipop- Boneless and skinless chicken marinated with spices served with glazed honey and on skewers

ShahJahani Murgh - Exotic blend of medium to mild spices slow cooked in a creamy shahjahani base marinated with fresh baby leaf spinach

Roast Leg of Lamb - Marinated with our special sauces & freshly roasted with herbs & spices

Prawn Soup- Blend of King Jumbo prawns with shrimps exotically cooked & served as an appetizer

Fish Samosa- Flaky pastry stuffed with delicately spicy mixed fish

Fish Tikki – Boneless fish pieces served in bite size crispy pieces

Main Course (Vegetarian):

Mixed Vegetables – Assorted fresh vegetables cooked in mild sauce with herbs & spices.

Aloo Baingan – Fresh potatoes & aubergines cooked in spicy masalla

Aloo Gobhi – potato & cauliflower cooked in curry sauce with herbs and spices

Aloo Methi – potatoes cooked in spicy masalla with Indian herbs

Baingan massalla – Fresh aubergines cooked in spicy masalla

Bombay Aloo – potato cooked in hot spicy sauce

Tarka Daal – lentil curry spiced with sizzling oil

Channa Massalla – chick peas cooked in spicy sauce & garnished with herbs & spices.

Chilli Paneer – Indian cheese with fresh green chillies in a spicy curry sauce

Daal Makhani – Black lentils in rich creamy butter sauce

Mattar Paneer – cheese cubes lightly cooked in a mild curry sauce

Mirchi Ka Salan – chillies cooked in a spicy sauce with fresh ginger

Mixed Vegetable Kofta – minced vegetable balls slowly cooked in a curry sauce
Mushroom Massalla – button mushrooms cooked with fresh herbs & spices
Palak Paneer – Indian cheese cooked in fresh spinach
Saag Aloo – Fresh spinach cooked with potato in a mild sauce
Sweet Corn Massalla – corn cooked with spicy masalla sauce
Zeera Aloo – potatoes cooked in a spicy sauce stir fried with cumin seed

Mains (Lamb):

Aloo Gosht - Lamb potato in spicy sauce
Balti Lamb - Sizzling lamb cooked with a mixture of herbs & spices
Lamb Korma - Authentic style Korma or if preferred in Mild & creamy sauce
Kofta Palak - Meat balls slowly cooked in a curry sauce with spinach
Kofta Curry - Meat Balls slowly cooked in a curry sauce
Karahi Lamb - Lamb cooked in a sizzling Indian wok with a spicy dry sauce garnished with herbs
Karahi Kofta Kebab - Meat balls slowly cooked in a curry sauce
Keema Curry - Minced lamb cooked in ground herbs & spices
Gosht Achari - Chicken cooked with pickle ingredients in a spicy sauce
Lamb Jalfrezi - Lamb cooked with peppers & onions in a spicy masalla sauce
Makhani Lamb - Mild lamb dish cooked in a rich butter cream sauce
Rogan Gosht - Lamb cooked with fresh ground dry roasted spices, onions and capsicums
Lamb Chops Massalla - Lamb stir fried in a spicy curry sauce with fresh herbs & spices
Rajastani Lamb - A blend of traditional spices made with authentic rajastani haandi style cooking
Mumbai Malai Lamb Masala- For a quick Mumbai style feast of Indian spices pan fried with a malai masala
Baraat Sikrandi Lamb (Hot) Lamb Chops marinated in hot Indian spicy sauce
Lamb Bhuna Authentic Traditional Haandi Cooked left simmering for full flavour

Main Course Chicken

Balti Chicken - Sizzling lamb cooked with a mixture of herbs & spices

Butter Chicken - Chicken cooked in a creamy butter sauce

Chicken Jalfrezi - Chicken cooked with peppers in a spicy curry sauce

Chicken Korma - Authentic style Korma or if preferred in mild & creamy sauce

Chicken Kebab Masalla - Spicy minced chicken prepared on skewers & cooked in tandoor oven then stir fried in a spicy curry sauce.

Tawa Chicken Keema - Minced Chicken cooked in ground herbs & spices.

Karahi Chicken - Chicken cooked in a sizzling Indian wok with a spicy dry sauce garnished with herbs.

Malai Zeera Chicken - Chicken cooked in a creamy sauce & seasoned with cumin seeds & spices.

Chicken Achari - Lamb cooked with pickle ingredients in a spicy sauce.

Chicken Jalfrezi - Chicken cooked with peppers & onions in a spicy masalla sauce

Makhani Chicken - Mild chicken dish cooked in a rich butter cream sauce.

Chicken Rogan - Chicken cooked with fresh ground dry roasted spices, onions and capsicums.

Chicken Tikka Massalla - Chicken cubes marinated & freshly cooked in a clay oven then slowly left to simmer with spices in a karahi

Rajasthani Murgh- (Med – Hot) a blend of traditional spices made with authentic rajasthani haandi style cooking

Mumbai Malai Murgh Masala- For a quick Mumbai style feast of Indian spices pan fried with a malai masala

Chicken Bhuna - Authentic traditional Haandi cooked left simmering for full flavour

Sea Food Dishes:

Prawn Curry - Prawns cooked in a medium curry sauce.

Fish Massalla - Fish stir fried in a spicy curry sauce with fresh herbs & spices

Tilapia Curry – Telapia cooked with a mixture of Indian herbs and spice

Maas Biran – Sizzling fish fried with fresh herbs and spices served dry with onions and garnish

Fish Makhani – Fish cooked in a delicious, thick, creamy sauce.

Fish Kofta Curry – Delicious curry including a unique kofta similar to tasty meatballs with a twist.

Haryali Maas – Keema fish cooked with and fresh spinach and herbs

Sundries

Plain Rice - Plain boiled Basmati Rice .

Channa Pilao Saffron Rice - Boiled Basmati rice seasoned with saffron.

Mattar Pilau - Pilau rice cooked with peas & cumin seeds.

Pilau Rice (coloured) - Basmati rice cooked to perfection with cumin seeds.

Badaam & Cashew rice – Rice cooked with cashew nuts

Vegetable Biryani

Chicken Biryani

Lamb Biryani

Prawn Biryani

Sindi Biryani

Hyderabadi Biryani

Tandoori Naan Bread

Paratha

Tandoori Roti

Desserts

Firni

Gajar ke Halwa

Payesh

Kheer

Gulab Jam

Mishti Dhoi

Fresh Fruit Platters

Fruit Salad

Kulfi (various flavours available)

Ras Malai

Rasgulla

Phool Kajja

Jalebi

Gajraila (Carrots cooked with milk and cream and served cold)

Mutanjan (Colourful Sweet Rice with assorted dry and fresh fruits & Nuts)

Tradition sweets: Gulab Jaman, Ras Gulla, Jalebi and Barfi

Ice Cream

Banoffee Pie

Vanilla Baked Cheese Cake

Summer Fruits Cheese Cake

Individual servings of Apple pie

Fresh Fruit Displays

Wedding Cakes