

Great India

R E S T A U R A N T

Silver Set Menu

Set menu for six or more guests at \$29.50 per person

Please Note! Entertainment card not applicable to this special menu.

STARTER

Served on arrival

Poppadoms - Served with a variety of chutneys and pickles.

Garlic Naan - Leavened flour bread with a touch of garlic.

MAIN COURSE

Gehtu Masala - Succulent cubes of lamb marinated for 48 hours, then skewered and smoke roasted over flaming charcoal, finished off in a rich Tandoori Masala sauce with green herbs and onions.

Butter Chicken - Roasted Tandoori chicken cooked with cream, honey and tomatoes. Loved by many.

Chana Masala - Whole chick peas cooked in masala infused with amchoor, ginger & coriander finished with tomatoes.

Tarka Dhal - Red lentils infused with black mustard & cumin seeds finished with tomatoes & onions.

Served with

Rogini Naan – Large Leavened bread richly topped with the yolk of topped with the yolk of eggs and nuts.

Onion Kulcha – Round Leavened bread with chopped onions cumin and turmeric.

And Combinations of Rice

Pulau Rice - Mildly spiced fried rice cooked with cumin, cinnamon sticks and bay leaves.

Coconut Rice - A perfect example of authentic South Indian cuisine cooked with coconut cream and caramelised onion.

Basmati Steamed Rice - Loved by many. Steamed long grain basmati rice.

Great India

R E S T A U R A N T

Gold Set Menu

Set menu for six or more guests at \$38.50 per person

Please Note! Entertainment card not applicable to this special menu.

STARTER

Served on arrival

Poppadoms - Served with a variety of chutneys and pickles.

Onion Bhajia – Onion pieces marinated for 48 hours then battered with chickpea flour and fried.

Pakorras - Selection of five seasonal fruit and vegetables separately dipped in spicy chick pea batter and deep fried.

Reshmi Kebab - Minced chicken mixed with onions, herbs and spices, roasted in Tandoor on skewers.

Garlic Naan - Leavened flour bread with a touch of garlic.

MAIN COURSE

Goan Squid Masala - Squid cooked for a mere 8 seconds in green herbs, ground spices and a coconut base. Served in a traditional Karahi Wok, a delicacy of goa.

Chicken Masta Masala - Boneless chicken tikka simmered in tandoori gravy with fenugreek and yoghurt.

Lamb Badam Pasanda - Marinated lamb pieces cooked in cream, spiced and garnished with almonds.

Bindi Masala - Tender okra cooked with caramelised onions and Gujarati spice

Served with Selection of Naans

Kheema Naan - Leavened Indian bread stuffed with minced lamb and spices.

Onion Kulcha - Round leavened bread, with chopped onions cumin and turmeric.

Rogini Naan - Large leavened bread richly topped with the yolk of eggs and nuts.

And Combinations of Rice

Pulau Rice - Mildly spiced fried rice cooked with cumin, cinnamon sticks and bay leaves.

Coconut Rice - A perfect example of authentic South Indian cuisine cooked with coconut cream and caramelised onion.

Basmati Steamed Rice - Loved by many. Steamed long grain basmati rice.

Great India

R E S T A U R A N T

Platinum Set Menu

Set menu for six or more guests at \$48.00 per person

Please Note! Entertainment card not applicable to this special menu.

STARTER

Served on arrival

Poppadoms - Served with a variety of chutneys and pickles.

Deluxe Mixed Entrée

Selection Samosas, Onion Baji, Pakoras, Tandoori Chicken, Reshmi, Seekh Kebab and Chicken Tikka accompanied with mint yoghurt, cumin infused chutney.

MAIN COURSE

Gehtu Masala - Succulent cubes of lamb marinated for 48 hours, then skewered and smoke roasted over flaming charcoal, finished off in a rich Tandoori Masala sauce with green herbs and onions.

Prawn Curry - Succulent prawns fully shelled soaked in lime juice overnight and finished with coconut, onions and green herbs.

Goan Pork Curry - Succulent large cubes of pork marinated in Gewurztraminer wine overnight, then finished off in buttery onion gravy with tomatoes.

Saag Aloo - Potatoes rubbed in turmeric and finished in chopped spinach.

Jalferzi Bindi - Okra finished with green capsicums and onions in a mint yoghurt mustard sauce.

Selection of Varieties of Breads

And Combinations of Rice

Pulau Rice - Mildly spiced fried rice cooked with cumin, cinnamon sticks and bay leaves.

Coconut Rice - A perfect example of authentic South Indian cuisine cooked with coconut cream and caramelised onion.

Basmati Steamed Rice - Loved by many. Steamed long grain basmati rice.

Accompanied with **dahi raita** (great for cooling down curries) and **green salad**.

Desert

Kulfi – Mango flavored Home-Made Indian Ice-cream served with Pistachios.