

# 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 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 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

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## 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.

**Pakor**s - 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 Flavoured Home-Made Indian Ice-cream served with Pistachios.