

**Dear Customer,**

**Namskaar and greetings from the team of  
iVillage at Victoria!**

**Special occasions, big meetings, celebrations -  
we know how important they are and we know how to make  
them rewarding and memorable.**

**Please take a moment to look over our mouthwatering set  
menu. You'll find plenty of choices, complemented by our  
knowledgeable and attentive staff who are committed to  
creating a successful event for you and your guests. If you  
have any questions, please do not hesitate to contact me.  
Thanks for making us a part of your special day and welcome  
to at iVillage at Victoria!**

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**For groups of 8 or more the set menu option is essential.  
This way we can better attend to and manage the culinary  
needs of our esteemed customers.**

**Please let our staff know about any specific dietary needs at  
the time of booking.**

**We do not charge any surcharge on public holiday.**

**We do not use any artificial colours or flavouring in our food.**

**One payment per table please**



## Lunch Menu

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### Starters / Kababs

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|--|-------|--|--------|
| <b>Assorted Poppadum Platter</b><br><i>With trio of chutney</i>  | 7 (V) | <b>I Bullets</b> (popular choice)<br><i>i Village secret recipe</i>  | 12 (V) |
| <b>Tandoori Vegetarian Shashlik</b><br><i>Marinated paneer, bell pepper, onion and pineapple chunks lightly roasted in clay oven</i>                           | 12.5  | <b>Hara Bhara Kabab</b><br><i>Cheese stuffed fresh vegetable patties</i>   | 9 (V)  |
| <b>Papdi Chaat</b><br><i>Fusion of boiled chickpeas, potatoes and chopped red onion, served with yogurt and tamarind chutney served on crispy wheat wafers</i> | 9 (V) | <b>Spiced Chilli Chicken Tikka</b><br><i>Spicy chilli paste marinated Chicken cooked in Tandoor</i>  | 12     |
| <b>Tandoori Trio</b><br><i>Chicken Botti Tikka, Hara Chicken and Chicken Malai Tikka</i>   | 12.5  | <b>Mahi Fish Tikka</b><br><i>Fish fillet cooked in tandoor with yoghurt, ginger, garlic, lemon juice and served on Banana Leaves</i>   | 14.5   |
| <b>Gilafi Seekh Kabab</b><br><i>Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers</i>  | 12.5  | <b>Tandoori Gulnar</b><br><i>Subtly spiced plum infused Prawns laced in Ajwain flavoured cook in tandoor and sprinkle with poppy seeds served on mini poppadum basket with pineapple salsa</i> | 14.5   |

# The Main Stop

*Served with  
Boiled Basmati Rice*

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## Handi Chicken 18.5

*Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients*

## Tandoori Murg 18.5

**Makhanwala**  
*All time favourite Butter Chicken cooked in traditional Indian style*

## Balti Dum Goat 21

**i Village** style especially for Goat meat  
*Lovers*

## Rogan Josh – 18.5

**all time favourite**  
*Spicy lamb curry with Kashmiri chilies, ginger and roasted cumin powder*

## Prawn Malabari 22

*Cooked in coconut cream with capsicum, onion and curry leaf*

## Goan fish curry 22

*Fresh fish fillets cooked in Goanese sauce and vindaloo paste*

## Lamb Saagwala 18.5

*Greenies favourite! Boneless lamb slow cooked with spinach puree*

## Lasooni Yellow Dhal 14 (V)

*Punjabi Yellow lentils soaked overnight and tempered with curry leaves*

## Kadhai Sabji 15 (V)

*Seasonal vegetables tossed with onions, tomatoes and mixed peppers, finished with crushed red chilly and coriander seeds*

## Dal Maharani 15 (V)

*A blend of mixed lentils cooked overnight in a rich gravy finished with fresh cream and corriander*

## Himalayan Hariyali 16.5 (V)

*Blended spinach served with a unique combination of mushrooms and paneer*

## Handi Paneer 16.5 (V)

*Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients*

## Indochinese

**Veg Manchurian** 19 (V)  
*Lightly battered veggie fritters smothered in a special manchurian sauce*

**Chilly Paneer** 19.5 (V)  
*Homemade paneer cubes tossed with red onion and green chilly cooked the Indo-Chinese way*

**Chicken Manchurian** 22  
*Lightly battered Chicken fritters smothered in a special Manchurian sauce*

**Chilly Chicken** 22.5  
*Indo-Chinese style hot and spicy Chicken cooked in semi dry gravy*

**Chicken Fried Rice** 19

**Veg Fried Rice** 15 (V)

## Dum Biryani

**Chicken** 16.5  
*Chicken Biryani layered with saffron, almond and aromatic basamati rice, baked under a flaky crust served with Raita*

**Gosht** 17.5  
*Lamb Biryani layered with saffron, almond and aromatic basamati rice, baked under a flaky crust served with Raita*

**Subz Biryani** 15.5  
*Basmati rice cooked with fresh vegetables in reduced yoghurt and mild spices finished with rose water*

***Please inform our staff of any dietary needs or allergies***

## Breads

Garlic Naan	3.5
Butter Naan/ Roti	3.5
Lamb/Chicken Mince Naan	5
Garlic & Cheese Naan	5
Cheese Naan	5
Tandoori Roti	3

## Side Dishes *All 3.5*

Mango Chutney / Cucumber Raita / Mixed pickle  
Tamarine Chutney / Mint and coriander Chutney

## Desserts

Mango and Pistachio Kulfi	12.5
Gulab Jamun (3)	10
<i>i Village</i> home made dumplings made from reduced milk, cooked in ghee and immersed in sweetend saffron syrup	
Pan Kulfi with Meetha Paan	12.5
<i>Paan flavoured Kulfi served with topping of Betel Leaves stuffed with Gulukand, fennel seeds, clove &amp; cinnamon powder, grated dry coconut served in earthen pot</i>	
Chocolate Mud Cake	10
<i>With French Vanilla Ice Cream</i>	
Meetha Paan	6

## Set Lunch Menu

Minimum of four people

*2 Course: Any Kabab + Main Course*

*26 per person*

*3 Course: Add a Dessert too*

*30 per person*

## Kabab

**Spiced Chilli Chicken Tikka:** *Spicy chilli paste marinated Chicken cooked in Tandoor*

**Gilafi Seekh Kabab:** *Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers*

**Tandoori Gulnar:** *Subtly spiced plum infused Prawns laced in Ajwain flavoured cook in tandoor and sprinkle with poppy seeds and Chaat Masala served on roasted pineapple ring*

### Tandoori Vegetarian Shashlik

*Marinated paneer, bell pepper, onion and pineapple chunks lightly roasted in clay oven*

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## Curry

**Handi Chicken:** *Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients*

**Rogan Josh – an all time favourite:** *Spicy lamb curry with Kashmiri chilies, ginger and fennel*

### Tandoori Murg Makhanwala

*All time favourite Butter Chicken cooked in traditional Indian style*

**Kadhai Sabji:** *Seasonal vegetables tossed with onions, tomatoes and mixed peppers, finished with crushed red chilly and coriander seeds*

**Himalayan Hariyali:** *Blended spinach served with a unique combination of mushrooms and paneer*

*Served with*

Butter Naan / Roti

Raita

Cumin Rice

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Pistachio and Mango Kulfi

OR

Gulab Jamun

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