

Dear Customer,

Namskaar and greetings from the team of | Village
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 | Village at Victoria!

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

Assorted Poppadum Platter 7 (V)

Starters

I Bullets (popular choice)

13 (V)

iVillage secret recipe

Bharwa Kumb

13 (V)

Fresh garden Mushroom stuffed with Paneer, cheese and select herbs, finished in Tandoor and served with Chili Jam

Gilafi Seekh Kabab

13.5

Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers

Tandoori Gulnar

16.5

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

Basket Chat

12 (V)

A dish of diced potatoes spiced with chilly, cumim, chaat masala, chutney and coriander served in deep fried shredded potato basket

Lal Mirch Ka Paneer

12 (V)

Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish

Tandoori Trio

13.5

Chicken Botti Tikka, Hara Chicken and Chicken Malai Tikka

Kali Mirch Ke Tikke

13.5

Crushed pepper marinated Chicken cooked in Tandoor served with Apple and Raisin Raita

Dum Biryani

Chicken

24

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

Gosht

25

Lamb Biryani layered with saffron, almond and aromatic basmati rice, baked under a flaky crust served with Raita

Subz Biryani

21 (V)

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

The Main Stop

Served with

Boiled Basmati Rice - *to share*

Handi Chicken 22.5 <i>Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients</i>	Tandoori Murg Makhanwala 22 <i>All time favourite Butter Chicken cooked in traditional Indian style</i>
Balti Dum Goat 22.5 <i>i Village style especially for Goat meat Lovers</i>	Rogan Josh – all time favourite 21 <i>Spicy lamb curry with Kashmiri chilies, ginger and roasted cumin powder</i>
Lamb Saagwala 21 <i>Greenies favourite! Boneless lamb slow cooked with spinach puree</i>	Goan fish curry 24 <i>Fresh fish fillets cooked in Goanese sauce and vindaloo paste</i>
Prawn Malabari 23.5 <i>Cooked in coconut cream with capsicum, onion and curry leaf</i>	Lasooni Yellow Dhal 16.5 (V) <i>Punjabi Yellow lentils soaked overnight and tempered with curry leaves</i>
Kadhai Sabji 18.5 (V) <i>Seasonal vegetables tossed with onions, tomatoes and mixed peppers, finished with crushed red chilly and coriander seeds</i>	Dal Maharani 17.5 (V) <i>A blend of mixed lentils cooked overnight in a rich gravy finished with fresh cream and corriander</i>
Himalayan Hariyali 18.5 (V) <i>Blended spinach served with a unique combination of mushrooms and paneer</i>	Handi Paneer 18.5 (V) <i>Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients</i>
Veg Manchurian 19 (V) <i>Lightly battered veggie fritters smothered in a special manchurian sauce</i>	Chilly Chicken 22.5 <i>Indo-Chinese style hot and spicy Chicken cooked in semi dry gravy</i>
Chicken Manchurian 22 <i>Lightly battered Chicken fritters smothered in a special Manchurian sauce</i>	Chilly Paneer 19.5 <i>Homemade paneer cubes tossed with red onion and green chilly cooked the Indo-Chinese way</i>

Breads

Garlic Naan 3.5	Garlic/Cheese Naan 4.5
Butter Naan/ Roti 3.5	Lamb/Chicken Mince Naan 5
Tandoori Roti 3	Cheese Garlic and Chilly Naan 5

Side Dishes All 3.5

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

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Business Lunch

35 p.p.

Maximum 12 guests

To Start

Lal Mirch Ka Paneer: *Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish*

OR

Spiced Chilli Chicken Tikka:

Spicy chilli paste marinated Chicken cooked in Tandoor

OR

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

OR

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*

To Follow

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

OR

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

OR

Goan fish curry: *Fresh fish fillets cooked in Goanese sauce and vindaloo paste*

OR

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

Served With

Butter Naan/Roti

Raita

Cumin Rice

To Finish

Gulab Jamun

OR

Saffron & Mango Pistachio Kulfi

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