



Indian Kitchen & Bar

\$55 THREE COURSE DINNER MENU

ENTRÉE

Drink match:
Palliser Estate Sauvignon
Blanc, Marlborough
\$11/glass

Bharwa Khumb

Fresh garden mushroom stuffed with selected herbs,
finished in tandoor and served with chilli jam

Murgh Ke Sunehre Tikke

Saffron chicken botti

Tandoori Gulnar Jheenga

Subtly spiced plum infused prawns laced in Ajwain flavour,
cooked in tandoor & served with pineapple salsa on crispy
poppodum basket

MAIN

Drink match:
Picnic by Two Paddocks
Pinot Noir, Central Otago
\$12/glass

Tandoori Murgh Makhanwala

All time favourite butter chicken cooked in traditional
Delhi style sauce

Lamb Papper Masala

Onion, capsicum & tomato cooked in cracked peppercorns

Himalayan Hariyali

Blended spinach served with a unique combination
of mushrooms and paneer

ADDITIONAL ITEM

Choose either roti or naan or rice

DESSERT

Saffon & mango pistachio kulfi

Terms and Conditions:
Bookings essential.