

# iVillage At Victoria

Indian Kitchen & Bar

## \$60 THREE COURSE DINNER MENU

### ENTREE

Drink match:  
Glass of Spy Valley  
Pinot Gris, Marlborough  
\$14/glass

#### Bharwa Khumb

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

#### Spiced Chili Tikka

Saffron infused Spiced Chili Chicken Tikka

#### Gilafi Seekh Kabab

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

### MAIN

Drink match:  
Glass of Two Paddocks Picnic  
Pinot Noir, Central Otago  
\$15/glass

#### Tandoori Murgh Makhanwala

All time favourite butter chicken cooked in traditional Delhi  
style sauce

#### Balti Dum Goat

I Village style especially for Goat meat Lovers – full bodied  
medium spiced mixed masala goat curry

#### Himalayan Hariyali

Blended spinach served with a unique combination of  
mushrooms and paneer

### ADDITIONAL ITEM

Tandoori Naan | Jeera Rice | Raita

### DESSERT

Saffron & Mango Pistachio Kulfi

Terms and Conditions: Bookings essential

RESTAURANT  
MONTH

