

CULINARY FUSION

“INDIAN FUSION”

INCLUDES 5 HOUR (OR 6H) BEVERAGE PACKAGE AND SECURITY

5h duration \$200 // non-alcoholic option: \$165pp

6h duration \$ 220.00 // non-alcoholic option: \$185pp

ON THE TABLE

- Poppadums, Yoghurt, Pickles, Coriander, Tamarind Chutney

CANAPÉS

- Lentil Dhal Fritter, Coriander, Mango Chutney
- Vegetable Samosas, Yoghurt, Mint
- Gol Gappa

BREAD

- Naan Bread, Garlic Naan, Mango Chutney, Pickles

SHARED ENTRÉE

- Aloo Gobi, Cauliflower, Potatoes, Chilli, Mustard Seeds, Curry Leaves
- Chicken Pakora, Pickles, Yoghurt, Lemon
- Papdi Chat, Chickpea Salad

SHARED MAINS

Lamb Rogan Josh, Coriander, Red Onion

Chicken Korma

Pumpkin Curry, Fenugreek, Cumin, Coriander

SIDES

Gobi Masala

Basmati Rice, Almonds, Fried Onions

ROVING DESSERTS

Kheer (Rice Pudding, Cardamom, Pistachios)

Gulab Jamun

