

**Indian Cuisine Menu for Six in The Kitchen**

*\$100 nett per person*

**Starters**

(choose any one)

**Tandoori Aloo**

(Potatoes stuffed with lightly spiced cottage cheese and grilled in an oven)

**Potato Cutlets**

(Tantalizing fried potato cutlets with a mixture of chopped onions, spices, sesame seeds and bread crumbs)

**Spicy Egg Pakora**

(Eggs fried in seasoned batter)

**Tandoori Prawn**

(Marinated prawns cooked in tandoor)

**Chicken roll**

(Tortillas cooked on a griddle stuffed with chicken, paneer & Indian spice mix )

**Main Course**

(Choose any two)

**Chana Kabuli**

(Chick peas prepared in a spicy thick sauce)

**Butter Chicken**

(Yogurt & spice marinated chicken cooked in a cream,nuts, tomatoes & butter sauce)

**Rajma**

(Kidney Beans cooked in onion tomato gravy with special spices)

**Dal Makhani**

(Black lentils & kidney beans cooked slowly in an earthen pot with special herbs)

**Shahi Paneer**

(Cottage cheese cooked in a rich almond based curry sauce)

**Egg Masala**

(Deep fried eggs cooked with tomatoes, onions and herbs)

**Kadai Chicken**

(Tender pieces of chicken with tomatoes and onions with special Indian spiced sauce stir-fried in a kadai)

**Prawn Masala**

(Prawns cooked with onions, tomatoes, ginger & capsicum)

**Please Choose One**

Basmati Rice or Chapati (home made Indian Bread)

**Dessert**

After relishing the blend of aromas and spices end your meal with ice cream of your choice Vanilla or Chocolate

**OR**

**INDIAN THALI**

**Butter Chicken**

(Yogurt & spice marinated chicken cooked in a cream, nuts, tomatoes & butter sauce)

**Chick Peas**

(Chick peas prepared in a spicy thick sauce)

**Potatoes and Green Peas**

(Potatoes and Green Peas cooked with spices)

**Raita**

**Rice**

**Papadum**

**Cucumber Salad**