

CULINARY FUSION

“INDIAN FUSION”

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

5h duration \$180 // non-alcoholic option: \$150pp

6h duration \$198 // non-alcoholic option: \$168pp

ON THE TABLE

- Pappadums, Yoghurt, Pickles, Coriander, Tamarind Chutney

CANAPES

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

BREAD

- Naan Bread, Garlic Naan, Mango Chutney, Pickles

SHARED ENTREE

- 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

*Dishes can be altered to accommodate dietary requirements

