

DIWALI EVENT

BOTTOMLESS BUFFET • \$99PP ADULTS • \$50PP KIDS 3-12

STARTERS

AT YOUR TABLE

Tempura Garlic Masala Prawns S G N

South Indian fried prawns with spices.

Tandoori Chicken Malai Tikka D GF

Marinated chicken with cauliflower puree.

Lamb Seek Kabab GF

Spiced lamb mince skewered and broiled.

Vegetable Samosa VG VN

Spiced potato-filled deep-fried pastry.

Paneer Tikka VG D GF

Marinated cottage cheese roasted with vegetables.

MAIN

TRADITIONAL BUFFET

Fish Malabari GF D

Coconut-based curry with tender fish.

Butter Chicken D GF N

Creamy tomato curry with tender chicken.

Lamb Roganjosh GF

North Indian lamb in rich gravy.

Palak Paneer VG D GF

Spinach and cheese with mozzarella topping.

Dal VG VN D GF

Lentils cooked in spiced butter

Kashmiri Pilao Rice, Salad and Naan

with Raita, Chutney and Pickle

DESSERT

Mango Pistachio Kulfi VG D N GF

Gulab Jamun VG D

Mithai Selection D N G

VN Vegan • VG Vegetarian • N Contains Nuts • D Contains Dairy • S Contains Shellfish

G Contains Gluten • GF Gluten Free • NW No Wheat, but potential contamination

Surcharges apply on Sundays (10%) and Public Holidays (15%)