# Diamond Package \$65/Person

# **Appetizer (Pick two)**

# Tandoori Jumbo Prawn

– Jumbo prawns marinated in yogurt and tandoori spices

#### OR

# Tandoori Lamb Chops

– Lamb chops marinated in yogurt, herbs and house blend masala

## Chicken Tikka

- Boneless pieces of chicken breast marinated in yogurt, tandoori masala

#### OR

#### Paneer Tikka

– Cheese cubes marinated in yogurt and pickled spices

# All curries come with rice, naan and salad (Pick three)

### **Butter Chicken**

– Tender pieces of tandoori grilled white meat simmered in a rich creamy tomato sauce with special house blend spices

# **Chicken Curry**

– Traditional north Indian chicken curry cooked in a tomato, onion, garlic and ginger sauce with a blend of spices

#### Bhuna Lamb

– Marinated pieces of lamb cooked with onions, bell peppers and tomatoes in masala sauce

– Tender pieces of lamb sourced cooked in spinach purée with Indian spices

# Palak Paneer

– Cottage cheese cubes simmered in onion, ginger, garlic, tomato and spinach purée

# Bhindi Masala

– Fresh cut okra cooked with onions, tomatoes and roasted ground spices

## Malai Kofta

– Fried cheese and vegetable dumplings in a cashew and cream sauce

# Dal Makhni

– Slow-cooked black lentils, split chickpeas and red kidney beans with garlic, onions, ginger and butter

# **Dessert (Pick two)**

## **Gulab Jamun**

– Milk and flour dumplings in a warm sweet syrup

## Kheer

– Traditional Indian rice pudding made with milk, raisins, and cardamom

## Rasmala

– Cheese dumplings immersed in a chilled cardamom milk syrup with pistachio

# Fruit platter