



Banquet - 2 people minimum

An exclusive pre-arranged three course culinary experience featuring a curated menu by our chef, offering a variety of appetizers, main course, rice, naan and delectable dessert platter.

\$59.9 per person

Beginnings

- Samosa**.....\$11.9
A crispy, golden pastry filled with delectable blend of spiced potatoes and peas served with zesty tamarind chutney.
- Samosa Chaat**..... \$13.9
A famous street food made with scrambled samosa topped with chaat chutney.
- Papri Chaat**..... \$13.9
Popular Street food of India snack made with crispy fried dough wafers, served with potatoes, yogurt and various house made chutneys.
- Paneer Tikka - (GFP)**\$17.9
Succulent paneer cubes marinated in aromatic pesto and grilled to perfection.
- Chicken Tikka - (GFP)**..... \$18.9
Tender chicken pieces marinated in aromatic spices and yogurt.
- Malai Tikka - (GFP)** \$18.9
Succulent boneless chicken pieces marinated in luscious mixture of cream, yogurt and a delicate blend of spices.
- Chicken 65 - (GFP)** \$19.9
Crispy and spicy bite sized chicken chunks, seasoned with secret blend of spices.
- Chilli Chicken - (GFP)**..... \$19.9
Tender pieces of chicken wok fried to perfection and tossed in a flavourful blend of garlic, ginger and a fiery assortment of bell peppers.
- Amritsari Fish - (GFP)**..... \$21.9
Mouth watering fried fish prepared with hand pounded spices and is a popular street food of Amritsar.
- Calamari & Chips**..... \$19.9
Golden fried rings of calamari, served alongside crispy salted potato chips.
- Oh Ya Non-Veg Platter for two (2)**.....\$30.9

Main Attractions

CHICKEN

- Butter Chicken - (GFP)**.....\$24.9
Chicken cooked in a creamy tomato based gravy, which is enriched with butter, cream and a blend of aromatic spices.
- Murg Saag Waala - (GFP)**.....\$24.9
Light, fragrant chicken simmered in a flavourful sauce with mustard leaves & spinach.
- Chicken Tikka Masala - (GFP)**.....\$24.9
Marinated chicken pieces cooked in a creamy and aromatic tomato based sauce, complimented by the delightful crunch of onions and bell peppers.
- Chicken Madras - (GFP/DFP)**.....\$24.9
Delectable curry enriched with house blend spices and a hint of coconut cream, making it a must try dish.

LAMB

- Lamb Rogan Josh - (GFP/DFP)**\$25.9
Tender lamb slow cooked in a flavourful, aromatic tomato and spice infused sauce.
- Lamb Korma - (GFP)**\$25.9
Tender lamb simmered in a lavish creamy sauce infused with fragrant spices and finely ground nuts.
- Lamb Do Pyaza - (GFP/DFP)**.....\$25.9
Classic Indian curry dish featuring tender pieces of cooked lamb in rich and flavourful spices.
- Lamb Vindaloo - (GFP/DFP)**\$25.9
Spicy marinated lamb cooked with vinegar, fresh ginger & spices.

BEEF

- Beef Korma - (GFP/DFP)**.....\$21.9
Tender beef simmered in a lavish creamy sauce infused with fragrant spices and finely ground nuts.
- Beef Vindaloo - (GFP/DFP)**\$26.9
Robust zesty gravy with succulent beef simmered in vinegar and fragrant spices.
- Beef Jalfrezi - GFP/DFP)**.....\$26.9
Succulent pieces of beef wok-fried with a medley of colourful bell peppers, onions and an array of aromatic spices.

SEAFOOD

- Goan Speciality - Fish/Prawn - (GFPDFP)** ...\$27.9
Delicious tangy staple from Goa, cooked with coconut, tamarind and chillies.

VEGAN

- Dal Makani**.....\$20.9
Slow cooked black lentils and kidney beans in a mixture of butter, cream and medley of fragrant spices.
- Aloo Gobhi Bikaneri**..... \$18.9
A mild spicy stir fried dish with cauliflower and potatoes deliciously blended with masalas.
- Vegan Biryani**\$20.9
Sweet scented basmati rice in an assortment of fresh vegetables infused with fragrant herbs and spices in a flavourful one pot meal served with some biryani chutney.

- Balti Punjabi Chole**.....\$20.9

Prepared in a richly flavoured gravy infused with a blend of homemade spices, boasting a medium level of spiciness. This renowned dish hails from northern regions of India.

- Mix Vegetables**\$20.9

Assorted seasonal vegetables prepared with freshly ground spices.

VEGETARIAN

- Dal Makani - (GFP)**\$20.9

Slow cooked black lentils and kidney beans in a mixture of butter, cream and medley of fragrant spices.

- Paneer Makani - (GFP)**.....\$21.9

Paneer cubes simmered in a luscious and creamy tomato sauce, enhanced with butter, cream and array of scented spices.

- Palak Paneer - (GFP)**.....\$21.9

Cubes of paneer with a creamy, vibrant spinach gravy enriched with aromatic spices.

- Malai Kofta**.....\$21.9

Delectable deep fried cottage cheese and potato balls served in a mildly spice creamy tomato based gravy.

- Cashew Corn Gobhi Masala - (GFP)**\$21.9

A chef's speciality dish showcasing cauliflower cooked with a blend of cashews, corn kernels and an assortment of fragrant spices.

- Aloo Gobhi Bikaneri - (GFP)**.....\$20.9

A mild spicy stir fried dish with cauliflower and potatoes deliciously blended with masalas.

- Balti Punjabi Chole - (GFP/DFP)**.....\$20.9

Prepared in a richly flavoured gravy infused with a blend of homemade spices, boasting a medium level of spiciness. This renowned dish hails from northern regions of India.

- Mix Vegetables - (GFP/DFP)**\$20.9

Assorted seasonal vegetables prepared with freshly ground spices.

Oh Ya Biryani's

- Chicken Biryani**.....\$24.9

Sweet scented basmati rice cooked with marinated chicken and zestful combination of spices in a one pot dish.

- Kashmiri Lamb Biryani - (GFP/DFP)**.....\$25.9

Sweet scented basmati rice cooked with marinated lamb and zestful combination of spices in a one pot dish served with some biryani chutney.

- Vegetable Biryani**.....\$23.9

Sweet scented basmati rice in an assortment of fresh vegetables infused with fragrant herbs and spices in a flavourful one pot meal.

Perfect Pairings

- Plain Rice**
Steamed basmati rice..... \$6
- Saffron Rice**.....\$7
- Plain Naan**.....\$5
- Butter Naan**.....\$5.5
- Garlic Naan**.....\$6
- Cheese Naan**.....\$6.9
- Cheese & Garlic**.....\$6.9
- Kashmiri Naan**.....\$7.9
- Chicken tikka cheese Naan**.....\$8.9
- Raita**.....\$4.9
Cool and refreshing dish made from yogurt, seasoned with homemade spices.
- Mango Chutney**\$4.9
Sweet and tangy condiment made from ripe mangoes, sugar, vinegar and a blend of spices.
- Mint Chutney**.....\$4.9
Zest and refreshing condiment crafted from fresh mint leaves, cilantro, green chillies.
- Pappadums**.....\$4.9
- Onion Salad**\$4.9
- Chips**
Hot fries served with mayo & ketchup.....\$12.9

Sweet Conclusions

- Gulab Jamun with a twist**.....\$12.9
Gulab Jamun paired with gelato that combines the elements of fire and ice.
- Mango Kulfi**.....\$9.9
Is a creamy, dense and aromatic dessert made with a blend of rich condensed milk, pureed mangoes and a hint of cardamon.
- Pistachio Kulfi**.....\$9.9
Is a luxurious frozen dessert crafted from a rich blend of pure pistachio nuts, condensed milk and a pinch of saffron.

Little Explorer's Delight

- Choice of 1 small curry, small rice, cheese naan & raita. (Choose from butter chicken, lamb korma or mixed vegetables)\$15.9
- Chicken Nuggets with Chips.....\$12.9