



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**..... \$12.9
A crispy, golden pastry filled with delectable blend of spiced potatoes and peas served with zesty tamarind chutney.
- Samosa Chaat**..... \$14.9
A famous street food made with scrambled samosa topped with chaat chutney.
- Papri Chaat**..... \$15.9
Popular Street food of India snack made with crispy fried dough wafers, served with potatoes, yogurt and various house made chutneys.
- Paneer Tikka - (GFO)**..... \$19.9
Succulent paneer cubes marinated in aromatic pesto and grilled to perfection.
- Chilli Paneer - (GFO)**..... \$19.9
Tender pieces of cottage cheese wok fried to perfection and tossed in a flavourful blend of garlic, ginger and a fiery assortment of bell peppers.
- Chicken Tikka - (GFO)**..... \$19.9
Tender chicken pieces marinated in aromatic spices and yogurt.
- Malai Tikka - (GFO)**..... \$19.9
Succulent boneless chicken pieces marinated in luscious mixture of cream, yogurt and a delicate blend of spices.
- Chicken 65 - (GFO)**..... \$20.9
Crispy and spicy bite sized chicken chunks, seasoned with secret blend of spices.
- Chilli Chicken - (GFO)**..... \$20.9
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 - (GFO)**..... \$22.9
Mouth watering fried fish prepared with hand pounded spices and is a popular street food of Amritsar.
- Calamari & Chips**..... \$20.9
Golden fried rings of calamari, served alongside crispy salted potato chips.
- Oh Ya Non-Veg Platter for two (2)**..... \$30.9
Two pieces of Chicken Tikka, two pieces of Malai Tikka, Chilli Chicken and two pieces of Fish Amritsari.

Main Attractions

CHICKEN

- Butter Chicken - (GFO)**..... \$25.9
Chicken cooked in a creamy tomato based gravy, which is enriched with butter, cream and a blend of aromatic spices.
- Murg Saag Waala - (GFO)**..... \$25.9
Light, fragrant chicken simmered in a flavourful sauce with mustard leaves & spinach.
- Chicken Tikka Masala - (GFO)**..... \$25.9
Marinated chicken pieces cooked in a creamy and aromatic tomato based sauce, complimented by the delightful crunch of onions and bell peppers.
- Chicken Madras - (GFO/DFO)**..... \$25.9
Delectable curry enriched with house blend spices and a hint of coconut cream, making it a must try dish.

BEEF

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

LAMB

- Lamb Rogan Josh - (GFO/DFO)**..... \$27.9
Tender lamb slow cooked in a flavourful, aromatic tomato and spice infused sauce.
- Lamb Korma - (GFO)**..... \$27.9
Tender lamb simmered in a lavish creamy sauce infused with fragrant spices and finely ground nuts.
- Lamb Do Pyaza - (GFO/DFO)**..... \$27.9
Classic Indian curry dish featuring tender pieces of cooked lamb in rich and flavourful spices.
- Lamb Vindaloo - (GFO/DFO)**..... \$27.9
Spicy marinated lamb cooked with vinegar, fresh ginger & spices.

GOAT

- Bihari Bakra - (GFO/DFO)**..... \$29.9
Bis slow cooked goat, marinated in a special spice blend, then seared or grilled to deepen the smoky aroma.

SEAFOOD

- Goan Speciality - Fish/Prawn - (GFO/DFO)** \$28.9
Delicious tangy staple from Goa, cooked with coconut, tamarind and chillies.

VEGAN

- Dal Makani**..... \$21.9
Black lentils and kidney beans simmered in a tomato based sauce infused with aromatic spices.
- Aloo Gobhi Bikaneri**..... \$21.9
A mild spicy stir fried dish with cauliflower and potatoes deliciously blended with masalas.
- Vegan Biryani**..... \$24.9
Sweet scented basmati rice in an assortment of fresh vegetables infused with fragrant herbs and spices in a flavourful one pot meal.

Punjabi Chole

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

Assorted seasonal vegetables prepared with freshly ground spices.

VEGETARIAN

Dal Makani - (GFO)..... \$21.9
Slow cooked black lentils and kidney beans in a mixture of butter, cream and medley of fragrant spices.

Paneer Makani - (GFO)

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

Palak Paneer - (GFO)

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

Malai Kofta

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

Cashew Corn Gobhi Masala - (GFO)

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

Aloo Gobhi Bikaneri - (GFO)

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

Dilli - Style Aloo Baingan - (GFO)

Tender potatoes and succulent eggplant simmered in a traditional onion-tomato masala, gently spiced with cumin, tumeric and garam masala.

Punjabi Chole - (GFO/DFO)

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 - (GFO/DFO)

Assorted seasonal vegetables prepared with freshly ground spices.

Oh Ya Biryani's

Vegetable Biryani

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

Chicken Biryani

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

Kashmiri Lamb Biryani - (GFO/DFO)

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

Perfect Pairings

- Plain Rice**
Steamed basmati rice..... \$6
- Saffron Rice**..... \$7
- Plain Naan**..... \$5
- Butter Naan**..... \$5.5
- Garlic Naan**..... \$6
- Kalonji Naan**..... \$6
- Cheese Naan**..... \$7.9
- Potato Kulcha**..... \$8.9
- Cheese & Garlic**..... \$8.9
- Kashmiri Naan**..... \$8.9
- Chicken Tikka Cheese Naan**..... \$9.9
- Raita**..... \$5.9
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.
- Mixed Pickles**..... \$4.9
- Pappadums**..... \$5.9
- Onion Salad**..... \$5.9
- Chips**
Hot fries served with ketchup..... \$12.9

Sweet Conclusions

- Gulab Jamun (3 Pieces)**..... \$12.9
Gulab Jamun is a classic Indian dessert made from deep fried dough balls soaked in a fragrant sugar syrup flavoured with cardamom and rose water.
- Pistachio Kulfi**..... \$10.9
Is a luxurious frozen dessert crafted from a rich blend of pure pistachio nuts, condensed milk and a pinch of saffron.
- Mango Kulfi**..... \$10.9
Is a creamy, dense and aromatic frozen dessert made with a blend of rich condensed milk, pureed mangoes and a hint of cardamom.
- Biscoff Kulfi**..... \$10.9
It's a fusion dessert that combines the traditional Indian Kulfi (dense, creamy frozen dessert) with the caramelized, spiced biscuit flavour of Lotus Biscoff.

Little Explorer's Delight

- Choice of 1 small curry, small rice, cheese naan & raita.** (Choose from butter chicken, lamb korma or mixed vegetables)..... \$18.9
- Curd Rice**..... \$18.9
A comforting South Indian staple made with soft cooked rice gently mixed with creamy yogurt and tempered with mustard seeds & curry leaves.
- Chicken Nuggets with Chips**..... \$16.9

GFO – GLUTEN FRIENDLY OPTION DFO – DAIRY FRIENDLY OPTION

PLEASE FEEL FREE TO SPEAK TO OUR FRIENDLY STAFF ABOUT YOUR SPECIFIC DIETARY NEEDS AND ALLERGEN SPECIFICATIONS.