

Great India

R E S T A U R A N T

Silver Set Menu

Set menu for six or more guests at \$35.50 per person
Please Note! Entertainment cards do not apply to this special menu.

STARTER

Served on arrival

Poppadoms - Served with a variety of chutneys and pickles.

Garlic Naan - Leavened flour bread with a touch of garlic.

MAIN COURSE

Gehtu Masala - Succulent cubes of lamb marinated for 48 hours, then skewered and smoke-roasted over flaming charcoal, finished off in a rich Tandoori Masala sauce with green herbs and onions.

Butter Chicken - Roasted Tandoori chicken cooked with cream, honey and tomatoes. Loved by many.

Chana Masala - Whole chickpeas cooked in masala infused with amchoor, ginger & coriander finished with tomatoes.

Tarka Dhal - Red lentils infused with black mustard & cumin seeds finished with tomatoes & onions.

Served with

Rogini Naan – Large Leavened bread richly topped with the yolk of eggs and nuts.

Onion Kulcha – Round Leavened bread with chopped onions cumin and turmeric.

And Combinations of Rice

Pulau Rice - Mildly spiced fried rice cooked with cumin, cinnamon sticks and bay leaves.

Coconut Rice - A perfect example of authentic South Indian cuisine cooked with coconut cream and caramelised onion.

Basmati Steamed Rice - Loved by many. Steamed long-grain basmati rice.

Great India

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Gold Set Menu

Set menu for six or more guests at \$44.50 per person

Please Note! Entertainment cards do not apply to this special menu.

STARTER

Served on arrival

Poppadoms - Served with a variety of chutneys and pickles.

Onion Bhajia - Onion pieces marinated for 48 hours then battered with chickpea flour and fried.

Pakorás - Selection of five seasonal fruit and vegetables separately dipped in spicy chickpea batter and deep fried.

Reshmi Kebab - Minced chicken mixed with onions, herbs and spices, roasted in Tandoor on skewers.

Garlic Naan - Leavened flour bread with a touch of garlic.

MAIN COURSE

Goan Squid Masala - Squid cooked for a mere 8 seconds in green herbs, ground spices and a coconut base. Served in a traditional Karahi Wok, a delicacy of goa.

Chicken Masta Masala - Boneless chicken tikka simmered in tandoori gravy with fenugreek and yoghurt.

Lamb Badam Pasanda - Marinated lamb pieces cooked in cream, spiced and garnished with almonds.

Bindi Masala - Tender okra cooked with caramelised onions and Gujarati spice

Served with the Selection of Naans

Kheema Naan - Leavened Indian bread stuffed with minced lamb and spices.

Onion Kulcha - Round leavened bread, with chopped onions cumin and turmeric.

Rogini Naan - Large-leavened bread richly topped with the yolk of eggs and nuts.

And Combinations of Rice

Pulau Rice - Mildly spiced fried rice cooked with cumin, cinnamon sticks and bay leaves.

Coconut Rice - A perfect example of authentic South Indian cuisine cooked with coconut cream and caramelised onion.

Basmati Steamed Rice - Loved by many. Steamed long-grain basmati rice.

Great India

R E S T A U R A N T

Platinum Set Menu

Set menu for six or more guests at \$54.00 per person

Please Note! Entertainment cards do not apply to this special menu.

STARTER

Served on arrival

Poppadoms - Served with a variety of chutneys and pickles.

Deluxe Mixed Entrée

Selection of Samosas, Onion Baji, Pakoras, Tandoori Chicken, Reshmi, Seekh Kebab and Chicken Tikka accompanied with mint yoghurt and cumin-infused chutney.

MAIN COURSE

Gehtu Masala - Succulent cubes of lamb marinated for 48 hours, then skewered and smoke-roasted over flaming charcoal, finished off in a rich Tandoori Masala sauce with green herbs and onions.

Prawn Curry - Succulent prawns fully shelled soaked in lime juice overnight and finished with coconut, onions and green herbs.

Goan Pork Curry - Succulent large cubes of pork marinated in Gewurztraminer wine overnight, then finished off in buttery onion gravy with tomatoes.

Saag Aloo - Potatoes rubbed in turmeric and finished in chopped spinach.

Jalfrezi Bindi - Okra finished with green capsicums and onions in a mint yoghurt mustard sauce.

Selection of Varieties of Bread

And Combinations of Rice

Pulau Rice - Mildly spiced fried rice cooked with cumin, cinnamon sticks and bay leaves.

Coconut Rice - A perfect example of authentic South Indian cuisine cooked with coconut cream and caramelised onion.

Basmati Steamed Rice - Loved by many. Steamed long-grain basmati rice. Accompanied by Dahi raita (great for cooling down curries) and green salad.

Desert

Kulfi – Mango flavoured Home-Made Indian Ice-cream served with Pistachios.