

The Nawabi Banquet



Entree

Choose any 3

Vegetable Samosa
Tandoori Mushrooms
Vegetable Pakoras
Chicken Tikka
Moghul Kebabs

Mains

Choose any 2

VELVET BUTTER CHICKEN
Chicken tikka pieces simmered in cummin scented butter and in a creamy rich tomato base sauce

LAMB ROGAN JOSH
The classic lamb curry of Kashmir

CHICKEN/LAMB KORMA
Cooked in yoghurt, cream, nuts and fragrantly spiced with saffron and aromatic spices

BEEF/LAMB VINDALOO
A fiery hot dish from Goa

Choose any 1

BALTI CASHEW
In a delicious spicy sauce with vegetables

NAVRATAN KORMA
A rich vegetable curry cooked with nuts and cream

Dessert

Choose any 1

Gulab Jamun
Mango Ice Cream

Included

Cucumber Raita
Naan Bread
Rice

\$29.50

www.eimpressions.com.au

THE CURRY CLUB

café • bar • tandoor

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Email: info@curryclubcafe.com.au

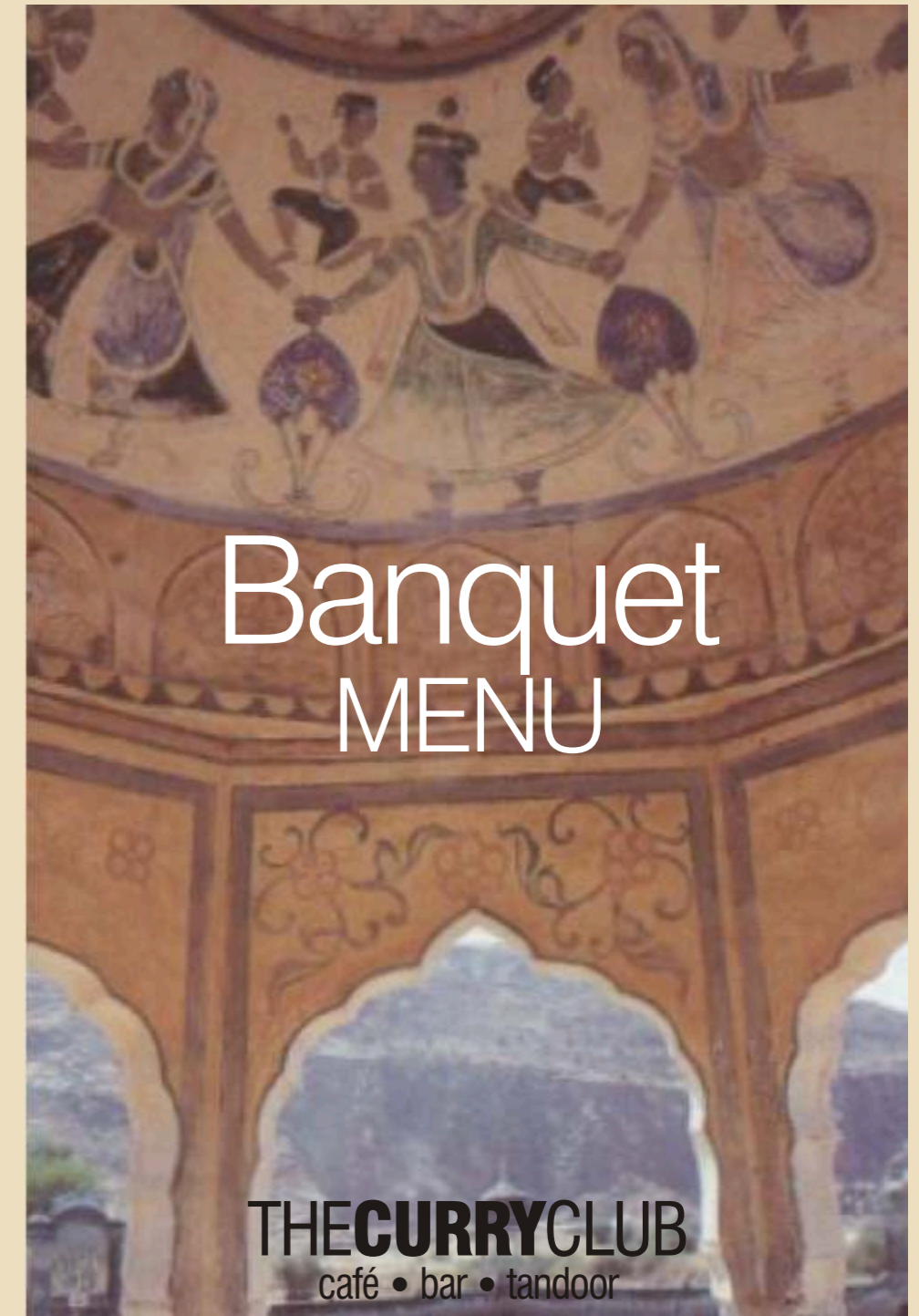
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For a party of four and above, selecting same items.

BYO Wines only. Corkage \$2.50 per person

All prices are inclusive of GST.

One bill per table.



Banquet MENU

THE CURRY CLUB
café • bar • tandoor

The Maharani Banquet



Entree
Choose any 3

Vegetable Samosa
Onion Bhajia
Moghul Kebabs
Chicken Malai Kebabs
Tandoori Garlic Chicken

Mains
Choose any 3

VINDALOO
Chicken, Lamb or Beef

TRADITIONAL INDIAN CURRY
Chicken, Lamb or Beef

VELVET BUTTER CHICKEN
Chicken tikka pieces simmered in a cummin scented butter in a creamy rich tomato base sauce

CHICKEN TIKKA MASALA
Thigh fillets mixed with masala and grilled in Tandoor

LAMB ROGHAN JOSH
The classic lamb curry from Kashmir

Choose any 1

BALTI CASHEW
In a delicious spicy sauce with vegetables

NAVRATAN KORMA
A rich vegetable curry cooked with nuts and cream

DAL MAHARANI

Dessert
Choose any 1

Mango and Coconut Terrine
Gajar Halwa
Gulab Jamun

Included
Cucumber Raita
Naan Bread
Saffron Rice

\$34.50

The Maharaja Banquet



Entree
Choose any 3

Fish Tikka
Lamb Cutlets
Tandoori Mushrooms
Chicken Tikka
Tandoori Garlic Chicken
Kalamari Pakora

Mains
Choose any 3

MALABAR PRAWN CURRY
Cooked with coconut and Kerala spices

FISH MASALA
With capsicum and onions in a masala sauce

LAMB ROGHAN JOSH
The classic lamb curry of Kashmir

VELVET BUTTER CHICKEN
Chicken tikka pieces simmered in a cummin scented butter in a creamy rich tomato base sauce

CHICKEN TIKKA MASALA
Skillful blending of tandoori spices, herbs and cream

BALTI STIR FRY
Chicken, Lamb or Beef along with vegetables & cashew nuts

Choose any 1

BALTI CASHEW
In a delicious spicy sauce with vegetables

BALTI EGG PLANT
With potatoes

NAVRATAN KORMA

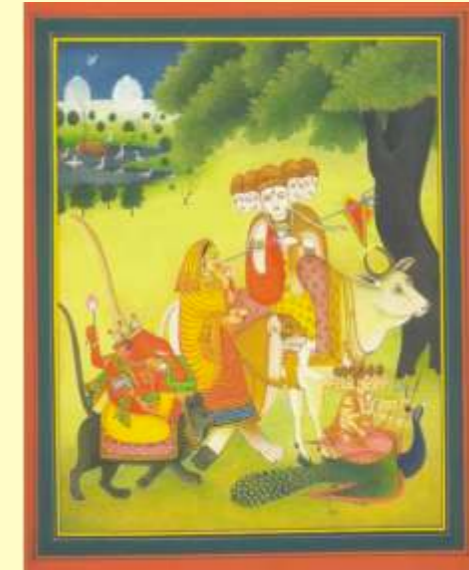
Dessert
Choose any 1

Mango and Coconut Terrine
Raspberry Sorbet
Passion Fruit Sorbet

Included
Cucumber Raita
Naan Bread
Saffron Rice

\$39.50

The Shakahari vegetarian Banquet



Entree

Vegetable Samosa
Tandoori Mushrooms
Vegetable Pakoras

Mains
Choose any 3

NAVRATAN KORMA
A rich vegetable curry cooked with nuts and cream

GOA MUSHROOM CURRY
Mushroom with chillies, fresh coconut and vinegar

ALOO PALAK
Potatoes sauteed with pureed spinach

MUTTER PANEER
Cottage cheese and peas cooked in a thick gravy

BALTI CASHEW
In a delicious spicy sauce with vegetables

Dessert
Choose any 1

Gulab Jamun
Mango Ice Cream

Included
Cucumber Raita
Naan Bread
Rice

\$26.50