## Suggested Banquets for two or more (ONE BANQUET PER TABLE) VEGETARIAN



#### PRESTARTER PAPPADOMS

#### STARTER

ONION BHUJEE Served With Tamarind Sauce

#### MAINS

Sabji Jaipuri Dal Fried Aloo Mutter Plain Rice Naan Raita

# \$25.00 PER PERSON

ROYAL BANQUET (Not for Take Away)

MASTER OF

PRESTARTER PAPPADOMS Served With Mango Chutney

STARTER VEGETABLE PAKORA

Served with tamarind sauce

MAINS

Sabji Jaipuri Aloo Gobi Chole Punjabi Basmati Rice Naan Pickle / Raita DESSERT

\$30.00 PER PERSON

### Suggested Banquets for two or more (ONE BANQUET PER TABLE) NON VEGETARIAN



(Not for Take Away)

#### PRESTARTER

PAPPADOMS Served with Mango Chutney

#### STARTER

**ONION BHUJEE** Served with Tamarind Sauce **Chicken Tikka** Served with Green Masala Chutney

#### MAINS

**Butter Chicken** Lamb & Beef Curry **Vegetable Balti Basmati Rice** Naan **Pickle / Chutney** DESSERT

\$35.00 PER PERSON

#### SHAHI BANQUET (Not for Take Away)

MASTER OF

PRESTARTER

PAPPADOMS Served with Mango Chutney

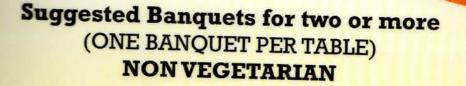
#### STARTER

**ONION BHUJEE** Served with Tamarind Sauce **Chicken Tikka** Served with Green Masala Chutney

#### MAINS

**Prawn Curry Malbari Butter Chicken** Lamb & Beef Curry **Vegetable Balti Jeera Rice Garlic Naan** Pickle / Chutney / Raita DESSERT

\$40.00 PER PERSON





(Not for Take Away)

PRESTARTER PAPPADOMS Served with Mango Chutney

# STARTER

MASTER OF

ONION BHUJEE Served with Tamarind Sauce Chana Chat Lamb Cutlet & Reshmi Kebab Served with Green Masala Chutney

#### MAINS

Prawn Curry Malbari Chicken Makhanai Lamb Rogan Josh Beef Korma Lamb & Beef Curry Vegetable Balti Peas Pulao Garlic Naan Pickle / Chutney / Raita INDIAN DESSERT

# **INDIAN DESSERT**

Kulfi (Indian Ice Cream)

At Master of India we only use fresh natural ingredients fresh food always takes time to prepare, please advise our staff if you are in hurry. We can not accommodate speed when taste & quality are in danger of being compromised.

\$50.00

PER PERSON