



Valentine Banquet

\$55 per head

Minimum 2 people



Drink

Sparkling Wine Glass (per person)

Mixed Entrée

1 piece each per person

(Served with tomato and mint sauce)

Momo (LF, NF)

Chicken steamed dumpling with ginger, garlic, spring onion & coriander.

Badami Sekuwa (GF)

Tender piece of chicken fillet, lightly marinated in a creamy yoghurt sauce with ginger, garlic and lemon juice, enriched with almond paste.

Phulaura (GF, LF, V, V'n, NF)

Traditional crispy patty prepared from black lentils, chickpea flour, spring onion, spinach & coriander blended in Nepalese herbs.

Main Courses

choice of 2 mains

Khasiko Masu (Choice of Lamb or Goat) (GF, LF, NF)

Traditionally spiced Nepali style curry with your choice of tender boneless lamb or goat enriched with the flavours of fenugreek, cinnamon, tomatoes, coriander, bay leaves and mustard oil.

Machha Tarkari (Fish Curry) (GF, NF)

Aromatic fish curry (Barramundi) cooked with onion and tomatoes infused with the flavours of green chilli, ginger, garlic, fresh coriander, cardamom, cinnamon, yoghurt, vinegar and coconut milk.

Sekuwa Ko Leddoor (Nepalese Butter Chicken) (GF)

Boneless chicken pieces, cooked in the charcoal fired clay oven, then pan simmered in a delicious creamy sauce.

Accompaniments

Buteko Arloo (GF, LF, V, V'n, NF)

Cubed potatoes, boiled then stir fried in vegetable oil with lemon juice and panch porah.

Rayoko Saag (GF, LF, V, V'n, NF)

Mustard leaves (spinach) stir-fried with chilli and cumin seed.

(Served with Plain Roti and Steamed Rice)

Dessert

Bailey's Ice Cream / Laal Mohan

A rich Bailey's ice cream with crushed chocolate coated almonds throughout. **OR** Traditional sweet prepared from milk powder flavoured with cardamom and rose water.



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\$55 per head

Minimum 2 people



Vegetarian

Drink

Sparkling Wine Glass (per person)

Mixed Entrée

1 piece each per person

(Served with tomato and mint sauce)

Momo (LF, V, V'n, NF)

Vegetable steamed dumplings with ginger, garlic, spring onion & coriander.

Samosa (LF, V, V'n, NF)

Seasonal vegetables including potatoes, fresh spring onion, peas, & coriander wrapped in a homemade pastry triangle.

Phulaura (GF, LF, V, V'n, NF)

Traditional crispy patties prepared from black lentils, chickpea flour, spring onion, spinach & coriander blended in Nepalese herbs.

Main Courses

choice of 2 mains

Paneer Ko Tarkari (GF, V, NF)

A rich dish of cottage style cheese cooked with diced capsicum in a tomato based sauce of garlic, ginger, dried chilli, turmeric and coriander seeds and finished off with a dash of cream.

Kwati (GF, LF, V, V'n, NF)

A curry of nine different beans cooked with ginger, garlic, cumin, chilli, fenugreek seeds and diced fresh tomatoes and onions.

Chaw Ko Tarkari (GF, LF, V, V'n, NF)

Diced button mushroom cooked with capsicum, tomatoes, onions, sautéed with fresh ginger & garlic & crushed coriander and traditional Nepalese herbs.

Misayako Tarkari (GF, LF, V, V'n, NF)

Mixed vegetable curry of cauliflower, green beans, potatoes and green flavoured with spring onion and coriander.

Accompaniments

Buteko Arloo (GF, LF, V, V'n, NF)

Cubed potatoes, boiled then stir fried in vegetable oil with lemon juice and panch porah.

Rayoko Saag (GF, LF, V, V'n, NF)

Mustard leaves (spinach) stir-fried with chilli and cumin seed.

(Served with Plain Roti and Steamed Rice)

Dessert

Bailey's Ice Cream / Laal Mohan

A rich Bailey's ice cream with crushed chocolate coated almonds throughout. **OR** Traditional sweet prepared from milk powder flavoured with cardamom and rose water.