

**VEGETARIAN**

20 Person Minimum

MIX 'N MATCH: Customize your meal.

<b>STARTERS</b> \$ 2 / PERSON	<b>VADA: URUD / MASALA</b>	A light crispy lentil fritter.	<b>VEGETABLE CUTLET</b>	Potato, peas and shredded vegetables.
	<b>STEAMED IDLY</b>	Soft and fluffy steamed rice-lentil cakes. <i>(Substitute for Rava Idly for \$0.50)</i>	<b>VEGETABLE BONDA</b>	Vegetable balls. South India's answer to Samosa.
	<b>VEGETABLE SAMOSA</b>	Potato, peas and shredded vegetables.	<b>GOBI: 65/MANCHURIAN</b>	Pan fried bite sized chicken in yogurt-turmeric marinade. <i>(Substitute for Paneer for \$1)</i>
<b>ENTREE</b> \$ 3 / PERSON	<b>DUM BIRIYANI</b>	Spice & herb infused rice with vegetables. <i>(Add Paneer for \$1)</i>	<b>VEGETABLE PULAV / FRIED RICE</b>	Mild pilaf with carrots, beans and green peas.
	<b>PANEER BUTTER MASALA</b>	Creamy onion-tomato curry with cubes of Indian cottage cheese.	<b>SPINACH CURRY</b>	Spinach legume dal (or) Saag Paneer.
	<b>MALAI KOFTA</b>	Vegetable "kebab" in a creamy curry.	<b>INDO-CHINESE</b>	Choice of Hakka Noodles, "Manchurian"/"Chilli" Curry.
<b>SIDES</b> \$ 1 / PERSON	<b>WHITE RICE</b>	Basmati Rice	<b>BAROTA</b> Layered flaky bread	<b>DAKSHIN DESSERT (+\$1.5)</b>
				- Kesari (Halwa) - Gulab Jamoon/Rasamalai - Payasam (Kheer)

**PACKAGES**

<b>DOSA PACKAGE</b>	<ul style="list-style-type: none"> <li>- Any two vegetarian starters (<i>add non-vegetarian starter for \$1</i>)</li> <li>- Dosa varieties (includes Potato Masala): Plain, Mysore, Kara, Onion, Chocolate (or) Cheese (<i>add Spinach Dosa for \$1, Chicken/Lamb Dosa for \$2</i>)</li> <li>- Masala Chai (or) Filter Coffee (or) Dakshin Dessert</li> </ul>	16
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## NON-VEGETARIAN

20 Person Minimum

MIX 'N MATCH: Customize your meal.

### STARTERS

\$ 3.5 / PERSON

#### PEPPERCORN LAMB

Slow cooked lamb, peppercorn, dry roasted spices.

#### COCONUT PRAWNS

Jumbo prawns, coconut.

#### GHEE ROAST CHICKEN

Bite sized chicken pan roasted with ghee.

#### "BUHARI" CHICKEN 65

Bite size chicken fried and tossed in onion and spices.

#### CHETTINAD CHICKEN WINGS

Wings fried black pepper and curry leaves.

#### CHICKEN MANCHURIAN

Hors d'oeuvre popular in Indo-Chinese cuisine.  
*Also try "Chicken Lollipop": a frenched winglet.*

### ENTREE

\$ 3.5 / PERSON

#### DUM BIRIYANI

Spice & herb infused rice with choice of Chicken (or) Lamb (or) Prawn.  
*(Substitute for Goat for \$1)*

#### PRAWN CURRY

Malabar curry with the tanginess of tamarind and the sweet taste of coconut milk.

#### COCONUT CHICKEN

Boneless chicken curry made with fresh coconut, slow cooked in spices.

#### BUTTER CHICKEN

A cousin to Chicken Tikka Masala and a crowd pleaser.

#### PAN SEARED FISH

Tilapia (or) Swaii marinated in yogurt and ground spices.  
*(Substitute for Sea Bass for \$1)*  
*(Substitute for Salmon for \$2)*

#### DAKSHIN LAMB

Succulent lamb in a ginger-garlic-tamarind gravy: from a region that enjoys some of the spiciest dishes.  
*(Substitute for Goat for \$1)*

### SIDES

\$ 1 / PERSON

#### WHITE RICE

Choice of Indian:  
- Sona Masoori  
- Basmati/Brown (+\$1)

#### BAROTA

Layered flaky bread

#### DAKSHIN DESSERT (+\$1.5)

- Kesari (Halwa)
- Gulab Jamoon/Rasamalai
- Payasam (Kheer)