

# Silver Package \$45/Person

## Appetizer (Pick two)

### **Aaloo Chaat Papri**

– Crisp fried dough wafers along with onions, chickpeas, potatoes, coriander, yogurt and tamarind chutney

### **Fish Pakora**

– Tilapia fish battered in chickpea flour and mustard seeds

### **Vegetable Samosa**

– Crisp pastries filled with potatoes, peas and spices

## All curries come with rice, naan and salad (Pick three)

### **Butter Chicken**

– Tender pieces of tandoori grilled white meat simmered in a rich creamy tomato sauce with special house blend spices

### **Chicken Curry**

– Traditional north Indian chicken curry cooked in a tomato, onion, garlic and ginger sauce with a blend of spices

### **Bhuna Lamb**

– Marinated pieces of lamb cooked with onions, bell peppers and tomatoes in masala sauce

### **Palak Paneer**

– Cottage cheese cubes simmered in onion, ginger, garlic, tomato and spinach purée

### **Bhindi Masala**

– Fresh cut okra cooked with onions, tomatoes and roasted ground spices

### **Malai Kofta**

– Fried cheese and vegetable dumplings in a cashew and cream sauce

### **Dal Makhni**

– Slow-cooked black lentils, split chickpeas and red kidney beans with garlic, onions, ginger and butter

## Dessert (Pick one)

### **Gulab Jamun**

– Milk and flour dumplings in a warm sweet syrup

### **Kheer**

– Traditional Indian rice pudding made with milk, raisins, and cardamom

### **Rasmalai**

– Cheese dumplings immersed in a chilled cardamom milk syrup with pistachio