

BANQUET BUFFET MENUS

Minimum 10 people | \$45 per person

OPTION ONE

Morninga dahl soup
Green salad w/ vinaigrette dressing
Lamb rogan josh
Fish curry in tamarind pulp & coconut cream
Steamed jasmine rice
Roti
Raita

OPTION TWO

Cream of pumpkin soup w/ garlic bread
Green papaya salad w/ spicy lime dressing
Herbed roast chicken thigh
Grilled fish in creamy lemon butter sauce
Roast potatoes
Vegetable penne pasta w/ bechemal sauce

OPTION THREE

Chicken sweet corn soup
Asian style sweet & sour fish
Beef stir fry
Chicken chop suey
Steamed jasmine rice
Root crops

OPTION FOUR

Garden salad
Tandoori chicken
Lamb in oyster sauce
Chickpea & potato curry
Steamed jasmine rice
Puri
Chutney

OPTION FIVE - BBQ (LIVE COOKING)

Potato salad
Grilled lamb sausages
BBQ lamb chops
BBQ chicken breast
Vegetable chowmein
Fried eggs
Seasonal root crops

OPTION SIX - MOGOLIAN (LIVE COOKING)

Fish chowder
Selection of meat (chicken, lamb & prawns)
Selection of vegetables
Egg fried rice
Steamed jasmine rice
Chowmein noodles

OPTION SEVEN - LOVO

Apple coleslaw
Kokoda (fish marinated in coconut cream & lime juice)
Lovo chicken
Corn mutton palusami
Seasonal root crops
Coconut or custard pie

*All options come with
1x glass of fruit punch per person
and basic venue set up*