

Option 1:

Appetizers:

Vegetable Fritters (Subz Sabji Pakora)

Assorted vegetable fritters lightly fried to a crispy finish

Chicken Tikka (Murgh Tikka)

Slices of tender chicken breast marinated in yoghurt, ginger, chili powder and coriander then cooked on skewers in the tandoor. Served with a mint chutney sauce.

Main Course From the tandoor:

Lamb Sausages (Seekh Kebab)

Tender minced lamb sausages seasoned with ginger, coriander and other spices. Cooked on skewers over charcoal.

Pineapple Kebab (Ananas Pharda)

Fresh pineapple and assorted vegetables barbecued in the tandoor.

Main Course from the Handi:

Chicken Masala (Murg kadha Masala)

Chicken curry flavored by romantic garam masala and chili.

Ladies Fingers

Okra or best know as ladies finger, cooked together with tomato, onion and green chili.

Spinach curry with cottage cheese (Saag Paneer)

Smooth emerald green spinach curry with cubes of cottage cheese

Accompanied with:

Steamed Rice & Naan (Double flour Indian Breads)

Dessert:

Cheese Dumpling (Rasmalai)

Cheese dumpling immersed in cardamom flavored with milk nuts and raisins. Served cold.

***Set Menu 1 @ Rp 145.000 + / pax (does not include 10 % tax)**

Option 2:

Appetizers:

Vegetable Samosa (Punjabi Samosa)

Golden Samosa filled with minced vegetables and punjabi spices.

Chicken Tikka (Murg Tikka)

Slices chicken breast marinated in yoghurt, ginger, chili powder and coriander. Then cooked on skewers in the tandoor. Served with a mint chutney sauce.

Main Course from the Tandoor:

Ginger Chicken (Murg Malai)

Succulent boneless pieces of chicken with ginger, green chili, cheese and garlic paste

Spicy King sized tiger prawns (Tandoori Jheenga)

Spicy Tiger Prawns dipped in a creamy ajwain laced yoghurt and gilled in the tandoor

Main Course From the Handi:

Lamb with onion Sause (Rogan Josh)

Slices of tender lam cooked in an onion sauce-A traditional recipe.

Potatoes and Cauliflower (Aloo Gobhi)

Potatoes and cauliflower cooked with tomato, chilli and coriander

Accompanied with:

Jeera Pulao

Rice with cumin and cloves

Bharhui Naan Ki Tokhri

Assortment of Indian Plain, Butter, Garlic and cheese breads in a basket

Ananas Raita

Yoghurt with freshly chopped pieces of pineapple

Dessert:**Caramelized Milk Dumplings (Gulab Jamun)**

Caramelized milk dumplings served hot with pistachio & green cardamom seeds

***Set Menu 2 @ Rp 180.000 + / pax (does not include 10 % tax)**

Option 3:**Appetizer Assortment****Our best selection of appetizers:**

Veg Samosa, Chicken Tikka, Boti Kebab & Amritsari Machi

Main Course from the Tandoor:**Roasted Leg of Baby Lamb (Raas E Ganesha)**

Leg of baby lamb marinated with cardamom, bay leaves and mixture of Indian spices. Cooked to perfection in the tandoor. A specialty of Ganesha

Main Course from the Handi:**Butter Chicken (Murgh Makhni)**

Boneless chicken roasted in the tandoor and then cooked in creamy tomato

Prawn New Delhi Style (Tawa Jheenga)

A spicy mixture of tiger prawns, ginger, garlic, onion and chilli

Mixed Vegetable with Cashew Nut (Navratan Khorma)

Nine types of vegetables cooked in creamy cashew nut sauce enhanced by Indian spices

Accompanied with:**Saffron Pulao**

Rice flavored with saffron

Creamy Black Lentils (Dal makhni)

Creamy black lentils simmered slowly over to create a unique dish . A frontier specialty

Bread Basket (Naan Ki Tokhri)

Assortment of Indian Plain, Butter, Garlic & cheese breads in a basket

Desserts:**Kulfi Ice Cream (Kulfi)**

Creamy smooth-textured Indian Ice Cream. Made from fresh milk & nuts.

***Set Menu 3 @ Rp 205.000 + / pax (does not include 10 % tax)**

Please note that the above mentioned prices do not include 10% Government tax and are based upon a minimum no of 10 pax and maximum 20 pax

I request you to please confirm guaranteed number of pax and the selection of the above options

We can arrange special entertainment at an additional cost, to make your event memorable like: Live Band, belly Dance, special decorations for your party, Party Games etc.

I do hope the entire detail is as per your requirement. However, should you need any further information, clarifications or modify to suite your request. I would be delighted to be of assistance. I am available at (021) 5713567 / 5719415 and 0816 1967876

With Regards,

Sulabh B Daryanani

Note:

In case of chat counter required Rp.25.000 per pax will be charged extra.

Free flow soft drinks includes (coca cola & spirite) at an additional Rp 25.000 per pax

Free flow juices includes (coke, sprite & juices) at an additional Rp 35.000 per pax

Additional Charges For Corkage:

Wine: Rp 100.000 per bottle

Spirits: Rp 150.000 per bottle

Premium Brands: Rp 250.000 per bottle