



## SPECIAL GRAND BUFFET FRIDAY TO SUNDAY DINNER

**"All you can  
eat"**  
~~\$49.95 p/p~~  
**\$40.00 p/p**  
(Limited time only)

### ENTRÉE

TANDOORI CHICKEN

*Succulent chicken marinated in yoghurt, spice & lemon juice, cooked in our traditional Tandoor oven*

POTATO PAKORA

*Tasty golden sliced potatoes, mildly spiced, dipped in gram flour batter, & fried*

VEGETABLE SAMOSA

*Traditional crispy pastry filled with potatoes and vegetables.*

SHEEKH KEBAB

*Mildly spice marinated minced lamb, cooked in the tandoor oven.*

*Accompanied with condiments*

*Mint Chutney, Cucumber Raita, Mango Chutney, Mixed Pickles*

### MAINS

BUTTER CHICKEN

*In-House favourite- Tender pieces of boneless chicken Tikka baked in Tandoor, cooked with tomato, herbs, butter and cream ~MILD~*

AGNI GOAT CURRY

*Marinated fresh goat meat cooked in a delicious chef's special recipe. Finished with a touch of cream. ~MED~*

GOAN FISH CURRY

*In-house favourite- Tender fish fillet cooked with fresh coconut milk in special Goan recipe style. ~MILD~*

*\*Nominated as the Best Indian fish Dish in W.A. by the Life-style Magazine.*

CHANA MASALA

*This famous mouth-watering dish of potato and chick pea cooked in a thick & creamy sauce.*

ZEERA ALOO

*Potatoes marinated in Indian herbs and spices, pan fried with spring onion & chopped tomato. ~MILD~*

BINDI MASALA

*Mildly spiced okra cooked with our special chef's recipe.*

DHAL BASANTHI

*Red lentil curry cooked with mild Indian herbs & spices. Finished with fresh tomato, spring onion and fried onion..*

*~MILD~*

BRIYANI RICE- *Basmati rice flavoured with cumin seeds and mild spices*

BASMATHI RICE- *Steamed Indian basmati rice.*

NAAN- *Punjabi leavened bread baked in traditional Tandoor oven*

PAPADUM

SALADS- *Garden salad*

\* Menu items subject to  
change according to  
Specials

DESSERTS~ *A wide famous tasty selections from the following  
GULABJAMUN, KHEER, MANGO MOUSSE, FRUIT PLATTER, CRÈME CARAMEL*