

# Big Fat Indian

# Big Fat Indian

## MINIMUM 2 GUEST

**DINNER BANQUET: VEGETARIAN \$60/P**

---

---

### STARTER

---

**VEG FRITTERS** *Mix veg pan fried with chickpea flour.*

**HONEY CHILLI CAULIFLOWER** *Cauliflower, fenugreek, honey mixed with sweet and tangy sauce.*

**MUSHROOM-EH-BAHAR** *Marinate overnight with north Indian smoked spices served with grilled onion, capsicum and chili cream on top.*

### MAINS

---

**RAJMA MASALA** *Red kidney beans tempered with zoetic Bhaderwah spices.*

**POTATO EGGPLANT MASALA** *Cooked in tomato-based grave and seasoned with dry mango powder.*

**SHAHI PANNER** *cottage cheese, cashew, fresh cream and tomato based rich sauce.*

Served with Naan Bread, Rice, and Raita.

### DESSERT

---

**SAFFRON KULFI** *This creamy, frozen Indian dessert gets its flavour from finely ground pistachios, almonds, cashew and a pinch of floral, earthy saffron.*

**GULAB-EH-JAMUN** *It is a sweet confectionary or dessert, originating in the Indian subcontinents and type of mithai popular in India.*

**DINNER BANQUET: WASWAN  
'Jammu Kashmir' SPECIAL \$75/P**

---

---

### STARTER

---

**MUSHROOM-EH-BAHAR** *Marinate overnight with north Indian smoked spices served with grilled onion, capsicum and chili cream on top.*

**CHICKEN TIKKA** *Marinate overnight with tikka spicy paste and served with mint sauce.*

**SMOKED LAMB CHOPS** *marinate overnight with Indian herbs and spices.*

### MAINS

---

**RAJMA MASALA** *red kidney beans tempered with zoetic bhaderwahi spices.*

**MANTHAL CHICKEN CURRY** *thigh chicken cooked with special spices picked from Jammu region, fresh coriander and tiki masala.*

**KASHMIRI MEAT YAKHNI** *selected Kashmiri spices, yoghurt, cashew and fenugreek.*

Served with Rice, Bread, and Raita.

### DESSERT

---

**SAFFRON KULFI** *This creamy, frozen Indian dessert gets its flavour from finely ground pistachios, almonds, cashew and a pinch of floral, earthy saffron.*

**GULAB-EH-JAMUN** *It is a sweet confectionary or dessert, originating in the Indian subcontinents and type of mithai popular in India.*

## DINNER BANQUET: ROYAL DINNER \$85/P

---

---

### STARTER

---

**MUSHROOM-EH-BAHAR** *Marinate overnight with north Indian smoked spices served with grilled onion, capsicum and chilli cream on top.*

**CHICKEN ROSEMERY** *Fresh cream, pepper and garlic.*

**SMOKED LAMB CHOPS** *Marinate overnight with Indian herbs and spices.*

### MAINS

---

**BUTTER CHICKEN** *Chicken cooked in clay over port "tandoor", finished in tomato-based sauce, cashew, cardamom and fresh cream.*

**BOMBAY LAMB CURRY** *lamb meat cooked along with baby potatoes and fresh coconut cream.*

**PRAWNS PAKORA CURRY** *ginger, garlic, hing, yoghurt and fresh coriander.*

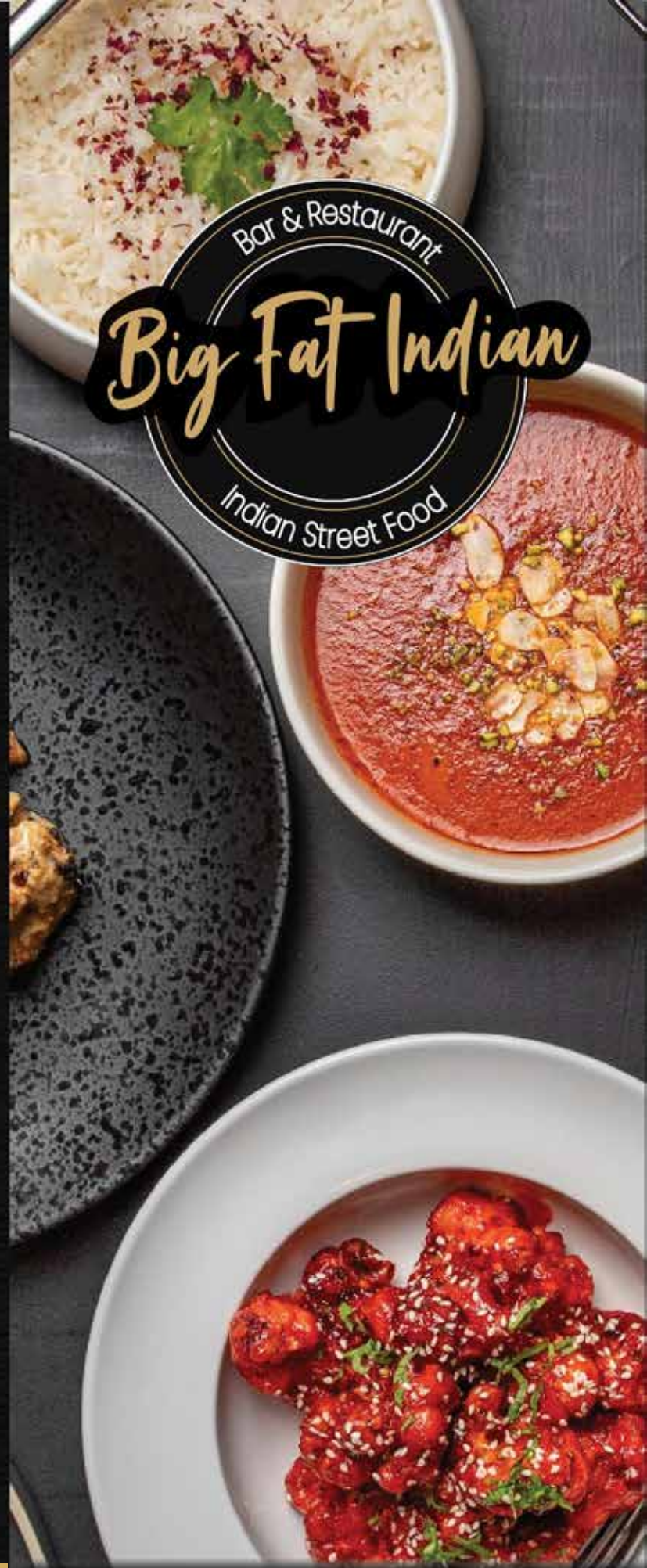
Served with Rice, Bread, and Raita.

### DESSERT

---

**TIRAMISU** *It is a coffee-flavoured Italian dessert. It is a made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone, flavoured with cocoa.*

**GULAB-EH-JAMUN** *It is a sweet confectionary or dessert, originating in the Indian subcontinents and type of mithai popular in India.*



**Monday - Closed**  
**Tuesday - Sunday**  
**5 : 00 PM to 10 : 00 PM**

**BANQUET MENU**