

EXOTIC FUSION  
*Menu*



## CANAPÉS

- Mini Chicken Kebabs In Yoghurt & Lemon Marinade
- Smoked Spicy Aubergine Petit Puri's
- Asparagus Tips In Tamarind Parcels
- Grilled Tiger Prawns In Lime & Garlic
- Paneer Tikka Kebabs
- Aloo Tikka Bites
- Skewers Of Cardamom Flavoured Lamb Kebabs
- Savory Peas Pattice Served With A Spicy Red Pepper Relish
- Grilled Shitake Mushrooms In Fennel & Yoghurt Dressing
- Miniature Crispy Duck Wraps
- Parsnip & Chicken Cakes
- Lime Trout On Ajwain Petit Puri
- Baby Corn Fritters Served With A Spicy Tomato Dip
- Punjabi Falafels In A Date Chutney

## MAIN COURSE

- Seasoned Venison In Cardamom And Greek Yoghurt
- Monkfish In Lime Leaves And Coconut Dressing
- Lamb Biryani - With Fine Basmati Rice And Layered Seasoned Lamb
- Black Lentils Slowly Cooked In Rich Tomato Sauce (V)
- Pan-fried Paneer In Sweet Peppers & Cashew Nuts (V)
- Ginger Roasted Potatoes With Peanuts & Lime (V)
- Pan Fried Okra In Coriander & Cumin Seeds (V)
- Freshly Made Leavened Bread
- Basmati Rice (V)
- Chicken Makhan Methi
- Lamb Raada Masala
- Daal Banjara
- Palak Paneer
- Stuffed Baingan Aloo