

PREMIER – MENU 2017

CANAPES:

Mini Aloo Papdi Chaat (v)

Mini crisp flour crackers with chopped potatoes, chickpeas and onions topped with yogurt and tamarind sauce

Mini Jalapeno Pizza (v)

Mini margarita pizza with jalapenos

Paneer Nacho Nest (v)

Nacho cup filled with sour cream , salsa , guacamole and cheese

Mini Bread Pakora Finger (v)

Spicy potato stuffed bread battered in gram flour and deep fried

Cheese Baked Mushroom (v)

Whole mushrooms stuffed with cheese

Vegetable Parcel (v)

Filo pasted parcels filled with vegetable

Honey Sesame Mogo (v)

Deep fried cassava with honey glaze and sesame seed garnish

Mini Aloo Tikki Burger (v)

Classic Aloo Tikki served in a mini bap with tamarind relish & chilli chutney

Stuffed Jalapeño pepper (v)

large breaded jalapeño stuffed with Cream cheese

Shredded Duck in Wonton Cups

Finely shredded duck flavoured with hosin sauce served in a filo pastry shell

Peri Peri Chicken Strips

Spicy strips of Peri Peri Heaven

Chicken Nacho Nest

Nacho cup filled with sour cream , salsa , guacamole , cheese and topped with chicken tikka

Spanish Prawns in a Cheese Pastry

Spanish spiced king prawn served in a cheese based pastry cup with

strawberry and chilli chutney

* Sur charge for this product

Lamb Kebabs with cheese & jalapeno

Finest minced lamb expertly spiced and served with cheese topping and jalapeno garnish

Peri Peri Chicken Skewers

Spicy sticks of Peri Peri Heaven

Honey Sesame (Chilli) Chicken

Deep fried chicken with honey glaze and sesame seed garnish

Lemon and Chilli Bavandar Prawns

Prawns wrapped in potato swirl lightly spiced with lemon & chilli

* Sur charge for this product

Keema Pots

Classic keema recipe stuffed into mini pastry pots

Fish & Chips

Lightly spiced fresh fish dipped in batter or without & spiced chips, in cones

Chilli Garlic Mushrooms with noodles (v)

Button mushrooms wokked and served with noodles in a mini American style Chinese take away box

Paneer brucheta (v)

Finely grated Paneer served on French garlic bread with fresh coconut

Tempura batter asparagus/babycorn (v)

asparagus/baby corn with a light, crispy tempura batter&deep fried

Cheese Balls (v)

Mashed potato mixture stuffed with Cheese coated with breadcrumbs & fried

Masala Mogo (v)

aromatic garlic and spicy Masala Chunky Mogo deep fried tossed

Popcorn Chicken

Small morsels of boneless chicken battered and fried

Grilled Prime Lamb Fillets

48 Hour marinated 8 ounce Lamb sticks grilled and served on skewers

* Sur charge for this product

Grilled Chicken Fillet

48 Hour marinated Chicken sticks grilled and served on skewers

Vegetable Samosa (v)

Crispy triangular shaped pasties with a spicy vegetable filling

Paneer Samosa (v)

Crispy triangular shaped pasties with a spicy Indian cottage cheese filling

Vegetable Spring Rolls (v)

Crispy pastry filled with mixed vegetable

Paneer Spring Rolls (v)

Crispy pastry filled with Indian cottage cheese

Bhel Puri (v)

Puffed rice, papdi, peanuts, onions and a tangy imli sauce

Tempura Vegetables (v)

Mixed vegetables dipped in spiced tempura batter and deep fried

Masala Chips (v)

Deep fried chips lightly dusted in spices

Pani Puri (v)

Puffed puri which is fried and filled with potatoes and/or chick peas and served with Pani Puri water

Grilled Salmon Tikka

Fillets of Salmon marinated in tandoori spices and oven grilled

* Sur charge for this product

Satay Chicken

Satay spiced chicken on a stick , served with peanut dip

Garlic Prawns

Wild Catch Tiger prawns with subtle hint of garlic

* Sur charge for this product

Meat Samosa

Crispy triangular shaped pasties with a spicy meat filling

Jeera Chicken

Chicken cooked with roasted cumin seeds

Chicken Tikka

Diced boneless chicken marinated in yogurt with subtle spices and herbs, cooked on skewers in a charcoal fire clay oven

Chicken Pakora

Boneless chicken with special herbs and spices coated with gram flour and deep fried

Seekh Kebab

Tender minced lamb with onions, coriander and green chillies cooked over charcoal on skewers

Tempura Prawns

King Prawns dipped in spiced tempura batter and deep fried

* Surcharge for this product

Chilli Paneer with noodles (v)

Spiced cottage cheese, wokked and served with noodles in a mini American style Chinese take away box

Battered King Prawns with noodles (v)

Battered King Prawns wokked and served with noodles in a mini American style Chinese take away box

*Surcharge for this product

Chicken/Lamb Shish

Chicken or lamb shish in mini pitta with salad and sauces

Falafel (v)

Falafel served in a mini pitta with humus and tahini

Paneer Pots (v)

Paneer burji in puff pastry

Batata Harra (v)

Lebanese style potatoes coated in lemon juice, olive oil and chilli.

Chicken Touk

Lebanese style chicken coated in spices

Wasabi Prawns

Prawns coated in wasabi paste

Stalls:

Aloo Tikki Chana Chaat

Rehdi style tava aloo tikkis stuffed with spicy lentils and served with dry chana masala. Garnished with onions, yogurt, tamarind, coriander and pomegranate

Dahi Aloo Papdi Chaat

Crisp flour crackers with chopped potatoes Chickpeas & onions topped with yogurt & tamarind sauce

Kebab, Chicken & Paneer Rolls

choice of khabuz, naan or roti wraps stuffed with kebab, chicken or paneer

Gol Guppa

1 1/2 inch puffed puri, fried & filled with potatoes, served with Pani Puri water

Pasta (Live Counter)

Choice of penne, linguine or fusilli served with tomato and basil sauce or bechamel sauce.

Pav Bhaji

Bombay fast food dish consisting of veg curry packed into a bread bap

Fajita Wraps

Choice of Paneer or Chicken wraps

Burger Counter

Lamb, Chicken, Aloo Tikki, Paneer

Bhel Puri

Gol Guppa stuffed with Bhel Puri mix in Imli

Dahi Puri Chaat

Mini Puris stuffed with spiced Potatoes & chickpeas with yogurt & tamarind

Fruit Kebabs (v)

Fresh fruit skewers served on slates