

rama banquet

pandan chicken fragrant chicken and pandan leaf parcels with sticky dipping sauce

vegetable samosas indian pastry filled with potato and peas slow cooked with roasted cumin and spices

✦ **trumpet mushrooms** topped with a fine mince of pork, prawn (imported) and spices warmed with coconut cream sauce

✦ **thai crispy whole fish** served with three flavoured sauce - hot, sweet and sour

✦ **chicken masala** cooked in a rich sauce of tomato, red onion and dried chilli

beef masaman aromatic curry with potato, ginger, nutmeg, tamarind and peanuts

baby bok choy steamed and tossed with ginger, garlic and chilli

steamed jasmine rice

chocolate macadamia nut brownie with dark chocolate ganache and vanilla ice cream

\$45 per person
(minimum 6 people)

sita banquet

kashmiri chicken tikka marinated with yoghurt, ginger, kashmiri chilli and fragrant rose petal garam masala

bombay pakoras of spiced, chickpea flour bound vegetables, crisp fried with yoghurt

nonya pork rolls flavoured with chinese five spice and wrapped in bean curd sheets

malay prawn curry (imported) cooked with fresh turmeric, cinnamon stick, star anise and coconut

✦ **thai crispy whole fish** served with three flavoured sauce - hot, sweet and sour

✦ **yellow curry of chicken** cooked with turmeric, lemongrass, galangal and potato

lamb korma smooth curry with ground cashew, poppy seed, coconut, onion and tomato topped with fresh mint

seasonal vegetables steamed and served with oyster sauce, garlic and soy

steamed jasmine rice

chocolate macadamia nut brownie with dark chocolate ganache and vanilla ice cream

\$55 per person
(minimum 6 people)

hanuman banquet

hanuman oysters our signature dish with vivid tastes of lemongrass, sweet basil, ginger, chilli and fresh coriander

methi prawns (imported) rubbed with fresh fenugreek leaf, turmeric and ground cumin

salad of tamarind pork barbequed and tossed with cherry tomato, red onion finished with a tamarind and honey dressing

masala lamb cutlet marinated with punjabi spices of cardamom, clove, cinnamon, coriander, cumin seed and yoghurt

✦ **wok tossed seafood** (imported prawns) with vibrantly hot basil and oyster sauce

hanuman prawns (imported) wok tossed in a delicate coconut, wild ginger and curry sauce

✦ **thai crispy whole fish** served with three flavoured sauce - hot, sweet and sour

butter chicken silky cashew and tomato curry, infused with cardamom and cumin

✦ **rogan josh of lamb shank** simmered in fresh tomato puree and blended garam masala

kang kong greens water spinach, stir fried with yellow soya beans, garlic and chilli

steamed jasmine rice

black rice brulee pandan infused black rice cooked with coconut topped with caramelised custard

\$65 per person
(minimum 6 people)

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