

Hanuman banquet

Starter

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

Curry puff samosas pastry filled with potatoes, peas, roasted cumin and spices

Pork salad roasted and tossed with cherry tomato, cashewnut, mint, cucumber, pineapple, lychees, and spring onion

Masala lamb cutlets marinated with turmeric, chilli, yoghurt and tandoori garam masala

Main Course

✦ **Thai chilli prawn** wok-tossed with ginger, spring onion & egg

✦ **Thai crispy fish (fillets)** served with three flavoured sauce - hot, sweet and sour.

Butter chicken our signature dish of silky cashew & tomato curry, infused with cardamom & fenugreek

✦ **Red curry of duck** roasted then simmered in a coconut & red curry sauce with thai basil, kaffir lime leaf, lychee, and fresh pineapple

Lamb korma smooth curry with ground cashew, poppy seed, coconut, onion & tomato topped with fresh mint

✦✦ **Beef vindaloo** slow cooked with fragrant spices of cinnamon, cloves & garam masala

Stir fry greens mixed with bell pepper, onions, ginger, and garlic

Steamed jasmine rice

Dessert

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

\$85 per person (minimum 6 people)