



## Bhojan Menu 1 - \$55

All Dishes Served; 4 Entrée & 4 Main Courses; Minimum 4 Guests

### Entrée

- NAMKEEN SQUID** Aki's variation of the popular salt & pepper squid: dusted with spiced tapioca flour, lightly fried and served with a tamarind & ginger dipping sauce
- GOLA KEBAB** Steamed lamb kebabs with mint, cashew and roasted yellow split lentils
- ACHARI TIKKA** Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger, dried fenugreek and fresh lime
- PALAK PATTA CHAT** 'Chat' of spinach leaf in a crispy lentil batter, on a bed of potatoes and chickpeas, topped with yoghurt, date & tamarind and chilli & mint sauces (v)

### Mains

- GOAN PRAWN CURRY** Black tiger prawns cooked in a sauce of coriander, cumin, turmeric powder and freshly ground coconut
- BEEF VINDALOO** A variation on the famous 'vindaloo' of beef cooked with a tangy sweet and sour flavour of tomato, cumin, ginger and peppercorns
- CHICKEN MAKHINI** Aki's 'Butter Chicken' roasted in the tandoor and then pan finished with a subtly spiced blend of tomatoes and cream and dry fenugreek leaves
- SUBZI KOFTA CURRY** Mixed vegetable kofta's of carrot, beans, raw banana and fresh English spinach with a filling of sultana's lemon, coriander and khoya in a rich sauce of yoghurt, tomatoes and onions

Accompanied with Pilau Rice & Naan Breads; Cucumber & Yoghurt 'raita', Tomato & Onion 'kachumber', Sweet Mango Chutney served with Pappadums

**Dessert** Indian 'Kulfi' ice cream laced with cardamom and pistachios

## Bhojan Menu 2 - \$65

All Dishes Served; 5 Entrée & 4 Main Courses; Minimum 4 Guests

### Entrées

- CRAB with IDDIAPPAM** Our signature dish: A southern delicacy of shelled blue swimmer crab tossed with black mustard seeds, fresh tomatoes and ginger served with traditional Tamil brown rice string hoppers and a coconut broth
- PRAWN SUNEHRI** Green prawn cutlets cooked with home ground paste of coriander, black cumin, dried whole chillies, ginger and garlic
- LAMB CUTLETS** Tandoor roasted lamb cutlets marinated in ginger, garam masala and lime juice
- ACHARI TIKKA** Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger, dried fenugreek and fresh lime
- PALAK PATTA CHAT** 'Chat' of spinach leaf in a crispy lentil batter, on a bed of potatoes and chickpeas, topped with yoghurt, date & tamarind and chilli & mint sauces (v)

### Mains

- CHAPPA PULUSU** Fresh Barramundi fillets cooked with tamarind, dried whole chillies, curry leaves and fenugreek seeds
- LAMB ACHARI** Medium spiced lamb dish cooked with green chilli pickle masala of aniseed, mustard, cumin and kalaunji (nigella seeds) in a sauce of tomatoes and onions
- CHICKEN MAKHINI** Aki's 'Butter Chicken' roasted in the tandoor and then pan finished with a subtly spiced blend of tomatoes and cream and dry fenugreek leaves
- SAAG PANEER** Cubed paneer (cottage cheese) with pureed spinach, fresh tomatoes, garlic and fenugreek

Accompanied with Pilau Rice & Naan Breads; Cucumber & Yoghurt 'raita', Tomato & Onion 'kachumber', Sweet Mango Chutney served with Pappadums

**Dessert** Indian 'Kulfi' ice cream laced with cardamom and pistachios



## Bhojan Menu 3 - \$75: Deluxe Banquet

### FIRST COURSE

#### CRAB WITH IDDIAPPAM

Our signature dish: A southern delicacy of shelled blue swimmer crab tossed with black mustard seeds, fresh tomatoes and ginger served with traditional Tamil brown rice string hoppers and a coconut broth

#### NAMKEEN SQUID

Aki's variation of the popular salt & pepper squid: dusted with spiced tapioca flour, lightly fried and served with a tamarind & ginger dipping sauce

#### BAINGAN JAIPURI

Brinjal (Baby Eggplant) batons dusted in spiced rice flour and chickpea flour served with *burrani* (fresh mint & garlic) raita (v)

### SECOND COURSE

#### TANDOORI JUMBO PRAWNS

Fresh jumbo prawns marinated with yoghurt, garam masala and saffron, cooked in the tandoor

#### TANDOORI KINGFISH

Kingfish marinated in green chilli, ginger, yoghurt and cooked in the tandoor

#### DUCK BREAST SEEKH KEBAB

Pressed duck meat skewered kebabs with Shahi Jeera, garam masala, mint and coriander served with plum chutney

### MAIN COURSE

#### CHAPPA PULUSU

Fresh Barramundi fillets cooked with tamarind, dried whole chillies, curry leaves and fenugreek seeds

#### MIRPAKAI KODI

Hot chicken dish cooked with fresh green chillies and fresh ginger

#### PATIALA GOAT CURRY

Slow cooked goat cooked with tomatoes, ginger, cardamom, garlic, mace and nutmeg

#### VENDAKAI SUNDAL

South Indian favourite of fried fresh okra with chickpeas, garlic, onions, crushed dried whole chillies and curry leaves

Accompanied with

Pilau Rice & Naan Breads; Cucumber & Yoghurt 'raita', Tomato & Onion 'kachumber', Sweet Mango Chutney served with Pappadums

#### Dessert Platter:

Beetroot *Halwa*, Mango *Shrikhand* & Chocolate Naan