



O SAFFRON!

*MANY ARE THE USES OF THEE
FOR AROMA, FOR FLAVOUR, FOR COLOUR AND FOR BEAUTY!*

ANON

ZAAFFRAN IS INDIAN FOR SAFFRON – AN EXOTIC SPICE KNOWN FOR ITS EXQUISITE AROMA, COLOUR AND FLAVOUR. FOR CENTURIES, SAFFRON, ALONG WITH MANY EXCLUSIVE HERBS AND SPICES, HAS BEEN USED BY MASTER CHEFS IN THEIR DISHES JUST FOR THE ROYAL FAMILIES OF ANCIENT INDIA.

AT **ZAAFFRAN** WE BRING TO YOU THE FINE ART OF BALANCING TASTE, FLAVOUR AND AROMA. WE CAPTURE THE ESSENCE OF TRADITIONAL INDIAN CUISINE AND PRESENT IT WITH CONTEMPORARY FLAIR. THE RESULT IS A MENU THAT'S AUTHENTIC AS WELL AS INNOVATIVE.

WE OFFER A BLEND OF CULTURALLY RICH CUISINE OF THE INDIAN PENINSULA AND THE FRESHEST AUSTRALIAN PRODUCE – PREPARED BY OUR AWARD-WINNING CHEF WITH A TOUCH OF HIS OWN ALCHEMY.

LET US TAKE YOU ON A JOURNEY OF UNMATCHED CULINARY EXCELLENCE. DISCOVER WHY INDIANS TREAT EACH MEAL AS A CELEBRATION OF LIFE.

SAFFRON, THE SPICE, RIVALS IN VALUE GOLD

ZAAFFRAN, THE RESTAURANT, PRESENTS CULINARY TREASURES UNTOLD

CHEF PATRON – VIKRANT KAPOOR

PLEASE ASK YOUR SERVER FOR OUR NEW SPECIAL BBQ BANQUET DETAILS

A MINIMUM SPEND OF \$25.00 PER PERSON (AGES 14 AND ABOVE) FOR FOOD & BEVERAGES APPLIES ON FRIDAY AND SATURDAY FOR DINNER. HIGHER MINIMUM SPEND FOR GROUPS. ALL PRICES INCLUDE GST (GOVT TAX) BUT DO NOT INCLUDE ANY STAFF GRATUITY OR SERVICE CHARGE. A SURCHARGE OF \$3.00 PER PERSON APPLIES ON SUNDAYS AND \$4.50 PER PERSON ON PUBLIC HOLIDAYS.



zaafraan

VEGETARIAN STARTERS

- MINI POORIES WITH SPICED MOONG BEANS AND POTATOES; DOUSED WITH MINT/TAMARIND LIQUOR: **GOL GUPPA 10.80**
- WHEAT CRISPS WITH A TOPPING OF POTATOES, DATE-TAMARIND CHUTNEY AND MINT CHUTNEY; BESAN VERMICELLI: **ALOO PAPRI CHAAT 10.80**
- CHAAT OF CRISPY ENGLISH SPINACH LEAF, POTATOES AND CHICKPEAS WITH ROASTED CUMIN, CHAAT MASALA, MANGO POWDER; YOGHURT, DATE-TAMARIND AND MINT TOPPINGS: **PALAK PATTA CHANA AUR ALOO KA CHAAT 11.30**
- CRISP POTATO AND CORN MINI PATTIES LACED WITH YOGHURT, DATE-TAMARIND AND MINT TOPPINGS: **ALOO MAKKAI TIKKI CHAAT 11.30**
- OVEN BAKED SMOKED CUP MUSHROOMS STUFFED WITH ONION, TOMATO, PANEER, CHEESE & BASIL MIX, SPICED YOGHURT TOPPING: **DULARI KUMBH 11.50**
- EGGPLANT DISCS WITH SPICED LENTIL AND BEAN TOPPING; LACED WITH TAMARIND, MINT AND YOGHURT DRESSINGS; BESAN VERMICELLI: **BAADANJOON NIRALI 11.50**
- CRISP BEETROOT PATTIES, SESAME-CRUSTED; SMOKED WITH GINGER, GREEN CHILLI AND 'GARAM MASALA'; DATE AND TAMARIND CHUTNEY; AVOCADO DIP: **CHOOKUNDAR KAY GILAVAAT 11.20**
- PANEER CHUNKS – TANDOOR GRILLED WITH CAPSICUMS, PINEAPPLE AND ONIONS; MINT CHUTNEY; SWEET 'N' CHILLI CARROT DIP: **TANDOORI PANEER 12.80**

NON-VEGETARIAN STARTERS

- CHICKEN TENDERLOINS – GUILDED GOLD IN THE TANDOOR WITH PEPPER, GINGER, GARLIC AND CURRY LEAF: **DAKHNI KEBAB 14.50**
- CHICKEN TIKKA GRILLED WITH GINGER, GARLIC, GARAM MASALA AND RED CHILLIES; MINT CHUTNEY; AVOCADO DIP: **MURGH KAY SUNHERAY TIKKAY 14.50**
- SKEWERED CHICKEN MINCE, TANDOOR GRILLED WITH AROMATS & SPICES; MINT, CORIANDER & ONION: **GILAFI SEEKH 14.50**
- SALMON – OVEN ROASTED WITH YOGHURT, GINGER, GARLIC, RED CHILLI, LEMON JUICE AND GARAM MASALA; SPICY ONION-TOMATO AND PRAWN TOPPING; DILL MUSTARD MASH; LEMON-TURMERIC REDUCTION; MINT CHUTNEY: **MACCHLI CHARMINAR 20.30**
- KING PRAWNS TANDOOR-GLAZED WITH GINGER, GREEN CHILLI, CORIANDER, CARDAMOM, MACE AND CREAMED CHEESE: **MALAI TEY CHANDANI JHEENGAY 16.50**
- BARRAMUNDI FILLETS MARINATED WITH GARLIC, RED CHILLI, TAMARIND & CORIANDER; SEMOLINA CRUSTED; FRIED CRISP: **KANE FRY 17.00**
- TANDOOR GLAZED SKEWERED LAMB MINCE WITH GOLDEN ONIONS, MINT, CORIANDER, GINGER, GREEN CHILLI AND 'GARAM MASALA': **PESHAWARI SEEKH 15.00**
- LAMB CUTLETS TANDOOR SMOKED WITH POUNDED BLACK & YELLOW MUSTARD, CORIANDER, BAYLEAF & RED CHILLI; LACED WITH MUSTARD OIL: **SARSON DA BHATTIYAR CHAAMP 15.00**

MIXED VEGETARIAN STARTER

- CUP MUSHROOM, BEETROOT PATTY & TANDOORI PANEER **16.50 PER PERSON**

MIXED STARTER

- CHICKEN TENDERLOIN, VEGETARIAN ENTREE & LAMB CUTLET **18.50 PER PERSON**

MIXED SEAFOOD STARTER

- BAKED SALMON, SEASONAL FISH & KING PRAWN **23.50 PER PERSON**

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VEGETARIAN MAINS

CREAMY SPINACH KOFTAS, STUFFED WITH A SWEET AND TANGY JUMBLE OF CORN, TOASTED NUTS, SULTANAS, GREEN CHILLI AND GINGER; SIMMERED IN A FLAVOURSOME AND FULL-BODIED TOMATO SAUCE:	KHAZANA-E-LAZZAT 22.30
INDIAN CHEESE SIMMERED IN AN ONION-TOMATO MASALA WITH GINGER, CHILLI AND CORIANDER:	PANEER MAKHAN MASALA 21.00
INDIAN COTTAGE CHEESE IN A SPINACH SAUCE WITH FENUGREEK, GINGER, GARLIC & GREEN CHILLI:	PALAK PANEER 21.00
LENTIL DUMPLINGS IN A YOGHURT SAUCE WITH EGGPLANT & OKRA; TEMPERED WITH CUMIN SEEDS, CURRY LEAF & MUSTARD SEEDS:	BHINDI BAINGAN AUR PAKORI KADHI 19.30
EGGPLANT IN A SWEET AND TANGY TOMATO, TAMARIND AND JAGGERY SAUCE WITH FENNEL AND NIGELLA SEEDS:	BAINGAN KI LAUNJ 19.80
SEASONAL VEGETABLES IN ONION-TOMATO SAUCE WITH COCONUT, CINNAMON, CLOVE AND GINGER:	KAI KARI 19.50
STIRFRIED CAULIFLOWER AND POTATOES IN AN ONION MASALA WITH GINGER, GREEN CHILLI AND CUMIN SEEDS:	ALOO GOBHI 19.50
YELLOW LENTILS COOKED WITH GREEN CHILLI, TURMERIC AND CURRY LEAF:	DAAL TADKEWALI 17.50
SELECTION OF SEASONAL VEGETABLES, CHICKPEAS & POTATOES IN A FENUGREEK-FLAVOURED, GARLICKY SPINACH SAUCE:	SUBZ MILONI 19.00
CHICKPEAS IN AN ONION-TOMATO MASALA WITH GINGER AND GREEN CHILLI:	CHANA MASALA 19.50
VEGETABLES AND RICE COMBINED WITH 'GARAM MASALA', SULTANAS & CASHEWS; SERVED WITH RAITA:	NAWABI TARKARI BIRYANI 23.50

CONNOISSEURS' FAVOURITES

CRUSTED BARRAMUNDI; ONION-TOMATO SAUCE WITH COCONUT, RED CHILLI, GINGER, CURRY LEAF & FENNEL SEEDS; 'HAAQ' STYLE ENGLISH SPINACH:	MEEN MAPPAS 29.80
LOBSTER MEAT STIRFRIED WITH TOMATOES, ONIONS, GINGER, MUSTARD SEED AND CURRY LEAF WITH A SPRINKLING OF COCONUT; WITH IDDIAPPAM:	GOORUR-E-DARIYA 39.50
TANDOOR GLAZED WHOLE BABY SNAPPER WITH SEEDED FENNEL, DILL, SCALLIONS, GINGER, CORIANDER AND CHILLI; SPICED POTATO WEDGES:	TANDOORI BABY SNAPPER 29.80
BIRYANI RICE AND CHICKEN WITH 'GARAM MASALA', MINT AND SAFFRON COMBINED UNDER FLAKY PASTRY; SERVED WITH RAITA:	ZAAFFRAN KHOORUS BIRYANI 23.80 / 29.80
LAMB CUTLETS TANDOOR SMOKED WITH POUNDED BLACK & YELLOW MUSTARD, CORIANDER, BAYLEAF & RED CHILLI; LACED WITH MUSTARD OIL:	SARSON DA BHATTIYAR CHAAMP 29.80
WHOLE LAMB SHANKS SLOW COOKED IN AN ONION, TOMATO & YOGHURT SAUCE WITH TRUSHED CHILLI, CORIANDER & FENNEL SEEDS; SERVED WITH MUSHROOM NAAN:	BIRBALI NULLI 29.50

JUST CURRIES

TIGER PRAWNS IN AN ONION-TOMATO SAUCE WITH COCONUT, RED CHILLI, GINGER, CURRY LEAF & FENNEL SEEDS (THIS DISH MAY BE PREPARED WITH MIXED SEAFOOD, IF PREFERRED):	CHEE-MIEN MAPPAS 29.50
TIGER PRAWNS, SCALLOPS & BUG MEAT IN A RAGOUT OF COCONUT MILK TEMPERED WITH MUSTARD OIL AND CHILLIES; INFUSED WITH CINNAMON AND CLOVE (THIS DISH MAY BE PREPARED WITH ONLY PRAWNS, IF PREFERRED):	CHINGRI AUR RATTAN MALAI CURRY 29.50
CHICKEN IN A ROASTED COCONUT, CLOVE, CINNAMON, ONION & TOMATO SAUCE WITH TAMARIND AND CURRY LEAF:	KUNDAPURI KOLI SAARU 26.30
CHICKEN SIMMERED IN A CARDAMOM-BAY LEAF FLAVOURED TOMATO SAUCE WITH CREAM AND SUNDRIED FENUGREEK LEAVES (AKA BUTTER CHICKEN):	MURGH MAKHANI 25.30
DICED LAMB BRAISED WITH BLACK AND GREEN CARDAMOM, ONIONS, TOMATOES, CORIANDER AND 'RADA MASALA':	RADA MAANS 25.30
BEEF IN A RED CHILLI, RICE VINEGAR, CORIANDER, PEPPER, CINNAMON & ONION SAUCE:	VINDALOO 25.30

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SIDE DISHES

MESCLUN, ROASTED CAPSICUMS, OLIVES, SUNDRIED TOMATOES AND ONIONS WITH LEMON-MUSTARD DRESSING:
SALAD OF CHOPPED ONION, CUCUMBER & TOMATO:
YOGHURT WITH GRATED CUCUMBER AND ROASTED GROUND CUMIN:

SALAD 8.50

KACHUMBER 3.90

RAITA 3.90

CHUTNEYS (MANGO/EGGPLANT) 3.90

PICKLES (LIME/CHILLI) 3.90

PAPPADAMS 3.90

RICE

AROMATIC BASMATI RICE INFUSED WITH SAFFRON:
AROMATIC STEAMED BASMATI RICE:
RICE STRING-HOPPERS:

ZAAFFRANI CHAWAL 4.00

KHUSHKA CHAWAL 3.80

IDDIAPPAM 3.90

FRESHLY-BAKED BREADS FROM THE TANDOOR

INDIAN BREAD:
MULTI-LAYERED, BUTTERED BREAD:
GARLIC BREAD:
WHOLEMEAL BREAD:
MULTI-LAYERED, BUTTERED WHOLEMEAL BREAD:
STUFFED WHOLEMEAL BREAD WITH SEASONED MASHED POTATOES, GREEN CHILLI AND GINGER:
NAAN WITH CHEDDAR CHEESE:
MUSHROOM NAAN WITH TRUFFLE BUTTER:
STUFFED NAAN WITH ONIONS, GREEN CHILLI, GINGER AND AJWAIN:
STUFFED NAAN WITH DRY FRUITS & NUTS:

NAAN 4.20

MAKHANI NAAN 4.20

LASOONI NAAN 4.20

ROTI 4.20

PARATHA 4.20

ALOO PARATHA 5.60

CHEESE NAAN 5.60

KUMBHI NAAN 5.60

ONION KULCHA 5.60

PESHAWARI NAAN 6.50

BANQUETS (YOU MAY CHOOSE YOUR OWN DISHES)

NOTE: ALL PERSONS AT THE TABLE MUST HAVE THE SAME BANQUET, EXCEPT FOR STRICT VEGETARIANS OR OTHERS WITH DIETARY RESTRICTIONS. FOR EXCEPTIONS, THE HIGHER BANQUET PRICE WOULD BE CHARGEABLE.

ACCOMPANIMENTS FOR ALL BANQUETS: RICE, NAAN, GARLIC NAAN, RAITA & PAPPADAM

A) LUNCH/DINNER (FOR 4 OR MORE PERSONS) \$48.90 PER PERSON

CHOOSE 2 STARTERS, 4 MAINS & 1 VEGETARIAN MAIN. LOBSTER EXCLUDED. INCLUDES DESSERT (CHEF'S CHOICE)
SEAFOOD OR LAMB SHANK: ADD \$3 PER PERSON FOR EACH SELECTION (STARTER OR MAIN)
TANDOORI SNAPPER: ADD \$6 PER PERSON

B) VEGETARIAN BANQUET (FOR 4 OR MORE PERSONS) \$41.90 PER PERSON

CHOOSE 2 STARTERS AND 5 MAINS. INCLUDES DESSERT (CHEF'S CHOICE)
SORRY, NON-VEGETARIAN SUBSTITUTIONS ARE NOT PERMITTED IN THE VEGETARIAN BANQUET

C) CHEF'S BANQUET (FOR 2 OR MORE PERSONS) \$68.90 PER PERSON

OUR CHEF'S FAVOURITES INCLUDING LOBSTER AND MANY OTHER SIGNATURE DISHES, IN 4 COURSES
THIS BANQUET MAY BE SERVED WITH MEAT & SEAFOOD FAVOURITES; OR MAINLY SEAFOOD, IF PREFERRED.

D) GRAND FEAST SERVED ON A ROYAL SILVER PLATTER (FOR 2 OR MORE PERSONS)

3 STARTERS, 5 MAINS, ACCOMPANIMENTS AND DESSERT
OUR CHEFS WILL CREATE A TASTING MENU, ESPECIALLY FOR YOU.
BY SPECIAL REQUEST, A FEW DINERS' FAVOURITES MAY BE INCLUDED

SEAFOOD, CHICKEN, LAMB, VEGETABLES \$63.90 PER PERSON

ALL-VEGETARIAN \$45.50 PER PERSON

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BBQ & Dinner Specials

Subject to change without notice

STARTERS

LAMB RIBS – BRAISED & PAN-ROASTED WITH SAFFRON, YOGHURT, CARDAMOM, HONEY, PEPPER, GINGER & RED CHILLI: **LAZZIZ ZAAFFRANI PASLIYAAN** 15.00

YEARLING BEEF RIBS – BRAISED AND ROASTED WITH YOGHURT, GARLIC, CHILLI & 'GARAM MASALA': **PASLIYAAN MAJNOON** 15.00

TANDOOR GRILLED FULL TROPICAL LOBSTER; SERVED WITH SALAD AND MUSHROOM NAAN: **DHUNGAARI KURLYA KENKDA** 37.50

MAINS

KING PRAWNS IN AN ONION-TOMATO MASALA WITH CAPSICUM; CRUSHED CORIANDER, CHILLI AND CRACKED PEPPER; HEIGHTENED WITH GARLIC & GINGER: **KADHAI JHEENGA** 36.50 *

SALMON – OVEN ROASTED WITH YOGHURT, GINGER, GARLIC, RED CHILLI, LEMON JUICE AND GARAM MASALA; SPICY ONION-TOMATO AND PRAWN TOPPING; DILL MUSTARD MASH; LEMON-TURMERIC REDUCTION; MINT CHUTNEY: **MACCHLI CHARMINAR** 29.80

CHICKEN TENDERLOINS STIRFRIED IN A TOMATO, ONION, CASHEW, GARLIC & CURRY LEAF MASALA WITH QASOORI METHI: **NIZAMI KARAHI MURGH** 28.50 *

TANDOOR ROASTED SPATCHCOCK WITH YOGHURT, GLAZED ONIONS, CHILLI, GINGER, GARLIC AND 'GARAM MASALA': **TANDOORI CHOOZA** 28.00

DICED GOAT IN A HEARTY HOME-STYLE SAUCE OF ONIONS, TOMATOES AND WHOLE SPICES: **GOAT CURRY** 26.50 *

SIRLOIN STEAK WITH A STONE-GROUND SPICE MIXTURE OF CORIANDER, BLACK PEPPER, FENNEL AND RED CHILLI WITH ROASTED ONIONS AND GINGER; CUMIN POTATOES; SEASONAL VEGETABLES; SPICY JUS; SERVED WITH NAAN: **BHUNA MASALE KA STEAK** 35.50 *

MUSHROOMS, OKRA, CHICKPEAS, SEASONAL VEGETABLES & POTATOES IN A SPICY AND TANGY ONION-TOMATO MASALA: **SUBZ BEMISAL** 20.50 *

** not to be included in banquets*

Please turn overleaf for BBQ Banquet details



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Zaaffran **BBQ** & Grill

BBQ Banquet 'E'

ALL ITEMS SERVED TO ALL DINERS
LUNCH \$39.40* PER PERSON
DINNER \$48.40* PER PERSON

Beginnings

SALAD
GOL GUPPAS
PAPPADUMS
POTATO-CORN PATTIES
ASSORTED DIPS
WITH GARLIC NAANS

2nd course

CHICKEN SEEKH KEBAB
CHICKEN TENDERLOINS
WITH MUSHROOM NAANS

3rd course

STUFFED MUSHROOMS
LAMB CUTLETS
LAMB SEEKH KEBABS
BEEF RIBS
WITH CHEESE NAANS

Dessert

ICE CREAM/KULFI

BBQ Banquet 'F'

WITH SEAFOOD
ALL ITEMS SERVED TO ALL DINERS
LUNCH \$45.50* PER PERSON
DINNER \$54.50* PER PERSON

Beginnings

SALAD
GOL GUPPAS
PAPPADUMS
POTATO-CORN PATTIES
ASSORTED DIPS
WITH GARLIC NAANS

2nd course

TANDOORI KING PRAWNS
CHICKEN SEEKH KEBAB
WITH MUSHROOM NAANS

3rd course

BAKED SALMON
SEASONAL FRIED FISH
WITH PLAIN NAANS

4th course

LAMB RIBS
LAMB SEEKH KEBABS
WITH BUTTERED NAANS

Dessert

ICE CREAM/KULFI

GRILLED LOBSTER ADDITION: \$13 EXTRA PER PERSON

* ALSO AVAILABLE WITHOUT DESSERTS @ \$4.50 LESS

YOU MAY HAVE CERTAIN CURRIES & RICE SERVED AS A PART OF YOUR BANQUET @ \$1 EXTRA PER PERSON FOR EACH CURRY
MINIMUM 2 PERSONS; ALL PERSONS AT THE TABLE MUST HAVE THE SAME BANQUET

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