

The Menu hails extraordinary Indian fare from the Northern, Coastal and Southern areas of India. Offering fresh and innovative food concepts, our Chefs deliver a wide selection of vegetarian and Non-Vegetarian creations. Each dish is cooked primarily in vegetable oil with hand picked spices to impact a delicate infusion of flavours and textures. At Chimes we strive to serve you the best and our Chefs can create a fresh spin on any dish to fit your taste.

# CHIMES BANQUET

## MENU A

**\$33.95** per person

### Entrée

Chicken Tikka or Samosa  
Seekh Kebab or Onion Bhaji  
Pakora

### Mains

Chicken Madras or Eggplant  
Masala  
Lamb Saag or Palak Paneer  
Dal Makhni  
Saffron Rice  
Breads - Plain Naan/Butter Naan  
Raita

### Dessert

Mango Ice Cream

## MENU B

**\$39.95** per person

### Entrée

Tandoori Chicken or Tandoori Mushroom  
Lamb Cutlet or Paneer Tikka  
Samosa

### Mains

Butter Chicken or Methi Malai Mutter  
Prawn Masala/Goan Fish Curry or Malai  
Kofta  
Beef Bhoona or Dal Makhani  
Navratan Korma  
Saffron Rice  
Breads - Garlic Naan/Parantha/Masala  
Kulcha  
Raita

### Dessert

Your choice of Kulfi

Choice of one banquet menu per table, minimum two people  
Please ask your host if you require any changes to the banquet, charges may apply

## ENTRÉE Vegetarian

Sliced onion incorporated into batter made from chickpea flour, fresh coriander and spices. Deep fried.	\$7.50
Lightly spiced fried onions, potatoes, cauliflower and spinach enveloped in delicate chickpea batter.	\$7.50
Crispy savoury parcels of curried potatoes with green peas. A traditional delicacy.	\$7.00
Cup mushrooms marinated with yoghurt, herbs and spices, cooked to perfection in Tandoor.	\$11.00
Soft juicy chunks of Cottage Cheese marinated in tantalizing tandoori masala and grilled with onion and capsicum.	\$11.00
Deep Fried Mixed vegetable balls tossed in soy sauce flavoured with minced garlic, ginger, chillies and coriander. Cooked Indo-Chinese style.	\$10.50
A Chimes favourite - Cauliflower marinated and crispy fried.	\$9.00
Shredding of carrots, sprouts and cabbage in a crispy filo pastry.	\$9.50
An exquisite mix of Paneer Tikka, Tandoori Mushrooms and Gobi Manchuri presented to get the finest experience.	\$20.00

All prices inclusive of GST.

## ENTRÉE Non - Vegetarian

Tender pieces of boneless chicken marinated in yoghurt, garlic and ginger, flavoured with spices and roasted in the Tandoor.	\$11.90
Tender bites of marinated chicken deep fried and tossed in a wok with curry leaves, onions and mustard seeds.	\$11.90
Chicken marinated in yoghurt, garlic, ginger and flavoured with freshly ground spices, roasted in Tandoor.	\$12.90/\$20.50
Deftly marinated lamb cutlets roasted in tandoor and served with home-made chutney.	\$20.50
Minced lamb meat blended with onions, special spices and herbs and roasted on a skewer in Tandoor.	\$11.90
Fresh fish pieces (Rockling) marinated in garlic, ginger batter and flavoured with spices and deep fried.	\$16.90
Tiger prawns, marinated in yoghurt, garlic and delicately flavoured with herbs and spices cooked in Tandoor.	\$17.90
Chicken, Lamb and Prawns marinated in ginger, garlic and exotic herbs succulently prepared in Tandoor to perfection.	\$27.00

All prices inclusive of GST.

## MAINS Vegetarian

A true labour of love. Black lentils and kidney beans cooked overnight on Tandoor in a mild tomato sauce and simmered with fragrant spices.	\$12.00
Yellow lentils cooked with cumin seeds, asafoetida powder sautéed with fresh garlic, ginger, onion and tomatoes.	\$12.00
Cauliflower flowerets and potatoes stir fried in a kadhai with onion, ginger, tomatoes and mild spices.	\$13.00
Fresh cubes of eggplant cooked with potatoes, tomatoes and flavoured with spices.	\$13.00
Pumpkin pieces stir fried with mustard seeds, curry leaves and coconut milk.	\$13.00
Chickpeas soaked overnight and cooked with freshly ground spices.	\$12.00
Creamy cottage cheese cooked with finely pureed spinach.	\$15.00

Fresh marinated cottage cheese tossed with capsicum and onion in homemade chilli sauce.	\$15.00
Cottage Cheese and potato dumplings, enveloped in a subtle gourmet sauce.	\$13.90
<b><i>Paneer Butter Masala</i></b> Cottage Cheese roasted in Tandoor and cooked in a creamy fresh tomato sauce.	\$15.00
<b><i>Kadai Paneer</i></b> North Indian dish cooked with cubes of Cottage Cheese stir fried in a wok with onion, tomatoes, bell pepper and spices.	\$15.00
<b><i>Navratan Korma</i></b> Traditional merging of nine mixed vegetables cooked in cashew and almond sauce. An all-time favourite.	\$15.00
<b><i>CHIMES SPECIAL TAWA Mixed-Vegetables</i></b> Mixed vegetables cooked with spices, onions and capsicum in masala gravy. This dish is generally cooked on roadside dhabas on big tawas.	\$15.00
<b><i>Mushroom Mutter</i></b> Fresh mushrooms and green peas cooked with onions, garlic, ginger and tomatoes.	\$15.00
<b><i>Mutter Paneer</i></b> North Indian delicacy of fresh green peas & cottage cheese cooked in tomato gravy and garnished with freshly chopped coriander	\$12.00
<b><i>Bhindi Masala (seasonal)</i></b> Okra cooked with garlic, ginger, onion and tomatoes.	\$13.90
<b><i>Methi Malai Mutter</i></b> An amalgam of the mellow flavors of fenugreek leaves cooked with green peas and ground spices, made rich and luscious with fresh cream.	\$15.00

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## MAINS Non - Vegetarian

**On request we can prepare any of the curries below with Chicken/Lamb & Beef. Please ask your host for any special requests.**

### CHICKEN

Strips of boneless Chicken roasted in Tandoor and then cooked in a light creamy fresh tomato sauce.	\$16.90
Chicken cooked in Tandoor and then simmered in a mixture of garlic, coriander, tomato and gourmet sauce.	\$15.90

Succulent pieces of chicken superbly combined in a sauce made from nuts and fresh cream.	\$15.90
Shredded chicken breast marinated in garlic and spices, cooked with onions and capsicum in masala gravy. This dish is generally cooked on roadside dhabas on big tawas.	\$16.90
An amalgam of the mellow flavors of fenugreek leaves cooked with chicken and ground spices, made rich and luscious with fresh cream.	\$16.90
A spicy Indian speciality of boneless pieces of chicken cooked with vinegar and hot chilli	\$15.90
<b><i>Kadhai Chicken</i></b>	\$15.90
North Indian dish cooked with succulent pieces of chicken stir fried in a wok with onion, tomatoes, bell pepper and spices.	\$15.90
Succulent chicken pieces superbly combined in onion gravy, curry leaves, coconut milk and South Indian spices.	\$15.90
Boneless chicken cooked with spinach, tomatoes and a touch of cream.	\$15.90
Tender bites of chicken marinated in soy sauce, batter fried and tossed in a wok with onions and capsicum. An irresistible Indo-Chinese favourite.	\$16.90

## LAMB/BEEF

Goat meat on bone, marinated in yogurt, cooked with onion, tomatoes and aromatic spices.	\$18.00
Lamb cooked in herbs and rich gravy. A traditional delicacy from Kashmir.	\$15.90
Lean lamb cooked with pureed spinach, herbs, spices and simmered in fresh cream.	\$15.90
A spicy Lamb curry cooked with vinegar and hot chilli sauce.	\$15.90
Succulent lamb pieces superbly combined in onion gravy, curry leaves, coconut milk and South Indian spices.	\$15.90
Flattened lamb chops delicately spiced and marinated in yogurt, slow cooked in the traditional Indian Tandoor with rich gravy.	\$20.90
Succulent cubes of lamb flavoured with ground spices and cooked with onion and capsicum. A classic Indian recipe.	\$15.90
Soft Juicy pieces of lamb superbly combined in a sauce made from Cashew nuts and fresh cream.	\$15.90
	\$15.90

Soft, tender pieces of lamb coated with a delectable flavour of cracked peppercorns embedded in mustard seeds and curry leaves.	\$16.90
Succulent lamb pieces slowly cooked with tomato in Yellow dal (lentil) gravy.	\$15.90
A spicy Beef curry cooked with vinegar and hot chilli sauce.	\$15.90
<b>Beef Madras</b> Succulent beef pieces superbly combined in onion gravy, curry leaves, coconut milk and South Indian spices.	\$15.90
<b>Beef Bhuna</b> Succulent cubes of beef flavoured with ground spices and cooked with onion and capsicum. A classic Indian recipe.	\$15.90
<b>Haryali Beef Curry</b> Tender pieces of beef slowly cooked in cream and fresh spinach sauce.	\$15.90

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## SEAFOOD DELICACIES

Tiger prawns pan seared with garlic and chilli paste, a touch of vinegar and soy sauce	\$18.90
Tiger prawns cooked in Tandoor, then simmered in fresh tomatoes, onions and capsicum	\$18.90
Pan Sautéed prawns in a light creamy fresh tomato sauce.	\$18.90
Tiger prawns cooked with fresh cream, onions and cashew nut gravy with a touch of pepper	\$18.90
Rockling fish pieces gently simmered in coconut blended with ginger garlic and mildly spiced. A speciality of the West Coast of India.	\$18.90
Rockling fish pieces cooked with onion, capsicum and spices, gently simmered in thick tomato based gravy.	\$18.90

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## RICE

Basmati rice infused with Saffron.	\$5.50
Basmati rice cooked in coconut milk or coconut flakes.	\$6.00
Basmati rice cooked with mustard seeds, curry leaves, coconut and freshly squeezed lemon juice.	\$6.00
Basmati rice cooked with lightly spiced dried fruits and nuts. 69. Chicken Biryani	\$7.00

Aromatic Basmati rice flavoured with saffron and cooked with chicken and exotic spices. Served with Raita.	\$15.00
Aromatic Basmati rice flavoured with saffron and cooked with succulent pieces of lamb and exotic spices. Served with Raita.	\$16.00
Aromatic Basmati rice flavoured with saffron and cooked with fresh seasonal vegetables and exotic spices. Served with Raita.	\$12.00
Steamed rice stir-fried in a wok with seasonal vegetables, hint of soy sauce and spices.	\$11.00
Steamed rice stir-fried in a wok with egg, seasonal vegetables, hint of soy sauce and spices.	\$12.00
Steamed rice stir-fried in a wok with chicken, egg, seasonal vegetables, hint of soy sauce and spices.	\$13.00
Steamed rice stir-fried in a wok with Prawns, seasonal vegetables, hint of soy sauce and spices.	\$15.00

## BREAD

Highly recommended and popular bread cooked in Tandoor.	\$3.00/\$3.50
Naan seasoned with homemade fresh garlic butter and coriander.	\$4.00
Special wheat flour preparation baked in Tandoor.	\$3.00
Flaky wholemeal bread baked in Tandoor.	\$4.00/\$4.50
Made of whole wheat, bread stuffed with aromatic spices, green peas and potatoes.	\$4.50
Tandoori bread stuffed with potatoes, cottage cheese, cumin and coriander.	\$4.50
Tandoori bread stuffed with spicy minced lamb.	\$6.00
Tandoori bread stuffed with dried fruits and nuts	\$6.00
Tandoori bread stuffed with tasty shredded cheese, finely chopped onion and capsicum.	\$5.00

All prices inclusive of GST.

## ACCOMPANIMENTS

\$3.00

Thin Crispy Crackers

\$3.00

\$4.00

Churned yogurt seasoned with various ingredients a wonderful cool and refreshing accompaniment with curries.

\$3.00

\$4.50

\$4.00

**Corkage - \$3.00 per person**

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