

HIMALAYAN SUNDAY BUFFET

Sunday 30th April Adult \$30.00 Child (under 12yrs) \$15.00

Plated Entrée **Vegetarian option available

A combination platter of Chicken Choila (marinated chicken with Nepali spices and coriander) Phulaura (a traditional crispy golden pattie combined with seasoned vegetables)

Our traditional Nepalese platter is served with a mint and yoghurt dip

Buffet Main Course

1. Sherpa Lamb Curry

Slow cooked tender pieces of lamb, with diced potato, tomato and onion with subtle hints of freshly ground garlic, ginger, chili, cardamom, cinnamon and turmeric

2. Himalayan Butter Chicken

Boneless chicken slowly cooked with a smokey aroma and blended with aromatic Himalayan spices, tomato, **cashew nuts, butter and cream** to create an authentic Himalayan oven roasted dish

3. Piro Kukhura

Tender pieces of chicken marinated and infused with freshly ground garlic, ginger, lemon and our special ground masala spice. A subtle hint of fresh chilli is added to heighten the aroma and taste. The chicken is pan fried to seal in the aromatic flavours

4. Misaye Ko Tarkari

Authentic Himalayan curry dish of mixed vegetables seasoned with freshly chopped coriander, ginger, garlic, fresh tomato, spring onions and a hint of bhara masala creating a distinct flavour and spicy aroma

5. Buttery Black Lentil Curry

Nepali style cooked black lentil with subtle hints of fried cumin seeds, fresh garlic and a combination of Himalayan herbs (jimbu)

6. Suling Ko Aloo Potatoes

Seasoned with Nepali spices, fresh tomato, mustard seed, garlic, ginger, spring onion and coriander leaves.

Steamed Rice

Roti (plain & garlic) - Himalayan Flat Bread (gluten)

***** Our Chef may change the buffet menu without notice***

If you have any allergies to any spices, nuts or shellfish, please talk with our staff so we can advise if our dishes contain such ingredients.