



Lakeside Banquet # 1 Vegetarian (min 2 people)

\$32.90 PP

Entree

**PANEER TIKKA
HARA KEBAB**

Cottage cheese cubes charcoaled in tandoor.

Cocktail sized vegetable patties deep fried (spinach, peas, chana dhal, cottage cheese, herbs and mashed potatoes)

PAPRI CHAAT

Crispy papri topped with potatoes, mint & tamarind chutney and yoghurt

Mains

**KADAHI PANEER
OR
PALAK PANEER**

Cottage cheese toasted with cubes of capsicum, onions herbs and home made spices and cooked in kadahi

Puree of spinach & cottage cheese cooked together with spices

**DHAL MAKHNI
OR**

Black lentils cooked overnight in a rich creamy gravy

ALOO MATAR

A traditional Punjabi dish with potatoes, peas cooked in vegetable gravy

**NAVRATTAN KORMA
OR**

Selected fresh vegetables cooked in mild milky gravy with almond meal

VEG VINDALOO

Seven seasons vegetables cooked with Maharaja's special vindaloo sauce

Accompaniments

GREEN SALADS

Mixture of greens, tomatoes, cucumber, & red onion tossed in a fresh lemon dressing with pepper

**BASMATI RICE
PLAIN NAAN**

Basmati boiled rice

Plain flour bread cooked in tandoor

Dessert

ICE CREAM

Strawberry, chocolate or caramel topping

REFILLS AND CHANGES FOR TABLES ABOVE 8 ON REQUEST



Lakeside Banquet # 2 (min 2 people)

\$34.90 PP

Entree

SEEKH KEBAB	Minced lamb blended with herbs & chef's own aromatic spices
CHICKEN TIKKA	Tender chicken pieces marinated with tandoori masala & spices and grilled in tandoor
ONION BHAJI	Onion rings dipped in a spicy batter and deep fried

Mains

BUTTER CHICKEN OR KADAH CHICKEN	Tandoori chicken pieces cooked in a tomato puree and finished with butter and fresh cream Tender chicken tossed with fresh capsicum & onion finished herbs & home made spices and cooked in kadahi
ROGAN JOSH	Diced lamb cooked in onion, tomato & ginger garlic gravy garnished with fresh coriander
BEEF VINDALOO OR CHICKEN CURRY	A very hot and spicy beef curry cooked in Maharaja's special vindaloo sauce Exotic chicken curry from North India
NAVRATTAN KORMA OR VEGGIE JALFAREZI	Selected fresh vegetables cooked in mild milky gravy with almond meal Combination of vegetable tossed with onion, capsicum & fresh herbs & spices

Accompaniments

CUCUMBER RAITA	Cucumber pieces mixed with yoghurt & selected spices
BASMATI RICE	Basmati boiled rice
PLAIN NAAN	Plain flour bread cooked in tandoor

Dessert

ICE CREAM	Strawberry, chocolate or caramel topping
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Lakeside Banquet # 3 (min 2 people)

\$39.90 PP

Entree:

TANDOORI PRAWN	King Prawns marinated in garlic, ginger, herbs, spices and grilled in Tandoor.
MALAI TIKKA	Tender chicken pieces marinated with garlic, yoghurt, cheese & spices and grilled in tandoor
HARA KEBAB	Cocktail sized vegetable patties deep fried (spinach, peas, chana dhal, cottage cheese, herbs and mashed potatoes)
PAPRI CHAAT	Crispy papri topped with potatoes, mint & tamarind chutney and yoghurt

Mains

BUTTER CHICKEN	Tandoori chicken pieces cooked in a tomato puree and finished with butter and fresh cream
GOAN FISH CURRY OR	Goan style fish curry in a creamy coconut sauce
PRAWN MALABAR	King prawns cooked in mild creamy coconut sauce
ROGAN JOSH	Diced lamb cooked in onion, tomato & ginger garlic gravy garnished with fresh coriander
NAVRATTAN KORMA	Selected fresh vegetables cooked in mild milky gravy with almond meal

Accompaniments

CUCUMBER RAITA	Cucumber pieces mixed with yoghurt & selected spices
BASMATI RICE	Basmati boiled rice
BREAD BASKET	Plain Naan - flour bread cooked in tandoor or Garlic Naan - flour bread stuffed with fresh garlic cooked in tandoor

Dessert

KULFI	Mango favoured Indian ice cream
GULAB JAMUN	Light cheese dumplings lightly fried and served in a light, rose water flavoured sugar syrup

REFILLS AND CHANGES FOR TABLES ABOVE 8 ON REQUEST



Lakeside Banquet # 4 (min 2 people)

\$49.90 PP

Entree

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| LAMB CUTLETS | Lamb cutlets marinated in chef's own aromatic spices & grilled in tandoor |
| FISH AMRITSARI | Ling (NZ) fish fingers wrapped in gram flour batter with spices & deep fried |
| CHICKEN TIKKA | Tender chicken pieces marinated with tandoori masala & spices and grilled in tandoor |
| HARA KEBAB | Cocktail sized vegetable patties deep fried (spinach, peas, chana dhal, cottage cheese, herbs and mashed potatoes) |

Mains

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| BUTTER CHICKEN | Tandoori chicken pieces cooked in a tomato puree and finished with butter and fresh cream |
| PRAWN MALABAR | King prawns cooked in mild creamy coconut sauce |
| LAMB KORMA | A boneless dish of lamb cooked in a creamy cashew nut gravy & Indian spicy masala |
| BEEF VINDALOO | A very hot and spicy beef curry cooked in Maharaja's special vindaloo sauce |
| NAVRATTAN KORMA | Selected fresh vegetables cooked in mild milky gravy with almond meal |

Accompaniments

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| GREEN SALADS | Mixture of greens, tomatoes, cucumber & red onion tossed in a fresh lemon dressing with pepper |
| BASMATI RICE | Basmati boiled rice |
| BREAD BASKET | Plain Naan - flour bread cooked in tandoor or
Garlic Naan - flour bread stuffed with fresh garlic cooked in tandoor
Cheese Naan - Plain flour bread stuffed with cheese & cooked in tandoor |

Dessert

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| SPECIAL DESSERT | A combination of mango kulfi, pista kulfi and gulab jamun |
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