



# Diwali













## SATURDAY SUNDAY FEAST

Till - 7 pm

€ 29.95

(Any One Course € 21.00)

### STARTERS (Any One)

1. **BUTTERFLY PRAWN**    
Fresh marinated prawns with garlic, mild spiced, dipped in the roasted gram batter and deep fried.
2. **KHASI KO KEBAB**     
Mince lamb marinated with bell peppers, fresh green coriander and mild spice slow cooked in the clay oven.
3. **KUKHURAKO PAKORA**   
Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried.
4. **ALOO CHAP**    
Crispy Potato cake made with crushed rooster potato, red onion, ginger, garlic, cumin & coriander, sweet & sour tomato chutney.
5. **ONION BHAJI**    
Shallow fried onion slices with cumin seeds, mild spices and deep fried.

### MAIN COURSE (Any One)

6. **PRAWN LEDOBEDO**   
Prawn curry cooked with medium spicy, cream, brown onion and tomato sauce.
7. **CHICKEN TIKKA MASALA**     
Grilled breast piece of chicken cooked in cream, tomato and cashew nut sauce. All time favourite.
8. **CHICKEN BHUNA**    
Chicken breast with red onion, spring onions and fresh garden tomatoes.
9. **CHICKEN GARLIC CHILLY**    
Tender lamb or chicken cook with onion sauce, tomato, red onion, fresh green chillies, garlic and Nepalese herbs. & fresh coriander.
10. **HIMALYAN LAMB**    
Lamb or chicken cooked in himalayan salt, spices with yogurt, cashew nuts and coriander.
11. **SAAG PANEER**   
Home - made cottage cheese cooked with spinach, mild spices and fresh herbs.

All Main Course Served with Plain Rice or Plain Naan  
Tea or Coffee

