



# LUNCH BANQUETS

**Micro Samosa**

V • W • J

*Handmade, deep-fried Punjabi short-crust pastry filled with potatoes and aromatic spices*

**Manjits 1950s****Butter Chicken**

N

*A chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry with a touch of pepper for a delicate palate.*

**Dal Khushbudar**

V • J

*Also known as Yellow Dal. Lentils cooked on a slow fire. Emulsified with clarified butter & green coriander & served with shredded ginger.*

**Banquet Terms**

- The Express Banquet is served together, accompanied by Naan and Rice
- The same menu selection will apply to the whole table and is served to the middle of your table for all guests to share.
- **Groups of 10 or more are required to take a banquet** and are subject to a 5% gratuity
- Vegetarian substitutes are available for all banquets. For parties of four or more, with both vegetarian and non-vegetarian diners, a minimum of two guests must opt for a vegetarian banquet of equal value to a non-vegetarian banquet. Single vegetarian diners are welcome to order individual a la carte items.
- Any changes to banquets must be requested with prior notice and will be at the discretion of the chef
- Lunch Banquets are available Monday to Friday lunch, for dine-in only

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*Banquet is preceded by Pappadums and Raita*

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**Micro Samosa**

V • W • J

*Handmade, deep-fried Punjabi short-crust pastry filled with potatoes and aromatic spices.*

**Chicken Tikka****Banjara** N

*Boneless spring chicken fillet marinated overnight & cooked in a Tandoor and finished with a cauliflower puree.*

**Bakra Roganjosh**

*A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and fresh ginger.*

**Manjits 1950s****Butter Chicken**

N

*A chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry with a touch of pepper for a delicate palate.*

**Dal Bukhara**

*Also known as Black Dal. An assortment of three lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.*

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**Glass of red or  
white wine or  
house beer**

*Personal selection for each guest*

## Banquet Terms

- The Corporate Banquet is served in two courses, accompanied by Naan and Rice
- The same menu selection will apply to the whole table and is served to the middle of your table for all guests to share.
- **Groups of 10 or more are required to take a banquet** and are subject to a 5% gratuity
- Vegetarian substitutes are available for all banquets. For parties of four or more, with both vegetarian and non-vegetarian diners, a minimum of two guests must opt for a vegetarian banquet of equal value to a non-vegetarian banquet. Single vegetarian diners are welcome to order individual a la carte items.
- Any changes to banquets must be requested with prior notice and will be at the discretion of the chef
- Lunch Banquets are available Monday to Friday lunch, for dine-in only



# DINNER BANQUETS

Wheat • Nuts • Jain • Vegan

Surcharges apply on Sundays (10%) and Public Holidays (15%) • \$30pp min spend politely requested

*Banquet is preceded by Pappadums and Raita*

**Chicken Tikka** *Boneless spring chicken fillet marinated overnight & cooked in a*  
**Banjara** <sup>N</sup> *Tandoor and finished with a cauliflower puree.*

**Fish Amritsari** *Market fish fillets marinated with garlic, ginger, red chilli,  
 tamarind, and coriander coated in chickpea batter and deep  
 fried until crisp.*

**Dil Bhar Tikki** *Potato croquettes filled with spices, lentils, beetroot powder and  
 sweet and sour green chilli chutney.*

**Bakra Roganjosh** *A popular preparation of lamb from North India. Rich gravy is  
 used to finish the pot roast; garnished with green coriander and  
 fresh ginger.*

**Manjits 1950s** *A chicken delicacy half cooked the Tandoori way, the other half  
 finished the curry way. A creamy tomato flavoured curry with a  
 touch of pepper for a delicate palate.*  
<sup>N</sup>

**Palak Paneer** *The classic dry combination of puree spicy spinach &  
 homemade cheese.*  
<sup>J</sup>

**Dessert** *Personal selection from our menu for each guest* +14.90pp

#### Banquet Terms

- The Manjits Banquet is served in two courses, accompanied by Naan and Rice
- The same menu selection will apply to the whole table and is served to the middle of your table for all guests to share.
- **Groups of 10 or more are required to take a banquet** and are subject to a 5% gratuity
- Vegetarian substitutes are available for all banquets. For parties of four or more, with both vegetarian and non-vegetarian diners, a minimum of two guests must opt for a vegetarian banquet of equal value to a non-vegetarian banquet. Single vegetarian diners are welcome to order individual a la carte items.
- Any changes to banquets must be requested with prior notice and will be at the discretion of the chef
- Dinner Banquets are available anytime

*Banquet is preceded by **Gol Gol Gappa and Pappadums and Raita***

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**Chicken Tikka** *Boneless spring chicken fillet marinated overnight & cooked in a Tandoor*  
**Banjara** <sup>N</sup> *and finished with a cauliflower puree.*

**Bharrah Kebab** *Tender rack of baby lamb cutlets marinated in spices & aromates, skewered & broiled in Tandoor.*

**Bengali Fish Malai** *Orange Roughy, with a mustard marinade slow cooked over charcoal, topped with seaweed salad.*

**Kabhi Khushi** *Grilled whole organic mushrooms filled with paneer and cottage cheese,*  
**Kabhi Khumb** <sup>J</sup> *spiced corn and water chestnuts.*

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**Bakra Roganjosh** *A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and fresh ginger.*

**Manjits 1950s** *A chicken delicacy half cooked the Tandoori way, the other half finished*  
**Butter Chicken** *the curry way. A creamy tomato flavoured curry with a touch of pepper for*  
<sup>N</sup> *a delicate palate.*

**Malibu Prawn** *Tiger Prawns lightly sautéed with Malibu liqueur and finished with a creamy*  
**Malabari** *coconut reduction spiced with carom seeds, capsicum, and fresh lime.*

**Baigan Tak-** *Smoke-roasted baby eggplant mashed with onion, tomato and chilli*  
**a-Tak** <sup>V</sup> *prepared on the traditional "tawa" hotplate.*

**Dal Khushbudar** *Also known as Yellow Dal. Lentils cooked on a slow fire. Emulsified with*  
<sup>V • J</sup> *clarified butter & green coriander & served with shredded ginger.*

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**Dessert** *Ginger & Fig Crème Brulé or Mango Pistachio Kulfi*

- The Maharaja Banquet is served in three courses, accompanied by Naan and Rice
- **Groups of 10 or more are required to take a banquet** and are subject to a 5% gratuity
- Terms of the Manjits Banquet also apply on this page
- Vegetarian substitutes are available for all banquets. For parties of four or more, with both vegetarian and non-vegetarian diners, a minimum of two guests must opt for a vegetarian banquet of equal value to a non-vegetarian banquet. Single vegetarian diners are welcome to order individual a la carte items.

**Wheat • Nuts • Jain • Vegan**

Surcharges apply on Sundays (10%) and Public Holidays (15%) • \$30pp min spend politely requested