



FLAVOURS — OF — INDIA

Variety of 3 pappadams with
homemade coriander & peanut chutney
(Sago pappadam, potato pappadam, rice pappadam)

Entrée

Murgh Kheema Salli / Pav

Chicken mince cooked in homemade ground spice mix,
topped with fried egg and chives, served with
homemade soft bread roll

Second course

Barramundi Pollichatthu

Grilled barramundi topped with spiced shallot mix and
cooked in banana leaves served with a trio plate of matta
rice, piping hot fish head curry sauce and pumpkin raita

Third course

Pahadi Lamb Chops

Chargrilled lamb cutlets marinated for 24 hours in mint,
coriander and yoghurt marinade. Served with beetroot
raita, grilled lemon & pickled onions.

and

Murgh Parda Biryani

Slow cooked chicken with saffron and rose infused basmati
rice. Cooked in a clay pot, and covered with puff pastry
crusted with cumin seeds, fennel seeds, black sesame seeds
and pink peppercorns, served with smoked mint
and lemon yoghurt

Fourth course

Childhood Memories in a Bowl

Cardamom panna cotta with rasmalai, rose gel, pistachio ice
cream and candy floss to finish

E V E R G R E E N

M E L B O U R N E