

Experience is everything

INDIAN CELEBRATION MENU



WestWaters
HOTEL & ENTERTAINMENT COMPLEX

MINIMUM OF 50 PEOPLE

THIS MENU IS DESIGNED TO BE SERVED ON PLATTERS
AND SHARED TO THE CENTRE OF THE TABLE

IDEAL FOR ROUNDS OF TENS

ENTRÉE

Tandoori chicken skewers with mint yoghurt

Aloo chat, with tomato, red onion and tangy chat dressing

VG

MAIN COURSE

Kashmiri butter chicken with red and green capsicum

GF

Dhal Makhani with red beans

Bombay aloo with green chilli

V/DF/GF

Served with steamed basmati rice, roti bread and papadums

V

DESSERT

Coconut sago pudding with mango jelly

V/GF

All rates quoted are GST inclusive and are net (non-commissionable). Our Executive Chef and his team will endeavour to provide you with your menu selection, however cannot be held responsible for availability due to seasonal changes. Menus are subject to change and any changes will be advised to you in writing. Please advise our team when making your enquiry of any specific dietary requirements you or your guests may have.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free