

the hungry buddha

banquet menu

\$34.9 pp (minimum 4 people)

nepal's cultural and geographic diversity provides ample space for a variety of cuisines, however daal bhat (lentil & rice) is universally eaten throughout the country. this goes alongside tarkari (vegetable curry of sort) and masu (meat on special occasions). condiments (spicy chutney or pickles) make essential part of the meal. our banquet is designed to bring you the authentic daal bhat tarkari, as it would be served in nepal, alongside naan, rice, raita and pickles

entrée

- mo: mo:** steamed chicken dumpling served with homemade tomato pickle
- makai tareko (v, df, gf)** corn kernels sautéed with authentic nepalese spices
- chicken chilli (df, gf)** tender chicken fillets sautéed with chilli flakes, diced capsicum and onions
- badam sadheko (v, df, gf, n)** nepali style spicy peanut salad with lime, tomato & onion salsa
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mains (served with rice, naan, raita & pickle)

- jhaneko daal (v, df, gf)** lentils flambé with cumin, coriander and a touch of chilli cooked in himalayan spices and tossed with a famous herb jimmu
- jogi tarkari (v, df, gf)** nepalese style mixed vegetable curry with cauliflower, broccoli, carrot, zucchini, peas, potatoes, bamboo shoots and other seasonal vegetables
- himalaya kukhura (df, gf)** boneless succulent pieces of chicken cooked in exotic himalayan spices (authentic nepali style)
- khasi ko masu (df, gf)** exquisite village style curry of tender bone in goat enriched with the flavours of fenugreek, cinnamon, tomatoes, coriander, bay leaves and ginger and garlic
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v : vegetarian | df: dairy free | gf: gluten free | n: contains nuts | corkage \$6 per bottle, wine only |

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