

July Passport Dinner – India

Saturday, July 9, 2016

Bar opens at 6:30 pm. Dinner served at 7:00 pm.

(By Reservation Only, Limited Space)

\$28.50

Starter

Our evening begins with a variety of savoury Indian appetizers.

Your starter will include all of the following:

Crispy cumin Papadums (lentil wafer crackers),
Vada (lentil balls), Samosas (potato turnovers), Uttapam (vegetable pancake),
Onion salad, chutney & yogurt dipping sauce

Main Course

Served with Indian Nann bread

Your choice of:

Shahii Kofta

Beef meatballs in a creamy yogurt sauce spiced with hot green chillies and Indian spices
served on basmati rice

Or

Murgh Makhani

Indian Butter Chicken served in a mildly spiced curry sauce served on basmati rice along
with a side of Gajar Matar (carrots and green peas)

Or

Vegetable Coconut Curry

The perfect balance of spice and sweet, forms an aromatic sauce
for a variety of healthy vegetables served on basmati rice
with a side of Gajar Ka Achar (carrot pickle)

Dessert

India's desserts are meticulously prepared with just the right spices.

The ever popular dessert Kheer (rice pudding), is topped with nutty flaked almonds
and served alongside, Gulab Jamun (rose flavoured plum balls), sweet little balls with a
nutty pistachio center, and Orange Wheels marinated in liqueur Indian style