



\$45 VEGETARIAN BANQUET

STARTER



Poppadoms & Mango Chutney (v)

Vietnamese Summer Rolls (v)

vegetables & glass noodles in rice paper

Vegetable Curry Puffs

Malaysian vegetable pastries with ginger & garlic

SIDES



Poppadoms

Naan

Jasmine Rice

MAIN



Aloo Gobi (v)

Indian Potato & Cauliflower curry with tomato, cardamom, garam masala, cumin & turmeric

Sichuan Style Vegetables (v)

zucchini, broccoli, eggplant, green beans, peppers, fresh chilli & tofu, wok fried in a Toban Djan Chilli bean sauce

Broccoli & Tofu Stir Fry (v)

black bean, light soy & chilli

Singapore Noodles (v)

wok fried rice noodles with broccoli, red & green peppers, carrot, zucchini & green beans

South Indian Dhal (v)

South Indian style yellow lentils simmered with cumin, turmeric, curry leaves, mustard seed & garam masala

Dessert Menu available, please ask your waiter

(v) - vegan



*Minimum of 8 people. Price shown is per person.
Other dietary requirements can be catered for with prior notice.*