



THE SULTAN'S SPREAD

\$45 per person

STARTER



Combo Platter

Curried White Bean Dip (v, vg)
Vietnamese Summer Rolls (v*, vg*)
SFC (Sichuan Fried Chicken)
Peppered Squid
Krishna Pakhori (v, vg)

SIDES



Basmati Rice (v, vg)
Classic Naan (v)

DISHES TO SHARE



Butter Chicken

marinated tandoor baked chicken served in our creamy tomato & butter sauce

25 Herb & Spice Lamb Curry

slow cooked diced lamb in a savoury spiced curry with our secret mix of spices; a Monsoon classic

Vegetable Mee Goreng (v, vg)

wok tossed udon noodles, broccoli, mushroom, peppers, carrot, sprouts & garlic

Beef Rendang

Indonesian dry curry; slow braised beef with coconut milk, star anise & cardamom

Mowgli Chana Masala (v)

Indian spiced market vegetables & chickpeas in a creamy vegetable, ginger, garlic & chilli sauce

You Like Spicy?

add our famous Firecracker Chicken to the table for \$29

(v) – vegetarian (vg) – vegan

(*) available on request

Minimum of 8 people.

*Additional servings or dishes may be requested at regular menu prices.
For parties of six or more, one account per table or evenly split please*



THE MAHARAJA'S TREAT

\$55 per person

STARTER



Combo Platter

Curried White Bean Dip (v, vg)
Vietnamese Summer Rolls (v*, vg*)
SFC (Sichuan Fried Chicken)
Peppered Squid
Krishna Pakhori (v, vg)

SIDES



Basmati Rice (v, vg)

Garlic Naan (v)
Roti (v)

DISHES TO SHARE



Thai Yellow Chicken Curry

yellow coconut curry with kaffir lime, lemongrass & galangal

Beef Rendang

Indonesian dry curry; slow braised beef with coconut milk, star anise & cardamom

Sticky Pork Belly

with a chilli caramel glaze & black vinegar, topped with a Chinese cabbage, radish, peanut, mint & coriander slaw

Mowgli Chana Masala (v)

Indian spiced market vegetables & chickpeas in a creamy vegetable, ginger, garlic & chilli sauce

Roast Duck Mee Goreng (v*, vg*)

udon noodles, house roasted 5 spice duck, red & green peppers, onions & bean sprouts

Butter Chicken

marinated tandoor baked chicken served in our creamy tomato & butter sauce

You Like Spicy?

add our famous Firecracker Chicken to the table for \$29

(v) - vegetarian (vg) - vegan
(*) available on request

Minimum of 8 people.

*Additional servings or dishes may be requested at regular menu prices.
For parties of six or more, one account per table or evenly split please*



THE EMPEROR'S FEAST

\$65 per person

STARTER



Combo Platter

Curried White Bean Dip (v, vg)
Vietnamese Summer Rolls (v*, vg*)
SFC (Sichuan Fried Chicken)
Peppered Squid
Krishna Pakhori (v, vg)
Thai Gulf Jumbo Prawns

SIDES



Basmati Rice (v, vg)
Garlic Naan (v)
Roti (v)

DISHES TO SHARE



Shaking Beef

Vietnamese style wok seared beef fillet, with garlic, spring onion & red onion, served on peppery leaves with a lime dipping sauce

Thai Yellow Chicken Curry

yellow coconut curry with kaffir lime, lemongrass & galangal

Singapore Fried Noodles (v*, vg*)

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions, chilli & egg

Mowgli Chana Masala (v)

Indian spiced market vegetables & chickpeas in a creamy vegetable, ginger, garlic & chilli sauce

Firecracker Chicken

chilli crumbed & wok fried in hot Malay chilli

25 Herb & Spice Lamb Curry

slow cooked diced lamb in a savoury spiced curry with our secret mix of spices; a Monsoon classic

(v) – vegetarian (vg) – vegan

(*) available on request

Minimum of 8 people.

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THE QUEEN'S BANQUET

\$69 per person

STARTER TO SHARE



Kanpachi Crudo fresh market fish cured in our spiced 'Tiger's Milk' dressing of ginger, lime & chilli oil, with red onion, cucumber & tamari pearls

Thai Gulf Jumbo Prawns steamed with fresh spring onion, coriander, mint & basil

Thai Style Seared Beef Fillet Wrap with crunchy vegetable straw & Asian herbs

Panko Crumbed Silken Tofu (v, vg) mushroom & spring onion croquettes

Vietnamese Summer Rolls (v*, vg*) with vegetables & glass noodles

DISHES TO SHARE



Malai Chicken marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked

Nasi Goreng (v*, vg*) Indonesian spiced fried rice with market vegetables, egg & chilli

Shaking Beef Vietnamese style wok seared beef fillet, with garlic, spring onion & red onion, served on peppery leaves with a lime dipping sauce

Crispy Pork Belly with crushed apple mayonnaise

Malabar Fish Curry fish fillets in a creamy sauce of coconut, tomato, chilli, mustard seed, turmeric & onion

Bok Choy (v*, vg*) with black beans, oyster sauce & garlic

SIDES



Basmati Rice (v, vg)

Garlic Naan (v)

Roti (v)

(v) - vegetarian (vg) - vegan

(*) available on request

*We require 48 hours notice when selecting this menu to dine from.
Additional servings or dishes may be requested at regular menu prices.*