



## THE SULTAN'S SPREAD

\$45 per person

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### STARTER



#### Combo Platter

Raita Royale Dip (v)  
Vietnamese Summer Rolls (v\*, vg\*)  
SFC (Sichuan Fried Chicken)  
Peppered Squid  
Krishna Pakhori (v, vg)

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### SIDES



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

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### 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

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#### You Like Spicy?

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

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(v) – vegetarian (vg) – vegan

(\* ) available on request

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*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

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## STARTER



### Combo Platter

Raita Royale Dip (v)  
Vietnamese Summer Rolls (v\*, vg\*)  
SFC (Sichuan Fried Chicken)  
Peppered Squid  
Krishna Pakhori (v, vg)

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## SIDES



### Basmati Rice (v, vg)

Garlic Naan (v)  
Roti (v)

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## 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

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### You Like Spicy?

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

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

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*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

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### STARTER



#### Combo Platter

Raita Royale Dip (v)  
Vietnamese Summer Rolls (v\*, vg\*)  
SFC (Sichuan Fried Chicken)  
Peppered Squid  
Krishna Pakhori (v, vg)  
Thai Gulf Jumbo Prawns

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### SIDES



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

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### 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

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(v) – vegetarian (vg) – vegan

(\* ) available on request

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*Minimum of 8 people.*

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# THE QUEEN'S BANQUET

\$69 per person

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## STARTER TO SHARE



**Kanpachi Crudo** fresh market raw 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

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## 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

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## SIDES



**Basmati Rice (v, vg)**

**Garlic Naan (v)**

**Roti (v)**

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(v) - vegetarian (vg) - vegan

(\* ) available on request

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*We require 48 hours notice when selecting this menu to dine from.*

*Additional servings or dishes may be requested at regular menu prices.*

*For parties of six of more, one account per table or evenly split please.*