

Cardamon Banquet 39.90 per person

Entrée (Served Individually)

Kashmiri Chicken Tikka

Infused in a tasty blend of kashmiri chilli powder yoghurt, mustard oil and rose petal garam masala

Aloo Bonda

Spiced potato dumpling dipped in a besan flour batter

Mains (to share)

Saffron Butter Chicken

Our signature dish, silky tomato and rich cashew based sauce finished with garam masala and sundried fenugreek leaves

Lamb Korma

Smooth curry with cashew paste, coconut and onion finished with desi ghee

Malabar Beef Curry

A spicy beef curry straight from the heart of kerala, cooked in an aromatic blend of spices, fresh tomato, onion paste and coconut milk

Eggplant and Chick Pea Masala

Locally grown eggplant and chickpeas, tossed with onion and tomato based masala sauce and finished with desi ghee

Sides

Steamed rice
Cucumber raitha
Pappadoms

Banquet Require Minimum of 6 people

Cinnamon Banquet 49.90 per person

Entrée (Served Individually)

Saffron Lamb Cutlet

Tender lamb cutlets infused with yoghurt, cumin powder, ginger and mustard oil and baked to perfection

Aloo Bonda

Spiced potato dumpling dipped in a besan flour batter

Mains (to share)

Saffron Butter Chicken

Our signature dish, silky tomato and rich cashew based sauce finished with garam masala and sundried fenugreek leaves

Lamb Korma

Smooth curry with cashew paste, coconut and onion finished with desi ghee

Humpty Doo Barramundi Mooli

Humpty Doo Barramundi fillets poached in ginger, turmeric and coconut milk infused with an exquisite blend of delicious kerala spices

Eggplant and Chick Pea Masala

Locally grown eggplant and chickpeas, tossed with onion and tomato based masala sauce and finished with desi ghee

Sides

Steamed rice
Buttered naan
Cucumber raitha
Pappadoms

Dessert (Served Individually)

Saffron Kulfi

Home made Indian ice cream flavoured with rose water, cardamom and saffron.

Saffron Banquet 59.90 per person

Entrée (Served Individually)

Saffron Lamb Cutlet

Tender lamb cutlets infused with yoghurt, cumin powder, ginger and mustard oil and baked to perfection

Vegetable and Cashew Samosas

Pastry pockets filled with mixed vegetables and cashews

Mains (to share)

Saffron Butter Chicken

Our signature dish, silky tomato and rich cashew based sauce finished with garam masala and sundried fenugreek leaves

Lamb Korma

Smooth curry with cashew paste, coconut and onion finished with desi ghee

Humpty Doo Barramundi Mooli

Humpty Doo Barramundi fillets poached in ginger, turmeric and coconut milk infused with an exquisite blend of delicious kerala spices

Prawn Pepper Masala

Succulent local banana prawns tossed with onion, capsicum and tomato based masala sauce finished with fresh curry leaves and crushed black pepper

Snake Beans Poriyal

Humpty Doo harvest snake beans tossed with dry chilli, red lentils onions, mustard seeds and fresh coconut

Sides

Saffron pualo rice
Buttered naan / Garlic naan
Cucumber raitha
Pickle
Pappadoms

Dessert (Served Individually)

Gulab jamun with Saffron Kulfi

Home made gulab jamun with Indian ice cream flavoured with rose water, cardamom and saffron



saffron