

Aroma Menu A



***Minimum number of guests - 50**

Appetizers

Murg Malai Kabab – boneless chicken cubes marinated with light spices cooked in tandoor to perfection

Dhoop Chao Kabab – combination of chicken and lamb with Indian herbs cooked in tandoor

Aloo Tikki – fried potato patties with green chili, ginger and spices

Paneer Cutlets – homemade cottage cheese patties

Onion Bhaji – onion fritters

Main Course

Fish Malabari – delicacy of Kerala, fish curry made with fresh coconut and blended spices

Chicken Tikka Masala – barbequed chicken pieces cooked in hand blended spices with green and red pepper

Bhuna Gosht Punjabi – lamb cooked with tomato, onion, fresh herbs and spices

Chana Masala – chickpeas prepared in authentic spices with onion and tomatoes

Shahi Paneer – paneer cooked in a gravy of creamy cashew sauce, tomatoes and spices

Gobhi Matar Bemisal – cauliflower and peas cooked with saffron flavoured gravy

Mixed Green Salad

Boondi Raita

Matar Pillaw

Naan / Laccha Paratha

Mango Chuntey / Hot Pickle

Dessert

Pistachio Kulfi – traditional Indian ice cream with pistachio and saffron

Gajar Halwa – grated carrots cooked with milk and nuts

\$43.00 per guest

Our chef reserves the right to make any substitutions depending upon quality of ingredients.
All prices are subject to 13% HST and 15% House Service Charge.
Prices subject to change without notice for 2017.