

Aroma Menu B



***Minimum number of guests – 50**

Appetizers

Mixed Vegetable Pakora – assortment of vegetables dipped in chickpea flour batter and fried

Gulistani Kabab – vegetable kabab with light spices, dipped in sesame seed batter and fried

Murgh Atish Kabab – chicken cubes in pickle seasoning cooked in tandoor

Amritsari Fish – filet of fish battered in light spices and chickpea flour and fried, Amritsar delicacy

Main Course

Chicken Jalfrezi – strips of chicken sautéed with fresh vegetables and spices

Lamb Pasanda – Tender cubes of lamb cooked in rich almond sauce

Kadai Paneer – paneer cooked with ginger, onion, garlic, tomatoes, red and green peppers, and a flavorful blend of spices

Vegetable Jalfrezi – stir fried mixed vegetables with light spices

Dal Panchratan – five types of lentils cooked in spices and tempered with garlic

Cucumber Raita

Pillaw Rice

Naan / Mint Paratha

Dessert

Mango Kulfi – traditional Indian ice cream with mango pulp

\$41.00 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.