

## Aroma Menu C



**\*Minimum number of guests – 50**

### **Appetizers**

**Vegetable Cocktail Samosa** – crisped patties stuffed with lightly spiced potatoes

**Cashew Nut Rolls** – crunchy cashew and vegetable kababs

**Chicken Mirch Tikka** – boneless pieces of chicken marinated overnight in green chilli, mint and coriander paste, cooked in tandoor

**Lamb Seekh Kabab** – juicy minced lamb meat with special herbs and spices cooked in tandoor

### **Main Course**

**Chicken Lababdar** – boneless chicken pieces in tomato and onion sauce with a hint of coriander

**Lamb Rogan Josh** – lamb pieces cooked with onion and yogurt with a hint of saffron

**Baigan Patiala** – slices of eggplant in tomato gravy tempered with onion seeds

**Mumtaaz-e-Begum** – paneer cooked with cashew, and red and green pepper

**Fresh Oven Baked Naan**

**Saffron Pillaw Rice**

**Garden Green Salad**

### **Dessert**

**Home Made Gulab Jamun** – homemade reduced milk balls with honey and cardamom

**Rice Pudding**

**\$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.