



## GARDENIA MENU (R310 per person 2025)

**TO START.....** Choose **ONE** of the following (Plated per person on the table)

ASSORTED VEGETABLE SAMOOSAS	Spicy potato, soya mince, sweetcorn & cheese, served with minted yoghurt
SPINACH & FETA SPANAKOPITA	Fried until golden brown accompanied by a minted raita
YELLOW POTATO CHILLI BITES	With a sweet chilli dip
SPICY CHICKPEA CAKES	Fried until crisp and golden topped with a roasted aubergine and yoghurt drizzle
MUSHROOM & CREAM CHEESE CROSTINIS	Garnished with fresh parsley
PANEER CHILLI CIGARS	With veg atchar and homemade chilli
RED ONION, CORN, AND CHEESE PAKORAS	Accompanied by a tangy homemade chilli sauce
GRAM DAHL IN PHYLLO PASTRY	Topped with cheddar cheese and baked until golden brown finished off with chopped spring onions
ASSORTED VEGETABLE RISSOLES	With red pepper sauce

**FOR MAIN COURSE.....** Choose **THREE** of the following

FRAGRANT VEGETABLE BREYANI	With saffron spiced rice & fried onions
ALOO MUTTER	Pieces of potato with fresh green peas cooked in a delicately spiced sauce
ALOO GOBHI	Cauliflower & potatoes cooked with tomato, onion, herbs & spices
BUTTERNUT, FETA & SPINACH LASAGNE TOPPED	With mozzarella cheese
MEDITERRANEAN VEGETABLE LASAGNE	With tomato & basil sauce
POTATO & MUSHROOM CURRY	With green pepper & deep-fried curry leaves
FRESH VEGETABLE AND MUSHROOM PASTA	Cooked in a white wine infused cream and tossed into fettuccini pasta, topped with parmesan cheese, and freshly chopped parsley
BROAD BEAN CURRY	With potato
BUTTERNUT AND MUSHROOM CURRY	With mustard seed

All served with

STEAMED BASMATI RICE	With braised onions, jeera, and mustard seeds
MASALLA BRAISED YELLOW DHALL	Mustard seeds
INDIAN SALAD	Traditionally prepared carrot and red onion salad with sliced radish and chiffonade lettuce
TRADITIONAL SAMBALS	Tomato, onion with green chillies and coriander
ROTI & PAPADUM	With homemade pickles & raita with yoghurt, cucumber, mint & garlic

**SOMETHING SWEET.....** Choose **ONE** of the following.

SOJI	With almonds raisins & fresh / nestle dessert cream
VERMICELLI PUDDING	With Papad
SEASONAL FRESH FRUIT SKEWERS	Accompanied by whipped cream or ice cream and drizzled with a passion fruit and mint infused coulis
EGGLESS TIRAMISU	Dusted with cocoa powder and chocolate shavings
EGGLESS COFFEE SPONGE CAKE	Layered with a blueberry compote, fresh whipped cream, and walnut dust
EGGLESS CRÈME CARMEL	Served with fresh berries

**ADDED EXTRAS.....** (Please note the extra cost)

BUTTER PANEER <b>OR</b> PANEER CHUTNEY	ADD R 45 per person
NAAN BREAD	ADD R 12 per person





## CANAPÉS & SNACKS

### SOMETHING SAVOURY.....

Choose **THREE** of the following (Served on Platters) R100 per person 2025.

SPICY CHICKEN WRAPS	With avocado and rocket
TARTLETS	Courgette & artichoke (v)
PRAWN & SHRIMP COCKTAIL	Roquefort, tomato & sweet onion (v)
PHYLLO WONTONS	On lettuce in a Chinese spoon
	Spinach, feta & olive
	Mushroom & spring onion.
	Chilli, lime & shrimp
SMOKED SALMON	Classic, on fresh brown bread, with dill & crème fraiche
CRISPY CROSTINIS	Brie, prosciutto & honey
	Mushroom & cream cheese.
	Roasted vegetable & feta
STICKY SOY HONEY CHICKEN KEBABS	With spring onion, ginger & garlic
CRUDITE CUPS	With a cream cheese dip & fresh veg sticks
CHARCUTERIE CUPS	With cold meats, cheese & pickles
BRUSCHETTA	Spicy chorizo & roasted pepper
	Tomato, mozzarella & basil.
	Roast beef, mustard & pickle
CRISPY PRAWN GLASSES	With lime & sweet chilli
QUICHES	Classic bacon
	Ham & asparagus
	Cheese & zucchini
CRUMBED MUSHROOMS	With a tartar sauce
TERIYAKI MEATBALLS	With chives & sesame seeds
FRESH HOME-MADE SANDWICHES	Roast chicken & mayo
	Cucumber & cream cheese
	Cheese & tomato
	Pastrami & jalapeno
PULLED PORK TACOS	With sweet soy glaze & pickled apple & carrot
FISH GOUJONS	With a lemon dipping sauce
SOUP SHOTS	Chilled gazpacho, basil & pancetta
	Vichyssoise, classic leek & potato with chives & fresh cream
	Chicken or veg with rouille and lemon.
RISOLLES	Prawn or hake
	Boneless mutton or chicken
MINI BUNNY CHOWS	With raita (v)
SPINACH & FETA SPANAKOPITA	And an aubergine and yoghurt dip (v)
MOROCCAN CHICKPEA CAKES	With a sweet chilli dip (v)
YELLOW POTATO CHILLI BITES	With fresh chilli and coriander (v)
SWEETCORN AND CHEESE CHILLI BITES	Butter chicken bites
NAAN BREAD	Roast brinjal & feta
	Chicken liver
	Tandoori chicken
GRAM DAHL IN PHYLLO PASTRY	With spring onion (v)
ASSORTED SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese, served with minted yoghurt
	With a sweet chilli sauce
PURI PATHA	With dhania
VEDA	Traditional & juicy
PANI PURI	Home-made like auntie's
MURKOO	Beef or mutton, with a tomato relish
BEEF OR MUTTON HAMBURGER SLIDERS	With spring onion
CHINESE STICKY RIBLETS	With a Smokey BBQ sauce
SOUTHERN FRIED CHICKEN PIECES	

