



## GARDENIA MENU (R290 per person 2024)

**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 & PAPADAM	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

