



## SUNFLOWER MENU (R440 per person 2025)

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

CHICKEN PAKORAS	Served with homemade chili sauce
GRAM DAHL IN PHYLLO PASTRY	With spring onion (v)
CRISPY HOMEMADE SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese
CRISP GOLDEN SPRING ROLLS	With Asian Greens, Soy, Coriander infused Sweet Chilli Sauce (v)
SPINACH & FETA SPANAKOPITA	Fried until golden brown with a minted raita
YELLOW POTATO CAKES	Served with chili sauce

**FOR MAIN COURSE.....** Choose **TWO** of the following served on a buffet

CHICKEN BREYANI	With saffron rice and fried onions
GRILLED HAKE CURRY	Tender boneless pieces of Hake cooked in fragrant spices with onions and mixed peppers with a thick tomato gravy topped with fresh coriander
TRADITIONAL DURBAN CHICKEN CURRY	With hints of cinnamon, cardamom, and fresh coriander
MUTTON or BEEF KEBAB	Cooked to perfection in a spicy tomato chutney with fresh coriander
TENDER BUTTER CHICKEN	Boneless chicken cubes cooked in a fragrant secret spice blend along with yoghurt, chillies, cumin, and lemon
TANDOORI ROASTED CHICKEN	Served with a spicy lemon cream sauce

And for the vegetarians, choose **ONE** of the following.

VEGETABLE BREYANI	With saffron spiced rice & fried onions
ALOO GOBI	Cauliflower & potatoes cooked with tomato, onion, herbs & spices
MEDITERRANEAN VEGETABLE LASAGNE	With tomato & basil sauce
BROAD BEAN CURRY	Cooked to perfection with special blend of spices
MUSHROOM AND CHICKPEA CURRY	Seasoned with Jeera powder and coriander
SOYA PRAWNS CHUTNEY	Cooked in chili & tomato chutney

All served with

STEAMED BASMATI RICE	With braised onions, jeera, and mustard seeds
MASALA BRAISED YELLOW DHAL	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 (Plated per person to the table)

SOJI	With almonds raisins & fresh / nestle dessert cream
SEASONAL FRESH FRUIT SKEWERS	Accompanied by whipped cream or ice cream and drizzled with a passion fruit and mint infused coulis
VERMICELLI PUDDING	With Papad
CHOCOLATE BROWNIES	With a creamy chocolate ganache
INDIVIDUAL MALVA PUDDINGS	Prepared classically and topped with a vanilla infused custard
BAKED VANILLA CHEESECAKE	With a chocolate brownie base and drizzled with a rich dark chocolate ganache

