

Afghan banquet menu

\$49 per head - for minimum of 2 people or more

* whole table must order from the same menu

6 course meal includes:

3 entrees; 2 mains; 1 dessert

Mantu

Afghani dumplings – lamb mince cooked with onion, fresh garlic, a touch of ginger, coriander, pepper and turmeric. First baked and then filled into wonton style pastry parcels before steaming - sprinkled generously with yoghurt, lentils and Afghan spices - (2 dumpling per person)

Burani kachaloo

Sautéed potatoes - herbs, spices, yogurt - served with flat bread

Lamb kebab

Premium lamb back strap diced - grilled - seasoned with Afghan spices served with flat bread, Afghan salsa and yogurt - (One skewer per person)

Qabli pilaf (Afghanistan's national dish)

Slow cooked lamb - topped with basmati rice, almonds, pistachio, spices, pan fried julienne carrots and sultanas

(Upgrade to: Biryani + \$8)

Murgh Qorma

Chicken Thigh fillet - Garlic, ginger, tomato, onion, herbs (mild spices)

* hot and spicy on request

(Upgrade to: Hot and spicy goat Nihari Qorma + \$5)

Mixed Dessert

Crème caramel and Firni (Afghan pannacotta with sour cherry sauce) - to share served with ice cream - sprinkled with pistachio and dusted with cardamom

* We don't modify our dishes - our apologies in advance - We have a variety of dishes that could suit your dietary needs - Please ask our staff for the a la carte menu.