

Indian by Naman Menus



Indian by Naman

"Growing up in Amritsar, Punjab, I came from a large Indian business family - all of whom are big foodies. If all the family members eat together, it seems like a gathering. I Miss those days."

"At the very young age of 9, I found myself watching mum in the kitchen making the base of all curries and use to ask her a lot of questions about all the spices. One thing she told me is if the base of any curry is well cooked, it'll turn out to be a very good dish, whether adding vegetable or protein. Just keep it simple and flavours will follow."

- Naman Kochhar, Chef de Cuisine

TRADITIONAL MENU

\$125 per person

Select two entrée served roving
Select three mains for the buffet
Select two desserts for the buffet
All sides served buffet style

INDIAN FUSION MENU

\$125 per person

Set menu served shared to the table.
Food only.



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ENTRÉE (SELECT TWO SERVED ROVING)

VEGETARIAN

PANEER TIKKA Grilled paneer tikka skewers with coriander & mint chutney (V)

SAMOSA Potato & green peas tossed with spices & mango chutney (V)

HARA BAHARA KEBAB Kebab patties made with spinach, potatoes, green peas, spices & herbs (V)

VEGETABLE PAKORA Seasonal vegetables & chickpea battered fritters & tamarind chutney (V)

NON VEGETARIAN

CRAB PURI Deep fried breaded sphere, curried crab

AMRITSARI Chickpea battered rockling fillets with secret spices, fresh coriander & garlic sauce

CHICKEN TIKKA Roasted tandoori marinated chicken with lemon & spices

LAMB SEEKH KEBAB Lamb skewers with Mughlai spices & herbs with green chutney

TANDOORI CHICKEN CHOUX BUN Creamy grilled chicken in savoury pastry

MAIN (SELECT THREE SERVED TO BUFFET)

VEGETARIAN

MAKHMALI MALAI KOFTA Potato & cottage cheese dumplings, cashew cream sauce (V)

KADAI PANEER Cottage cheese tossed with green & red peppers in thick tomato sauce (V)

CHANA PINDI Village style chickpeas cooked with cumin, ginger, tomatoes & fresh coriander (V)

SAAG ALOO Baby chat potatoes cooked with spinach & aromatic spices (V)

METHI MALAI MUTTER MUSHROOMS Mushrooms with mild creamy cashew gravy with green peas & fenugreek leaves (V)

DAL MAKHNI Black lentils cooked with tomatoes, cinnamon & fenugreek leaves (V)

NON VEGETARIAN

BUTTER CHICKEN Tandoori roasted chicken, mild tomato & butter cream sauce

MURG SAAG WALA Chicken cooked in creamy spinach & tomato based gravy

BRUNTON GOAT CURRY Punjabi style slow cooked goat with chillies, tomatoes, garam masala & gravy sauce

LAMB ROGAN JOSH Braised lamb, yogurt, toasted spices, ginger & tomatoes

GOAN FISH CURRY Wyndham barramundi cooked in a sauce of coriander seeds, cumin, turmeric, coconut, mustard seeds & fresh curry leaves

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SIDES (ALL SERVED TO BUFFET)

PULAO RICE Aromatic rice, spices, herbs & nuts

BREADS Basket of plain naan, butter naan & garlic naan

GARDEN SALAD Sliced cucumber, red onion & green chilli

RAITA Fresh mint yogurt

PAPPADUMS & PICKLES Mixed pickles & savoury crackers

DESSERT (SELECT TWO SERVED TO BUFFET)

GULAB JAMUN Milk dumplings poached in sugar & rose syrup with toasted almonds

KHEER Rice pudding with green cardamom, almonds, sultanas & pistachio nuts

RASMALAI Sponge served with thickened saffron milk

GAJJAR KA HALWA Slow cooked carrots with ghee, nuts & saffron

ROSE PISTACHIO KULFI Indian ice cream flavoured with rose water, cardamom & pistachio nuts



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CANAPES

CURRY SPANNER CRAB PURI Salmon roe & dill

GARAM MASALA CAULIFLOWER & PANEER TART Torched baby green peas

CHOUX BUN Hazeldene chicken tandoori

ENTREE

MACHI PAKORA Tempura barramundi, pumpkin puree, puffed rice, beetroot aioli, pickled fennel, salsa & lemon gel

HARA BHARA KEBAB Pumpkin puree, puffed rice, beetroot aioli, pickled fennel, salsa & lemon gel

MAIN

MURG CHETTINAD Duo of Grilled chicken breast and chicken lollipop, basmati rice cake, charred broccolini & chettinad sauce

CHARRED PANEER TIKKA Basmati rice cake, charred broccolini & chettinad sauce

DESSERT

GULAB JAMUN CAKE Pistachio mousse, rose & peach sorbet



Indian High Tea

\$35 PER PERSON - SELECT FOUR ITEMS

VADA PAV

SAMOSAS

EGG CURRY SANDWICH

TANDOORI CHICKEN SLIDER

CRAB PURI

PULLED LAMB & FETTA SHELLS

ASSORTED MACAROONS

PETITE DESSERTS

Includes tea, coffee, juices, with additional beverage on consumption





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