

Singha Banquet

\$74.00 PER GUEST

ENTREE

HANUMAN OYSTERS (our signature dish) with vivid tastes of lemongrass, sweet basil, ginger, chilli and fresh coriander

SEEKH KEBAB minced lamb marinated with Indian spices and cooked in the tandoori oven

DUCK SALAD roasted and tossed with garlic, cashew nut, coriander, lychee and spring onion

GOBHI MANCHURIAN cauliflower fritters made of corn flour, spring onion, capsicum, chilli sauce and mince garlic

MAIN

THAI CHILLI PRAWNS wok tossed with ginger, fresh green chilli, spring onion and egg

TURKEY MASALA slowly cooked with fragrant spices of cinnamon, clove and fennel

HONEY CHICKEN cooked in cardamom, sesame seeds, cumin, coriander, red onions, fresh ginger, soy and honey

GOAN FISH CURRY gently cooked with fresh coconut, wild ginger and curry sauce

SOUTH INDIAN GOAT CURRY simmered in fresh tomato puree and blended garam masala

PANEER MAKHANI cottage cheese in a silky cashew and tomato curry, infused with cardamom and cumin

SAFFRON RICE

DESSERT

DESSERT TASTING PLATE

HANUMAN
THAI • INDIAN • NONYA

ADELAIDE • DARWIN • ALICE SPRINGS

TELEPHONE 08] 8941 3500

www.hanuman.com.au

LUNCH MONDAY TO FRIDAY NOON TO 3 PM
DINNER SEVEN DAYS A WEEK FROM 6 PM

DARWIN DOUBLETREE ESPLANADE

ALICE SPRINGS DOUBLETREE HOTEL