



2019
MENU COLLECTION
INDIAN FEAST

—
*Enjoy a selection of our finest traditional Indian dishes –
a decadent fusion of the freshest ingredients and most
flavourful spices.*



ABOUT RAKESH

Born in Kerala, India; Rakesh drew culinary inspiration from his mother whom preached "an excellent cook believes all food is divine".

ICC Sydney's Indian Feast menu reflects the flavours of Rakesh's home city, marrying an abundance of fresh spices and flavours infused within traditional foods. The menu features the finest of locally sourced NSW ingredients.

No Saturday surcharge. After midnight surcharge – \$6.50 per guest.

Sunday and Public Holiday surcharges apply:
Sunday – \$8 per guest.

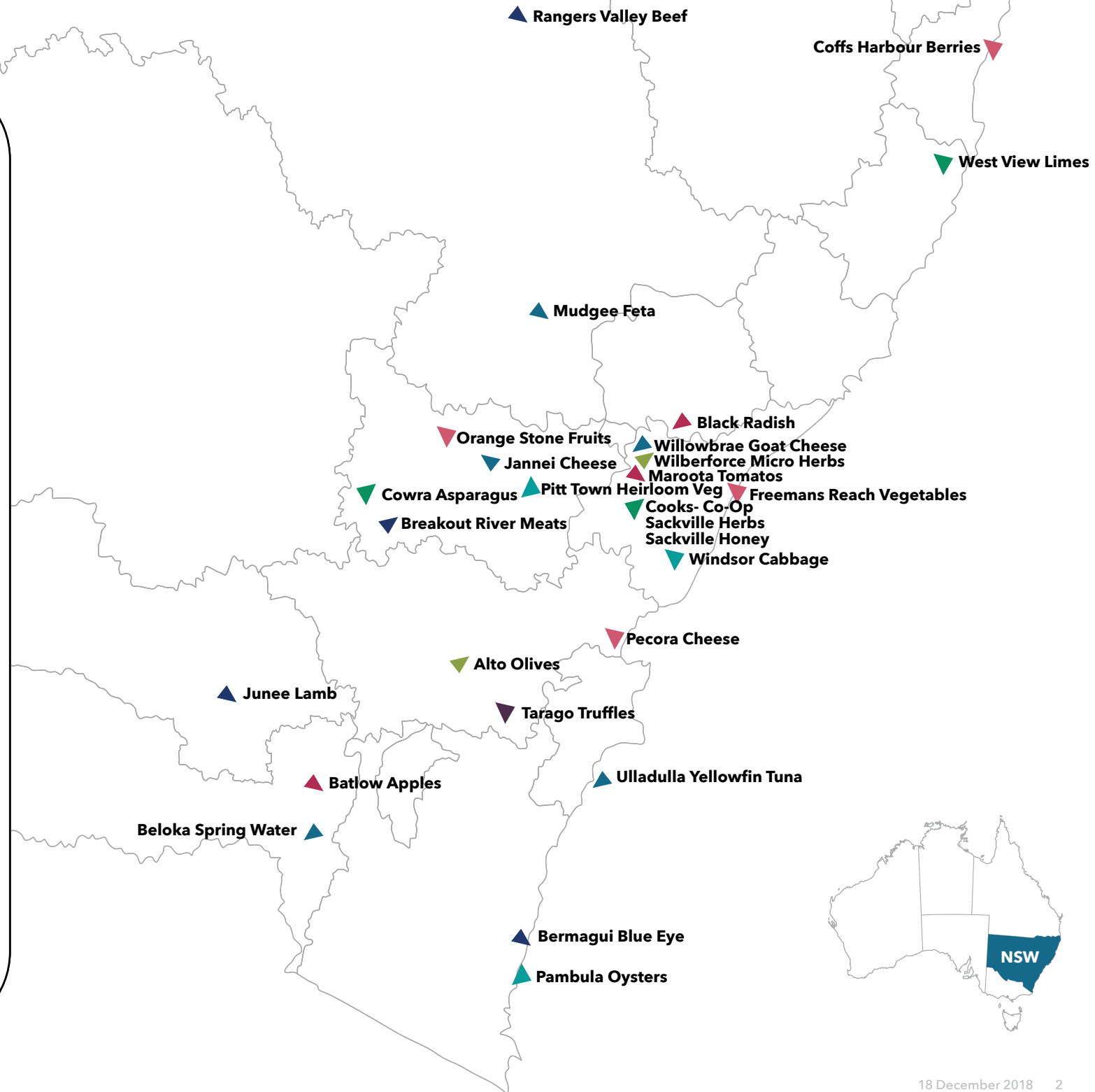
Public holiday – \$14 per guest.

Note: above surcharges are only applicable for banquet style events i.e. not retail. Sunday and Public Holiday surcharges are only applicable for stand-alone events. Events that occur over multiple days DO NOT generally incur a Sunday or Public Holiday surcharge.

All rates are based on table allocations of 10 guests. For allocations of less than 10 guests per table, additional staffing costs may apply.

All rates shown are in Australian dollars AUD and are inclusive of GST.

All food and beverage prices are valid from 1 January 2019 until 31 December 2019.



GALA BUFFET

\$110 PER GUEST

Full buffet menu:

- one appetiser
- house made botanical water infused with indigenous fruits, berries or herbs
- five starters
- two salads, breads and pickles
- four vegetables and starches
- three hot dishes
- steamed basmati rice
- three deserts, including fruits.

\$90 PER GUEST

Menu includes:

- one appetiser
- house made botanical water infused with indigenous fruits, berries or herbs
- two starters
- two salads, breads and pickles
- two vegetables and starches
- two hot dishes
- steamed basmati rice
- two desserts, including fruits.

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nuts products.

Menu items may change due to seasonal availability.

*Includes GST

APPETISER

Mango mint lassi **GF, V**

STARTERS

Paneer tikka, beetroot pachadi **GF, V**

Mini lamb samosas, mint chutney

Aloo tikki chat, date and tamarind dip **V**

Spiced cauliflower and charred sweet corn with lemon dressing **V**

Thanda bhartha – fire grilled smoky eggplant, tomato, coriander, ginger and garlic **GF, VE**

SALADS, BREADS AND PICKLES

Curried egg salad with spring onion and coriander **GF, V**

Sliced cucumber, sliced red onion, slice green chillies **GF, V**

Mint raita, pickle **V**

Assorted naan bread, roti's and pappadums **V**

VEGETABLES AND STARCH

Saag potatoes – fresh baby spinach and potatoes cooked with traditional spices **GF, V**

South Indian style vegetable korma – mixed vegetables cooked in coconut sauce tempered with mustard seeds and curry leaves **GF, V**

Paneer Lababdar – paneer cooked in rich spicy tomato sauce **GF, V**

Dal Tadka – lentils cooked in tempered spices **GF, V**

HOT DISHES

Amritsari butter chicken – our famous butter chicken contains boneless chicken with light spices and in a puréed tomato cream sauce **GF**

Kashmiri Lamb Rogan josh – lamb slow cooked with yoghurt, traditional spices, onion, garlic, ginger and tomato **GF**

Goan style fish curry – warm and tangy fish curry cooked with coconut milk **GF**

DESSERT

Gulab jamun with saffron syrup **V**

Warm rice kheer with sultanas and roasted pistachios **V**

Mango malai kulfi **GF, V**

Sliced fruits with seasonal berries **GF, VE**