



2019
MENU COLLECTION
JAIN

—
*The Jain cuisine is vegetarian and excludes
"underground vegetables" and eggs.*



JAIN FOOD PHILOSOPHY

Jain is the most spiritually motivated diet on the Indian subcontinent. It is united with the vegetarianism philosophy; with the exclusion of eggs and root vegetables. It is believed during the uprooting of plants will harm small insects, living microorganisms and damage the fertile soils.

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 Jain 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.

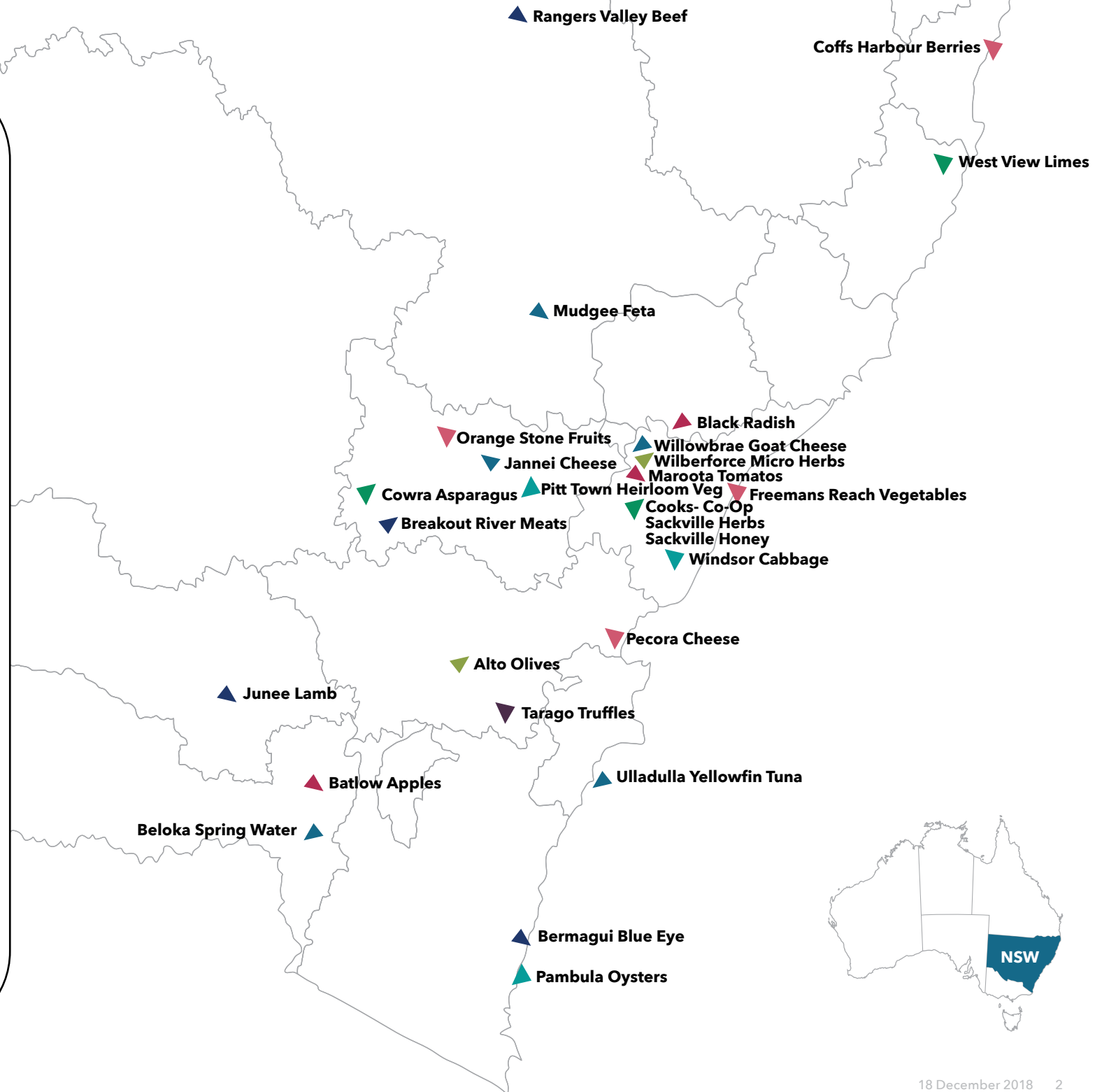
Public holiday – \$14 per guest.

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.



JAIN BUFFET

\$90 PER GUEST

Full buffet menu:

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

\$70 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 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 with capsicum and mint yoghurt **GF, V**

Sweet corn and cauliflower chat **GF, V**

Dahi puri – fried mini breads topped with pomegranate, coriander, yoghurt, mint chutney and spices **V**

Sliced cucumber with coriander yoghurt **GF, V**

SALADS, BREADS AND PICKLES

Curried lentil and rice salad, pomegranate, green mango chutney **GF, V**

Spiced tomato salad, chickpeas, mint and tamarind dressing **GF, V**

Mint raita, pickle **V**

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

HOT DISHES

Palak paneer – Indian cottage cheese cooked in spinach and cashew nut gravy **GF, V**

Sweet and sour chickpea with tomatoes **GF, V**

Rajma Masala – red kidney bean cooked in mild spices **GF, V**

Achari Sabzi – cauliflower, green beans, capsicum cooked in mustard seeds and pickled spices **GF, V**

South Indian style pumpkin, black eye bean and roasted coconut curry **GF, V**

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

DESSERT

Gulab jamun with almonds **V**

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

Mango malai kulfi **GF, V**

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