

BOOK  
EARLY  
LIMITED  
SPACE

# Jewel

on the bay

ADULTS  
\$75pp  
CHILDREN  
\$29pp

31st  
DEC

## NEW YEAR'S EVE ROYAL FEAST

NON VEGETARIAN: \$75 VEGETARIAN: \$69 CHILDREN AGED 6-12: \$29 (AGED 13+ ADULT PRICES APPLY)

COMPLIMENTARY PAPPADUMS AND DIPS ON ARRIVAL

### CHOOSE ONE ENTRÉE

#### MINI VEGETABLE SAMOSAS

Pastry triangles with potato & pea filling & Mint Raita

#### PUNJABI PANEER PAKORA

Green chutney between slices of paneer in chickpea flour & deep fried. With date & tamarind chutney

#### STAR ANISE CHICKEN TIKKA

Chicken pieces marinated in traditional spices roasted in the tandoor

#### ONION BHAJI BITES WITH MINT DIPPING SAUCE

Fried patties of sliced onions in chickpea flour with tamarind sauce.

#### LAMB SEEKH KEBAB PESHAWARI

Minced lamb with exotic spices on a skewer cooked in the tandoor

#### AMRITSAR FISH FRY

Batter fried fish from Amritsar with lemon slices & green chutney

### CHOOSE ONE MAIN

#### JEWEL BUTTER CHICKEN (MILD) (GF)

Tender pieces of boneless chicken marinated overnight and cooked in the tandoor oven, then smothered in a creamy tomato flavoured sauce

#### LAMB ROGAN JOSH (GF) (DF)

A traditional North Indian diced lamb curry with Kashmiri red chillies and garam masala

#### BHDONABEEF

Pieces of beef marinated in garlic, ginger & spices roasted with capsicum, onion & tomatoes

#### BADAMI KOFTA

Paneer, Almond & Potato koftas in a cashew onion & yoghurt sauce with saffron and cardamom

#### LAMB KHADAMASALA

Wok roasted Lamb with whole spices, black cumin powder & coriander seeds, red chillies, black peppercorn

#### PONDICHERRY PRAWNS

Prawns cooked with mustard Seeds, Curry Leaves & Coconut milk

#### PALAK PANEER (GF)

A perfect blend of spinach and homemade Indian cheese in a mild sauce

#### CHICKEN CHETTINAAD

Curry from Chettinaad region with coconut, red chillies, mustard seeds & curry leaves

### CHOOSE ONE SIDE

#### PUNJABI SPICED CHICKPEA CURRY

Chickpeas & potatoes in a North Indian curry with ginger & coriander

#### YELLOW DHAL TADKA

Slow cooked lentils with onion, ginger, garlic & whole spices

#### EGGPLANT POTATO (GF) (DF)

Chef's Special cumin scented aubergine and Potato Curry Cooked in his legendary masala

#### BLACK LENTIL DAL BUKHARA

Rich, creamy black lentils slow cooked with tomato puree, butter & cream

### CHOOSE ONE NAAN

#### TANDOORI CLASSIC NAAN

Plain flour hand stretched bread baked in the tandoor

#### GARLIC AND HERB NAAN

Naan with garlic & coriander

#### CHEESE NAAN

Naan with Cheese filling

PLUS COMPLIMENTARY SAFFRON RICE PULAO

### CHOOSE ONE DESSERT

#### GULABJAMUN

Warm Rose Syrup dumplings with Vanilla Ice Cream

#### BADAMI RAS MALAI

Creamy milk dessert cakes enriched with Almonds & Pistachios

#### TIRAMISU AND ICE CREAM