

# Everest Banquet

An excellent way to sample the favourite dishes of Namasté, comprising of 4 pieces of entree, 4 mains, 3 vegetable accompaniments, roti, basmati rice and dessert.

**\$49.50 per head      Minimum 4 people**

## **Mixed Entrée      1 piece of each per person**

### **Momo (DF, NF)**

Chicken dumpling with ginger, garlic, spring onion and coriander.

### **Samosa (DF, V, V'n, NF)**

Home made pastry triangle filled with vegetables including potatoes, fresh spring onion, peas and coriander.

### **Phulaura (GF, DF, V, V'n, NF)**

Traditional crispy patty prepared from black lentils, chickpea flour, spring onion, spinach & coriander blended in Nepalese herbs.

### **Tareko Machha (GF, DF, NF)**

Fish marinated in Nepalese herbs and lightly battered with cornflour and mustard oil.

## **Main Courses**

### **Poleko Khasi / Badami Sekewa (Choice of Tandoori Lamb or chicken) (GF)**

Juicy lamb ribs marinated in yoghurt, spices & garam masala, then cooked in the charcoal clay oven.

**OR**

Tender juicy pieces of chicken fillet, lightly marinated in a creamy yoghurt sauce with ginger, garlic and lemon juice, enriched with almond paste.

### **Jhingey ko Tarkari (Prawn Curry) (GF, NF)**

Rich King prawn curry infused with the flavours of green chilli, ginger, garlic, garam masala, yoghurt, vinegar and coconut milk.

### **Khasiko Masu (Choice of Lamb or Goat) (GF, DF, NF)**

Traditionally spiced Nepalese style curry with your choice of tender boneless lamb or goat.

### **Sekewa Ko Leddoor (Nepalese Butter Chicken) (GF)**

Boneless chicken pieces, cooked in the charcoal fired clay oven, then pan simmered in a delicious creamy sauce.

## **Accompaniments**

### **Rayoko Saag (GF, V, NF)**

Mustard leaves stir-fried with chilli, cumin seed & a dash of mustard oil & butter.

### **Misayako Tarkari (GF, DF, V, V'n, NF)**

Mixed vegetable curry of cauliflower, green beans, potatoes and green peas flavoured with spring onion and fresh coriander.

### **Pharsi ko Tarkari (GF, DF, V, V'n, NF)**

Pumpkin curry, flavoured with mustard seeds, fenugreek, ginger, salt and pepper.

## **Dessert**

### **Laal Mohaan (V)**

Traditional sweet prepared from milk powder flavoured with cardamom and rose water. A typical sweet from the Terai region, served with vanilla bean ice-cream.

**Dietary info: Gluten Free GF    Dairy Free DF    Vegetarian V    Vegan V'n    Nut Free NF**