

Everest banquet

An excellent way to sample the favourite dishes of Namasté, comprising of 4 pieces of entree, 4 main selections, 3 vegetable accompaniments, Roti (naan style bread) and basmati rice.

\$39.50 per head Minimum 4 people

Mixed Entrée 1 piece of each per person

Momo (LF)

Chicken dumpling with ginger, garlic, spring onion and coriander. Steamed and served with tomato achar.

Samosa (LF, V)

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

Phulaura (GF, LF, V, V'n)

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

Sekuwa (GF)

Tender piece of chicken fillet marinated in spices enriched with yoghurt, lemon juice and a hint of Szechwan and chilli powder. Served with a mint and yoghurt sauce.

Main Courses choice of 4 mains served in 2 stages

Poleko Khasi / Poleko Khukura Ko Sampra (Choice of Tandoori Lamb or chicken) (GF)

Juicy lamb ribs marinated in yoghurt, spices & garam masala, then cooked in the charcoal clay and served with dhaal (lentils)
OR Deboned whole chicken legs marinated in a blend of cream, cheese & ground cashew nuts, then roasted in the charcoal clay oven and served with a garlic, white wine and cream sauce.

Jhingey ko Tarkari (Prawn Curry) (GF)

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, LF)

Traditionally spiced Nepali 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.

Piro Kukhura (Chilli Chicken) (GF, LF)

Chicken fillet cubes pan-fried with onion, seasonal vegetables, soy sauce and vinegar. *(gluten free soy sauce on request)*

Accompaniments served in 2 stages

Rayoko Saag (GF, LF, V, V'n)

A Nepali specialty. Mustard leaves (spinach) stir-fried with chilli, cumin seed & a dash of mustard oil & butter.

Misayako Tarkari (GF, LF, V)

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

Pharsi ko Tarkari (GF, LF, V)

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

Served with your choice of Garlic or Plain Roti and Steamed Basmati Rice.

Dietary info: Gluten Free GF Lactose Free LF Vegetarian V Vegan V'n