



Join us for our Monday night buryani set

Buryani is a dish to be celebrated and shared and we encourage you to do just that.

Each week is a new version, but the menu always includes a chatty pot of buryani, baked in the oven, usually made with saffron scented rice layered with some sort of curry affair, topped with a cashew temper. With this comes a sambol and a raita, or something similar, and papadums. Always papadums.

Watch out for our guest chef series once a month where the structure remains yet the flavours go wild.

Price for the set is \$75 and is good to share between two to three people, however you will need to add to extras from the normal menu to complete your meal or upgrade to the banquet version. Bookings can be made online.

The normal menu is also available on the evening.

Please call the restaurant if you wish to order the buryani for takeaway.

Sample menu

BLACK PEPPER PRAWN CURRY

BIRYANI

LOTUS ROOT, WATER CHESTNUT

& KARKALLA ACHARU

TAMARIND POL SAMBOL

PAPADUMS