

RANI



STAFF PARTY MENU

STARTERS

PLATTER

Chicken Malai Tikka, Onion Bhaji, Beef Samosa

MAINS

CHICKEN TIKKA MASALA

Tandoori-roasted chicken in a luscious tomato and onion gravy

LAMB DO PYAZA

A popular Indian and Pakistani dish made with lamb cooked in a rich, flavorful gravy with an abundance of diced onions along with a blend of spices

NADAN BEEF

A spicy, tangy, Tender beef caramelised with coconut and warm spices

PRAWNS MOLEE

Delicate Prawns simmered in coconut milk and spices

JEERA PULAO

Basmati rice scented with roasted cumin

GARLIC NAAN

Classic naan infused with roasted garlic

DESSERTS

SRIKHAND

Sweet, creamy yogurt dessert flavored with saffron and cardamom

GULAB JAMUN

Soft, syrup-soaked milk dumplings with ice cream

Set menu includes Glass of Prosecco or Cocktail,
Flowing water, Coffee and Liqueur

All the food above will be served
in appropriate portions to each guest.

€40 PER PERSON

Please inform us if you have any food intolerances or allergies



STARTERS

PLATTER

Tandoori Pork Chops, Hariyali Fish Tikka, Beef Samosa

MAINS

CHICKEN DO PYAZA

A popular Indian and Pakistani dish made with chicken cooked in a rich, flavorful gravy with an abundance of diced onions along with a blend of spices

LAMB ROGAN JOSH

Tender lamb cooked in a rich, flavorful sauce, flavored with cardamom, cinnamon, fennel powder and chilies

NADAN BEEF

A spicy, tangy, Tender beef caramelised with coconut and warm spices

PRAWNS MOLEE

Delicate Prawns simmered in coconut milk and spices

GARLIC PULAO

Garlic flavoured aromatic basmati rice

PESHWARI NAAN

A sweet and nutty naan stuffed with dried fruits and coconut

DESSERTS

SRIKHAND

Sweet, creamy yogurt dessert flavored with saffron and cardamom

GULAB JAMUN WITH RABRI

Warm, syrupy milk dumplings served with rich, chilled rabri

Set menu includes Glass of Prosecco or Cocktail,
Flowing water, Coffee and Liqueur

All the food above will be served
in appropriate portions to each guest.

€45 PER PERSON

Please inform us if you have any food intolerances or allergies



STARTERS

PLATTER

Tandoori Lamb Chops, Salmon Fish Tikka, Nawabi Chicken Tikka

MAINS

CHICKEN TIKKA MASALA

Tandoori-roasted chicken in a luscious tomato and onion gravy

LAMB ROGAN JOSH

Tender lamb cooked in a rich, flavorful sauce, flavored with cardamom, cinnamon, fennel powder and chilies

BEEF MASALA

Tender beef cooked in a rich, aromatic spice blend, onions, garlic, ginger, and a mix of spices

PERCH FISH MOLEE

Delicate perch simmered in fragrant coconut milk and spices

PEAS PULAO

Fragrant basmati rice with green peas

LAMB KEEMA NAAN

A flavorful Indian flatbread stuffed with minced lamb cooked with onions, cilantro spices, and herbs

DESSERTS

SRIKHAND

Sweet, creamy yogurt dessert flavored with saffron and cardamom.

GULAB JAMUN WITH RABRI

Warm, syrupy milk dumplings served with rich, chilled rabri

Set menu includes Glass of Prosecco or Cocktail,
Flowing water, Coffee and Liqueur

All the food above will be served
in appropriate portions to each guest.

€50 PER PERSON

Please inform us if you have any food intolerances or allergies

