

# Silver Package

Price:C\$28.00

#### Silver package

Vegetarian appetizer - Choose one:

#### Onion bhaji

Onion rings battered with indian herbs and spices served with tamarind chutney

Vegetable samosas - Traditional fried pastries filled with potatoes, green peas & cumin seeds served

with tamarind chutney

Vegetable pakoras - Mixed seasonal vegetable fritters served with tamarind chutney

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## Curries - Non vegetarian

Choose any two non-vegetarian:

Kamasutra butter chicken - Tender chicken cubes prepared with light cream, tomato & fenugreek.

Our bestseller!

Chicken korma - Boneless white chicken cubes, in a rich creamy sauce with ground almonds and cashewnuts.

Chicken madras - Chicken morsels in a in a rich and spicy coconut, mustard seeds and fenugreek flavoured gravy.

Lamb rogan josh - Tender lamb simmered in a base of sautéed onions, cumin, ginger and pepper with fresh ground tomatoes

Bombay bakr - Delectable diced lamb simmered karahi style in a fricassee of sliced onions, ginger, green peppers, tomatoes, green chilies & black

Goanese fish curry - Fillet of fish in a light, creamy sauce with coconut

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# Curries vegetarian - Choose one:

Palak paneer - Creamy baby spinach sautéed and braised with home-made cottage cheese



Chana masala - Curried chick peas prepared with garlic and onions

Daal makhani - A velvety smooth combination of whole black lentils, spices and butter

Gobhi kaju masala - Florets of cauliflower prepared with onions, potatoes, tomatoes, spices and garnished with cashew nuts

Shahi bhindi - Okra tossed with sautéed onions, turmeric, red and green chilies

Mattar paneer - Fresh cottage cheese and peas in a tomato based gravy

Mixed vegetable curry - Fresh vegetables prepared in a curry sauce and sprinkled with coconut

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#### **Accompaniments**

Basmati rice
Fresh assorted naans
Chutneys
House salad
Raita

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#### Desserts - Choose one:

Ras malai - Cream cheese flat cakes soaked in a sweet milk syrup garnished with pistachio

Kheer - Traditional indian style rice pudding garnished with pistachio

Gulab jamun - Soft indian cheese, deep fried and soaked in a sweet cardamon flavored syrup,

served warm

#### Kamasutra dine-in packages

All of our packages require a minimum of 20 persons

Please give us a day in advance to prepare large parties

Team kamasutra is proud to bring you an "elegant & enticing dining experience" to make your event a memorable one.

All of our packages options are served family style
Buffet option available for over 50 persons
Custom packages available on request
We also serve halal food on request

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# Kamasutra Indian Restaurant & Wine Bar

# Menu enhancements

Juices \$2. 50 per person

Soft drinks \$2. 50 per person

Bottled water \$2. 50 per person

Freshly brewed coffee/tea \$2. 50 per person

Upgrade basmati rice to vegetable biryani \$2. 50 per person

Fruit platter \$4. 00 per person

