

**Banquet Menu**  
(MINIMUM 3 people)

**DIZZY (Vegetarian)**

\$33 per head

Curry Puffs  
Spring Rolls  
Tofu Bites

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**Indian Mee Goreng**

Egg noodles wok-tossed with a blend of spices, diced bean curd, potatoes, beanshoots, egg, spring onions, chilli paste & vegetables.

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**Gado Gado**

Steamed bean shoots, shredded cabbage, tofu and cucumber dressed with our spicy peanut sauce and garnished with egg and pappadams.

**Kelantan Tofu**

Fresh tofu wok tossed in a rustic curry sauce infused with galangal & kaffir lime leaves.

**Garlic Spinach**

Steamed Rice  
Roti Bread

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Tea or Coffee

**BILLIES**

\$37 per head

Curry Puffs  
Spring Rolls  
Lohbak

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**Sing Mai**

Rice vermicelli wok fried with chicken, prawns, egg, spring onions & beanshoots in a light chilli paste.

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**Tamarind Fish**

Fish fillets simmered in a traditional spicy tamarind sauce with green beans, onions & tomatoes.

**Beef Rendang**

Beef cubes slow cooked in an aromatic sauce of curry paste & coconut milk.

**Sambal Spinach**

Steamed Rice  
Roti Bread

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Tea or Coffee

**MILES**

\$40 per head

Curry Puffs  
Satay Chicken  
Ling Ling

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**Fried Koay Teow**

Wok fried flat rice noodles with prawns, fishcakes, egg, spring onions & beanshoots with a hint of chilli

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**Curry Fish**

Fish fillets simmered in a rustic curry sauce infused with galangal & kaffir lime leaves.

**Nyonya Prawns**

King prawns & onions cooked in a fragrant spicy sauce infused with belachan, pandan leaves & ginger flower.

**Chicken Curry**

Tender chicken pieces cooked in an aromatic sauce of curry paste & coconut milk.

**Mixed Vegetables**

Coconut Rice  
Roti Bread

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Tea or Coffee