



Bhojan Menu - \$68 per person

[All dishes served, min. 4 guests]

Entrée

Aki's salt and pepper squid, dusted with spiced tapioca flour and lightly fried. Tamarind and ginger dipping sauce

Lamb Cutlets marinated with ginger, *garam masala*, lime and cardamom

Chicken thigh fillets marinated in pickled lime, ground Kashmiri chilli paste and yoghurt

'*Chaat*' of spinach leaves in a crispy lentil batter, on a bed of steamed potatoes and chickpeas, topped with yoghurt, date and tamarind, chilli and mint sauces [v]

Mains

King prawns with snake beans, green raw mango, curry leaves in a mild, delicate coconut turmeric broth

Tender, spicy beef with tomatoes, browned coconut, curry leaves, crushed coriander seeds and dried red chillies.

A dish created by Syrian Christians in Kerala

Aki's Butter Chicken - Tandoor-roasted chicken thigh fillets pan-finished in a mild sauce of subtly spiced tomatoes, honey, cream and dry fenugreek leaves

English spinach puréed and pan-finished with soft cottage cheese cubes, fresh tomatoes, garlic, chilli and fenugreek – *Saag Paneer*

Accompaniments: Rice, Naan Breads, Side Dish Platter and Pappadums

Dessert

Indian 'Kulfi' ice cream laced with cardamom and pistachios



'Chaandi Thali' - \$78 per person

Chef Kumar's signature menu served in traditional Indian silver 'thali's'.

Entrée Platter

A southern delicacy of Western Australian blue swimmer crab meat tossed with black mustard seeds, fresh tomatoes and ginger. Brown rice string hoppars '*iddiappam*'

Chicken thigh fillets marinated in pickled lime, ground Kashmiri chilli paste and yoghurt

Crispy beetroot and lentil patties with fennel, ginger, and curry leaves. Onion and tomato chutney

Mains – 'Thali'

King prawns with snake beans, green raw mango and curry leaves in a mild, delicate coconut and turmeric broth

Slow-cooked goat with browned onions, ginger, garlic, black cardamom and cassia bark - *Aki's Railway Goat Curry*

Andhra *Chilli Chicken* with fresh chilli, ginger, curry leaves and lime

English spinach puréed and pan-finished with soft cottage cheese cubes, fresh tomatoes, garlic, chilli [v]
- *Saag Paneer*

Crushed baby Chat potatoes spiced with tomatoes, mustard seeds and lentils [p] [v]

Biryani: A traditional Hyderabadi dish of chicken and basmati rice cooked in '*dum*' [sealed in the pot] with saffron, green chillies, mint, ginger and yoghurt

Accompaniments: 'Flaky' Parantha, Raita, Pickle, Pappadums

Dessert Platter

Pistachio Kulfi: Indian ice cream laced with cardamom and pistachios

Chocolate Ganache: Dark chocolate ganache served on chocolate soil