

# The Serendib Menu

\$35.00 per person - 2 courses

\$39.00 per person - 3 courses

## Starters

### Salt n' Pepper Calamari - Sri Lankan Style

Wok stir-fried calamari w garlic, green onions &, chillies tossed w a blend of Ceylon spices

## Mains

### Kukul Mas (Chicken) Curry

Chicken in spicy Sri Lankan curry sauce

### String Hoppers

Sri Lankan steam rice fine noodles

### Pol Sambol

Sri Lankan coconut & chilli relish

### Dhal Curry (Parripu)

Red lentils sauteed in onion, curry leaves, turmeric & cooked in light coconut milk

### Red Prawn (Rathu Isso) Curry

Prawns cooked w onions, spices, red chilli & curry leaf

### Aromatic Saffron Rice

### Green Jackfruit Curry

This recipe is exotically delicious and makes a tasty vegan main dish

### Eggplant w Potato (Vambattu Moju)

In sinhalese style, cooked w crushed mustard, onion, vinegar & tomato

## Dessert ( 50/50 )

### Wattalapan

Sri Lankan custard pudding w palm candy & nuts

### Cream Caramel

Talk to us about your:

# Functions

# Large Party Bookings

# Outside Catering



# elephant corridor

Indian & Sri-Lankan Cuisine

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## Banquet Menu

LUNCH & DINNER

Bookings are essential

Fully licenced and BYO (wine only)

179 Coleman Parade  
Glen Waverley VIC 3150



# Banquet Menu 1

\$32.00 per person - 2 courses

\$37.00 per person - 3 courses

## Starters

### Assorted Vegetable Platter

Vegetable Samosa (1 pc), Onion Bhaji (2pcs),  
Potato Pakora (2 pcs) & Tandoori Mushrooms (2 pcs)  
served w tamarind & mint chutney

## Mains

### Cauliflower & Okra

Fried cauliflower & okra w red masala paste, onions,  
chilli, mustard & curry leaves

### Chicken Makhani (Butter Chicken)

Boneless Chicken cooked until tender in clay oven,  
simmered in rich tomato base sauce and cashew nuts  
finished w butter & cream

### Lamb Madras Curry

Tender Lamb cooked w Madras masala, garlic &  
spices

### Kashmir Rice

w fried onion & cashews

### Saag Paneer

Cottage cheese cooked w fresh spinach & light spices

### Garlic Naan & Plain Naan

Naan bread w garlic & Plain flour bread from the  
Tandoor

## Dessert ( 50/50 )

### Gulab Jamun

Dumplings in sugar syrup

### Kulfi Pista

Indian ice cream w pistachio

# Delicious Hopper Banquet

\$27.00 per person - mains only

\$32.00 per person - 2 courses

ONLY AVAILABLE ON SUNDAY & MONDAY NIGHTS

## Unlimited Plain & Egg Hoppers (Dine In ONLY)

Accompanied with the following:

### Sri Lankan Beef Curry

Seasoned beef cooked in rich traditional curry sauce

OR

### Kukul Mas (Chicken) Curry

Chicken in spicy Sri Lankan curry sauce

### Dhal Curry (Parripu)

Red lentils sauteed in onion, curry leaves, turmeric  
& cooked in light coconut milk

### Pol Sambol

Sri Lankan coconut & chilli relish

### Seeni Sambol

Sweet & sour spicy onion relish

### Fish of the Day

See Specials

OR

### Devilled Beef

Tender marinated beef, onion, capsicum, tomato  
tossed w Chef's spicy sauce

## Dessert ( 50/50 )

### Wattalapan

Sri Lankan custard pudding w palm candy & nuts

### Kulfi Pista

Indian ice cream w pistachio