

Banquet Menu
(MINIMUM 3 people)

DIZZY (Vegetarian)

\$37 per head

Curry Puffs
Spring Rolls
Tofu Bites

Indian Mee Goreng

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

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

BILLIES

\$40 per head

Curry Puffs
Spring Rolls
Lohbak

Sing Mai

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

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

MILES

\$43 per head

Curry Puffs
Satay Chicken
Ling Ling

Fried Koay Teow

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

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
