

Dear Customer,

Namskaar and greetings from the team of **i Village** at Victoria!

Special occasions, big meetings, celebrations - we know how important they are and we know how to make them rewarding and memorable.

Please take a moment to look over our mouthwatering set menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your special day and welcome to at **i Village** at Victoria!

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For groups of 8 or more the set menu option is essential.

This way we can better attend to and manage the culinary needs of our esteemed customers.

Please let our staff know about any specific dietary needs at the time of booking.

We do not charge any surcharge on public holiday.

We do not use any artificial colours or flavouring in our food.

One payment per table please



## Lunch Menu

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Assorted Poppadum Platter 7 (V)

### Starters

I Bullets (popular choice) 13 (V)  
iVillage secret recipe

Bharwa Kumb 13 (V)  
Fresh garden Mushroom stuffed with Paneer, cheese and select herbs, finished in Tandoor and served with Chili Jam

Gilafi Seekh Kabab 13.5  
Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers

Tandoori Gulnar 16.5  
Subtly spiced plum infused Prawns laced in Ajwain flavoured cook in tandoor and sprinkle with poppy seeds served on mini poppadum basket with pineapple salsa

Basket Chat 12 (V)  
A dish of diced potatoes spiced with chilly, cumim, chaat masala, chutney and coriander served in deep fried shredded potato basket

Lal Mirch Ka Paneer 12 (V)  
Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish

Tandoori Trio 13.5  
Chicken Botti Tikka, Hara Chicken and Chicken Malai Tikka

Kali Mirch Ke Tikke 13.5  
Crushed pepper marinated Chicken cooked in Tandoor served with Apple and Raisin Raita

### Dum Biryani

Chicken 24  
Chicken Biryani layered with saffron, almond and aromatic basamati rice, baked under a flaky crust served with Raita

Gosht 25  
Lamb Biryani layered with saffron, almond and aromatic basamati rice, baked under a flaky crust served with Raita

Subz Biryani 21 (V)  
Basmati rice cooked with fresh vegetables in reduced yoghurt and mild spices finished with rose water

# The Main Stop

Served with

Boiled Basmati Rice - *to share*

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**Handi Chicken** 22.5  
*Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients*

**Balti Dum Goat** 22.5  
*i Village style especially for Goat meat Lovers*

**Prawn Malabari** 21.5  
*Cooked in coconut cream with capsicum, onion and curry leaf*

**Kadhai Sabji** 18.5 (V)  
*Seasonal vegetables tossed with onions, tomatoes and mixed peppers, finished with crushed red chilly and coriander seeds*

**Himalayan Hariyali** 18.5 (V)  
*Blended spinach served with a unique combination of mushrooms and paneer*

**Lamb Saagwala** 21  
*Greenies favourite! Boneless lamb slow cooked with spinach puree*

**Veg Manchurian** 19 (V)  
*Lightly battered veggie fritters smothered in a special manchurian sauce*

**Chicken Manchurian** 22  
*Lightly battered Chicken fritters smothered in a special Manchurian sauce*

**Tandoori Murg Makhanwala** 22  
*All time favourite Butter Chicken cooked in traditional Indian style*

**Rogan Josh – all time favourite** 21  
*Spicy lamb curry with Kashmiri chilies, ginger and roasted cumin powder*

**Goan fish curry** 24  
*Fresh fish fillets cooked in Goanese sauce and vindaloo paste*

**Lasooni Yellow Dhal** 16.5 (V)  
*Punjabi Yellow lentils soaked overnight and tempered with curry leaves*

**Dal Maharani** 17.5 (V)  
*A blend of mixed lentils cooked overnight in a rich gravy finished with fresh cream and corriander*

**Handi Paneer** 18.5 (V)  
*Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients*

**Chilly Chicken** 22.5  
*Indo-Chinese style hot and spicy Chicken cooked in semi dry gravy*

**Chilly Paneer** 19.5  
*Homemade paneer cubes tossed with red onion and green chilly cooked the Indo-Chinese way*

## Breads

Garlic Naan 3.5

Butter Naan/ Roti 3.5

Tandoori Roti 3

Garlic/Cheese Naan 4.5

Lamb/Chicken Mince Naan 5

Cheese Garlic and Chilly Naan 5

## Side Dishes All 3.5

Mango Chutney/ Cucumber Raita/ Mixed pickle/  
Tamarine Chutney/ Mint and coriander Chutney

Please inform our staff of any dietary needs or allergies

# Business Lunch

35 p.p.

Maximum 12 guests

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## To Start

**Lal Mirch Ka Paneer:** *Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish*

OR

**Spiced Chilli Chicken Tikka:**

*Spicy chilli paste marinated Chicken cooked in Tandoor*

OR

**Gilafi Seekh Kabab:** *Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers*

OR

**Tandoori Gulnar:** *Subtly spiced plum infused Prawns laced in Ajwain flavoured cook in tandoor and sprinkle with poppy seeds and Chaat Masala served on roasted pineapple ring*

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## To Follow

**Handi Chicken:** *Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients*

OR

**Rogan Josh – an all time favourite:** *Spicy lamb curry with Kashmiri chilies, ginger and fennel*

OR

**Goan fish curry:** *Fresh fish fillets cooked in Goanese sauce and vindaloo paste*

OR

**Himalayan Hariyali:** *Blended spinach served with a unique combination of mushrooms and paneer*

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## Served With

Butter Naan/Roti

Raita

Cumin Rice

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## To Finish

Gulab Jamun

OR

Saffron & Mango Pistachio Kulfi

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