



Banquet Menu \$55 (per person)

The Sukra Banquet

This Sukra banquet has been carefully selected to give your senses a delight by tasting the variety of Asian-fusion dishes. This menu is designed for a minimum of 4 people to indulge and enjoy as a group.

Cuisine

Our curries can be made to your liking and served mild, medium or hot.

If you have any allergies or special meal requirements please ensure you discuss with the friendly staff when you order.

Entree

Sukra Group Platter

tandoor cheese & garlic naan, sabji roll, korean bbq beef wonton, chicken tikka, prawn kebab & chilli salt & pepper calamari

Main Course

Duck with Sea Scallops

chinese roast duck, sea scallops & asian vegetables served in a shanghai jus made with black bean, hoison & rice wine

Whole Baby Barramundi

crispy whole baby barramundi oven baked in tamarind, lemongrass & chilli sauce served with cucumber pickle

Butter Chicken

sliced chicken breast fillets marinated with yoghurt, tandoori spice & simmered in rich tomato kastoori methi gravy in the tandoor oven

Red King Prawns Curry

king prawns cooked in a thai red curry paste, lemongrass & coconut cream with capsicum

Bool Gogi

premium wagyu beef marinated in soy hoison & sesame cooked with onions, mushrooms & served korean style on a sizzling bbq plate

Jasmine Rice

thai fragrant rice sprinkled with black sesame seeds

Dessert

Crème Brulee Black Rice Pudding

passionfruit crème brulee with black rice pudding & served with fresh fruit pomes

Sorbet & Gelato

trio of coconut, rosella & wild berry & tiramisu

 dishes can be made to your liking either mild, medium or hot
 these dishes are gluten free  these dishes are vegetarian