



# Restaurant Group Booking

Wedding  
Corporate  
Engagement  
Birthday

## Address

417 St Kilda Rd,  
Melbourne, VIC 3004

## Email Address

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## Phone Number

0450 395 344





# F.A.Q

**Gourmet, fresh, fast!**

- Minimum of 4 people
- Dine-In Only
- Please email me
- For take-away/delivery option please

see Office Working Lunch Menu or contact our  
friendly team







# My team wants some tasty Yo India lunch. But how does it work?

Its simple as 1,2,3.

1. **Choose your menu:** Choose your menu: Simply choose your menu package. Choose the options and if you want anything extra and we discuss with you the best options based on your requirements, number of people so you can have the best night.
2. **Tell us the details:** How many people attending? What time? What day? Anything special - like birthday? celebration?
3. **And then it's time to eat! Email your query:**  
[eat@yoindia.com.au](mailto:eat@yoindia.com.au)





# Set Menu

- **Create your own Set menu from the selection**
- **Minimum of 4 people**
- **Dine-In Only**

Each person to get rice, naan & pappadum. Shared bowls of main on the table. Main options on the pages below.

1. Choice of three (3) main	\$15 per person
2. Choice of four (4) main	\$17 per person
3. Choice of one (1) starter & three (3) main	\$20 per person
4. Choice of two (2) starters & three (3) main	\$22 per person

<b>Add Extra Fresh Naan</b>	\$1.5 per person
<b>Add Salad</b>	\$3 per person
<b>Add Dessert</b>	\$5 per person
<b>Add Mango Lassi</b>	\$5 per person
<b>Add Soft Drink</b>	\$3.5 per person



# Starters

- **Vegetarian Samosa (VEG)**

Pastry stuffed with potato, green peas with mango & tamarind chutney

- **Mixed Vegetable Pakora (VG)**

Assorted vegetarian fritters served with mango & tamarind chutney

- **Tandoori chicken Tikka (GF)**

Tandoori chicken skewers & lemon yogurt dressing

- **Afghani lamb kebab (GF)**

Lamb marinated in Indian spices & pineapple, tomato relish

- **Chili Beef Tacos (GF)**

Beef minced cooked in Mexican & Indian spices & corn tortillas, salad, and sriracha mayo

- **Tandoori Marinated Grilled Tofu (DF, GF, VG)**

Tandoori marinated tofu with sweet chili sauce

- **Tandoori chicken slider**

Tandoori chicken, brioche roll, salad, spiced relish

- **Smoky Chili-jam chicken slider**

Smoky chili-jam chicken, brioche roll, salad, balsamic

- **Grilled lamb slider**

Grilled lamb, brioche roll, salad, spiced mango yoghurt

- **Tandoori Marinated Grilled Paneer (GF)**



# Mains

## Chicken Dishes

- **Butter chicken (GF)**  
Tandoori chicken cooked in creamy tomato gravy
- **Chicken Cashew Pasanda**  
Tender malai chicken in cashew nut sauce
- **Akhbari Chicken Tikka Masala**  
Tandoori chicken cooked in tomato & cashew nuts gravy with touch of ginger and fresh coriander
- **Goan Chicken Malai Curry**  
Tandoori chicken cooked in coconut and cashew nut curry
- **Afghani Chicken Curry**  
Tender chicken cooked in smooth cashew nut and cashew nut sauce
- **Chicken Korma**  
Tender chicken cooked in mild spiced gravy
- **Goan Chicken Vindaloo**  
Chicken slow cooked in malt vinegar, onion, homemade blend of spices
- **Chicken Jalfrezi**  
Sliced roast chicken cooked with paprika, onion and tomato gravy

# Mains

## Lamb Dishes

- **Lamb Korma**

Spiced tender lamb cooked in cashew, yoghurt gravy

- **Kashmiri Lamb Rogan josh**

Lamb cooked in a homemade smooth spiced gravy

- **Spinach Lamb**

Delicately spiced lamb cooked with spinach

- **Lamb Mughlai**

Lamb cooked in cashew nut and onion sauce flavored with mace & cardamom

- **Goan Lamb Vindaloo**

Lamb slow cooked in malt vinegar, onion, homemade blend of spices

- **Lamb Do Piazza**

Boneless lamb cooked in onion curry sauce

- **Lentil Lamb**

Tender lamb cooked in yellow lentil with Indian spices

- **Keema Matar**

Minced lamb with green peas in thick curry sauce



# Mains

## Vegetarian Dishes

- **Slow-Cooked Lentil Masala**

Creamy green lentils, red beans & mix vegetables masala.

- **Mushroom with Peas**

Fresh mushroom and green peas simmered in curry

- **Butter Paneer**

Cottage cheese in tomato gravy with butter and cream

- **Shahi Paneer**

Cottage cheese in mace flavoured tomato sauce

- **Green Peas with Paneer**

Cottage cheese and green peas cooked curry sauce

- **Palak Paneer**

Home-made deep-fried cottage cheese in spinach gravy

- **Dal Makhani**

Lentil and kidney beans in a creamy tandoori gravy

- **Aloo Gobi (Potato & Cauliflower)**

Potato and cauliflower cooked with fresh tomato and onion in turmeric and ginger

- **Chana Masala (Chickpeas)**

Chick peas cooked in onion, tomato, chili, ginger

- **Baigan Bharta( Roasted eggplant)**

Tandoori roast eggplant sautéed with tomato and onion

- **Cauliflower Manchurian**

Deep fried cauliflower twisted in Indian Chinese sauce

- **Baby Corn and Mushroom Korma**

Baby corn and mushroom in thick white gravy

- **Vegetable Navratan Korma**

Assorted vegetables cooked in mild creamy gravy



# Salads

- **Mixed Raita Salad**

Tomato, cucumber, capsicum, onion, yoghurt and chat masala

- **Boondi Raita Salad**

Fried chickpeas flour balls, yoghurt and chat masala

- **Grilled Zucchini Salad**

Grilled zucchini with mango and yoghurt dressing

- **Grilled Eggplant Salad**

Grilled eggplant with mango and yoghurt dressing

- **Fried Cauliflower Salad**

Fried cauliflower with mango yoghurt dressing

- **Tuna Fish Salad**

Tuna fish, bell peppers, tomato and onion salad with lemon dressing

- **Chickpea Salad**

Chickpeas, tomato, cucumber, onion salad with lemon coriander dressing

- **Potato and spring onion salad**

Potato, spring onion with lemon dressing

- **Mixed lentil and five beans salad**

Lentils, five beans with mango lemon dressing

- **Stir-fried Chicken Salad**

Stir-fry curried chicken, rice noodle, carrot, bell peppers and spring onion Tamarind dressing

- **Kidney Beans Salad**

Kidney Beans, tomato, onion salad with lemon dressing



# Sides

## Roti & Naan

- Plain Naan
- Garlic Naan
- Spinach Roti
- Chilli Roti
- Plain Roti Paratha
- Wholemeal Roti Paratha
- Plain Roti

## Rice

- Plain Basmati Rice
- Basmati Pulao Rice
- Cumin Rice
- Green Peas Pulao
- Afghani Rice



# DESSERTS

- **Gulab Jamun**

Deep fried Indian fresh cheese doughnut in sugar syrup

- **Rass Gulla**

Poached Indian fresh cheese doughnut in sugar syrup

- **Rass Malai**

Poached Indian fresh cheese doughnut in sweet creamy milk, pistachio and saffron

- **Gajar Ka Halwa (Indian carrot pudding)**

Grated carrot, fresh cheese cooked with sugar and pistachio

- **Rice Pudding**

Rice, milk, sugar, rose water, sultanas and cashew nut

- **Assorted Kulfi**

Indian style Ice-cream

- **Phirni (Indian style rice flour pudding)**

Rice flour, full cream milk, sugar, rose water, sultanas, pistachio and almond

- **Cardamom Flavoured Cream Brulee**

Egg, fresh cream, sugar and cardamom