

# Banquet Menu

Minimum 2 person

## Nobanno Special Banquet

54.99 per person

### Starter

Papadom Combo (papadoms with raita, mango chutney & pickle)

### Entrée

A combination of vegetable and non-vegetable entrees served with salad, tamarind chutney and herb sauce

### Main

A choice of any one main dish from the menu per person

### Rice

A choice of any aromatic rice from the menu per person

### Bread

A choice of any naan from the menu per person

### Hot drink

Tea or coffee or hot chocolate per person

### Desserts

A dessert per person

## Starters & Entrees

### Vegetable

- Shobji Bora 8.99  
*Delicious aromatic mixed vegetable cutlet coated with bread crumb then deep fried and served with Nobanno specialty fruit sauce.*
- Garlic Mushrooms 13.49  
*A rare dish cooked with fresh mushrooms in Nobanno specialty creamy aromatic tomato and garlic sauce.*
- Peaz Bhaja 7.99  
*Lentils blended with onion slices and chickpea flour & deep fried. Served with Nobanno specialty fruit sauce.*

### Nobanno Specialty

- Sea food Bhaja 12.99  
*Prawns dipped into specially made chickpea batter and deep fried.*
- Mushrooms Delight 13.49  
*Fresh mushrooms stuffed with minced lamb spiced up with various herbs coated with breadcrumbs and deep fried, served with herbs sauce.*
- Dhakai Kebab 12.99  
*Tasty and aromatic patties made of lamb mince, peas and a range of herbs and spices and served with herb sauce.*

### Dhaka's street favorite

- Chicken Kebab 12.99  
*Boneless chicken marinated overnight with yoghurt, ginger and spices and then barbequed. Served with herb sauce.*

### Platters

- Nobanno Platter (for 2) 26.99  
*A combination of vegetable and non-vegetable entrees served with salad, tamarind chutney and herb sauce.*

# Children's Menu

**\$11.99 Each**

**(For children 12 years old and under)**

Aam or Apricot Chicken *(Boneless diced chicken cooked with pureed mango or apricot and mild spices.)*

Badam Chicken or lamb or beef *(A mild curry served in a delicious creamy sauce of ground cashew nuts.)*

Chicken Tikka and Chips *(Marinated chicken kebab pieces served with Potato fries)*

## Light dinner options

Nobanno Curry Wrap (chicken or lamb or veg) 17.49

*Your choice of specialty mildly spiced chicken, beef, lamb or pork or vegetable specialty dry curry, with Nobanno salad wrapped in freshly cooked porota bread. Accompanied by sweet mango chutney or riata.*

Tejturi Bazarer Haleem 14.99

*A mouth-watering lamb dish cooked with mix lentils and a blend of Nobanno specialty spices to give you a distinct taste of Dhaka's street food.*

Kebab porota (chicken) 16.49

*Dhaka's street style roll made with Kebab, red onion salad & yoghurt sauce wrapped in Nobanno specialty flat bread (porota).*

Daal Puri & aloo curry 16.99

*A specialty deep-fried bread stuffed with mixed mix herbs & lentils served with aromatic Bangladesh village style potato curry. It will give you a distinct taste of Dhaka's street food.*

# Main Menu

*Rice & bread are not included with the curry dishes*

## Nobanno Specialty Curries

- Spicy Garlic Murghi 21.49  
*Chicken cooked in specially blended garlic and fresh spices creamy sauce.*
- Premayer Veera 21.99  
*Lamb, homemade cottage cheese and banana pieces cooked in specially made aromatic dhakai fruity gravy and finished with a touch of fresh yoghurt.*
- Shukta 21.49  
*Mixed fresh colourful vegetables, mix lentils cooked together with coconut cream, fresh tomato, ginger, garlic and Panchporon (Bengali specialty 5 spices) to give you a true Bengali home style sensational taste.*
- Bareer Tomato curry 18.99  
*A homemade style sweet and sour tomato-green pea curry that simmered with a blend of Nobanno specialty herbs and spices. Very popular vegetable dish in Bangladeshi homes.*
- Nobo Shukoor 21.99  
*Tender pork pieces cooked with fresh tomato, potato, homemade yoghurt, aromatic herbs and spices then finished with Panchporon (Bengali 5 spices).*
- Barnali Murghi 21.99  
*Tender chicken pieces cooked with vegetable, lemon juice, honey and aromatic herbs and spices.*

## Seafood Curries

- Macher Ghonto Curry (Bangladeshi home style favorite fish dish) 22.49  
*Fish pieces cooked with mixed lentils, herbs and spices and finished with touch of Panchporon (Bengali specialty 5 spices)*
- Shadhya Chingri 22.99  
*Prawn cooked in fresh apple, orange, cashew nut and a special blend of spices and then finished with Nobanno specialty aromatic honey milk sauce.*

## Biryani Dishes

- Biryani (chicken or lamb or veg) 23.99  
*Aromatic Bangladeshi style fried rice dish cooked with your choice of meat, cashew nuts and raisins.*

## Breads

Roti	4.49
<i>Bread made from whole-meal flour.</i>	
Plain Naan bread	3.99
Butter Naan bread	4.19
Garlic Naan	4.49
<i>Naan bread stuffed with crushed garlic.</i>	
Mince Naan	4.99
<i>Naan bread stuffed with aromatic lamb mince.</i>	
Daal Naan	4.99
<i>Naan bread stuffed with aromatic mixed lentils &amp; herbs.</i>	
Cheese & Garlic Naan	5.49
<i>Naan bread stuffed with cheese, herbs and garlic.</i>	
Badam Faal Naan	5.49
<i>Naan bread stuffed with minced fruit and nuts.</i>	
Gluten Free Naan	5.99

## Rice

Plain Basmati Rice	2.49
Peas Pulao ( <i>rice cooked with Peas &amp; spices</i> )	4.49
Badam Faal Pulao ( <i>rice cooked with dried fruits, cashew &amp; delicate spices</i> )	5.99
Saffron Pulao ( <i>Rice cooked with specially blended spices and touch of saffron</i> )	4.49

## Sides

Papadom	1.10 ea
Raita	3.49
Chutney (Mint / tamarind / mango / mixed pickle)	3.49 ea
Nobanno salad	9.99
Warm vegetable	10.99
<i>(Seasoned fresh colorful vegetable stir fried with Nobanno specialty blend of honey, garlic, aromatic herbs and spices.)</i>	

## Desserts

Misti	11.49
<i>Deep fried cottage cheese dumplings in rose syrup, served with ice-cream.</i>	
Mango Moushumi	12.99
<i>Aromatic mango flavoured mousseline served with ice-cream, fruits and mango collis.</i>	
Nobanno Aromatic Brulee	12.99
<i>An exotic Nobanno version of Crème Brulee (my grandmother's pudding) that will surely enhance your taste buds.</i>	