



## INDIAN BANQUET

  
**JAI HO**  
INDIAN RESTAURANT



# Experience Exemplary Elegance

Weddings by Peter Rowland are timeless. We encapsulate a taste of elegance in our packages whilst providing you with a selection of contemporary offerings.

We are proud to partner with one of Melbourne's most renowned fine dining Indian restaurateurs, Jai Ho, to bring you a stunning banquet and entertainment package for your wedding day. Specializing in the finest authentic North Indian and Tandoori cuisine, these menus have been designed with passion, elegance and attention to detail. Boasting some of the freshest ingredients and premium products, Jai Ho invites you to celebrate and enjoy the unique flavours of India. To ensure your day is seamless, you will have an experienced event planner to guide you from beginning to end.

Whether you require a relaxed, intimate dinner or an extravagant banquet under the stars, we will provide you with quality and excellence, giving you peace of mind that all aspects of your special day are taken care of.

"Forever begins now..."

Fiona Scanlon,  
Peter Rowland's Leading Wedding Consultant





# Our Dinner Packages

\$179\* per person Saturday night or \$174\* per person Friday and Sunday night.

Your package is inclusive of:

- 5 hour event duration
- Your choice of canapés on arrival (4 per person)
- Three course shared menu offering entree, main and dessert
- Shared sides including rice selections, dal, salads and assorted breads
- Five hour beverage service including beer, wine & soft drinks
- Complimentary corkage for BYO Spirits\*\*\*
- Freshly brewed coffee and a selection of teas, served with French chocolates
- Ignite Bollywood Entertainment experience with live Bollywood dancers\*
- Your wedding cake cut and served on platters with coffee
- Cake table with cake knife
- Lectern and microphone for speeches\*\*
- Existing venue furniture
- Personalised guest list\*\*
- Personalised table menus
- Vases for the bridal bouquets
- Set up of your chosen event space including bonbonniere & other accessories
- Private bridal suite\*\*
- In house crockery, cutlery and glassware
- Table linen
- Venue hire\*\*
- Security\*\*
- Dedicated Peter Rowland Event Planner to assist with all of your planning needs
- Peter Rowland Function Manager to look after you and your guests on the day
- Exclusive Weddings by Peter Rowland diary planner

\* Minimum numbers apply

\*\* Selected venues only. Some surcharges may apply

\*\*\* Limits & service restrictions apply





# Canapes

A delicious way to start your celebration, enjoy some light grazing items from the list below. Please select four.

Chicken tandoori lollipops lg

*Frenched drumsticks, homemade yogurt marinate, spices*

Spicy tandoori calamari lg

*Calamari, spicy marinade, mint chutney*

Chilli cheese lg v

*Cottage cheese, mixed pepper, onions, chilli, garlic*

Paneer pakora lg v jn

*Cottage cheese, spiced chickpea batter, chef's special seasoning*

Mini aloo tikki df lg jn vn

*Mashed potatoes filled with spiced green peas*

Papri chat v jn

*Chickpeas & potato in pastry, yogurt, mint & tamarind chutney, coriander, tangy namkin*

Reshmi seekh boti lg

*Minced Chicken, mint & freshly ground spices on skewers & cooked in tandoor*

Tandoori mini rolls

*Tandoori chicken, freshly made bread, garden fresh salad, mint chutney, seasoning*

Gol gappe vn jn

*Crispy chickpea filled balls, potatoes, chilled spicy mint infused water*

Strawberry soup v

*Strawberries blended in cream*





# Entree

Have your guests enjoy a mix of mouth watering vegetarian and non-vegetarian shared entrees. Please select four.

Paneer tikka v

*Skewers of marinated cottage cheese, capsicum & onions cooked in tandoor*

Chicken 65 df

*Chicken fillets battered & stir fried with curry leaves tossed together in lemon & chilli sauce*

Chicken tikka lg

*Chicken marinated in yogurt, mixed herbs & spices slow cooked in a tandoor*

Fish amritsari lg df

*Basa, trevally or rockling (additional \$2pp) fillets marinated in spiced chickpea flour & deep fried, lemon wedge*

Honey gobi df vn jn

*Batter fried cauliflowerettes, rolled in honey, soy, sesame seeds, coriander*

Onion bhaji lg vn df

*Crispy fried battered onion rings*

Lamb seekh kebab lg

*Lean minced lamb & spices on skewers cooked in a tandoor*

Kashmiri lamb cutlet lg

*Slow cooked lamb cutlet marinated in fresh mint & Kashmiri spices (additional \$3pp).*

Vegetable samosa df vn

*Savory pastry filled with spiced potatoes, green peas, spices, coriander*

Sago cheese balls lg jn v

*Golden fried balls filled with mildly spiced sago, cottage cheese & mashed potato*

Mix vegetable kebab df vn jn

*Golden fried cutlets of vegetables & potato filled with spiced mint & spices*

Tandoori chicken (bone on or boneless) lg

*Chicken marinated with Jai Ho's own ground Garam masala*



# Vegetarian Mains

Vegetarian dishes so full of flavour and delicious spices they will leave your guests wanting more. Please select two.

Paneer malai methi lg v

*Cottage cheese, gravy, fenu leaves, spices*

Paneer butter masala lg v

*Cottage cheese, tomatos, cashew nut & exotic fenu leaves (Methi) gravy, fresh cream*

Kadhai paneer lg v

*Cottage cheese, tomato, onion & capsicum, fresh coriander*

Shahi paneer lg v

*Cottage cheese, tomato, cashew nut gravy, almonds*

Malai kofta lg v

*Deep fried potato & cheese balls, gravy*

Matar paneer lg v

*Cottage cheese, peas, spiced gravy, fresh coriander*

Shabnam curry lg v

*Mushrooms, green peas & grated cottage cheese, creamy sauce, fresh cream*

Mixed vegetables lg df v

*Seasonal vegetables sautéed in traditional Indian spices & onion gravy finished, fresh coriander*

Masaladar aloo gobi lg df v

*Cauliflowerettes & roasted potatoes, cumin seeds, ginger, tomatoes, spices, resh coriander*

Aloo bhangare baigan lg df v

*Roasted eggplant & potatoes, jai ho gravy, fresh coriander*

Pumpkin masala lg df vn jn

*Roasted cubed pumpkins & green peas, mustard seeds & curry leaves, Jai Ho gravy, fresh coriander*

Punjabi chana masala lg df vn

*Roasted chickpeas, thick masala gravy, cumin, ground turmeric, fresh coriander*





# Non-Vegetarian Mains

Wow your guests with our succulent variety of meat and seafood dishes. Please select two.

Murg kali mirch lg

*Chicken, tomato, onions, freshly cracked black pepper, fresh coriander*

Butter chicken lg

*Chicken, tomatoes, cashew nuts, fenu leaves, gravy, fresh cream*

Chicken tikka masala lg

*Chicken tikka sautéed with tomato, onion & capsicum, herbs & spices, fresh coriander*

Kashmiri murg lg

*Chicken, Kashmiri chilies, fennel scented yogurt gravy*

Chicken madras lg

*Chicken, mustard seeds, curry leaves, coconut milk*

Bhuna gosht lg

*Spring goat slow roasted, herbs & spices, fresh coriander*

Lamb rahara lg

*Spring lamb, minced lamb (Keema) onions, tomato, spices*

Lamb do pyaza lg

*Spring lamb, onions, hot & spicy gravy, fresh coriander*

Lamb saag wala lg

*Spring lamb, chopped spinach (Saag), onions, tomato, spices, fresh cream*

Beef vindaloo lg

*Beef, potatoes, hot vindaloo sauce, fresh coriander*

Beef rogan josh lg

*Beef, onion & tomato gravy, fennel, spices, fresh coriander*

Fish masala lg

*Fish fillets, tomato, onion & capsicum, herbs & spices, fresh coriander*

Fish makhani lg

*Fish, tomato, cashew nut & exotic fenu leaves (Methi) gravy, fresh cream*

# Accompaniments

Compliment your banquet with a variety of delicious sides from Dal to Rice and a selection of traditional Indian breads

## VEGETARIAN DAL

Please select one

Tadka dal lg v jn

*Tempered lentils, fresh herbs, cumin seeds & spices, fresh tadka*

Dal makhani lg v jn

*Slow cooked kidney beans & black lentils in a rich blend of cream & butter*

Dal saag lg v

*Spinach & tempered yellow lentils, grounded spices, onions & tomato, fresh cream*

## SIDES

Please select three

Mango chutney vn df

*Sweet & sour tangy chutney*

Mixed pickles lg vn df

*Seasonal vegetables & green mangoes in an aged recipe of herbs & spices*

Red onion salad lg vn df

*Red onion finished with freshly squeezed lemon juice & spices*

Tomato & cucumber salad lg vn df jn

*Tomatoes & cucumber, lemon juice & spices*

Garden salad lg vn df

*Tomatoes & cucumber, lemon juice & spices*

Raita vn df jn

*Grated crisp cucumber & carrots, natural yoghurt, ground cumin & coriander*



# Accompaniments

Compliment your banquet with a variety of delicious sides from Dal to Rice and a selection of traditional Indian breads

## BIRYANI RICE

Please select one

Handi chicken biryani lg

*Basmati rice & herbs served in a traditional handi, fresh raita*

Handi vegetable biryani lg

*Basmati rice & herbs served in a traditional handi, fresh raita*

## RICE

Please select one

Basmati lg vn df jn

*Basmati rice, cumin seeds*

Jeera lg vn df

*Basmati rice, cumin seeds & onions*

Lemon lg vn df

*Basmati rice, mustard seeds, onions & fresh lemon juice*

Coconut lg v

*Basmati rice, grated coconut, mustard seeds & fresh cream*

Matar lg vn df

*Basmati rice, green peas, & onions*

## BREADS

Please select two

Butter Naan v

*Plain flour tandoori bread cooked in clay oven brushed with butter*

Roti v

*Wholemeal bread cooked in the base of tandoor brushed with butter*

Garlic Naan v

*Plain flour tandoori bread cooked in clay oven brushed with garlic butter*

Pudina Naan v

*Plain flour tandoori bread cooked in clay oven brushed mint butter*

Rumali Roti v

*Wafer thin flat bread folded together to create a handkerchief envelope*



# Dessert

The sweetest way to finish the evening. Please select two.

Gulab jamun

*Homemade cottage cheese dumplings deep fried & soaked in sugar syrup*

Pistachio kulfi

*Homemade traditional ice cream with pistachio nuts*

Mango kulfi

*Homemade traditional ice cream made with king of mangoes (Alphonso)*

Rose kulfi

*Homemade traditional rose ice cream*

Mocha kulfi

*Homemade traditional ice cream with a Mocha fusion for the coffee & chocolate lovers*

Gajjar ka halwa

*Grated carrots with dried fruits & milk*

Fruit salad lg df jn v

*Seasonal fruits*

Pecan ice cream

*Premium pecan ice cream*

Vanilla ice cream

*Premium vanilla ice cream*



# Beverage Options

Each package can be tailored to your request and is inclusive of five hours service. Each option offers a diverse selection of Australian wines, European varietals, premium beers and spirits.

## PACKAGE ONE

Included Beverages

1/2 hour extension \$12.00 per person

Wolf Blass Bilyara Sparkling NV, SE Australia

Morgans Bay Chardonnay NV, SE Australia

Morgans Bay Cabernet Sauvignon Merlot, SE Australia

James Boags Draught

James Boags Premium Light

Selection of soft drinks

Sparkling mineral water & orange juice

## PACKAGE TWO

Additional \$5.00 per person

1/2 hour extension \$13.00 per person

NV Beaumont Sparkling, Adelaide Hills, SA

2014 Thomas Goss, Sauvignon Blanc, McLaren Vale, SA

2013 Thomas Goss, Shiraz, McLaren Vale, SA

James Boags Draught

James Boags Premium Light

Selection of soft drinks

Sparkling mineral water & orange juice

## PREMIUM BEER

You may wish to upgrade to our premium options.  
Additional \$6.00 per person. Please select two.

Corona

Peroni Nastro Azzurro

Little Creatures Pale Ale

Pipsqueak Cider

## SPIRITS

You may wish to include basic or top shelf spirits served from the bar.  
Please ask your Event Planner for a full list.

Basic spirits

additional \$18.00 per person

Top shelf spirits

additional \$22.00 per person

# Premium Beverage Options

## PACKAGE THREE

Additional \$15.00 per person  
1/2 hour extension \$15.00 per person

NV Paul Louis, Loire Valley, France

Please select one white wine:

2013 Pizzini Riesling, King Valley VIC  
2013 Cape Mentelle 'Georgiana' Sauvignon Blanc,  
Margaret River, WA

Please select one red wine:

2013 Bellvale Gippsland Pinot Noir, VIC  
2013 Rymil MC<sup>2</sup> Cab/Sauv, Merlot, Franc, Coonawarra, SA  
2013 Cape Mentelle Marmaduke Shiraz,  
Margaret River, WA

James Boags Draught  
James Boags Premium Light

Selection of soft drinks  
Tiro flavoured mineral water  
Sparkling mineral water & orange juice

## PACKAGE FOUR

Additional \$29.00 per person  
1/2 hour extension \$16.00 per person

NV Chandon Brut, Yarra Valley, VIC

Please select two white wines:

2013 Michelton Blackwood Riesling, VIC  
2012 Kuku Sauvignon Blanc, Marlborough, New Zealand  
2012 Chandon Chardonnay, Yarra Valley, VIC

Please select two red wines:

2013 Red Claw Pinot Noir, Yarra Valley, VIC  
2012 Wirra Wirra Church Block Cabernet Sauvignon,  
Shiraz, Merlot, McLaren Vale, SA  
2012 Heathcote Winery Cravens Place Shiraz,  
Heathcote, VIC  
2015 Pink Claw Rosè, Mornington, VIC

James Boags Draught  
James Boags Premium Light

Selection of soft drinks  
Tiro flavoured mineral water  
Sparkling mineral water & orange juice

Service of two white and two red wine varieties additional \$5.00 per person

## CHAMPAGNE

Upgrade to include French champagne on arrival.  
NV G.H.Mumm Cordon Rouge Brut

Half hour service on arrival  
additional \$34.00 per person

One hour service on arrival  
additional \$50.00 per person

## COCKTAILS

Peter Rowland's signature cocktails on arrival are a great way to start your wedding. Please ask your Event Planner for a full list of selections.

Cocktails  
additional \$12.00 per person

Mocktails  
additional \$8.50 per person



# Ignite Bollywood Entertainment Experiences

A unique entertainment experience with a diverse range of world-class Bollywood performances, they have created a unique and inspirational way to encourage you and your guests to dance the night away with an exciting fusion of movement, colour and music.

## BOLLYWOOD SPARK

Includes the following with your dinner package, based on a minimum of 80 guests

Live Bollywood Show with 3 dancers  
Party Starter Bollywood workshop

Upgrade to Bollywood Blaze additional \$1,000. Upgrade to Bollywood Explosion additional \$2,900

## BOLLYWOOD BLAZE

Includes the following with your dinner package, based on a minimum of 130 guests

Bollywood greeting with 2 dancers  
Live Bollywood Show with 3 dancers  
Party Starter Bollywood workshop  
Live Dhol for workshop

Upgrade to Bollywood Explosion additional \$1,900

## BOLLYWOOD EXPLOSION ENTERTAINMENT UPGRADE

There's no need to worry about your entertainment needs with this ultimate experience. Ignite Bollywood will look after you from start to finish with this 5 hour package including a professional Bollywood DJ, three dancers and two live musicians.

Professional sitar player  
Bollywood DJ with sound and lights provided  
Two adorned Bollywood dancers greet guests with a 'thali' that holds an Indian prayer candle, flowers and 'tikka'  
Bollywood dancers performing an intricate and vibrant Bollywood show  
Party starter dancers to invite guests up onto the dance floor to learn fun Bollywood dance steps  
Live Dhol drumming, guaranteed to add a festive vibe

## PREMIUM ADDITIONS

Enhance any of the above Bollywood entertainment experience with the following premium options

DJ - additional \$1,500, 5 hour set  
Extra Dancers - additional \$250 each  
Tabla & Sitar Duo - \$800, 1 hour duration





# Venues



## RIPPON LEA ESTATE

Hotham Street, Elsternwick

Set in luxurious gardens, this National Trust listed 19th century property is an ideal location for weddings of all styles. The Grand Ballroom exudes elegance whilst offering a relaxed atmosphere and features an impressive chandelier and ornate balustrade, overlooking the dance floor. In addition, the alfresco entertaining area by the pool is the perfect setting for pre-dinner drinks or afternoon cocktail parties. The picturesque gardens are popular for wedding ceremonies as well old fashioned games and post-ceremony drinks.

Minimum: 100 adults Friday & Sunday evening  
Minimum: 130 adults Saturday evening



## GARDENS HOUSE

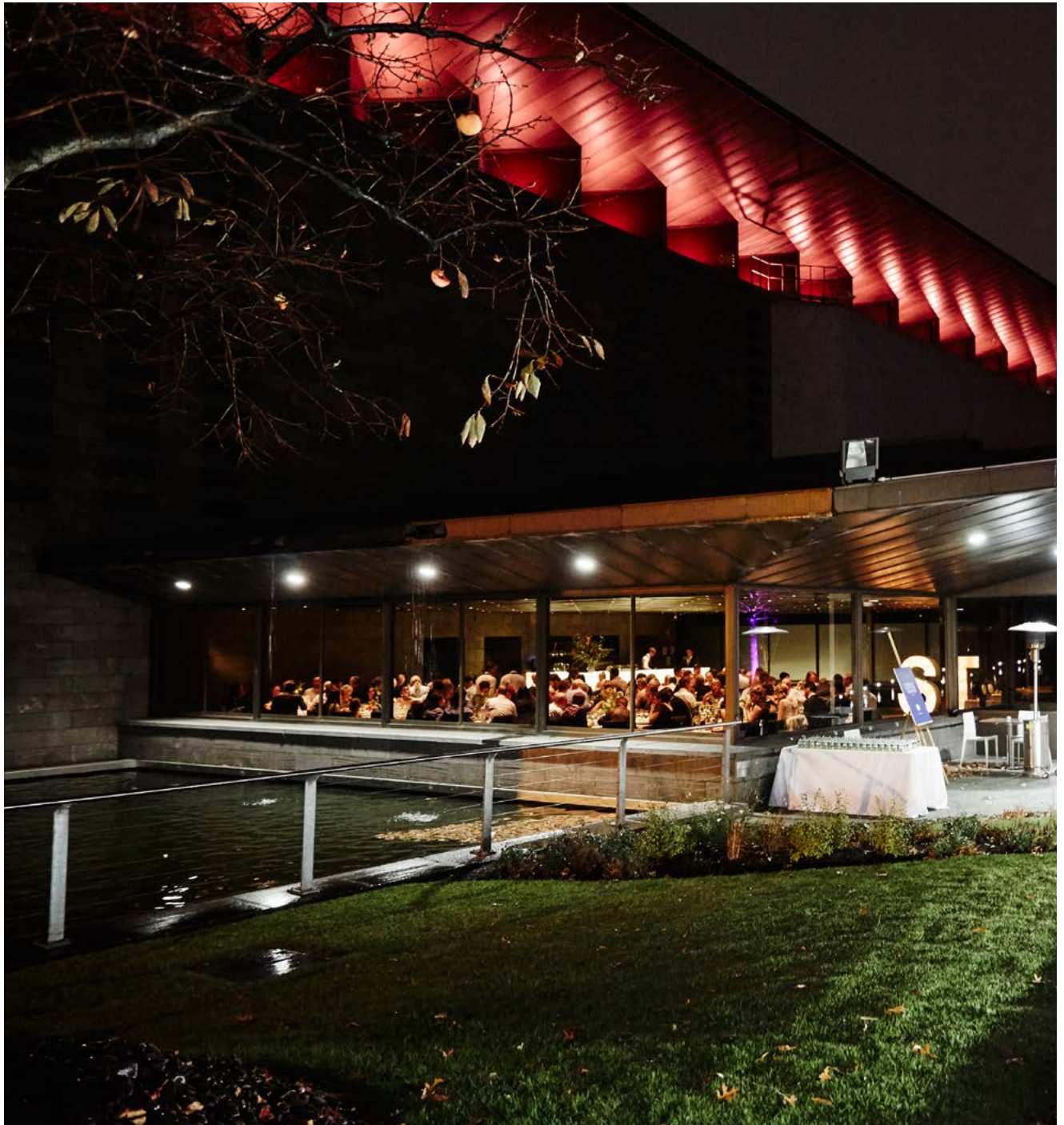
Royal Botanic Gardens, South Yarra

Discover the enchanting Gardens House tucked away in the heart of Melbourne's Royal Botanic Gardens. This elegant, Georgian style two storey venue in the midst of beautifully maintained gardens offers privacy and exclusivity.

From small intimate celebrations in the first floor dining room to relaxed cocktail garden parties, large custom built marquees on the front lawn and beautiful garden wedding ceremonies, this venue is sure to impress.

Minimum: 80 adults  
Marquee hire surcharge applies





# Venues



## NATIONAL GALLERY OF VICTORIA

St Kilda Road, Melbourne

As an event space the NGV is truly unique. The Great Hall is a large capacity venue famous for its high ceilings, showcasing a stunning stained glass design.

Persimmon is equally impressive, transforming from a highly regarded restaurant by day to a contemporary and elegant space for dinners and cocktail parties by night. With a private boardwalk entrance and views of the Grollo Equiset Garden, Persimmon is ideal for elegant dinners and cocktail events.

Great Hall minimum: 200 adults

Persimmon minimum: 80 adults

Venue hire surcharges apply



## MELBOURNE STAR OBSERVATION WHEEL

Waterfront Way, Docklands

Catering for weddings of all sizes and styles, Melbourne Star is the most stunning and uniquely different special events venue in Melbourne.

Offering full butler service, complement your wedding reception with pre-reception drinks and canapés within the cabins. \* From intimate cocktail party celebrations to elegant and unique grazing menu experiences, Melbourne Star and Peter Rowland Catering can work with you to create the wedding day you've dreamed of.

Minimum: 100 adults Friday or Sunday

Minimum: 120 adults Saturday

Security and technician surcharges apply

\*Additional charges apply for private cabin bookings





# Venues



## PORT MELBOURNE YACHT CLUB

Beach Road and Bay Street, Port Melbourne

Port Melbourne Yacht Club, on the shores of Port Phillip Bay, showcases some of Melbourne's best bay views, impressing from every angle. Inside, the floor-to-ceiling windows flood the venue with natural light and reveal spectacular views during the day or night.

Formalities can take place out on the large over water deck with an intimate seaside ceremony or for pre-dinner drinks, guests can soak up the sun and sip on cocktails as they watch the sunset over the bay.

Minimum: 80 adults Friday & Sunday evening  
Minimum: 100 adults Saturday evening



## SANDRIDGE EVENTS CENTRE

Williamstown Road, Port Melbourne

The Sandridge Events Centre, situated just a stone's throw from the CBD, is one of Melbourne's newest contemporary venues. With floor to ceiling windows along the façade, by day it is flooded with natural light and by night guests will enjoy an unobstructed view of the night sky.

This highly versatile and contemporary open plan space lends itself to a variety of layouts and will ensure a truly unique and unforgettable setting for your celebrations.

Minimum: 80 adults Friday & Sunday evening  
Minimum: 100 adults Saturday evening





# Exclusive Wedding Concierge Services

Planning a wedding can be stressful at the best of times, especially when you don't know where to start. Let our lead Wedding Consultant help ease the pressure, leaving you to relax and enjoy the journey to your dream day with as much fun and excitement as possible.

Peter Rowland is synonymous with quality and our lead Wedding Consultant has over 10 years experience creating and perfecting weddings for hundreds of happy couples. With a sharp eye for detail and a Little White Book of the industry's most coveted suppliers in her network, sit back and relax knowing you are in safe hands. Whether you are looking for a glamorous black tie affair or a relaxed garden party under the stars, our Consultant will work with you to customise the wedding of your dreams in any of our exclusive Peter Rowland venues.

## DIAMOND CONCIERGE PACKAGE

From \$1800.00

Our Diamond Package is ideal for the bride who knows how she would like her special day to run but doesn't know where to start to make it all happen. We will provide you with all of the planning tools required to create your perfect day, along with guidance and advice from our experienced lead Wedding Consultant to ensure your wedding runs without a hitch. In addition, our lead Wedding Consultant will be with you for the entire wedding day, overseeing everything from the delivery of your bridal bouquets in the morning to the collection of your wedding gifts at the end of the night.

Your Diamond Concierge Package includes

- Access to Peter Rowland Catering's wedding planning tools including check list, planning time lines, guest list templates, preferred supplier lists etc
- Liaise with ceremony and reception venues to finalise wedding day details including run sheets, menu selections, theming and styling etc and overseeing the production of the wedding event brief
- Unlimited phone and email support throughout the planning stages of your wedding
- Liaise with suppliers to co-ordinate final product or package selections and delivery times
- 1.5 hour ceremony rehearsal co-ordination, 1 week prior to the wedding
- Development and distribution of the wedding day run sheet
- Final 2-3 hour planning appointment, 4-8 weeks prior to the wedding
- Up to 16 hours wedding day co-ordination from start to finish, ensure all components are executed as planned, timings are kept in check and ensure the day runs smoothly





# Exclusive Wedding Concierge Services

## PLATINUM CONCIERGE PACKAGE

From \$3500.00

Our Platinum Package is suited to those brides who are a little time poor or who perhaps feel a little overwhelmed by the whole planning process. This all inclusive planning and co-ordination option is perfect for those who are unsure how to pull all of the elements for their big day together and lack the time to make it happen. Our expert Wedding Consultant will be there to assist you from the moment you say "yes" until the day you say I do. We will co-ordinate everything from initial themes and consultations through to preparing a budget, organising appointments and fittings, meeting with your suppliers and overseeing the entire wedding day.

Your Platinum Concierge Package includes

- Sourcing of Peter Rowland reception venues to meet your requirements with ceremony and reception venue recommendations
- Co-ordination of venue inspections of Peter Rowland venues
- Management of booking contracts, deposits and payments for all suppliers and contractors
- Up to 12 planning appointments including supplier and venue visits or inspections
- Access to Peter Rowland Catering's wedding planning tools including check list, planning time lines, guest list templates, preferred supplier lists etc
- Sourcing of stationery and co-ordination of service booklets, menus, place cards etc
- Styling summary and cost breakdown to ensure all aspects are covered including packing sheets and check lists
- Management and co-ordination with the ceremony and reception venues
- Appointment set up for supplier consultations including wedding dresses, suits, photographers etc
- Unlimited phone and email support throughout the planning stages of your wedding
- Extensive styling appointment at the venue
- Styling collaboration with preferred stylists and florist including appointment debrief
- Budget development and tracking
- Organisation of all hire items including quotations, invoicing and logistics
- Floor plan management
- Development and distribution of the wedding day run sheet
- Etiquette protocol
- Final 2-3 hour planning appointment, 4-8 weeks prior to the wedding
- Organisation of ceremony rehearsal and 1-1.5 hour rehearsal co-ordination, 1 week prior to the wedding
- Final venue meeting 2 to 3 days prior to the wedding
- Pick up and drop off any wedding day items including bonbonniere, place cards, guest lists etc
- Up to 16 hours wedding day co-ordination from start to finish, ensure all components are executed as planned, timings are kept in check and ensure the day runs smoothly

"The memories of your day are irreplaceable.  
Let us help you ensure it is a day to forever remember."

Fiona Scanlon,  
Peter Rowland's Leading Wedding Consultant

Valid until 31 December 2016

To see a portfolio of our most recent weddings, styling, theming and event planning tips, please visit

[weddings.peterrowland.com.au](http://weddings.peterrowland.com.au)

For more information on all of our packages, venue and bespoke event styling and theming  
please contact us on +61 3 9835 0000 or email [weddings@peterrowland.com.au](mailto:weddings@peterrowland.com.au)

Peter Rowland Catering is committed to serving the highest quality products made from a diverse list of ingredients that we source from our best seasonal suppliers. Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any products noted on our menu as being "free" of a particular substance and do not contain traces of that substance that may cause you illness or discomfort if you suffer from allergies. Peter Rowland Catering is happy to answer any questions about the menu, the ingredients we use and particular dietary requirements, but we take no responsibility in relation to the choice you make and the selections you chose.

**PETER ROWLAND**

The logo for Jai Ho Indian Restaurant features the words "JAI HO" in a large, bold, serif font. Above the letter "I" in "JAI" is a stylized graphic of the Indian national flag's saffron, white, and green horizontal stripes. Below "JAI HO" is the text "INDIAN RESTAURANT" in a smaller, all-caps, sans-serif font.

**JAI HO**  
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