



**PROBABLY THE BEST  
NORTH INDIAN RESTAURANT IN  
SINGAPORE**

‡ we mean IT !!

166 Serangoon Road Junction of Norris Road Singapore 218050

Tel : 6 299 0 300

[www.khansama.net](http://www.khansama.net)

## DRINKS

	Hot	Iced
<b>TEH TARIK Regular Tea</b> Traditional branded Indian Tea-Full boiled with milk & sugar.	<b>S\$2.50</b>	<b>S\$3.00</b>
<b>TEH HALIA Ginger Tea</b> Traditional branded Indian Tea boiled with milk, sugar & fresh ginger juice.	<b>S\$3.00</b>	<b>S\$3.50</b>
<b>MASALA TEA Spice Tea</b> Traditional Indian Tea boiled with Indian spices. (cloves, cardamom, cinnamon, fennel -a <i>Khansama's Special Recipe</i> ).	<b>S\$3.50</b>	<b>S\$4.00</b>
<b>TEH 'O' Black Tea</b> Traditional Branded Indian Tea without Milk and sugar.	<b>S\$2.00</b>	<b>S\$2.50</b>
<b>NESCAFÉ</b> Nescafé with milk & sugar.	<b>S\$3.00</b>	<b>S\$4.00</b>
<b>NESCAFÉ 'O'</b> Nescaf without milk and sugar.	<b>S\$2.50</b>	<b>S\$3.00</b>
<b>MILO</b> Milo with milk and sugar.	<b>S\$2.50</b>	<b>S\$3.50</b>
<b>HORLICKS</b> Horlicks with milk and sugar.	<b>S\$2.50</b>	<b>S\$3.50</b>
<b>BRU COFFEE</b> Traditional Indian Bru Coffee with milk & sugar.	<b>S\$3.50</b>	<b>\$4.50</b>
<b>BRU COFFEE O</b> Traditional Indian Bru Coffee without milk & sugar.	<b>S\$3.00</b>	<b>S\$3.50</b>
<b>FRESH HONEY LEMON TEA</b> Traditional Branded Indian Tea with freshly squeezed lemon juice and natural forest honey	<b>S\$3.50</b>	<b>S\$4.00</b>
<b>SOFT DRINKS ( STANDARD CANS WITH ICE )</b> Coke, Coke Light, Coke Zero, F&N Orange, Sprite, Ice Lemon Tea, 100 Plus, Green Tea, Soda, Tonic Water, Ginger Ale		<b>S\$3.00</b>

## YOGHURT DRINKS

<b>SWEET LASSI</b>	<b>S\$4.50</b>
A sweet creamy drink made by blending traditional Indian home made yogurt and sugar.	
<b>SALT LASSI</b>	<b>S\$4.50</b>
A salty creamy drink made by blending traditional Indian home made yogurt and salt.	
<b>MASALA LASSI / BUTTER MILK / CHAACH</b>	<b>S\$4.50</b>
A salty creamy drink made by blending traditional Indian home made yogurt and salt, spices, mint, chopped green chillies, roasted cumin powder and other spices – A Khansama Specialty	
<b>MANGO LASSI</b>	<b>S\$5.50</b>
A sweet creamy drink made by blending Indian home made yogurt and mango pulp.	
<b>STRAWBERRY LASSI</b>	<b>S\$5.50</b>
A sweet creamy drink made by blending Indian home made yogurt and strawberry pulp.	
<b>KESARI LASSI</b>	<b>S\$5.50</b>
A sweet creamy drink made by blending Indian home made yogurt and saffron.	
<b>JUICES</b> ( From Canned / bottled )	<b>S\$3.50</b>
Lime, Mango, Orange, Apple, Pineapple, Fruit Punch	

## KHANSAMA SPECIAL DRINKS

<b>SHIKANJI SWEET / SALTED / MIXED</b>	<b>S\$4.00</b>
Freshly squeezed Yellow Lemon juice with ice and water	
<b>JAL JEERA</b>	<b>S\$4.00</b>
An appetizing and digestive drink containing cumin powder, tamarind, lime juice, mint, salt & sugar (Good before and after food)	
<b>FRESH LIME SODA SWEET / SALTED / MIXED</b>	<b>S\$5.00</b>
Freshly squeezed lime juice with carbonated water and your choice sugar, salt or mixture of sugar and salt both	
<b>MINERAL WATER / BOTTLED WATER 500MI</b>	<b>S\$2.00</b>
Please mention chilled or room temperature	

## BEERS

### **TIGER DRAFT**

World acclaimed Singapore's local lager beer savoured in 70 countries

**S\$6.50**  
Mug  
330ML

**S\$23.50**  
Pitcher  
4 Mugs

**S\$65.50**  
Tower  
3 Pitcher

### **KINGFISHER—QUART 650 ML**

A name synonymous with beer in **India** - Kingfisher stands for excitement, youth and camaraderie.

**S\$8.50**

### **TIGER — QUART 633 ML**

World acclaimed Singapore's local lager beer savored in 70 countries

**S\$8.50**

### **HEINEKEN — QUART 640 ML**

Three generations one distinctive taste one name heineken

**S\$8.50**

### **BARONS — QUART 633 ML**

Brewed in the classic european tradition and inspired by black forest brew masters timeless recipe

**S\$9.50**

### **GUINNESS STOUT — QUART 640 ML**

250 years old stout beer with a remarkable history of achievements – dark magic

**S\$10.50**

## WINES

**TYRONES'S SANDY CREEK SEMILLION SAUVIGNON BLANC (750 ML) S\$48.00**

**AUSTRALIA** ..... S\$10.00 / Glass

Fresh & vibrant with mineral acidity and floral fruit characters, mixed with a slight greenness typical of these two varieties.

**TYRONES'S SANDY CREEK CABERNET SAUVIGNON (750ML) S\$48.00**

**AUSTRALIA** ..... S\$10.00 / Glass

A mouth filling palate revealing rich blackcurrant and cassis flavours with hints of cigar box and cedar combined with lingering vanilla notes. The tannins are velvety and soft leading to a rich and complex finish.

## SPARKLING WINES

**SALENA ESTATE INK SERIES CHARDONNAY PINOT NOIR (750ML) S\$75.00**

The wine is a pale straw in colour with light clean aroma suggestive of apples, citrus and toast releasing tiny bubbles. Secondary fermentation has produced a soft creaminess, a hint of bioche and some richness. – **Special Offer S\$60.00**

## CHAMPAGNE

**COMTE DE NOIRON BRUT NV (750ML) FRANCE S\$95.00**

It has rich, floral and elegant taste, together with a concentrated finish, thanks to the high level of craftsmanship brought the wine maker to successfully blend the chardonnay and pinots grapes.

## WHITE WINES

**KAHURANGI ESTATE SAUVIGNON BLANC (750ML) NEW ZEALAND** **S\$65.00**

This New Zealand wine has a fresh intense classic sauvignon blanc flavours and a long lasting finish. The Sauvignon Blanc grapes are sourced from our moutere clay and stony soils of the nelson region. This has resulted in plenty of aromatic ghooseberry and capsicum characters followed by a well balanced long crisp finish..

**SALENA ESTATE ACCOLADE CHARDONNAY (750ML) AUSTRALIA** **S\$55.00**

This Australian wine has characteristics of melon, citrus & stone fruit that floods the palate with delicate background of sweet oak and complex yeasty notes with elegant full palate.

*Bronze Medal – Rutherglen Wine Show..*

**KAHURANGI ESTATE CHARDONY (750ML) NEW ZEALAND** **S\$70.00**

The chardonnay was made from selected grapes from several nelson vineyards. A mixture of machine harvested and hand picked grapes were cool fermented to retain the tropical fruit flavours of this wine. It bears hints of citrous and honey blossom on the nose with a long clean fruitful finish.

## RED WINES

**SALENA ESTATE ACCOLADE SHIRAZ (750ML) AUSTRALIA** **S\$55.00**

The wine exhibits rich and vibrant virietal berry-fruit flavour. This is a delicious, well rounded red that is smooth, complex and long in flavour.

**BODEGAS MUREDA MERLOT (750ML) SPAIN** **S\$55.00**

This spanish wine has an aroma of pleasant red fruit, black berries and plum with black pepper notes. Well balanced, soft and elegant finish.

**CHALKERS CROSSING TUMHARUMBA PINOT NOIR (750ML) AUSTRALIA** **S\$75.00**

Medium red in colour with spicy and raspberry aromas from New South Wales. Light -to - medium – bodied with silky smooth red plum and black cherry fruits followed by a savoury mid – palate and a long finish. *91 Points by James Halliday*

## COGNIAC

	Bottle	Small(30 MI)	Large( 60 MI)
<b>REMY MARTIN VSOP</b>	<b>S\$130.00</b>	<b>S\$9.00</b>	<b>S\$16.00</b>
<b>HENNESSY VSOP</b>	<b>S\$150.00</b>	<b>S\$10.00</b>	<b>S\$18.00</b>
<b>MARTELL VSOP</b>	<b>S\$165.00</b>	<b>S\$11.00</b>	<b>S\$20.00</b>
<b>MARTELL CORDON BLEU</b> – <u>Special Offer S\$200.00</u>	<b>S\$295.00</b>	-	-
<b>HENNESSY XO</b> – <u>Special Offer S\$200.00</u>	<b>S\$315.00</b>		
<b>BAILEYS IRISH CREAM</b>	<b>S\$120.00</b>		<b>S\$14.00</b>

## WHISKY

<b>JOHNNY WALKER – RED LABEL</b>	<b>S\$90.00</b>	<b>S\$7.50</b>	<b>S\$13.00</b>
<b>JOHNNY WALKER – BLACK LABEL (12 YRS)</b>	<b>S\$120.00</b>	<b>S\$9.00</b>	<b>S\$15.00</b>
<b>JOHNNY WALKER – GOLD LABEL (18 YRS)</b>	<b>S\$155.00</b>	<b>S\$10.00</b>	<b>S\$18.00</b>
<b>JOHNNY WALKER – BLUE LABEL</b> – <u>Special Offer S\$200.00</u>	<b>S\$300.00</b>	-	-
<b>CHIVAS REGAL (12 YRS)</b>	<b>S\$120.00</b>	<b>S\$9.00</b>	<b>S\$15.00</b>
<b>CHIVAS REGAL (18 YRS)</b>	<b>S\$180.00</b>	<b>S\$12.00</b>	<b>S\$21.00</b>
<b>CHIVAS ROYAL SALUTE (21 YRS)</b> – <u>Special Offer S\$250.00</u>	<b>S\$385.00</b>	-	-
<b>GORDON GIN</b>	<b>S\$90.00</b>	<b>S\$7.50</b>	<b>S\$13.00</b>
<b>JIM BEAM WHITE</b>	<b>S\$90.00</b>	<b>\$7.50</b>	<b>S\$13.00</b>

## WHISKY (Continued)

	Bottle	Small(30 MI)	Large( 60 MI)
<b>BOMBAY SAPPHIRE</b>	<b>S\$110.00</b>	<b>S\$8.00</b>	<b>S\$14.00</b>
<b>GLENFIDDICH SPECIAL RESERVE 12 YRS – MALT WHISKY</b>	<b>S\$165.00</b>	<b>S\$9.00</b>	<b>S\$16.00</b>
<b>DEWAR'S WHITE LABEL</b>	<b>S\$90.00</b>	<b>S\$7.50</b>	<b>S\$13.00</b>
<b>DEWAR'S SPECIAL RESERVE (12 YRS) – <u>Special Offer S\$100.00</u></b>	<b>S\$130.00</b>	<b>S\$8.50</b>	<b>S\$16.00</b>
<b>JAMES JAMESON IRISH WHISKY</b>	<b>S\$130.00</b>	<b>S\$8.00</b>	<b>\$14.00</b>
<b>BACARDI C BLANCA</b>	<b>S\$90.00</b>	<b>S\$7.00</b>	<b>S\$12.00</b>
<b>BACARDI GOLD</b>	<b>S\$100.00</b>	<b>S\$8.50</b>	<b>S\$15.00</b>
<b>SMIRNOFF VODKA</b>	<b>S\$90.00</b>	<b>S\$7.00</b>	<b>S\$12.00</b>
<b>ABSOLUT VODKA BLUE</b>	<b>S\$90.00</b>	<b>S\$7.00</b>	<b>S\$12.00</b>
<b>JOSE CUERVO SPECIAL TEQUILA</b>	<b>S\$100.00</b>	<b>S\$8.50</b>	<b>-</b>
<b>JACK DANIEL B/L</b>	<b>S\$130.00</b>	<b>S\$9.00</b>	<b>S\$16.00</b>
<b>OLD MONK RUM</b>	<b>S\$90.00</b>	<b>S\$7.00</b>	<b>S\$12.00</b>
<b>ROYAL CHALLENGE –INDIAN MALT WHISKY</b>	<b>S\$90.00</b>	<b>S\$7.00</b>	<b>S\$12.00</b>

## SOUPS

### VEGETARIAN SOUPS

<b>TOMATO SOUP</b>	<b>S\$5.50</b>
<b>MUSHROOM SOUP</b>	<b>S\$5.50</b>
<b>MULLIGATAWNY</b> Lentil Soup. Traditional Indian soup	<b>S\$5.50</b>
<b>VEGETABLE SOUP</b>	<b>S\$5.50</b>
<b>SWEET CORN SOUP</b>	<b>S\$5.50</b>
<b>VEGETABLE &amp; SWEET CORN SOUP</b>	<b>S\$5.50</b>
<b>HOT AND SOUR VEGETABLE SOUP</b>	<b>S\$5.50</b>
<b>VEGETABLE MANCHAU SOUP</b> Indo-Chinese Fusion	<b>S\$6.50</b>

### NON – VEGETARIAN SOUPS

<b>CHICKEN CLEAR SOUP</b>	<b>S\$5.50</b>
<b>CHICKEN SWEET CORN SOUP</b>	<b>S\$6.50</b>
<b>MUTTON CLEAR SOUP</b>	<b>S\$5.50</b>
<b>MUTTON SWEET CORN SOUP</b>	<b>S\$6.50</b>
<b>KHANSAMA SPECIAL SOUP</b>	<b>S\$6.50</b>
Very hot and spicy, sweet and sour soup, containing a mixture of chicken and mutton stock, and topped up with boiled vegetables.	
<b>HOT AND SOUR CHICKEN SOUP</b> Indo-Chinese Fusion	<b>S\$6.50</b>
<b>CHICKEN MANCHAU SOUP</b> Indo-Chinese Fusion	<b>S\$6.50</b>

## VEGETARIAN STARTERS

<b>VEGETABLE SAMOSAS</b>	<b>S\$5.00</b>
Diced potatoes and vegetables mixed with Indian spices, stuffed into thin pastry cones and deep fried. Served with home made tamarind sauce & mint sauce. North Indian All Time Favourite (2 pcs )	
<b>SAMOSA CHAAT</b>	<b>S\$6.50</b>
1 pc of vegetable samosa served with mint sauce, tamarind sauce, yogurt radish, ginger, green chillies etc. & topped up with chana masala ( chick peas curry )	
<b>ALOO TIKKI</b> <i>our speciality</i>	<b>S\$5.50</b>
Mashed potato patty filled with cottage cheese, green peas and gram daal, cooked on a hot plate. Served with mint sauce, tamarind sauce, yogurt radish, ginger, green chillies etc.	
<b>ALOO TIKKI CHAAT</b> <i>our speciality</i>	<b>S\$7.50</b>
Mashed potato patty filled with cottage cheese, green peas and gram daal, cooked on a hot plate. Served with mint sauce, tamarind sauce, yogurt radish, ginger, green chillies etc. & topped up with chana masala ( chick peas curry )	
<b>MIXED VEGETABLE PAKORAS</b>	<b>S\$5.50</b>
Rissolle of mixed vegetable dumplings in gram flour, deep fried till golden brown. Served with home made tamarind sauce & mint sauce. North Indian Tea Time Favourite ( 6 pcs )	
<b>CHILLI PAKORAS</b>	<b>S\$5.50</b>
Whole green chillies stuffed with spices, marinated in spicy gram flour paste and deep fried till golden brown. Served with home made tamarind sauce & mint sauce. North Indian Lunch and Dinner Time Favourite ( 6 pcs )	
<b>PANEER PAKORAS</b>	<b>S\$9.50</b>
Air flown Indian cottage cheese slices stuffed with various spices, coated with gram flour paste and deep fried. Served with home made tamarind sauce & mint sauce. North Indian All Time Favourite King ( 6 pcs )	
<b>ASSORTED PAKORAS</b>	<b>S\$9.50</b>
Assortment of chilly pakora, gobhi pakora, onion pakora, paneer pakora, baingan pakora and alu pakora .	
<b>BRINJOL PAKORA</b>	<b>S\$5.50</b>
Brinjal slices marinated in spicy gram flour paste and deep fried till golden brown. Served with home made tamarind sauce	
<b>EGG PAKORA</b>	<b>S\$5.00</b>
Bboiled eggs rolled in gram flour paste and deep fried until golden brown. Served with home made tamarind sauce and mint sauce.( 3pcs cut into 6 )	
<b>ONION BHAJIA</b>	<b>S\$5.50</b>
Onion slices marinated in spicy gram flour paste and deep fried until golden brown. Served with home made tamarind sauce and mint sauce.( 6 pcs )	

## VEGETARIAN STARTERS ( continued )

<b>HARA BHARA KEBAB</b> Deep fried patties made of a mixture of boiled and mashed potatoes, bread crumbs, green vegetables (spinach etc). Served with home made tamarind sauce and mint sauce. <b>6 pcs</b>	<b>S\$12.00</b>
<b>CHILLI PANEER</b> <i>Indo-Chinese Fusion</i> Cottage cheese coated with flour, and cooked in sweet and sour gravy, and soya sauce, with plenty of chillies	<b>S\$14.50</b>
<b>NOOR-EH-ELAHI</b> Deep fried patties made of a mixture of mashed potatoes, bread crumbs, green peas, cottage cheese and topped up with whole cashew nuts. Served with home made saucece.( 6 pcs )	<b>S\$12.00</b>
<b>THINKA KEBAB</b> Home made deep fried patties made of a mixture of boiled and mashed potatoes, bread crumbs, with gram flour and seviran topping. Served with home made tamarind sauce and mint sauce.( 6 pcs )	<b>S\$12.00</b>
<b>ROASTED PAPAD</b> Indian lentil cracker roasted in clay oven over burning charcoals served with home made tamarind and mintsauce.- 2 pcs	<b>S\$3.00</b>
<b>FRIED PAPAD</b> Indian lentil cracker deep fried until golden brown. Served home made tamarind sauce and mint sauce.-2 pcs	<b>S\$4.00</b>
<b>MASALA PAPAD</b> Indian lentil cracker deep fried and topped with chopped onions green chillies, tomatoes and masala. Served with home made tamarind sauce and mint sauce.-1 pc	<b>S\$4.00</b>

## **SALAD & CONDIMENTS**

<b>GARDEN VEGETABLE SALAD</b> Slices of Seasonal Vegetables like cucumber, onions, carrots, radish, beet root, cabbage, green chillies etc depending upon the availability	<b>S\$6.50</b>
<b>CHEESE N TOMATO SALAD</b> Slices of tomatoes and air flown cottage cheese and a few green chillies	<b>S\$8.50</b>
<b>SUMMER COOLER SALAD</b>	<b>S\$8.50</b>
<b>SLICED ONION</b> 5 Slices of onions served with green chillies and Lemon Half	<b>S\$2.00</b>

## VEGETARIAN TANDOORI STARTERS

<b>PANEER TIKKA</b> <i>Vegetarians First Choice</i> Fresh air flown Indian Cottage Cheese cubes marinated in a paste of indian home made yogurt and rare spices, and barbequed in a clay oven and served with mint sauce and salad - 4 pcs	<b>\$S\$14.00</b>
<b>PANEER SHASHLIK</b> <i>Vegetarian delicacy</i> Fresh air flown Indian Cottage Cheese cubes, capsicum, tomato and onions, marinated in a paste of mustard oil, white pepper and rare spices, and barbequed in a clay oven.4 pcs	<b>\$S\$15.50</b>
<b>PANEER SHEKH KEBAB</b> <i>emperor's choice</i> Cottage cheese mixed with sliced green chillies and cashew nuts, rolled like sausages and skewered and baked in a charcoal oven. 4 pcs	<b>\$S\$14.00</b>
<b>MALAI PANEER TIKKA</b> <i>On the milder side</i> Fresh air flown Indian Cottage Cheese cubes marinated in a paste of indian home made yogurt, cashewnut paste, fresh cream and rare spices, and barbequed in a clay oven and served with mint sauce and salad - 4 pcs	<b>\$S\$14.00</b>
<b>AJWAINI PANEER TIKKA</b> <i>Omum Seeds</i> Fresh air flown Indian Cottage Cheese cubes marinated in a paste of indian home made yogurt, cashewnut paste, fresh cream and rare spices especially omum seeds, and barbequed in a clay oven and served with mint sauce and salad -4 pcs	<b>\$S\$14.00</b>
<b>PANEER TIKKA KALI MIRCH</b> <i>Black Pepper Corns</i> Fresh air flown Indian Cottage Cheese cubes marinated in a paste of indian home made yogurt, cashewnut paste, fresh cream and rare spices especially crushed black pepper corns, and barbequed in a clay oven and served with mint sauce and salad - 4 pcs	<b>\$S\$14.00</b>
<b>VEGETABLE KEBAB</b> Chopped vegetable mixed with cottage cheese, smashed potatoes cheddar cheese mixed with sliced green chillies, ginger garlic, rolled like sausages, and skewered and baked in a charcoal oven.	<b>\$S\$14.00</b>
<b>CHEESE KEBAB</b> <i>All time favourite</i> Craft cheddar cheese mixed with sliced green chillies and cashew nuts, rolled like sausages, and skewered and baked in a charcoal oven. 4 pcs	<b>\$S\$14.00</b>
<b>FIRDOUSI ALOO –TANDOORI POTATOES</b> <i>exceptionally delicious</i> Whole potatoes stuffed with a mixture of cheese, raisins, and spices, and skewered and baked in a charcoal oven.	<b>\$S\$15.50</b>
<b>TANDOORI GOBHI</b> Cauliflower pieces marinated in yogurt and spices, and skewered and baked in a charcoal oven. 6 pcs	<b>\$S\$14.00</b>
<b>TANDOORI MUSHROOMS</b> Big whole mushrooms marinated in yogurt and spices, and skewered and baked in a charcoal oven. 10 pcs	<b>\$S\$14.00</b>
<b>VEGETARIAN COMBO PLATTER</b> – assorted tandoori vegetarian starters <b>REAL</b> <i>value for money</i>	<b>\$S\$28.50</b>

## CHAATS

<b>PAPADI CHAAT</b>	<b>S\$6.50</b>
Flat crispy deep fried whole meal flour flakes served with mint sauce, sweet tamarind sauce, green chillies, ginger and yogurt and selected spices	
<b>PAANI POORI</b> ( <i>Gol Gappe</i> )	<b>S\$5.50</b>
Hollow balls of whole meal wheat flour and a spicy liquid mixture of water, mint, spices, lime juice, tamarind, potatoes, boiled gram and rock salt. For maximum fun and enjoyment eat the whole piece at one go.	
<b>DAHI POORI</b>	<b>S\$6.50</b>
Hollow balls of whole meal wheat flour, filled with yogurt, potatoes, raisins, chopped onions, green chilli ginger sweet tamarind sauce and mint sauce.	
<b>SEV POORI</b>	<b>S\$6.50</b>
Hollow balls of whole meal wheat flour, filled with yogurt, potatoes, raisins, sevan, sweet tamarind sauce and mint sauce and topped up with the Sev – crunchy gram flour flaked	
<b>MIXED CHAAT</b> <i>our speciality</i>	<b>S\$7.50</b>
Flattened soft urud daal balls, round fried moong daal balls, boondi, boiled potatoes and flat crispy deep fried whole meal flour flakes. Served with mint sauce, sweet tamarind sauce green chillies, ginger and yogurt.	
<b>AGRA CHAT</b> <i>our speciality</i>	<b>S\$7.50</b>
Mixture of urad, daal balls, moong daal balls, gram flour balls, boiled potatoes, chopped onions and green chillis and yogurt. Topped up with mint sauce and home made tamarind sauce and fruit cocktail.	
<b>DAHI BHALLA</b>	<b>S\$6.50</b>
Flattened soft fried black urud daal flour balls served with mint sauce, sweet tamarind sauce, green chillies, ginger and yogurt and specially selected spices	
<b>ALOO CHAT</b>	<b>S\$6.50</b>
Deep Fried diced potatoes mixed with chopped onions, green chilli, home made tamarind sauce, mint sauce, lime juice and spices.	
<b>CHANA CHAT</b>	<b>S\$6.50</b>
Boiled chickpeas, diced potatoes mixed with chopped onions, green chilli, home made tamarind sauce, mint sauce, lime juice and spices.	
<b>PEANUT MASALA CHAT</b>	<b>S\$6.50</b>
Roasted peanuts, mixed with chopped onions, green chilli, home made tamarind sauce, mint sauce, lime juice and spices.	

## YOGHURT / CURD / DAHI / RAITA

<b>DAHI</b> Home made Indian yogurt.	<b>S\$4.00</b>
<b>MIXED RAITA</b> A mixture of chopped cucumbers, tomatoes, potatoes, green chillies, onions etc, and home made Indian yogurt.	<b>S\$5.50</b>
<b>ALOO RAITA</b> A mixture of boiled potato cubes and home made Indian yogurt.	<b>S\$5.50</b>
<b>CUCUMBER RAITA</b> A mixture of finely chopped cucumber cubes and home made Indian yogurt.	<b>S\$5.50</b>
<b>ONION RAITA</b> A mixture of finely chopped onion pieces and home made Indian yogurt.	<b>S\$5.50</b>
<b>PINEAPPLE RAITA</b> A mixture of pineapple cubes and home made Indian yogurt.	<b>S\$5.50</b>
<b>BOONDI RAITA</b> A mixture of gram flour balls and home made Indian yogurt.	<b>S\$5.50</b>

## ADDITIONAL GRAVIES

Gravy only is not served

Additional gravy order should be in addition to the similar maincourse dish ordered.

<b>VEGETABLE GRAVY / MANCHURIAN GRAVY</b>	<b>S\$4.00</b>
<b>NON VEGETARIAN GRAVY</b> – Chicken / Mutton / Fish please specify	<b>S\$4.50</b>
<b>BUTTER CHICKEN GRAVY</b>	<b>S\$5.50</b>
<b>PANEER BUTTER MASALA GRAVY</b>	<b>S\$5.50</b>

## NON-VEGETARIAN TANDOORI STARTERS

### **TANDOORI CHICKEN – KING OF TANDOOR**

Tender Fresh Chicken marinated in yogurt, rare spices, lime juice and saffron, and barbecued in a clay oven over the heat of burning charcoal.

Full **S\$24.50**  
 Half **S\$14.00**  
 Quarter **S\$7.50**

### **CHICKEN TIKKA**

Boneless Tender Chicken marinated in yogurt, rare spices, lime juice, saffron and barbecued in a clay oven over the heat of burning charcoal.

Full **S\$14.00**  
 Half **S\$7.50**

### **RESHAMI TIKKA**

Boneless Tender Chicken marinated in cream, yogurt, rare spices, lime juice and saffron, and barbecued in a clay oven over the heat of burning charcoal.

Full **S\$14.00**  
 Half **S\$7.50**

### **HARYALI TIKKA**

Boneless Tender Chicken marinated in yogurt, rare spices, lime juice, spinach and mint leaves, and barbecued in a clay oven.

Full **S\$14.00**  
 Half **S\$7.50**

### **MALAI TIKKA**

Boneless Chicken pieces marinated in a mild cashew nut and cream paste, and grilled in a clay oven.

Full **S\$14.00**  
 Half **S\$7.50**

### **ACHARI TIKKA**

Boneless Tender Chicken marinated in yogurt, rare spices, lime juice, Indian pickle (achhaar) and saffron, and barbecued in a clay oven.

Full **S\$14.00**  
 Half **S\$7.50**

### **MIXED TIKKA**

1 pc chicken tikka, 1 pc malai tikka, 1 pc achari(pickle) tikka, 1 pc reshmi tikka and 1 pc haryali tikka.

5 pcs in **S\$16.00**  
 5  
 flavours

## KEBABS

<b>CHICKEN SEEKH KEBAB</b>	<i>Full</i>	<b>S\$14.00</b>
Minced chicken & rare spices ground together, skewered and grilled in a clay oven.	<i>Half</i>	<b>S\$7.50</b>
<b>MUTTON SEEKH KEBAB</b>	<i>Full</i>	<b>S\$14.00</b>
Minced mutton & rare spices ground together, skewered and grilled in a clay oven.	<i>Half</i>	<b>S\$7.50</b>
<b>MIXED SEEKH KEBABS</b>	<i>Full</i>	<b>S\$14.00</b>
2 pcs of Chicken kebabs & 2 pcs of Mutton kebabs.	<i>Half</i>	<b>S\$7.50</b>
<b>CHICKEN KAATHI KEBAB</b>		<b>S\$15.50</b>
Barbecued chicken slices and salad rolled in Rumali Roti (Thin Handkerchief Bread)		
<b>MUTTON KAATHI KEBAB</b>		<b>S\$15.50</b>
Barbecued mutton slices and salad rolled in Rumali Roti (Thin Handkerchief Bread)		
<b>TANGDI KEBAB</b>	<i>Full</i>	<b>S\$14.00</b>
Chicken Drumsticks marinated in spices, garlic & ginger, and cooked in the Tandoor	<i>Half</i>	<b>S\$7.50</b>
<b>CHEESE KEBAB</b> <i>All time favourite</i>		<b>S\$14.00</b>
Craft cheddar cheese mixed with sliced green chillies and cashew nuts, rolled like sausages, and skewered and baked in a charcoal oven.		
<b>PANEER SHEESH KEBAB</b> <i>Emperor's choice</i>		<b>S\$14.00</b>
Cottage cheese mixed with sliced green chillies and cashew nuts, rolled like sausages and skewered and baked in a charcoal oven.		
<b>VEGETABLE KEBAB</b>		<b>S\$14.00</b>
Chopped vegetable mixed with cottage cheese, smashed potatoes cheddar cheese mixed with sliced green chillies, ginger garlic, rolled like sausages, and skewered and baked in a charcoal oven.		

## NON-VEGETARIAN SPECIAL STARTERS

<b>CHICKEN ROLL</b>	<b>S\$15.50</b>
A combination of boneless chicken pieces and vegetables, pan fried with spices and rolled in a thin pastry sheet and grilled in clay oven.	
<b>MUTTON ROLL</b>	<b>S\$15.50</b>
A combination of boneless mutton pieces and vegetables, pan fried with spices and rolled in a thin pastry sheet and grilled in a clay oven.	
<b>SIKANDARI RAAN – LEG OF LAMB</b> - A Royal Treat	<b>S\$120.00</b>
Raw meat weighing approx 2.5 - 3.00 kg Whole leg of lamb marinated in yogurt, spices, lime juice, and baked in a charcoal oven for two hours.(Please ask for the availability)	
<b>NON –VEGETARIAN COMBO PLATTER</b> <i>all in one value for money</i>	<b>S\$42.50</b>
A combination of Chicken Tikka, Haryali Tikka, Malai Tikka, reshmi Tikka, Fish Tikka, Tandoori Prawns, Mutton Kebabs and Chicken Kebabs served hot with mint sauce and green salad	
<b>CHILLI CHICKEN</b> <i>Indo-Chinese fusion Non Tandoori Starter</i>	<b>S\$14.50</b>
Cubes of Boneless chicken coated with flour, and cooked in sweet and sour gravy, and soya sauce, with plenty of chillies.	
<b>CHICKEN SIXTY-FIVE</b> <i>North &amp; south Indian Fusion Non Tandoori Starter</i>	<b>S\$14.50</b>
Cubes of Boneless chicken coated with flour, and cooked in hot spicy gravy.	

## SEAFOOD STARTERS

### **FISH TIKKA**

Fresh tender boneless Angoli fish marinated in yogurt, rare spices, red chillies, lime juice and saffron, and barbecued in a clay oven. ( *spicy red marination* )

**S\$14.00**

*4 pcs*

### **MALAI FISH TIKKA** Mild

Fresh tender boneless Angoli fish marinated in hung Curd ( yogurt ), rare spices, lime juice and saffron, and barbecued in a clay oven. ( *creamy white marination* )

**S\$14.00**

*4 pcs*

### **FISH TIKKA KALI MIRCH**

Fresh tender boneless Angoli fish marinated in hung Curd ( yogurt ), rare spices especially crushed black pepper corns, lime juice and saffron, and barbecued in a clay oven. ( *creamy white marination* )

**S\$14.00**

*4 pcs*

### **AJWAINI FISH TIKKA**

Fresh tender boneless Angoli fish marinated in hung Curd ( yogurt ), rare spices especially omum seeds, lime juice and saffron, and barbecued in a clay oven. ( *creamy white marination* )

**S\$14.00**

*4 pcs*

### **TANDOORI POMFRET**

A whole grey pomfret marinated in indian home made yogurt & selected spices, and roasted in a clay oven over burning charcoal. Served with mint sauce and salad.

**S\$15.00**

### **TANDOORI TIGER PRAWNS**

Tiger prawns marinated in indian home made yogurt & selected spices, and roasted in a clay oven over burning charcoal. Served with mint sauce and salad.

**S\$14.50**

*6 pcs*

### **TANDOORI TIGER PRAWNS**

Tiger prawns marinated in indian home made yogurt & selected spices, and roasted in a clay oven over burning charcoal. Served with mint sauce and salad.

**S\$21.50**

*10 pcs*

### **CHILLI PRAWNS** *Indo-Chinese fusion*

Prawns fried in corn flour and cooked in Chinese style in sweet and sour sauce.

**S\$15.50**

### **FRIED PRAWNS**

Prawns marinated in soya sauce, vinegar, chilli powder, pepper powder, ginger garlic paste, salt and gram flour, and deep fried till golden brown.

**S\$17.50**

*10 pcs*

### **FISH PAKORA**

Boneless tender Angoli fish fillet soaked in gram flour paste, and deep fried until golden brown. Served with mint sauce.

**S\$8.50**

*6 pcs*

### **AMRITSARI FISH FRIED**

Boneless cubes of angoli fish deep fried in vegetable oil in traditional Amritsari dhaba style.

**S\$10.50**

## VEGETARIAN MAINCOURSE

<b>TADKA DAAL</b> Yellow Lentil Yellow daal (lentils) cooked with butter and mixed with fried chopped onions tomatoes coriander ginger and garlic.	<b>\$7.50</b>
<b>DAAL MAKHNI</b> Black Lentils Mixture of black daal (lentils) cooked with cream tomatoes, garlic, ginger, and mixed with fried chopped onions, coriander, ginger and garlic.	<b>\$8.50</b>
<b>CHANA MASALA</b> Chick Peas Chick Peas cooked with traditionally home ground spices, in a special North Indian way.	<b>\$7.50</b>
<b>PINDI CHANA</b> Pressure cooked chick peas put in heated oil until splutter and cooked with chopped onions, tomatoes and Indian spices.	<b>\$8.50</b>
<b>CHANA PALAK</b> Spinach cooked with chick peas.	<b>\$8.50</b>
<b>ALOO GOBI</b> Cauliflower and potatoes cooked together in a traditional north Indian way.	<b>\$7.50</b>
<b>GOBI MASALA</b> Fresh cauliflower pieces sautéed with onions tomatoes and spices especially turmeric.	<b>\$8.50</b>
<b>ALOO JEERA</b> Diced potatoes pan fried with plenty of cumin seeds and other specially selected spices and coriander leaves.	<b>\$6.50</b>
<b>DUM ALOO</b> Sculpted potatoes stuffed with cottage cheese, green peas, and spices cooked in delightfully simple and rich cashew nut gravy.	<b>\$10.50</b>
<b>ALOO PALAK</b> Potato cubes cooked with spinach in a home style.	<b>\$8.50</b>
<b>ALOO MATTAR</b> Green peas and potatoes cooked in rich creamy and spicy onion sauce.	<b>\$8.50</b>
<b>MIXED VEGETABLES</b> A mixture of garden fresh vegetables cooked together in traditional North Indian style.	<b>\$8.50</b>
<b>NAVRATTAN KORMA</b> Very Mild An assortment of fresh garden vegetables cooked in mild butter and cream and cashew nut sauce.	<b>\$10.50</b>
<b>MIXED VEGETABLE KADAH</b> Punjabi Recipe A combination of fresh garden vegetables sauted in kadahi with gravy of plenty of onions, tomatoes, capsicum	<b>\$9.50</b>

## **VEGETARIAN MAINCOURSE** *(continued)*

<b>PANEER BUTTER MASALA</b> Cottage cheese cubes cooked in rich, creamy and mild onion gravy, and butter.	<b>S\$12.50</b>
<b>PANEER BHURJI</b> Smashed cottage cheese cooked with chopped onions, tomatoes, chillies and ginger.	<b>S\$11.50</b>
<b>MATTAR PANEER</b> Green peas and cottage cheese cooked in rich, creamy and spicy onion sauce.	<b>S\$10.50</b>
<b>PANEER PASANDA</b> Triangular pieces of cottage cheese fried with gram flour coating and cooked in sweet and sour gravy.	<b>S\$14.50</b>
<b>MALAI KOFTA</b> Mashed potatoes and cottage cheese balls fried until golden brown, and cooked in mild creamy sauce.	<b>S\$12.50</b>
<b>SHAHI PANEER</b> Cottage cheese cooked in rich creamy and mild onion cashew nut sauce, and dried fruits.	<b>S\$12.50</b>
<b>PALAK PANEER</b> Spinach cooked with cottage cheese. A very special North Indian dish.	<b>S\$12.50</b>
<b>KADAH PANEER</b> Cottage cheese cubes cooked with plenty of onions, capsicum & chillies.	<b>S\$12.50</b>
<b>CHILLI PANEER</b> Indo-Chinese fusion Cottage cheese coated with flour, and cooked in sweet and sour gravy, and soya sauce, with plenty of chillies.	<b>S\$14.50</b>
<b>PANEER TIKKA MASALA</b> Cubes of Indian Cottage Cheese barbecued in a clay oven, cooked with onions and tomatoes, and simmered in a pan with light curry sauce	<b>S\$14.50</b>
<b>MUSHROOM PANEER</b> Cottage cheese and mushrooms cooked in a rich creamy sauce.	<b>S\$12.50</b>
<b>MUSHROOM MASALA</b> Mushrooms cooked with plenty of spices and onions.	<b>S\$8.50</b>
<b>MUSHROOM MATTAR</b> Mushrooms and green peas cooked together.	<b>S\$8.50</b>
<b>MUSHROOM DO-PIAZZA</b> Mushrooms cooked with big onion flakes in spicy thick gravy.	<b>S\$10.50</b>
<b>CHILLI MUSHROOMS</b> ( Indo-Chinese fusion ) Whole mushrooms coated with flour, and cooked in sweet and sour gravy, and soya sauce, with plenty of chillies.	<b>S\$10.50</b>

## **VEGETARIAN MAINCOURSE** *(continued)*

<b>GOBI MANCHURIAN</b> Cauliflower pieces fried in corn flour and cooked in Chinese style in sweet and sour sauce.	<b>S\$10.50</b>
<b>VEGETABLE MANCHURIAN</b> Mixed vegetable pieces fried in corn flour and cooked in Chinese style in sweet and sour sauce.	<b>S\$10.50</b>
<b>MUSHROOM MANCHURIAN</b> Mushrooms fried in corn flour and cooked in Chinese style in sweet and sour sauce.	<b>S\$10.50</b>
<b>PANEER MANCHURIAN</b> Cottage cheese fried in corn flour and cooked in Chinese style in sweet and sour sauce.	<b>S\$14.50</b>
<b>BINDI MASALA</b> Ladies Finger / Okra Ladies fingers sautéed with ring onions tomatoes and spices especially turmeric and masala.	<b>S\$8.50</b>
<b>BAINGAN BHARTHA</b> Egg Plant / Aubergine Smashed barbequed brinjols cooked in North Indian village style and topped with green peas.	<b>S\$10.50</b>
<b>VEGETABLE JALFREZI</b> Indo-Chinese Fusion A combination of fresh garden vegetables stir fried in spicy gravy and served hot.	<b>S\$9.50</b>
<b>MATTER MALAI METHI</b> Green peas mixed with creamy and spicy onion sauce, and methi.	<b>S\$12.50</b>
<b>BHARWAN MIRCH</b> Our Speciality Whole Capsicum filled with a mixture of mashed potatoes, cottage cheese, dried fruits and spices, and cooked on a slow fire and topped with mild gravy.	<b>S\$12.50</b>
<b>BHARWAN KARELA</b> Our Speciality Whole Bitter Gourd filled with spicy onion paste and cooked on a slow fire.	<b>S\$12.50</b>
<b>BHARWAN TOMATO</b> Our Speciality Whole Tomatoes filled with a mixture of mashed potatoes, cottage cheese, dried fruits and spices, and cooked on slow fire and topped with mild gravy.	<b>S\$12.50</b>
<b>BHARWAN BHINDI</b> Our Speciality Whole lady fingers stuffed with spicy dry masala (spices) and sautéed.	<b>S\$10.50</b>
<b>BHARWAN MASALA BAINGANI</b> Our Speciality Tender brinjols stuffed with spicy dry masala (spices) and sautéed.	<b>S\$12.50</b>

## CHICKEN MAIN COURSE

<b>CHICKEN CURRY</b> Chicken cooked in a traditional North Indian style.	<b>S\$10.50</b>
<b>CHICKEN MASALA</b> Chicken cooked in thick onion sauce with plenty of onion rings,capsicum, tomatoes and cream.	<b>S\$11.50</b>
<b>CHICKEN TIKKA MASALA</b> Boneless pieces of roasted chicken cooked with onions, tomatoes, and simmered in a pan with light curry sauce and tomato sauce.	<b>S\$14.50</b>
<b>BUTTER CHICKEN</b> Boneless barbecued pieces of chicken cooked in thick rich creamy gravy with butter.	<b>S\$14.50</b>
<b>PEPPER CHICKEN</b> Chicken pieces cooked in crushed hot pepper corns, capsicum and sauces.	<b>S\$12.50</b>
<b>DAHI CHICKEN</b> Chicken cooked in mild onion sauce and yogurt.	<b>S\$12.50</b>
<b>CHICKEN KORMA</b> Chicken cooked in mild cashew nut gravy and sauces.	<b>S\$12.50</b>
<b>CHICKEN KADAHI</b> Chicken cooked in kadahi with gravy of plenty of onions, tomatoes, capsicum and spices	<b>S\$12.50</b>
<b>CHICKEN VINDALOO</b> Chicken cooked with potatoes in onion and tomato soup	<b>S\$12.50</b>
<b>CHILLI CHICKEN - Indo-Chinese fusion</b> Cubes of Boneless chicken coated with flour, and cooked in sweet and sour gravy, and soya sauce and chillies.	<b>S\$14.50</b>
<b>MALAI CHICKEN CHAWLA</b> Boneless Chicken stir fried with white cream and cashew nut sauce - a milder and less spicy preparation	<b>S\$14.50</b>
<b>PALAK CHICKEN</b> Boneless Chicken cooked in thick rich spinach gravy.	<b>S\$12.50</b>
<b>CHICKEN MANCHURIAN ( Indo-Chinese fusion )</b> Cubes of Boneless chicken fried in corn flour coating and cooked in sweet and sour gravy and soya sauce.	<b>S\$12.50</b>
<b>CHICKEN KEBAB MASALA</b> Tandoori chicken kebabs cooked traditional north Indian style in a spicy curry.	<b>S\$14.50</b>

## **CHICKEN MAIN COURSE** *(continued)*

- CHICKEN MUGHLAYEE** *a lakhnavi treat* **S\$15.50**  
Boneless Chicken stir fried with onions and tomatoes, and cooked in Moghul style with light curry sauce.
- CHICKEN SIXTY-FIVE** *a south Indian fusion* **S\$12.50**  
Cubes of Boneless chicken coated with flour, and cooked in hot spices.
- CHICKEN JHALFREZY** *Indo-Chinese Fusion* **S\$14.50**  
A combination of boneless chicken & fresh garden vegetables stir fried in spicy gravy and served hot.

## **EGG MAIN COURSE**

- EGG CURRY** **S\$6.50**  
Two boiled eggs cooked in a thick onion and tomato gravy.
- EGG MASALA** **S\$7.50**  
Two boiled eggs cooked in thick onion gravy with plenty of onion rings and green peppers.
- EGG BHURJI** *a traditional Punjabi quickie* **S\$6.50**  
Two eggs cooked with plenty of chopped onions, green chillies, red chillies & tomatoes.
- EGG OMELET INDIAN STYLE** **S\$5.50**  
Traditional North Indian Two Egg Omelet with chopped onions, chillies, ginger and tomatoes.

## MUTTON MAIN COURSE

<b>MUTTON CURRY</b> Boneless Mutton cubes cooked in a traditional North Indian style in a spicy curry.	<b>\$\$10.50</b>
<b>MUTTON MASALA</b> Mutton cubes cooked in onion sauce with plenty of onion rings, tomatoes, cream, and green chillies.	<b>\$\$12.50</b>
<b>DAAL GOSHT</b> Boneless Mutton cooked with yellow daal and spices in Pakistani style.	<b>\$\$11.50</b>
<b>KEEMA MATTAR</b> Minced mutton cooked with green peas in hot gravy.	<b>\$\$12.50</b>
<b>MUTTON ROGAN JOSH</b> Cubes of baby lamb cooked with rare herbs and spices in dhaba style.	<b>\$\$12.50</b>
<b>MUTTON VINDALOO</b> Mutton cubes cooked with potatoes in spicy gravy.	<b>\$\$12.50</b>
<b>SAAG MUTTON</b> Tender cubes of mutton cooked in spinach with ginger and garlic.	<b>\$\$12.50</b>
<b>MUTTON KORMA</b> Small cubes of mutton cooked in mild curry and cream.	<b>\$\$12.50</b>
<b>MUTTON MYSORE</b> Mutton cubes cooked with dried red chillies, curry leaves, onion gravy, and spices.	<b>\$\$12.50</b>
<b>MUTTON KEBAB MASALA</b> Tandoori Mutton kebabs cooked in traditional North Indian style in a spicy curry.	<b>\$\$14.50</b>
<b>MUTTON BHUNA</b> Boneless dry mutton cubes deep fried and cooked in thick spicy gravy.	<b>\$\$14.50</b>
<b>MUTTON LABABDAAR</b> Mutton pieces simmered in a tomato and cream gravy-a very rich and aromatic recipe.	<b>\$\$14.50</b>
<b>PEPPER MUTTON</b> Mutton pieces cooked in crushed hot pepper corns and selected spices and sauces.	<b>\$\$12.50</b>

## SEAFOOD MAIN COURSE

<b>FISH CURRY</b> Boneless Angoli fish cooked in North Indian style with plenty of spices	<b>S\$10.50</b>
<b>FISH METHI</b> Boneless Angoli fish cooked with plenty of spices and fenugreek leaves.	<b>S\$12.50</b>
<b>FISH MASALA</b> Boneless Angoli fish cooked in a thick onion sauce with plenty of onion rings, tomatoes and cream.	<b>S\$12.50</b>
<b>FISH TIKKA MASALA</b> Barbequed Angoli fish cubes cooked in a thick onion sauce with plenty of onion rings, tomatoes..	<b>S\$16.50</b>
<b>FISH AMRITSARI CURRY</b> Boneless Angoli fish cooked in traditional Amritsari dhaba style.	<b>S\$12.50</b>
<b>KASHMIRI FISH CURRY</b> Boneless Angoli fish cooked in Kashmiri style with plenty of spices, raisins and dried fruits.	<b>S\$14.50</b>
<b>PRAWN CURRY</b> Prawns cooked in North Indian style with plenty of spices.	<b>S\$12.50</b>
<b>PRAWN MASALA</b> Prawns cooked in a thick onion sauce with plenty of onion rings, tomatoes and cream.	<b>S\$14.50</b>
<b>PRAWN METHI</b> Prawns cooked with plenty of spices and fenugreek leaves.	<b>S\$14.50</b>
<b>GARLIC PRAWNS</b> Prawns cooked with plenty of spices and garlic, in medium spicy gravy.	<b>S\$14.50</b>
<b>KADAH PRAWNS</b> Prawns cooked in a kadahi with gravy from plenty of onions, tomatoes, capsicum and spices.	<b>S\$14.50</b>
<b>CHILLI PRAWNS</b> <i>Indo-Chinese fusion</i> Prawns fried in corn flour and cooked in Chinese style in sweet and sour sauce.	<b>S\$15.50</b>
<b>PALAK PRAWNS</b> Prawns cooked in thick rich spinach gravy.	<b>S\$12.50</b>
<b>PRAWN BUTTER MASALA</b> Pieces of prawn cooked in a rich, creamy and mild onion gravy, and butter.	<b>S\$15.50</b>
<b>PRAWN JHALFREZY</b> <i>Indo-Chinese Fusion</i> A combination of tiger prawns & fresh garden vegetables stir fried in spicy gravy and served hot.	<b>S\$16.50</b>

## TANDOORI BREADS NAANS, ROTIS, PRATHAS

<b>PLAIN NAAN</b>	<b>S\$2.50</b>
Crispy Indian bread roasted in a clay oven with heat of burning charcoal.	
<b>BUTTER NAAN</b>	<b>S\$3.00</b>
Crispy Indian bread stuffed with butter, roasted in a clay oven and topped with butter.	
<b>CHEESE NAAN</b>	<b>S\$5.50</b>
Crispy Indian bread stuffed with cheddar cheese and roasted in a clay oven with heat of burning charcoal.	
<b>CHEESE GARLIC NAAN</b>	<b>S\$6.50</b>
Crispy Indian bread stuffed with cheddar cheese and roasted in a clay oven with fresh garlic topping	
<b>GARLIC NAAN</b>	<b>S\$3.50</b>
Crispy Indian bread topped with garlic and roasted in a clay oven with heat of burning charcoal.	
<b>GARLIC BUTTER NAAN</b>	<b>S\$4.50</b>
Crispy Indian bread topped with garlic and roasted in a clay oven with butter topping.	
<b>ONION NAAN</b>	<b>S\$5.50</b>
Crispy Indian bread stuffed with chopped onions and spices and roasted in a clay oven on burning charcoal.	
<b>PUDINA NAAN</b>	<b>S\$4.50</b>
Crispy Indian bread with mint leaf powder topping, roasted in a clay oven with heat of burning charcoal	
<b>SESAMME NAAN</b>	<b>S\$3.00</b>
Crispy Indian bread topped with sesame seeds roasted in a clay oven with heat of burning charcoal.	
<b>KASHMIRI NAAN</b>	<b>S\$5.50</b>
Crispy Indian bread topped with raisins, almonds, cashew nuts etc. and roasted in a clay oven..	
<b>TANDOORI ROTI</b>	<b>S\$2.00</b>
Crispy Indian bread made of whole meal wheat flour roasted in a clay oven with heat of burning charcoal.	
<b>BUTTER TANDOORI ROTI</b>	<b>S\$2.50</b>
Crispy Indian bread made of whole meal wheat flour roasted in a clay oven with heat of burning charcoal and topped with butter.	
<b>TANDOORI PRATHA</b>	<b>S\$4.50</b>
A coarse whole meal wheat flour( Atta ) bread stuffed and topped with butter in different layers and roasted in a clay oven with heat of burning charcoal	
<b>MASALA KULCHA</b>	<b>S\$5.50</b>
Crispy Indian bread stuffed with mashed potatoes and roasted in a clay oven with heat of burning charcoal.	

## **TANDOORI BREADS NAANS, ROTIS, PRATHAS** *( continued )*

<b>CHICKEN KEEMA NAAN</b> Crispy Indian bread stuffed with minced chicken, and roasted in a clay oven with heat of burning charcoal.	<b>S\$7.50</b>
<b>MUTTON KEEMA NAAN</b> Crispy Indian bread stuffed with minced mutton and roasted in a clay oven with heat of burning charcoal.	<b>S\$7.50</b>
<b>MIXED BREAD BASKET</b> – <i>value for money</i> Assorted breads: 1 Plain Naan; 1 Garlic Naan; 1 Cheese Naan; 1 Butter Naan & 1 Tandoori Roti.	<b>S\$15.00</b>
<b>MISSI ROTI</b> An Indian bread made of gram flour, onions and chilles and roasted in a clay oven with heat of burning charcoal having a barbecue flavour	<b>S\$3.00</b>
<b>RUMALI ROTI</b> - <i>Handkechief Bread</i> A thin Indian bread made of fine flour cooked over a hot pan and folded like a handkechief.	<b>S\$3.50</b>
<b>ALOO PRATHA TANDOORI</b> Very soft Indian bread, stuffed with mashed potatoes, rolled round on a pastry board, and cooked in clay oven.	<b>S\$5.50</b>
<b>CHEESE PRATHA TANDOORI</b> Very soft Indian bread stuffed with grated cheese, rolled round on a pastry board and cooked in clay oven.	<b>S\$6.50</b>
<b>GOBI PRATHA TANDOORI</b> Very soft Indian bread stuffed with grated cauliflower, rolled round on a pastry board and cooked in clay oven.	<b>S\$5.50</b>
<b>ONION PRATHA TANDOORI</b> Very soft Indian bread stuffed with chopped onions, rolled round on a pastry board and cooked in clay oven.	<b>S\$5.50</b>
<b>PANEER PRATHA TANDOORI</b> Very soft Indian bread stuffed with grated cottage cheese, rolled round on a pastry board and cooked in clay oven.	<b>S\$7.50</b>
<b>LACHCHA PRATHA</b> A coarse fine wheat flour(maida) bread stuffed and topped with butter in different layers and roasted in a oven	<b>S\$4.50</b>
<b>PUDINA PRATHA</b> A coarse whole meal wheat flour(atta) bread stuffed with butter in different layers, and topped with dried mint crush and roasted in a oven	<b>S\$4.50</b>

## TAWA ROTIS & PRATHAS ( Hotplate )

<b>ALOO PRATHA TAWA</b> – off peak only Very soft Indian bread, stuffed with mashed potatoes, rolled round on a pastry board, and cooked on a hotplate.	<b>S\$5.50</b>
<b>CHEESE PRATHA TAWA</b> – off peak only Very soft Indian bread stuffed with grated cheese, rolled round on a pastry board and cooked on a hotplate.	<b>SS6.50</b>
<b>GOBI PRATHA TAWA</b> – off peak only Very soft Indian bread stuffed with grated cauliflower, rolled round on a pastry board and cooked on a hotplate.	<b>S\$5.50</b>
<b>ONION PRATHA TAWA</b> – off peak only Very soft Indian bread stuffed with chopped onions, rolled round on a pastry board and cooked on a hotplate.	<b>S\$5.50</b>
<b>PANEER PRATHA TAWA</b> – off peak only Very soft Indian bread stuffed with grated cottage cheese, rolled round on a pastry board and cooked on a hotplate.	<b>S\$7.50</b>
<b>PLAIN TAWA PRATHA</b> – off peak only Very soft Indian bread rolled round on a pastry board and cooked on a hotplate with butter in the different layers	<b>S\$4.00</b>

## RICE DISHES

<b>STEAMED RICE</b> Plain steamed fragrant Basmati rice.	<b>S\$5.00</b>
<b>SAFFRON RICE</b> Fragrant Basmati rice parboiled with saffron strands and oriental spices.	<b>S\$6.50</b>
<b>JEERA RICE</b> Fragrant Basmati rice parboiled with cumin seeds and oriental spices.	<b>S\$6.50</b>
<b>CURD RICE - North South Fusion</b> Plain steamed fragrant Basmati rice fried with mixed tadka and indian home made yogurt.	<b>S\$7.50</b>

## BIRYANIS

<b>PLAIN BIRYANI RICE</b> North Indian rice dish, made from Basmati cooked with rare Indian spices.	<b>S\$6.50</b>
<b>VEGETABLE BIRYANI</b> Premium long grain fragrant basmati rice cooked with ghee, cumin, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions, garlic and thick Mixed Vegetable Masala layered for contrasting flavors with a hint of the aromas and juices of the curry – served with vegetable gravy and raita	<b>S\$10.50</b>
<b>MUTTON DUM BIRYANI</b> Premium long grain fragrant basmati rice cooked with ghee, cumin, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions, garlic and thick Mutton Masala layered for contrasting flavors with a hint of the aromas and juices of the curry – served with mutton gravy and raita	<b>S\$12.50</b>
<b>CHICKEN DUM BIRYANI</b> Premium long grain fragrant basmati rice cooked with ghee, cumin, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions, garlic and thick Chicken Masala layered for contrasting flavours with a hint of the aromas and juices of the curry – served with chicken gravy and raita	<b>S\$12.50</b>
<b>PRAWN DUM BIRYANI</b> Premium long grain fragrant basmati rice cooked with ghee, cumin, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions, garlic and thick Prawn Masala layered for contrasting flavors with a hint of the aromas and juices of the curry – served with fish gravy and raita	<b>S\$14.50</b>
<b>FISH DUM BIRYANI</b> Premium long grain fragrant basmati rice cooked with ghee, cumin, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions, garlic and thick Fish Masala layered for contrasting flavours with a hint of the aromas and juices of the curry – served with fish gravy and raita	<b>S\$12.50</b>
<b>EGG DUM BIRYANI</b> Premium long grain fragrant basmati rice cooked with ghee, cumin, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions, garlic and thick Egg Masala layered for contrasting flavors with a hint of the aromas and juices of the curry – served with vegetable gravy and raita	<b>S\$9.50</b>

## PULAO RICE

<b>GREEN PEAS PULAO</b>	<b>S\$7.50</b>
Fragrant Basmati rice steamed and pan fried with garden fresh green peas	
<b>MIXED VEGETABLE PULAO</b>	<b>S\$7.50</b>
Fragrant Basmati rice steamed and pan fried with garden fresh vegetables & green peas.	
<b>KASHMIRI PULAO</b>	<b>S\$7.50</b>
Fragrant Basmati rice steamed and pan fried with garden fresh vegetables & green peas and dried fruits & raisins.	
<b>CHICKEN PULAO</b>	<b>S\$9.50</b>
Fragrant Basmati rice steamed and pan fried with boiled chicken.	
<b>MUTTON PULAO</b>	<b>S\$9.50</b>
Fragrant Basmati rice steamed and pan fried with boiled mutton.	
<b>SEAFOOD PULAO</b>	<b>S\$10.50</b>
Steamed Basmati rice pan fried with seafood especially prawns.	

## FRIED RICE *( Indo-Chinese fusion )*

<b>VEGETABLE FRIED RICE</b>	<b>S\$8.50</b>
Boiled basmati rice fried with soya sauce, onions and plenty of vegetables.	
<b>EGG FRIED RICE</b>	<b>S\$8.50</b>
Boiled basmati rice fried with plenty of onions, soya sauce and eggs.	
<b>MUTTON FRIED RICE</b>	<b>S\$10.50</b>
Boiled basmati rice fried with mutton, soya sauce, onions and plenty of vegetables.	
<b>CHICKEN FRIED RICE</b>	<b>S\$10.50</b>
Boiled basmati rice fried with chicken, soya sauce, onions and plenty of vegetables.	
<b>SEAFOOD FRIED RICE</b>	<b>S\$15.50</b>
Boiled basmati rice fried with seafood, soya sauce, onions and plenty of vegetables	

## KHICHDI *( a gujrati must )*

<b>DAAL KHICDI</b>	<b>S\$8.50</b>
Fragrant Basmati rice steamed & cooked with lentils and fried with chopped onions, tomatoes, green chillies in pure ghee. - served with plain yoghurt.	

## DESSERTS N SWEETS

### **GULAB JAMUN**

Gulab jamun known as "waffle balls," is a popular Indian dessert and is made of a fried balls consisting mainly of milk and flour a sugar syrup flavored with cardamom seeds and saffron **S\$5.00**

### **BADAM KHEER**

A traditional north Indian sweet dish, made by boiling rice with milk and sugar, and flavored with cardamom, raisins, saffron and almonds. It is typically served during a meal or also consumed alone as a stand alone **SAVORY**. **S\$5.50**

### **GAJAR HALWA**

A traditional north Indian sweet dish, made by boiling grated carrots with milk and sugar, and flavored with cardamom, raisins, saffron and almonds. **S\$6.50**

### **MOONG DAAL HALWA**

A traditional Rajasthani Indian sweet dish, made with yellow lentils, clarified butter and sugar, and flavored with raisins and almonds. **S\$6.50**

## ADDITIONAL GRAVIES

Gravy only is not served

Addition gravy order should be in addition to the similar maincourse dish ordered.

**VEGETABLE GRAVY / MANCHURIAN GRAVY** **S\$4.00**

**NON VEGETARIAN GRAVY** – Chicken / Mutton / Fish **S\$4.50**

**BUTTER CHICKEN GRAVY** **S\$5.50**

**PANEER BUTTER MASALA GRAVY** **S\$5.50**

Dear Valued Patron

We would like to thank you for choosing **Khansama Tandoori Restaurant** - *probably the best north indian restaurant in singapore* as your preferred North Indian Restaurant. We would like to see you again. We continually thrive to serve you the best food and service quality. We seek your help and understanding in the following areas .

- No outside food and drinks in our premises
- No alcohol after 12.00 midnight. Any previously served alcoholic beverages to be consumed before 12.00 midnight
- Corkage charges for week days ( Mondays to Thursdays at S\$20 for a bottle of hard liquor and S\$10.00 for a bottle of wine
- Corkage charges for public holidays & week ends ( Fridays, Saturdays & Sundays at S\$40 for a bottle of hard liquor and S\$20.00 for a bottle of wine.
- We equally value our guests and staff and we will not be able to tolerate any verbal or physical abuse.

We will be highly obliged to have your comments and valueable feed back ( feedback forms are available with the manager

IF not satisfied tell us  
IF fully satisfied tell others

Cheers  
Management