



# Bones 'n' Barrels

CONTEMPORARY INDIAN CUISINE

## SHORBA (SOUP)

### Soup of the Day

(Freshly made Chef's choice soup as per seasonal availability)

\$4.5

## CHAAT - E - CHAMAN

### Crisp Palak Papadi Chaat

(Deep fried baby spinach leaf topped with Potato chickpeas, sweet yoghurt, tamarind & mint chutney)

\$6.0

### Cocktail Samosa Chaat

(Homemade mini samosa with chef special toppings)

\$7.0

## INDO CHINESE

### Chilli Paneer / Chicken / Prawns

(Cottage Cheese) \$12.5 / \$12.5 / \$15.0

### Fried Rice (Veg / Egg / Chicken)

\$9.0 / \$9.0 / \$12.0

## STARTERS

### Hing Mutter Aloo Ki Tikki

(Green peas & potato patties mixed with Indian spices and flavour with asafoetida)

\$8.5

### Succulent Tandoori Chicken with Tomato Relish

(Chicken marinated with yogurt and Indian spices cooked in Indian charcoal oven)

\$12

### Lamb Kebab with Spicy Mint Sauce

(Minced Lamb seasoned with hot Indian spices, skewered and cooked in charcoal oven)

\$15

### Chicken Kaleji with Maska Pao

\$15

### Nasheela Jhinga

(Prawns marinated in garlic and yogurt and flavoured with Vodka)

\$16.5

### Tandoori Murg Malai Tikka

(Boneless chicken leg meat marinated with Indian spices and cooked in Tandoor)

\$13.0

## VEG MAIN COURSE

### Kaali Dal Be-Misaal

(Black lentil slow cooked over night on tandoor with traditional Indian spices)

\$11.0

### Puran Ka Dal

(Yellow lentil tempered with whole mix spice)

\$11.0

### Subz Handi Lazeez

(Mixed vegetable with cashew nut and Indian spices with rich mughlai flavour)

\$12.0

### Paneer Tikka Lababdar

(Tandoori cooked cottage cheese chunks with silken tomato gravy)

\$14.0

### Paneer Saagwala

(Cooked spinach studded with cubes of cottage cheese)

\$14.0

### Aloo Gobi Anardana

(Potato & cauliflower with onion, tomato, garlic, crushed pomegranate seed and Indian spices)

\$12.0

 \* Vegetarian



# Bones 'n' Barrels

CONTEMPORARY INDIAN CUISINE

## NON-VEG MAIN COURSE

### Butter Chicken Masala

(Tandoori cooked chicken with silken tomato gravy)

\$14.0

### Murg Ke Khurchan

(Herb spiced Julien chicken with assorted bell pepper and onion tomato)

\$15.0

### Awadhi Gosht Quorma

(Rich creamy Lucknawi style lamb cooked with cashew and cardamom)

\$16.0

### Maachhe'r Jhol


(Traditional Bengali fish curry with potato and eggplant)

\$15.0

### Goan Prawn Curry

(Tiger prawn cooked with red chilli, coconut milk, coriander, onion, garlic and kokum)

\$16.0

 \* Vegetarian

## RICE PREPARATIONS

### Steamed Basmati Rice

\$5.0

### Zaffrani Pulao

(Saffron flavoured basmati rice)

\$7.0

### Subz Hyderabad Biryani

(Basmati rice cooked with mixed vegetable, yoghurt and Indian spices)

\$11.00

### Dumpukht Murg Biryani

(Chicken Biryani cooked in dum style)

\$14.00

### Awadhi Gosht Biryani

(Lamb Biryani in authentic Lucknawi style)

\$16.0

## BREADS

Tandoor Roti ..... \$3.0

Plain Naan ..... \$3.0


Garlic Naan ..... \$4.0

Butter Naan ..... \$4.0


Cheese Naan ..... \$5.0

Bread Basket ..... \$13.0

## INDIAN SWEETS


Kesri Ras Malai 

\$6.0

Gulab Jamun with 

Vanilla Ice-cream

\$5.0

Aamarkhand with 

Strawberry Jam

\$6.0

## OUR OUTLETS

### Far East Plaza

#01-14A, Far East Plaza (Outside Alfresco),  
14 Scotts Road, Singapore - 228213

### Novena Regency

275 Thomson Road 01-02 Novena Regency  
(Opp. Novena Church), Singapore - 307645

### Sentosa Boardwalk

6 Sentosa Gateway, #01-05,06,07, Sentosa  
Boardwalk, Singapore - 098072