

DESSERTS

PISTA KULFI 10.00

Traditional Indian homemade ice cream with pistachio.

RASMALAI 8.00

One of the favourite Indian milk based dessert soaked in saffron milk and garnished with pistachio.

GULAB JAMUN | with vanilla ice cream 7.00 | 10.00

Traditional Indian dessert, spongy milky dumpling soaked in sugar syrup, served best with vanilla ice cream.

BROWNIE | with vanilla ice cream 8.00 | 12.00

A rich chocolate cake, enjoy with vanilla ice cream. Served with hot melted chocolate.

BEVERAGES

Coke | Coke Light | Sprite | Soda | Tonic Water 5.00
Bitter Lemon | Ice Tea | Still Mineral Water

Sparkling Mineral Water (500ml) 7.00

Lime Juice | Lemon Lime Bitter | Apple Juice 6.50

Orange Juice | Tomato Juice | Cranberry Juice
Pineapple Juice

Fresh Lime Soda - Choice of Sweet, Salted, Mixed 6.50

Mango Lassi 7.00

Chilled Lassi - Sweet or Salted 6.00

Masala Chach (Butter Milk) 6.50

Fine chopped green chillies, ginger and coriander leaves grind together and mix with butter milk. Added salt and black pepper to perfection.

Masala Tea 4.00

Earl Grey Tea | Chamomile Tea 5.00

English Breakfast Tea | Peppermint Tea

Coffee | Coffee Espresso 4.00

Double Espresso Coffee 5.50

Cappuccino | Coffee Latte | Hot Chocolate 5.50

Iced Coffee | Iced Coffee Latte 6.00

The prices are subject to prevailing GST and SST service charge.

ANGLO INDIAN CAFE & BAR

#01-13, Chijmes, 30 Victoria Street, Singapore 187996

www.angloindiancafebar.com



Anglo Indian Times

ANGLO INDIAN CAFE + BAR

For over 300 years the British made India their home and in that span, gradually but surely they imported their unique winning ways: their civil administration, their ideas of democracy, their railways, their army and most importantly their food. This import of the British ways resulted in a distinctly unique cultural milieu called the Colonial Raj or the British Raj which cannot be seen anywhere else but in India.

British officers returning home and having developed a taste for the Indian spices, hospitality and culture, took back with them all that they so enjoyed during their stay in India, inadvertently laying the foundation of Anglo Indian cuisine in the UK, that today is so visible in its presence in the form of the numerous Indian restaurants.

**Go Forward In Trade
And Prosperity**
**RECEIVED FROM
FRANK SINHA**

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FRANK SINHA**

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British Debt Fact With India

METRO

**FRANK SINHA - HARSH GUPTA
PETER LANGFORD - JIMMY DURRANT**

IT HAPPENED IN SINGAPORE

MAIN COURSE NON VEGETARIAN

Most of our curry dishes contains nut paste and dairy products.
Please inform our team member, if you are allergic to nuts or lactose intolerant.

CHICKEN (cf)

CHICKEN TIKKA MASALA 22.00
India's all time favourite and very popular in the UK.

BUTTER CHICKEN 24.00
Cubes of chicken tikka cooked with tomatoes, butter and cream.
(Introduced to the world of cuisine by an Old Delhi restaurant during the era of British Raj).

ANGLO INDIAN - CHICKEN JALFREZI 24.00
Chicken pieces cooked with exotic spices in medium gravy.

CHICKEN KORMA 22.00
Boneless chicken pieces cooked in cashewnut and cardamom
gravy with Indian exotic spices.

ANGLO INDIAN - COUNTRY CAPTAIN CHICKEN 22.00
Stir fried chicken and cooked with onion, garlic, ginger,
tomato with the fusion of raisins and Indian spices.

LAMB (cf)

RAGRA MUTTON 28.00
Marinated lamb pieces cooked with exotic Indian spices on simmer
heat until the lamb pieces gets tender.

INDIAN RAILWAY MUTTON CURRY 24.00
A popular lamb curry served presently by Indian railways.

LAMB ROGAN JOSH 24.00
Tender lamb cubes cooked with exotic Kashmiri spices.

LAMB VINDALOO 24.00
An authentic spicy, hot and tangy lamb dish cooked with potatoes.

SAAG GOSTH 24.00
An Indian style of preparing lamb with spinach puree to give an
unique authentic flavour and taste.

FISH

FISH MASALA 20.00
A semi dry lips smacking chunks of dory fish cooked with onion,
tomatoes and garnished with curry leaves.

GOAN FISH CURRY 20.00
Dory fish cooked with traditional goan spices and coconut base gravy.

PRAWN (cf)

MADRAS PRAWN CURRY 26.00
The authentic piquant spicy prawn curry dish. Very popular in India and UK.

KARAHI PRAWN 26.00
Prawns cooked in tomato gravy with capicum, onion and Indian spices.

CHETTINAD PRAWN MASALA 26.00
Medium sized prawns cooked in tomato, onion, ginger, garlic paste
with special South-Indian spices.

The prices are subject to prevailing 7% GST and 10% service charge.

Native Mood

At the end of the day, when you are tired and hungry, there is nothing better than a good meal to relax and recharge your batteries. At the end of the day, when you are tired and hungry, there is nothing better than a good meal to relax and recharge your batteries.

"MAY BOMBAY PREFERRED"

Governor's Message
GOAN WOMEN TO FREE INDIA

At the end of the day, when you are tired and hungry, there is nothing better than a good meal to relax and recharge your batteries.

ETHUSLASM IBAY

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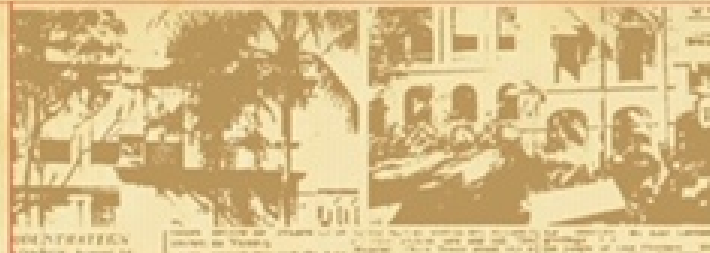
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APPETIZERS

SAMOSA (3 pcs) 9.00
Handmade triangle shaped pastry filled with little spiced, potato,
peas and cashewnuts.

ONION BHAJI 12.00
Subtly spiced onion fritters.

CHEESY NACHOS 15.00
Tortilla chips covered with hot cheese sauce, topped with salsa,
guacamole and sour cream.
top-up with chicken tikka 3.00

SPRING ROLL 12.00
Mixed chopped vegetables rolled in a thin pancake and fried to
perfection.

TENDER CHICKEN STRIPS 12.00
Cajun marinated tender chicken filets with honey mustard
and fried to perfection.

CHICKEN WINGS 12.00
Tender chicken wings deep fried and served with chili sauce.

CALAMARI 12.00
Fried squid rings served with tartar sauce.

ANGLO INDIAN QUESADILA 14.00
Grilled tortilla bread with homemade salsa, mozzarella cheese
and refried beans, served with sour cream.
top-up with chicken 3.00

MEZZE PLATTER 18.00
Hummus, baba ganoush and falafel served with pita bread, olive
and feta cheese.

ANGLO STYLE FISH n CHIPS 20.00
Crispy fried fish with fries and tartar sauce.

PRAWN STAR (CF/NF/DF) 20.00
Medium sized prawns tossed with mustard seeds, curry leaves,
ginger, garlic and chilli.

The prices are subject to prevailing 7% GST and 10% service charge.





Mr. Nohrey Calls For Big Effort From Private
"INCUMBENT SERVING TANK OF FUTURE"
 Assembly Members Take Interest in...
WILD WINGS OF JERUSALEM
 ...

NATION WAKES TO NEW LIFE
 Mr. Nohrey Calls For Big Effort From Private
"INCUMBENT SERVING TANK OF FUTURE"
 Assembly Members Take Interest in...
WILD WINGS OF JERUSALEM
 ...

Go Forward In Trust And Prosperity
ATTLEIGH'S NEW FRANK
 ...

In Transparency
RECORDED IN 1994
 ...

Breakfast Delights
 ...

Important Note
 Please check with your attendant for any Gluten Free (GF), Lactose Free (LF), Nuts Free (NF) or Vegan (V) dishes or please inform us for any allergy or dietary restrictions before placing your order.

SOUP, SALAD & WRAPS

- SOUP (GF)** 8.00
Choice of tomato or spinach soup.
- CAESAR SALAD (GF)** 12.00
Baby romaine, parmesan, boiled egg and homemade parmesan dressing.
- top-up with Chicken Tikka** 3.00
- GREEK SALAD** 15.00
Combination of onion, green and red capsicums, olives, ice berg, baby romaine and feta cheese.
- WRAPS - tortilla or naan bread** 16.00
Choice of Cottage Cheese | Chicken Tikka | Chicken Seekh Kebab or Lamb Seekh kebab

INDIAN STREET CHAAT

- Choice of Samosa or Papri or Aloo Tikki Chaat** 12.00
Crunchy, tangy, hot and sweet flavours combined to make delicious Indian street chaat.
- MASALA PAPAD (V)** 8.00
Roasted papadums garnished with fresh chopped tomato, coriander, onion, lemon juice and Indian chaat masala.
- MASALA PEANUTS (V)** 8.00
Roasted peanuts tossed with fresh chopped tomato, coriander, onion, lemon juice and Indian chaat masala for tangy flavour.

The prices are subject to prevailing 7% GST and 10% service charge.



NEW DELHI
SPRING WALKS HAPPY AND
FROM THE HEARTY AND
EMBRACING IN THE FRESH
AT THE BRINK OF
IT
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Trends In Fashion
 ...

Parsons Members
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Go Forward In Trust And Prosperity
ATTLEIGH'S NEW FRANK
 ...

Go Forward In Trust And Prosperity
ATTLEIGH'S NEW FRANK
 ...



Crowds In Pasture
 ...

ANGLO SIGNATURE BIRYANI

- CHICKEN DUM BIRYANI** 24.00
Boneless chicken pieces cooked with fresh herb, aromatic Indian basmati rice in a sealed earthen pot.
- MUTTON DUM BIRYANI** 26.00
Boneless mutton pieces cooked with fresh herb, aromatic Indian basmati rice in a sealed earthen pot.
- VEGETABLE DUM BIRYANI** 20.00
Fresh seasonal vegetables, aromatic Indian basmati rice in a sealed earthen pot.

RICE (GF/NF)

- SAFFRON RICE** 8.00
Boiled basmati rice flavoured with saffron.
- GREEN PEAS PULAO** 7.50
Green peas tossed with Indian basmati rice.
- JEERA RICE** 7.00
Boiled basmati rice tossed with cumin seeds.
- STEAM BASMATI RICE** 5.00
Boiled long grain Indian basmati rice.

INDIAN BREADS

- TANDOORI ROTI** 4.00
- LACCHA PARATHA** 5.50
- MISSI ROTI** mixed combination of wheat & gram flour 5.00
- PLAIN NAAN** 4.00
- BUTTER NAAN** 5.00
- GARLIC NAAN** 5.50
- CHEESE NAAN** 6.00
- CHILLI CHEESE NAAN** 6.50
- KEEMA NAAN** choice of chicken or lamb 7.00
- KULCHA** choice of potato, onion or mixed 6.50

RAITA (GF/NF)

- MIX RAITA** 6.00
Yoghurt with onion, green chillies, tomatoes - a great creamy taste.
- CUCUMBER RAITA** 6.00
Yoghurt with grated cucumber - a creamy dip delight.

The prices are subject to prevailing 7% GST and 10% service charge.

TRIPPING IN THE FIVE
 LAY THIS MONTH WE BRING YOU
 a comprehensive menu of
 all the most and special dishes
 of Indian, where anything is
 possible. The menu is a mix of
 traditional and contemporary
 dishes.

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INDO-SINO CONNECTION (NF)

All dish prepared with diced onion, capsicum, green chilli and tossed in homemade tangy sweet-sour sauce.

- CHILLI PANEER** 18.00
- GOBHI MANCHURIAN** 18.00
- SWEET CORN or MUSHROOMS** salt & pepper 16.00
- CHILLI FISH** 20.00
- CHILLI CHICKEN DRY** 22.00

BBQ TANDOOR VEGETARIAN

- PANEER TIKKA (NF)** 18.00
Cottage cheese marinated with yoghurt and spices. Served with mint chutney.
- TANDOORI BROCCOLI (CF)** 16.00
Broccoli florets marinated with cream, cheese and cardamom and grilled in tandoor to perfection.
- HARA BHARA KEBAB** 16.00
Round shaped patties mix of spinach, green peas, potato, coriander, ginger with Indian spices and light deep fried.
- VEG COMBO PLATTER** 28.00
Mixed combination of paneer tikka, hara bhara kebab, tandoori broccoli.

NON VEGETARIAN

- CHICKEN TIKKA (GF/NF)** 20.00
Succulent boneless chicken pieces marinated in yoghurt and spices, grilled in tandoor.
- CHICKEN MALAI KEBAB (CF)** 22.00
Tender boneless chicken pieces marinated in mild mixture of yoghurt, cream, cheese, saffron, Indian spices and grilled in tandoor.
- CHICKEN SEEKH KEBAB (GF/NF/DF)** 20.00
Minced chicken marinated with ginger, garlic and exotic spices, grilled in tandoor.
- ANGLO SPECIALITY TANDOORI CHICKEN (GF/NF)**
Spring chicken with bone marinated with yoghurt, 4pcs 20.00
lime juice and Indian blended spices, grilled in tandoor. 8pcs 36.00
- LAMB SEEKH KEBAB (CF/NF/DF)** 24.00
Minced lamb marinated with ginger, garlic and exotic spices, grilled in tandoor.
- FISH SHASHLIK (GF/NF)** 22.00
Aromatic and tender pieces of dory fish grilled with pepper and sliced onion.
- TANDOORI PRAWNS (NF/CF)** 24.00
Medium sized prawns marinated and grilled to perfection.
- NON VEG PLATTER** 38.00
Mixed combination of chicken malai tikka, lamb seekh kebab, grilled fish and medium sized prawns.

The prices are subject to prevailing 7% GST and 10% service charge.

BURMA Y

Festive Mood

"MAY BOMBAY PANEER"
 Celebrate the
 anniversary of
 the restaurant
 with a special
 menu of
 traditional
 Burmese dishes
 and a touch of
 Indian spices.

ENTHUSIASM

EMBAY

Festive Mood

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MAIN COURSE VEGETARIAN

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- PALAK PANEER (CF)** 18.00
Cottage cheese cubes simmered in a creamy fresh spinach puree.
- BALTI PANEER (CF)** 18.00
Cottage cheese cubes simmered in a tomato and onion gravy. (Balti cuisine is very popular in India and Britain).
- PANEER BUTTER MASALA (CF)** 18.00
Cubes of cottage cheese cooked in buttery tomato sauce and rich herbs.
- ALOO GOBHI (CF)** 16.00
Florets of cauliflower and potatoes cooked together with tomatoes, green chillies and cumin seeds.
- BOMBAY POTATOES (CF)** 16.00
Potatoes tossed with onion and a touch of mixed spices.
- BHINDI MASALA (DF)** 16.00
Lady finger cooked with tomatoes, green chillies and dry mango powder for authentic taste.
- VEGETABLE JALFREZI (CF)** 16.00
Mix of fresh seasonal vegetables cooked with spices in tomato gravy.
- MATAR MUSHROOM MALAI (CF)** 16.00
Sautéed mushrooms and boiled green peas are simmered in creamy, onion, tomatoes and mild spicy gravy.
- MUSHROOM MASALA (CF)** 16.00
Sautéed mushrooms cooked together with onion, tomatoes and spices.
- LAHORI CHOLE (DF)** 16.00
Chickpeas cooked with special lahori chana masala, onion and tomatoes.
- HARI MAKAI (CF)** 15.00
Spinach puree cooked in butter and corns with exotic spices.
- DAAL BUKHARA (CF)** 16.00
A classic Indian dish, black lentil cooked on slow fire with ginger, garlic, tomato puree and exotic spices to give an aromatic buttery flavour.
- DHABA DAAL (CF)** 16.00
Yellow and black lentil cooked together with onion, tomatoes, tempered with garlic, chilli and cumin seeds.
- YELLOW DAAL (GF/NF/DF/V)** 15.00
Yellow lentil cooked with onions and tomatoes, tempered with cumin seeds.

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