



Evoke the illustrious bygone era of the Maharajas, the historical rulers of India's princely states, and indulge in a royal gastronomic experience at Tiffin Room. Established in 1892 during the golden period of their reign, Tiffin Room promises a finely-curated symphony of authentic North Indian delicacies, a beautiful ambience and dedicated tableside service. Inspired by the royal culinary heritage of the Maharajas, award-winning Chef Kuldeep Negi applies traditional cooking techniques and special blends of freshly-ground spices to present an exquisite dining experience at one of Singapore's oldest North Indian restaurants.

Chef Kuldeep is pleased to personally attend to your dietary needs with vegan or Jain dishes available upon request.

THELA CHAAT

Savoury Street Snacks

SEV PAPDI CHAAT ^{N V}

Crisp fried dough wafers with peanuts and mint chutney

12

PALAK CHANNA CHAAT ^{N V}

Baby spinach leaves and potato, tamarind chutney

12

MUGHLAI SHAKAHARI SHURUVAT

Vegetarian Appetisers

TULSI PANEER KEBAB ^{GF}

Indian cottage cheese, basil paste and tandoori pineapple salad

15

MASTANE GUCCHI KEBAB ^{GF}

Morel, white button mushrooms and cheddar cheese kebab with mango salsa

25

DAHI NARIYAL KEBAB

Yogurt kebab with fresh coconut and sandalwood powder, cucumber salad

14

TANDOORI TILL ALOO ^{N GF}

Spiced potato mixed with cashew nuts, sesame seeds and sweet potato salad

12

MAHARAJA KEBAB PLATTER

Tulsi Kebab, Mastane Gucchi Kebab and Dahi Nariyal Kebab

14

Menu is subject to change and availability.

Our colleagues will assist you with any dietary requirements.

(A) Alcohol (GF) Gluten-free (N) Nuts (V) Vegetarian

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 7% goods and services tax.



MUGHLAI SHURUVAT

Non-vegetarian Appetisers

KESARI MACCHI TIKKA ^{GF}

Barramundi in yogurt, saffron and white radish salad

40

BARRAH KEBAB ^{GF}

Lamb chops with mustard oil, green papaya paste and spicy tomato salad

62

JHINGA KEBAB ^{GF}

Tiger prawns kebab with cardamom, Indian spices and mango salsa

55

MURGH MALAI KEBAB ^{GF}

Corn-fed boneless chicken leg cooked with cream cheese, fresh herbs and saffron

35

MURGH TANDOORI ^{GF}

Grilled corn-fed chicken breast marinated in garam masala and yogurt with masala olive papad

35

RAAN-E-TIFFIN ^{A GF}

Welsh lamb leg kebab cooked with bay leaf and dark rum, spicy sesame seeds chutney

46

MAHARAJA KEBAB PLATTER ^{GF}

Raan-E-Tiffin, Jhinga Kebab and Murgh Malai Kebab

52

TARAWAT

Soup

TOMATO MINT SHORBA ^v

Tomato soup scented with garlic, fresh coriander and mint croûtons

12

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SHAKAHARI KHANA

Vegetarian Main Courses

BAIGAN NU BHARTA ^{GF}

Roasted aubergine spiced with cumin, garlic and onions, olive chickpea roti

14

PUNJABI DAL TADKA ^{GF}

Organic yellow lentils curry stewed with garlic, onions and tomato

12

MAHARANI KADHAI SUBZIYAN ^{N GF}

Medley of vegetables with saffron in an almond and mint gravy

12

PANEER BUTTER MASALA ^N

Indian cottage cheese with fenugreek leaves in a tomato and cashew nut gravy

15

LAHSUNI GOBHI MATTAR ^{GF}

Cauliflower and green peas in a yogurt, garlic and onion masala gravy, with vegetable raita

12

TIFFIN DAL MAKHANI ^{GF}

Organic black lentils curry with tomato puree, served with crispy naan stuffed with dried fruits

14

SHAHI KELE KOFTE ^N

Raw banana dumplings, almond and cashew nut gravy

12

KHANA

Non-vegetarian Main Courses

TIFFIN CRAB MASALA ^{GF}

Soft-shell crab curry, bay leaf, black cardamom

45

NALLI ROGANJOSH ^{GF}

Lamb shank with Kashmiri Indian spices and dried red chilli paste

48

MURGH MAKHANI ^{N GF}

Corn-fed boneless chicken leg in tomato and cashew nut gravy, served with parantha

32

MURGH TIKKA MASALA ^{N GF}

Tandoori-grilled chicken breast with browned onions, spices and cherry tomato salad

32

SCALLOPS COCONUT CURRY ^{N GF}

Scallops in a coconut, lemongrass and tamarind curry scented with curry leaves, coconut and cucumber salad

52

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SAATH MEIN

Accompaniments

With Chef Kuldeep's compliments

ANANAS RAITA ^{V GF}

Yogurt mixed with honey, pineapple and roasted cumin

MIXED VEGETABLES RAITA ^{V GF}

Yogurt stirred with cucumber, tomato, onions and roasted garlic

CHAWAL

Rice

LUCKNOWI MURGH BIRYANI ^{N GF}

Delicately flavoured Indian basmati rice with whole spices, chicken,
Makhana Salan gravy and raita

28

ZARDA SUBZ BIRYANI ^{N V GF}

Aromatic Indian basmati rice with a medley of vegetables, Makhana Salan gravy and raita

18

SADA CHAWAL ^{V GF}

Steamed Indian basmati rice

5

TANDOORI BREAD

ASSORTED NAAN ^V

Plain, Butter, Garlic

With Chef Kuldeep's compliments

KULCHA ^V

Freshly-baked naan stuffed with a choice of spiced onions or potatoes

6

PUDHINA LACCHA ^V

Leavened wheat flour Indian flatbread with mint powder

6

TANDOORI ROTI ^V

Unleavened wheat flour flatbread

6

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MERA DABBA

Create Your Very Own Tiffin Box

A Dabba traditionally represents the thoughtfully-prepared meals lovingly packed into Tiffin Boxes by Indian mothers or wives for their loved ones. With this inspiration, Mera Dabba offers a charmingly elevated North Indian meal experience presented in exquisite, custom-made copper Tiffin Boxes arranged in four tiers.

Customise your very own Dabba with a selection of comforting curries complemented with delicately-flavoured rice, tandoori breads, chutneys and pickles.

58 per guest for vegetarian selection
65 per guest for non-vegetarian selection

Choose any two of the following specialities:

MURGH TANDOORI ^{GF}

Grilled corn-fed chicken breast with garam masala and yogurt

PRAWN BALCHAO ^{N GF}

Prawns with mustard seeds, cinnamon, onions and apple vinegar

KASHMIRI LAMB ROGANJOSH ^{GF}

Lamb cubes simmered with Kashmiri spices, onions and tomatoes

MACHER JHOL

Barramundi with ginger, onions and Indian spices

MURGH MAKHANI ^{N GF}

Corn-fed boneless chicken leg in tomato and cashew nut gravy

DAHI NARIYAL KEBAB ^V

Yogurt kebab with fresh coconut and sandalwood powder, cucumber salad

PANEER BUTTER MASALA ^{V N}

Indian cottage cheese with fenugreek leaves in a tomato and cashew nut gravy

BAIGAN NU BHARTA ^{V GF}

Roasted aubergine spiced with cumin, garlic and onions

Each Dabba comes with these accompaniments:

TIFFIN DAL MAKHANI ^{V GF}

Organic black lentils curry with tomato puree

KESARI JEERA PULAO ^{V GF}

Indian basmati rice flavoured with saffron and cumin

ASSORTED TANDOORI BREADS

Peshawari Naan ^{N V}, Butter Naan ^V, Pudhina Parantha ^V, Tandoori Roti ^V

CHUTNEYS AND PICKLES

Pudhina Peanut Chutney ^{N GF}, Aam Chutney ^{V GF}, Nimbu Achar ^{V GF}, Olive Masala Papad ^V

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MEETHA

Dessert

CHOCOLATE GULAB JAMUN ^{NV}

Sweet milk dumplings with chocolate and saffron

12

KESAR RASMALAI ^{NV}

Poached cottage cheese dumplings perfumed with rose water and saffron

14

POHA RABDI ^{NV}

Indian milk pudding flavoured with saffron, almonds and poha rice

12

MANGO KULFI ^V

Home-made Indian-style mango ice cream

12

RASPBERRY PHIRNI ^{V GF}

Rice powder, milk with fresh berries

12

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