

STARTERS

Masala Peanuts	6	Calamari Rings	10
Masala Corns	6	With Tomato Mayo Dip	
Classic Nachos	12	Jalapeño Fries	6
		With Garlic Ranch	
Gobi Manchurian	12	Jalapeño Poppers	10
Crispy Cauliflower Tossed in Chilli, Onion, Garlic and Special Sauce			
Parmesan Truffle Fries	8	Steamed Momos	10
With Garlic Ranch		Choice of: Vegetarian / Chicken & Herbs	
Classic Hot Wings	10	Siu Mai	10
With Hot Sauce		Choice of: Lemongrass-Thai Chilli Paneer / Lemongrass-Thai Chilli Chicken	
Mini Potato Rosti	10		
With Sour Cream			
Trio Tacos	12		
Choice of: Sautéed Veggies, Spicy Lamb, Chargrilled Fish (Hard Shells)			



Popcorn Chicken 12
Choice of BBQ, Buffalo, Szechuan

79AD Sliders 12
Choice of: Veggie Delight, Chicken,
Spicy Lamb

Chicken Salt & Pepper 12

Prawns Salt & Pepper 14

Quesadilla Quartet 14
Choice of: Grilled Chicken, Grilled Veggies,
Tomato & Cheese

HOT PLATE

Chilli Chicken Sizzler	14	Hot & Sour	6
Paneer Sizzler	14	Lime & Coriander	6
Chicken Fajita	16		
Sautéed Vegetables Fajita	16		

Vegetarian **Chef Recommendation** **Spicy Dish**
Require Longer Cooking Time

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and prevailing government taxes. Images are for illustration only.

79
A.D.

1st

ANNIVERSARY MENU

Enjoy new menu additions
by our new chef
during our anniversary!

RESTAURANT & BAR

KEBABS

Tangy Mango Paneer Tikka 14 Tandoor Grilled Cottage Cheese Chunks Layered with Mango Chutney	Chicken Tikka 14 A Time-Tested Specialty From the Plainlands of Punjab. Chicken Morsels Marinated with Yogurt, Ginger, Garlic, Home Ground Spices and Lemon Juice, Finished in Tandoor
Hara Bhara Kebab 14 A Healthy Choice for Kebab Lovers, Crispy Patty Made of Fresh Spinach, Green Peas and Potatoes	Seekh Kebab 18 Another Jewel of The Nawabi Cuisine, Finely Minced Lamb Mixed with Fresh Coriander, Ginger-Garlic and Green Chillies, Finished in Tandoor on Iron Skewers
Cheesy Broccoli 16 Cashew and Cheese Marinated Broccoli Finished in Tandoor	Galauti Kebab 18 Pride of Nawabi Cuisine. Minced Lamb Patties Delicately Flavoured with Cardamom, Nutmeg and Raw Papaya, Melts in Your Mouth
Veg Galauti Kebab 16 Veg Version of The Famous Galauti Kebab, Made with Yam and Delicate Spices That Are Well Marinated for More Than 24 Hours to Get That Silky Soft Texture	Mutton Sukha 22 Traditional Roasted Mutton Prepared with North Indian Spices
Ajwaini Fish Tikka 16 Fish Marinated in Tandoori Masala with A Hint of Ajwain (carom seeds)	

Sharing PLATTER

Vegetarian Sharing Platter 22
Hara Bhara Kebab, Cheesy Broccoli, Tangy Mango
Paneer Tikka, Vegetarian Galauti Kebab (2 pieces each)



Kebabs Sharing Platters 28
Chicken Tikka, Ajwaini Fish Tikka, Seekh Kebab,
Galauti Kebab (2 pieces each)

Burritos

Sautéed Vegetables 13	Chicken Tikka Burritos 14
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SIDES

Guacamole 5	Garlic Cheese Naan 7
Tortilla Bread (2 pcs) 3	Cheese Naan 6
Tandoori Roti 4	Chapati (2 pcs) 4
Tandoori Butter Roti 5	Plain Basmati Rice 5
Plain Naan 4	Jeera Rice 6
Butter Naan 5	Long Grain Basmati Rice Flavoured with Cumin Seeds
Garlic Naan 5	Onion Chilli Salad 6
	Indian Green Salad 8

MAINS

Margherita Pizza 16	Three Cheese Pizza 16
Butter Chicken Pizza 18	Spaghetti Aglio e Olio 13
Vegetarian Spaghetti Marinara 13	Truffle Mushroom Carbonara 13



Chili Garlic Noodle 12	Hakka Noodle 12
Szechuan Noodle 12	Burnt Garlic Fried Rice 12
Black pepper Fried Rice 12	Szechuan Fried Rice 12

ADD CHICKEN +2
ADD SEAFOOD +4
ADD EGG +1

Vegetarian Biryani 12 Served with Raita	Chicken Biryani 14 Served with Raita
Mutton Biryani 16 Served with Raita	Herbs -crusted Fish & Chips 15
Chicken Chop 18 Chicken Chop with Mushroom Sauce Served with French Fries and Mixed Vegetables	



Braised Lamb Shank 28
Served with Brown Sauce and Homemade Mashed Potatoes

Dal Makhani 16
India's Most Loved Dal, Creamy and Buttery, Simmered
on Low Heat Over Night for That Perfect Taste

Kadhai Sabzi 14
Mixed Vegetables Sautéed in Freshly Ground Kadhai Spices
and Very Light Tomato Gravy

Butter Chicken 18
An All-Time Favourite for Food Lovers. Chicken Tikka
Cooked in Rich Cashew Nut Based Aromatic Tomato Gravy

Chicken Tikka Masala 18
Char Grilled Yogurt Marinated Chicken in Spicy Tomato Gravy

Mutton Rogan Josh 22
A Signature Kashmiri Recipe of Lamb Cooked with
Kashmiri Red Chilli, Cinnamon, and Cardamom

DESSERT



Ras Malai 6

Ice Cream 8
(Awesomely Chocolate / Vanilla Beans)

Pistachio Saffron Kulfi 8

Double Chocolate Brownie 10
Served with Vanilla Ice Cream, Vegetarian Option Available

COCKTAILS

Jim Beam Highball <i>Classic / Yuzu / Pink Grapefruit</i>	9.9	Singapore Sling	18
Margarita (Frozen/Shaken) <i>Lime / Mango / Strawberry / Peach</i>	16	Espresso Martini <i>Vodka, Kahlua, Espresso Shot</i>	18
Mojito <i>Rum, Brown Sugar, Mint, Rose Water, and Fresh Rose Petals</i>	16	Chocolate Martini <i>Bailey's Lux, Vodka, Chocolate Syrup</i>	18
Red Lotus <i>Vodka, Lychee Liqueur, Cranberry Juice, Grenadine, Lychee and Mint</i>	16	Cutting Chai <i>Masala Tea, Fireball Whiskey, Eggwhite, Lime Juice, Simple Syrup, Silver-Coated Cardamom Seeds, Cinnamon Stick</i>	20
Long Island Tea <i>Vodka, Gin, Rum, Tequila, Triple Sec, Lime Juice, Coke</i>	16	Tom Yam Yam <i>Vodka Infused with Kaffir Lime Leaves and Lemongrass, Malibu Rum, Lime Juice, Simple Syrup and Red Chili for Garnish</i>	20
Pina Colada <i>Malibu Rum, Coconut Milk, Pineapple Juice</i>	16	Monkey Business <i>Dark Rum, Banana Liqueur, Bailey's Frangelico, Banana Milk</i>	20
Strawberry Daiquiri (Frozen/Shaken) <i>Bacardi Rum, Lime Juice, Strawberry Syrup and Puree</i>	16	Graveyard	40

WINES & BUBBLY

WHITE WINE	GLS	BTL
<i>Rothbury Premium, Semillon Sauvignon Blanc, Australia</i>	18	76
<i>Cavaliere D'Oro, Pinot Grigio Delle Venezia Doc, Italy</i>	-	88
<i>Beaulieu Vineyard, Chardonnay, USA</i>	-	98
<i>Villa Maria Private Bin, Sauvignon Blanc, New Zealand</i>	-	98
<i>Errazuriz Max Reserva, Syrah, Chile</i>	-	108

RED WINE	GLS	BTL
<i>Rawson's Retreat Private Release, Shiraz Cabernet, Australia</i>	18	76
<i>Beaulieu Vineyard, Merlot, USA</i>	-	88
<i>Villa Maria Private Bin, Pinot Noir, New Zealand</i>	-	98
<i>Terrazas Reserve, Malbec, Argentina</i>	-	98
<i>Errazuriz Max Reserva, Syrah, Chile</i>	-	108

MOSCATO / PROSECCO / LAMBRUSCO <i>Of the month</i>	15	50
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MOET & CHANDON 140/btl

DOM PERIGNON 450/btl



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ANNIVERSARY MENU

RESTAURANT & BAR

ICE-COLD BEERS



DRAUGHT BEERS	HALF PINT	PINT
Asahi	10	15
Peroni	10	15
Pilsner Urquell	10	15
Suntory Lager	10	15
Suntory Black	10	15
Heineken	10	15
Guinness	12	18
Tower 3L		58
<i>(Asahi / Heineken / Peroni / Urquell / Suntory)</i>		

BOTTLE BEERS	PINT
Tiger	10
Corona	10
Budweiser	10
Stella Artois	10
Hoegaarden	10
Kingfisher Ultra	10
Bucket of 5	40
<i>(choose any of the above)</i>	



MOCKTAILS

NON ALCOHOLIC

Soft Drinks <i>Coca Cola / Sprite / Lemon Tea / Green Tea / Ginger Ale / Soda / Tonic</i>	4
Juices <i>Apple / Mango / Cranberry / Lime / Orange / Pineapple</i>	5
Coffee <i>Espresso / Long black / Flat White / Cappuccino / Latte</i>	5
Tea <i>English Breakfast / Camoline / Lemongrass / Masala</i>	5
Evian Mineral Water / Sparkling Water 500 ml	5
Redbull	5

Chocolate Cookie <i>Chocolate, Cookie Syrup, Fresh Milk with Crunch Topping</i>	12
Green Apple <i>Green Apple Syrup, Orange Juice, and Sprite</i>	12
Watermelon Berry Fizz <i>Strawberry and Watermelon Syrup, Soda, and Fresh Mint Leaves</i>	12
Virgin Pina Colada <i>Coconut Syrup, Fresh Milk and Pineapple Juice</i>	12
Virgin Mojito <i>Fresh Mint Leaves, Fresh Lime Wedges, Mojito Syrup, and Rose Water</i>	12

SINGLE Malt

Glenmorangie 12 years	14	185	250
Laphroig 10 years	14	185	250
Glenfiddich 12 years	14	185	250
Glenlivet 12 years	14	185	250
Macallan 12 years	16	195	280
Auchentoshan 12 years	16	195	280
Auchentoshan Three Wood	20	240	320
Glenfiddich 15 years	20	240	320
Glenlivet 15 years	20	240	320
Auchentoshan 18 years	24	340	305
Yamazaki 12 years	24	340	405

Enjoy our Signature Drinks, Crowd-Favourites and New Additions during our anniversary celebration!

LIQUORS

VODKA	GLS	HH BTL	BTL	TEQUILA	GLS	HH BTL	BTL
Absolut	12	115	165	Tequila Rose	12	115	165
Grey Goose	12	160	225	Jose Cuervo	12	115	165
Belvedere	12	160	225	Patron Silver	14	185	250
Haku	12	160	225	Patron XO Café	14	185	250
GIN				COGNAC			
Gordon's	12	115	165	VSOP	20	240	320
Bombay Sapphire	12	115	165	WHISKY			
Hendrick's	12	160	225	Chivas 12 years	12	115	165
Roku	12	160	225	Johnnie Walker Black Label	12	115	165
RUM				Monkey Shoulder	12	160	224
Bacardi	12	115	165	Chivas 18 years	14	185	250
Malibu	12	115	165	Johnnie Walker Gold Label	16	195	280
Captain Morgan	12	115	165	Suntory Chita Grain	18	205	300
Myers Dark Rum	12	115	165				
BOURBON							
Jim Beam	12	115	165				
Jack's Daniel's	12	115	165				

SHOTS

Jägermeister / Sambucca / Fireball	10
Tequila Rose / Jose Cuervo Tequila	10
Bailey's / Kahlua / Butterscotch	10
Jägerbomb / Frangelico	12
Blowjob / B52	12



Happy Hour: 12:00 - 21:00 daily: 1-for-1 Draught Beers, Housepour Spirits & Wines by the glass

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