



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^{NV}

Crispy fried white bread, peanuts and mint chutney

15

PALAK CHANNA CHAAT^{NV}

Baby spinach leaves and potato, tamarind chutney

15

BHARWA RAJ KACHORI^{NV}

Crispy bread stuffed with yellow lentil and served with green bean salad and tamarind chutney

15

MUGHLAI SHAKAHARI SHURUVAT

Vegetarian Appetisers

PANEER ANGARA TIKKA^{GF}

Indian cottage cheese, red chilli paste and spices

18

DAHI NARIYAL KEBAB

Yogurt kebab with fresh coconut and sandalwood powder, cucumber salad

18

BHUTTE KEBAB

Sweet corn patties, chilli flakes and spices

15

MASTANE GUCCHI KEBAB^{GF}

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

25

MAHARAJA KEBAB TASTING PLATTER

Paneer Angara Tikka, Mastane Gucchi Kebab and Dahi Nariyal Kebab

18

Menu is subject to changes 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 served with white radish salad

40

PEPPER SEEKH KEBAB ^{GF}

Grilled minced lamb leg, cheddar cheese, saffron, bell peppers and spices

28

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

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 TASTING PLATTER ^{A GF}

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

54

TARAWAT

Soup

TOMATO MINT SHORBA ^V

Tomato soup scented with garlic, fresh coriander and mint croutons

15

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SHAKAHARI KHANA
Vegetarian Main Courses

BAIGAN NU BHARTA
Roasted aubergine spiced with cumin, garlic and onions, olive chickpea roti
18

PUNJABI DAL TADKA ^{GF}
Organic yellow lentil curry stewed with garlic, onion and tomato
15

MAHARANI KADHAI SUBZIYAN ^{N GF}
Medley of vegetables with saffron in an almond and mint gravy
15

PANEER BUTTER MASALA ^{N GF}
Indian cottage cheese with fenugreek leaves in a puffed lotus seed gravy
18

LAHSUNI GOBHI MATTAR ^{N GF}
Cauliflower and green peas in a yogurt, garlic and onion masala gravy
15

PALAK PANEER ^{GF}
Indian cottage cheese cooked with spinach, garlic, onion and spices
18

TIFFIN DAL MAKHANI
Organic black lentil curry with tomato puree
16

KHANA
Non-vegetarian Main Courses

TIFFIN CRAB MASALA ^N
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
Corn-fed boneless chicken leg in tomato and cashew nut gravy
35

MURGH TIKKA MASALA ^{N GF}
Tandoori-grilled chicken breast with browned onions, spices and cherry tomato salad
35

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 VEGETABLE 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

32

ZARDA SUBZ BIRYANI ^{N V GF}

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

22

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

PANEER KULCHA ^V

Freshly-baked naan stuffed with Indian cottage cheese and spices

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.

65 for vegetarian selection
75 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

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

Yogurt kebab with fresh coconut and sandalwood powder, cucumber salad

PANEER BUTTER MASALA ^{N GF}

Indian cottage cheese with fenugreek leaves in a puffed lotus seed 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 lentil 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 ^{GF N}, Aam Chutney ^{GF V}, Nimbu Achar ^{GF V}, Olive Masala Papad ^V

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MEETHA

Dessert

CHOCOLATE GULAB JAMUN ^{NV}

Sweet milk dumplings with chocolate and saffron

12

KESAR RASMALAI ^{GF NV}

Poached cottage cheese dumplings perfumed with rose water and saffron

15

POHA RABDI ^{GF NV}

Indian milk pudding flavoured with saffron, almonds and Poha rice

12

MANGO KULFI ^V

Home-made Indian-style mango ice cream

14

GAZAR HALWA ^{NV}

Carrot pudding with pistachios and almonds

14

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