



CHARCOAL
GRILL *And* BAR
BY KURRY KORNER

SOUPS



■ LENTIL SOUP

Lentils cooked with onion, cream, garlic, ginger and flavoured with mild spices.

Price : \$8.00

■ TOMATO SOUP

Tomatoes slowly simmered in a rich creamy sauce and seasoned with selected herbs.

Price : \$8.00

SALADS

■ GREEN SALAD

Onion, tomato, cucumber, carrots, lemon and green chillies.

Price : \$7.50

■ TANDOORI CHICKEN SALAD

Diced tandoori chicken tossed with crispy lettuce, cucumber, onion, tomato with yoghurt and mint dressing.

Price : \$15.50



CHAAT



- **SAMOSA CHAAT**
Samosa topped with onion, tomato, homemade chutney, yoghurt, and fried vermicelli.
Price : \$8.50
- **PAPADI CHAAT (6 PCS)**
Crispy fried patties topped with potato, yoghurt, tamarind sauce and mint sauce sprinkled with chaat masala.
Price : \$9.50
- **CHANNA CHAAT**
Chickpeas mixed with chopped onion, tomato, and homemade chutney.
Price : \$9.50
- **DAHI POTATO PURI (6 PCS)**
Fried puffed puri topped with potato, onion, homemade chutney, and yoghurt.
Price : \$10.00
- **ALOO CHAAT**
Mashed potato topped with onions, tomato, sev, and homemade chutney.
Price : \$8.50

CHARCOAL SPECIAL

- **VEGETARIAN PLATTER**
Selection of our favourites- Vegetable Seekh Kebab, Paneer Tikka, Tandoori Gobi and Tandoori Broccoli.
Price : \$39.00
- **KEBAB PLATTER**
Selection of our favorites - Chicken Tikka, Mutton Seekh Kebab, Fish Tikka and Prawn Tikka
Price : \$45



Price Excludes 10% Service charges

STARTERS - VEG



- **ALOO TIKKI** (4 PCS)
Potato patty filled with green peas, green chillies, spices, and served hot with sauce.
Price : \$10.50
- **SAMOSA** (2 PCS)
Fried pastry shells filled with potato, green peas and spices.
Price : \$7.50
- **ONION BHAJI** (ONION PAKORA)
Sliced onions mixed with gram flour, green chillies and spices and fried in oil.
Price : \$10.50
- **FENNEL PANEER TIKKA**
Cottage cheese marinated in a yoghurt and cream flavored with fennel and cooked in the tandoor.
Price : \$16.80
- **HARIYALI PANEER TIKKA**
Homemade cottage cheese marinated in coriander pesto and spices grilled in tandoor.
Price : \$16.80

- **KURRY KORNER SPECIAL PANEER TIKKA** ■
Homemade cottage cheese lightly marinated with spices, grilled with capsicum, and onions in the tandoor.
Price : \$17.80
- **TANDOORI BROCCOLI** ■
Fresh broccoli marinated with spices and grilled in the tandoor.
Price : \$16.50
- **TANDOORI GOBI** ■
Fresh cauliflower florets marinated with spices and grilled in the tandoor.
\$16.00
- **VEGETABLE SEEKH KEBAB** ■
Skewered kebab of seasonal vegetables and walnuts.
Price : \$15.50
- **HARA BHARA KEBAB**
Panfried spiced patties made with a mix of spinach, green peas and potatoes.
Price : \$16.50



A photograph of five vegetable seekh kebabs arranged on a dark slate platter. The kebabs are golden-brown with visible char marks and are garnished with fresh green herbs. To the left, two green chilies are placed on a woven placemat. To the right, there are sliced lemons, red and yellow bell pepper strips, and some fried onions. In the background, two glass jars contain green and dark sauces.

VEGETABLE SEEKH KEBAB

A photograph of four mutton seekh kebabs on a dark slate platter. The kebabs are dark brown and well-cooked. The platter is garnished with sliced purple onions, a lemon wedge, and star anise. In the background, two glass jars contain green and dark sauces.

MUTTON SEEKH KEBAB

Price Excludes 10% Service charges

STARTERS - NON-VEG



- ❑ **CHICKEN TIKKA**
Boneless pieces of chicken marinated with special spices and grilled in the tandoor.
Price : \$18.80

- ❑ **CHICKEN ACHARI TIKKA**
Boneless pieces of chicken marinated with special pickled spices and grilled in the tandoor.
Price : \$19.50

- ❑ **HARIYALI CHICKEN TIKKA**
Boneless pieces of chicken marinated with chilli, ginger, garlic & homemade green sauce and grilled in the tandoor.
Price : \$18.80

- ❑ **CHICKEN MALAI KEBAB**
Boneless pieces of chicken delicately coated with cream and spices and grilled in the tandoor.
Price : \$19.80

- ❑ **CHICKEN 65**
Chicken cubes marinated with ginger-garlic paste and homemade spices and fried with curry leaves.
Price : \$12.00

- ❑ **CHICKEN HYDERABADI** 🍴
Fried chicken sautéed in yoghurt, green chilli and black pepper
Price : \$16.50

- ❑ **CHICKEN TIKKA TRIO**
Combination of malai kebab, chicken tikka and hariyali chicken tikka.
Price : \$19.50

- ❑ **TANDOORI CHICKEN - Q/H/F**
Tender chicken marinated with chef's special spices and grilled to perfection in the tandoor.
Price : \$11/\$19/\$29.50

- ❑ **MUTTON SEEKH KEBAB** 🍴
A coarse mince of lamb mixed with herbs and cooked on skewers in the tandoor.
Price : \$20.50

- ❑ **AMRISTARI FISH FRY** 🍴
Boneless fish slices fried in Amristari style
Price : \$15.00

- ❑ **TANDOORI PRAWNS**
Fresh prawns marinated in garlic & cream and gently cooked in the tandoor.
Price : \$22.50

- ❑ **MUSTARD FISH TIKKA** 🍴
Boneless Fish chunks marinated in mixture of mustard paste, lime juice, spices and grilled in Tandoor
Price : \$18.80



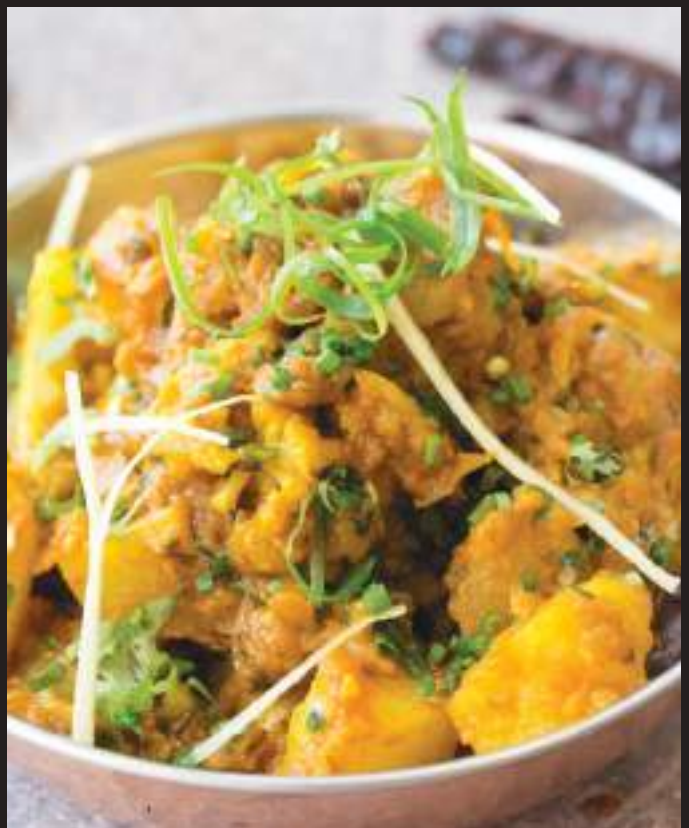
Price Excludes 10% Service charges

MAIN COURSE - VEG



- **PUNJABI DAL TADKA**
Yellow lentils cooked with onion, tomato and tempered with asafoetida & garlic.
Price : \$14.50
- **DAL MAKHANI** 🍴
Whole black lentils simmered overnight in a rich gravy of tomatoes and fresh cream.
Price : \$15.50
- **ALOO GOBI**
Cauliflower florets and potato sauteed with onion, tomato masala, garnished with coriander leaves.
Price : \$14.50
- **ALOO MUTTER**
Aloo & green peas sauteed with onions and tomato.
Price : \$13.80
- **ALOO JEERA WITH HING**
Diced potatoes seasoned with cumin seeds, turmeric and asafoetida.
Price : \$13.80
- **MIXED VEGETABLE HANDI**
Melange of whole spices and exotic vegetables cooked in handi
Price : \$15.00

- **GOBI MUTTER**
Cauliflower florets and green peas sauteed with indian spices.
Price : \$13.80
- **SAAG BHAJI**
Sauteed spinach with indian spices, onion, tomato and garlic.
Price : \$12.80
- **BHINDI MASALA**
Ladies finger cooked with mango powder and simmered in the onion, and tomato masala.
Price : \$13.50
- **RAJMA MASALA**
Kidney beans cooked in a special masala sauce.
Price : \$17.80
- **CHANNA PESHAWARI (CHICKPEAS MASALA)**
Chickpeas cooked in a melange of fresh roasted spices and tangy tomato gravy.
Price : \$13.50
- **MALAI KOFTA**
Cottage cheese patties cooked in a creamy cashewnut based gravy.
Price : \$14.75



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MAIN COURSE - VEG



- ❑ **KADAI PANEER**
Cottage cheese mixed with bell peppers cooked in a tomato based gravy.
Price : \$17.80
- ❑ **PANEER BUTTER MASALA**
Cottage cheese cooked in onion, tomato and cashewnut gravy flavoured with dry fenugreek leaves.
Price : \$17.80
- ❑ **MUTTER PANEER**
Peas and cottage cheese cooked in a tomato based sauce, spiced with garam masala.
Price : \$16.80
- ❑ **PALAK PANEER**
Cubes of cottage cheese cooked in a delicately spiced gravy of pureed spinach, onion, garlic and cumin.
Price : \$17.80
- ❑ **PANEER DO PYAZA**
Cottage cheese preparation with diced onions and tomato based gravy.
Price : \$16.80

- ❑ **PALAK CHANNA/CORN/ALOO/MUSHROOM**
Choice of channa/corn/aloo/mushroom cooked in the spinach gravy with chef's special spices tempered with burnt garlic.
Price : \$16.60
- ❑ **VEGETABLE JALFREZI**
Mixed vegetables cooked in spicy semi-dry tomato-based gravy with capsicum and onion.
Price : \$14.80
- ❑ **SUBZI KORMA**
Mixed vegetables simmered in a rich cashewnut, onion, butter flavoured gravy accented with saffron.
Price : \$16.00
- ❑ **BAINGAN MASALA**
North Indian speciality of roasted aubergine, skinned and cooked in the tomato onion masala.
Price : \$15.50
- ❑ **ALOO BAINGAN**
Potato mixed with aubergines and cooked in the tomato, onion masala.
Price : \$15.00
- ❑ **PANEER KHURCHAN**
Cottage cheese cooked with capsicum, tomato and onions
Price : \$19.50





KADAI PANEER



DAL MAKHANI

MAIN COURSE - NON-VEG



- ☐ **LAHORI KADAI CHICKEN**
Chicken mixed with bell peppers cooked in a tomato based gravy.
Price : \$19.50
- ☐ **BUTTER CHICKEN** 🍴
Boneless tandoori chicken simmered in a rich tomato butter flavoured gravy accented with dry fenugreek leaves.
Price : \$20.50
- ☐ **CHICKEN ZAFFRANI**
Boneless chicken cubes simmered in a rich sauce made of cashewnuts onion and butter accented with saffron.
Price : \$19.50
- ☐ **SAAG CHICKEN**
Traditional delhi style preparation, tender chicken cooked with baby spinach and mildly spiced.
Price : \$19.50
- ☐ **MADRAS CHICKEN CURRY**
Boneless chicken cooked in madras style with chef's special spices.
Price : \$19.50
- ☐ **CHICKEN VINDALOO**
Chicken cooked with tomato based sauce with potatoes and spices.
Price : \$19.50

- ☐ **KURRY KORNER SPECIAL CHICKEN HANDI**
Chef's creation with home ground spices and herbs to create a unique chicken curry.
Price : \$19.50
- ☐ **NIMBUWALA CHICKEN**
A classic chicken dish cooked in lime, onion and pepper based gravy.
Price : \$19.50
- ☐ **CHICKEN KORMA**
Tender chicken cubes simmered in a rich gravy of cashew nuts and pistachio.
Price : \$19.50
- ☐ **CHICKEN XACUTI**
Chicken cooked with fiery fusion of rich individually roasted spices and coconut with curry leaf.
Price : \$19.50
- ☐ **CHICKEN JALFREZI**
Chicken cooked in a spicy tomato based sauce with bell pepper and onions.
Price : \$19.50
- ☐ **CHICKEN TIKKA MASALA**
Grilled chicken cubes cooked in a creamy onion and tomato based gravy.
Price : \$20.50



Price Excludes 10% Service charges



MUTTON ROGANJOSH



PRAWN MASALA

Price Excludes 10% Service charges

MAIN COURSE - NON-VEG



- ❑ **CHICKEN DHANSAK**
Combination of the chicken, lentils and the rich spicy sauce with shallots cooked in the coconut gravy.
Price : \$18.00
- ❑ **CHETTINAD CHICKEN**
Boneless pieces of chicken marinated and cooked in chettinad spices.
Price : \$19.50
- ❑ **TULSI KADAI PRAWN**
Prawns stir fried in an onion tomato gravy with bell peppers and finished with crushed cumin, coriander, chilli & basil leaves.
Price : \$22.50
- ❑ **GOAN PRAWN CURRY**
Fresh king prawn gently cooked in a coconut gravy and tempered with mustard seeds and curry leaves.
Price : \$22.50
- ❑ **PRAWN DO PYAZA**
Delicious way of preparing prawn with onion sauce.
Price : \$22.50
- ❑ **JHINGA KALIMIRCHI**
Shrimps cooked with ground spices and crushed black pepper.
Price : \$22.50

- ❑ **GOAN FISH CURRY**
Fresh fish gently cooked in a coconut, coriander, red chilli gravy tempered with mustard seeds and curry leaves.
Price : \$19.50
- ❑ **MADRAS FISH CURRY**
Fresh fish cooked with special spices in Madras style.
Price : \$19.50
- ❑ **LAMB MASALA**
Lamb cooked with freshly pounded spices and simmered in an onion tomato gravy.
Price : \$22.50
- ❑ **MUTTON ROGAN JOSH**
A mildly spiced mutton curry cooked in the traditional kashmiri style.
Price : \$22.50
- ❑ **MUTTON VINDALOO**
Boneless mutton and potatoes cooked in a hot spicy gravy.
Price : \$21.50
- ❑ **CHETTINAD MUTTON**
Boneless pieces of mutton marinated and cooked in chettinad spices.
Price : \$21.50



MAIN COURSE - NON-VEG



- ❑ **SAAG GOSHT**
Traditional Delhi style preparation, tender lamb cooked with baby spinach and mildly spices.
Price : \$21.50
- ❑ **MUTTON JALFREZI**
Mutton cooked in a spicy tomato based sauce with bell peppers and onions.
Price : \$21.50
- ❑ **KHEEMA MUTTER**
Minced mutton cooked in a spicy onion tomato based sauce.
Price : \$21.50
- ❑ **EGG CURRY/ EGG MASALA**
3 boiled eggs halved and cooked in home style curry or thick masala
Price : \$15.00

RICE

- ❑ **STEAM RICE**
Plain steamed basmati rice.
Price : \$4.50
- ❑ **SAFFRON RICE**
Basmati rice flavored with saffron.
Price : \$8.60
- ❑ **JEERA RICE**
Basmati rice flavored with cumin seeds and coriander leaves.
Price : \$8.50
- ❑ **MUSHROOM RICE**
Basmati rice cooked with mushroom.
Price : \$8.50
- ❑ **LEMON RICE**
Basmati rice flavoured with mustard seeds, curry leaves and lemon.
Price : \$8.50
- ❑ **PEAS PULAO**
Basmati rice cooked with green peas and flavoured with cumin seeds.
Price : \$8.50



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SPECIAL DUM BIRYANI



- **VEGETABLE BIRYANI**
Fragrant basmati rice and mixed vegetables, slow cooked with saffron and whole spices.
Price : \$15.50
- **CHICKEN BIRYANI**
Fragrant basmati rice and chicken, slowly cooked with saffron and whole spices.
Price : \$16.50
- **FISH BIRYANI**
Fragrant basmati rice and fish, slowly cooked with saffron and whole spices.
Price : \$16.50
- **MUTTON BIRYANI**
Fragrant basmati rice and lamb, slow cooked with saffron and whole spices.
Price : \$18.50
- **PRAWN BIRYANI**
Fragrant basmati rice and prawns, slowly cooked with saffron and whole spices.
Price : \$20.50
- **EGG BIRYANI 16**
Curried eggs flavours with spices and cooked with basmati rice
Price : \$16.00

BREADS

- **PLAIN NAAN**
Indian bread baked in the tandoor.
Price : \$3.00
- **BUTTER NAAN**
Naan baked in the tandoor, and glazed with butter.
Price : \$3.50
- **GARLIC NAAN**
Naan flavored with garlic baked in the tandoor, and glazed with butter.
Price : \$4.50
- **CHEESE NAAN**
Naan stuffed with cheese and baked in the tandoor.
Price : \$5.30
- **GARLIC N CHILLI NAAN**
Naan flavored with garlic and chilli, baked in the tandoor, and glazed with butter.
Price : \$4.50
- **PESHAWARI NAAN**
Sweet Naan bread stuffed with coconut and almond paste.
Price : \$5.30



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BREADS



- ❑ **ALOO PARATHA**
Wholemeal bread stuffed with potato & baked in the tandoor, and glazed with butter.
Price : \$5.00
- ❑ **PUDINA PARATHA**
Layered of mint flavoured wholemeal bread baked in the tandoor, and glazed with butter.
Price : \$5.50
- ❑ **TANDOORI ROTI**
Wholemeal bread baked in the tandoor.
Price : \$3.50
- ❑ **BUTTER ROTI**
Wholemeal bread baked in the tandoor, and glazed with butter.
Price : \$4.20
- ❑ **AJWAIN ROTI**
Wholemeal bread seasoned with carom seeds and baked in the tandoor, and glazed with butter.
Price : \$4.50
- ❑ **NAAN BREAD BASKET**
(Plain Naan, Garlic Naan, Butter Naan, Kashmiri Naan, Kulcha Plain.)
Price : \$19.00
- ❑ **ROTI BREAD BASKET**
(Plain Roti, Butter Roti, Ajwain Roti, Lachha Paratha, Pudina Paratha.)
Price : \$20.70

- ❑ **KASHMIRI NAAN**
Naan stuffed with dry fruits and baked in the tandoor.
Price : \$5.50
- ❑ **KEEMA NAAN**
Naan stuffed with minced lamb and baked in the tandoor.
Price : \$6.50
- ❑ **KULCHA PLAIN**
Indian bread baked in the tandoor flavoured with coriander leaves & sesame seeds.
Price : \$4.00
- ❑ **ONION KULCHA**
Indian bread stuffed with onion and baked in the tandoor.
Price : \$4.50
- ❑ **MASALA KULCHA**
Indian bread stuffed with mixed veg & baked in the tandoor, and glazed with butter.
Price : \$5.30
- ❑ **LACHHA PARATHA**
Layered bread baked in the tandoor, and glazed with butter.
Price : \$4.50



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DESSERTS



- **GULAB JAMUN**
Caramelized milk dumplings served with sweet cardamom syrup.
Price : \$6.50
- **RASMALAI**
Cottage cheese patties dipped in flavoured and sweetened milk.
Price : \$7.50
- **GAJAR KA HALWA**
Grated carrot pudding cooked with cream and garnished with pistachios nuts.
Price : \$8.50
- **BEETROOT HALWA** 
A rich dessert made with beetroot, desi ghee and dried fruits
Price : \$9.50

EXTRAS

- **PAPADUM BASKET - \$2.50**
- **RAITA - \$4.80**
- **VEGETABLE CURRY SAUCE - \$8.20**
- **PLAIN YOGHURT - \$3.30**
- **ONION AND LEMON - \$1.80**
- **PICKLE - \$1.80**



RASMALAI



BEETROOT HALWA



Chicken Tikka



Chicken Biryani



Butter Chicken



Butter Chicken

Charcoal Spl Dal Makhani



Prawn Masala



Tandoori Lamb Chops



Malabar Prawn Biryani





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