

VEG MAIN COURSE

Aloo Gobi Mutter

(Potato, peas & cauliflower with onion, tomato, garlic and Indian spices)

\$14.0

Aloo Jeera

(Potato prepared with cumin seeds along with onion, tomato and garlic)

\$14.0

Pindi Chole

(Classic Punjabi dish made with Kabuli chana and perfectly blended with Indian spices.)

\$15.0

Diwani Handi

(Mixed vegetable with cashew nut and Indian spices with rich mughlai flavour)

\$15.0

Mutter Mushroom **MUST TRY**

(Indian curry made with green peas, mushrooms, onions, tomatoes & spices.)

\$16.0

Kadhai Paneer

(Flavorful Spicy cottage cheese curry made with fragrant Indian Spices in a deep cooking pot)

\$17.0

Paneer Makhani

(A delicious creamy recipe of succulent paneer cooked in makhani onion tomato cashew nut gravy)

\$17.0

Palak Paneer

(Cooked spinach studded with cubes of cottage cheese)

\$17.0

Paneer Lababdar **MUST TRY**

(Tandoori cooked cottage cheese chunks with silken tomato gravy)

\$19.0

Dal Makhani

(A creamy, rich and flavorful lentil dish made using whole black lentil and mild spices)

\$16.0

Yellow Dal Tadkewali

(Yellow lentil tempered with whole mix spice)

\$14.0

NON-VEG MAIN COURSE

Kadhai Chicken

(Flavorful Spicy Chicken curry made with fragrant Indian Spices cooked in a deep cooking pot)

\$18.0

Pahadi Chicken **MUST TRY**

(Chicken with bones cooked with onion and tomato gravy & aromatic spices finished with butter)

\$18.0

Chicken Saagwala

(Chicken cooked in silky smooth spinach gravy with fragrant Indian spices)

\$18.0

Butter Chicken

(Chicken cooked in silken mildly spiced tomato gravy and butter)

\$19.0

Chicken Tikka Masala

(Marinated chunks of roasted Chicken made with fragrant spices and creamy curry)

\$19.0

Bhuna Gosht **MUST TRY**

(Pan fried lamb curry made in onion base with fragrant Indian spices and herbs)

\$20.0

Mutton Rogan Josh

(Pieces of lamb cooked in a gravy flavoured with garlic, ginger and aromatic Indian spices)

\$22.0

Gosht Saagwala

(Lamb cooked in silky smooth spinach gravy with fragrant Indian spices)

\$22.0

Fish Curry

(Traditional Indian fish curry made with Indian spices)

\$19.0

Kadai Prawns **MUST TRY**

(Flavorful Spicy Prawns curry made with fragrant Indian Spices cooked in a deep cooking pot)

\$22.0

Prawns Masala

(Prawns prepared in a spicy masala gravy with a delightful blend of herbs and spices)

\$22.0

RICE

Steamed Basmati Rice

\$6.0

Zeera Rice

\$8.0

Fried Rice (Veg / Egg / Chicken)

\$14.0 / \$15.0 / \$16.0

Vegetable Biryani

(Basmati rice cooked with mixed vegetable, yoghurt and Indian spices)

\$16.0

Chicken Biryani

(Traditional Biryani Rice cooked with Chicken & spices)

\$20.0

Mutton Biryani **MUST TRY**

(Traditional Biryani Rice cooked with Lamb & spices)

\$22.0

Prawns Biryani

(Biryani with spicy prawns)

\$22.0

BREADS

Tandoor Roti \$3.0

Tandoori Butter Roti .. \$3.5

Plain Naan \$3.0

Butter Naan \$4.0


Garlic Naan \$4.0


INDIAN SWEETS

Gulab Jamun \$7.0 

Kesri Kheer **MUST TRY** \$8.0 

ICECREAM

Ice Cream \$8.0 

Banana Split \$12.0 

 * Vegetarian

10% Service Charge Applicable

OUR OUTLETS

Far East Plaza

#01-14A, Far East Plaza (Outside Alfresco), 14 Scotts Road, Singapore - 228213

Novena Regency

275 Thomson Road 01-02 Novena Regency (Opp. Novena Church), Singapore - 307645

Sentosa Boardwalk

6 Sentosa Gateway, #01-05, 06,07, Sentosa Boardwalk, Singapore - 098072

Alexandra Technopark

438 B, Alexandra Road, 01-01, Alexandra Technopark, Block B, Singapore - 119968

