

## SMALL PLATES

### GABBAR 69 15 🍷

BITE SIZED CHUNKS OF CHICKEN SEASONED WITH SPICES AND COOKED IN CHILLY SAUCE

### GObI MANCHURIAN 14

CHURRA KE MANN MERA, GOBIYA CHLI

FLORETS OF CAULIFLOWERS, DEEP FRIED AND TOSSED IN HOT CHILLY SAUCE

### VEG SAMOSA 10

DEEP FRIED CONICAL PASTRIES STUFFED WITH POTATO FILLING

### CHILLY PANEER 15

PUN NEER INTENDED

FRESH PIECES OF COTTAGE CHEESE CUBES TOSSED IN HOT GARLIC SAUCE

### GARLIC PRAWNS 15

PRAWNS TOSSED WITH CHILLIES, ONION PEPPERS IN MOUTH WATERING FRESH SPICY GARLIC SAUCE

### GABBAR FRIES 12

CHEESE/MASALA

### PEANUT MASALA / ROASTED PAPAN 6

KHA LE BETA MOOFALI

CHOPPED ONIONS AND TOMATOES MIXED WITH PEANUTS AND ADDED SEASONINGS.

## TANDOORI LOVERS

### TAPAS PORTION \$12

### TANDOORI MUSHROOM 16

STUFFED MUSHROOM - FLAVORFUL AND A DELIGHT TO START THE NIGHT WITH.

### ACHAARI PANEER 20

PANEER TIKKA WITH A TWIST OF PICKLES, FOR THOSE WHO PREFER A TANGY AFFAIR

### AMBI PANEER 20

A HOUSE FAVORITE SUCCULENT INDIAN COTTAGE CHEESE SWEETENED WITH MANGO, INFUSED WITH FRAGRANT HERBS COATED & CRISPED IN CLAY OVEN

### MALAI PANEER 20

JUICY AND MOUTH MELTING COTTAGE CHEESE, MARINATED IN CHEESE AND CASHEW FOR A RICH SMOOTH FLAVOR

### TANDOORI BROCCOLI 16

FINGER LICKING GOOD, HEALTHIER AND JUST YUMMY

### HARA BHARA KEBAB 18

CRISPY VEGETARIAN SHALLOW FRIED KEBAB FULL OF AROMATIC SPICES, MADE FROM FRESH SPINACH, GRAM FLOUR, CREAM CHEESE AND NUTS.

### SURKH LAAL CHICKEN TIKKA 22

DILLI DHABA STYLE SPICY BONELESS CHICKEN CUBES - REMINISCENT OF OLD DELHI TIMES, BEST ENJOYED WITH CLOSE FRIENDS, MUSIC AND GLASS OF WHISKEY

### MALAI CHICKEN 22

MURGI BADNAAM HUI - MALAIKA CHICKEN

GOODNESS OF CREAM, PROCESSED CHEESE, CASHEW AND INDIAN SPICES REMINISCENT OF PUNJAB'S MAKHHAN MALAI.

### TANDOORI CHICKEN 24

TANDOORI CHICKEN MARINATED IN YOGURT AND GENEROUSLY SPICED AND COOKED IN THE TANDOOR OVEN, GIVING THE MEAT ITS TRADEMARK RED COLOR.

### GALOUTI KEBAB 26/15

HALLMARK OF AWADHI CUISINE, MADE OF MINCED LAMB AND GREEN PAPAYA-SERVED WITH BREAD, A KEBAB CREATED FOR THE LEISURE LOVING NOBLES WHO PREFERRED NOT TO CHEW.

### FISH AMRITSARI TIKKA 26/14

FISH CUBES MARINATED WITH CITRUS JUICE, HUNG CURD AND BLEND OF SPICES, SLOW COOKED ON GRILL.

### SALMON TIKKA 28/16

SUCCULENT PIECES OF TENDER SALMON DONE IN CHEF'S SPECIAL STYLE



## CHEF'S SPECIALS

### DAL BURRATA 24

DAL MAIN KUCH SAFED HAI

DEEPLY FLAVORED DELICIOUS BLACK LENTIL DAL SLOW COOKED IN BUTTERY CRAWY TOPPED WITH CREAMY BURRATA.

### LAMB CHOP 22

RACKS OF MOIST LAMB CHOPS MARINATED OVERNIGHT WITH AROMATIC SPICES - SLOW COOKED ON GRILL

### GABBAR CHICKEN 28

30 DARR GAYA - SAMJHO MARR GAYA

## PLATTERS

### VEG PLATTER 36

(ACHAARI PANEER/ HARA BHARA KEBAB/ MALAI PANEER/ TANDOORI BROCCOLI)

### NON-VEG PLATTER 44

(MALAI CHICKEN/GALOUTI KEBAB/AMRITSARI FISH/SURKHI LAAL CHICKEN)

## MAINS

### PANEER TIKKA MASALA 22

PANEER CUBES MARINATED WITH HOMEMADE SPICES, THEN GRILLED TILL TOASTY AND GENTLY CHARRED

### KADHAI PANEER 22

MOUTH WATERING COMBINATION OF PANEER, CAPSICUM, TOMATO, ONION AND TRADITIONAL INDIAN SPICES COOKED IN DESI GHEE.

### LEHSONI PALAK PANEER 22

HARA DHANDHA, CORE LOG

CHOPPED GARDEN FRESH SPINACH COOKED DELICATELY IN GINGER, GARLIC, TOMATO AND ONION, MIXED WITH PIECES OF HOMEMADE COTTAGE CHEESE.

### AMRITSARI MAKAI PALAK 24

AMRITSARI CORN TOSSED IN A SMOOTH AND CREAMY PALAK GRAVY

### BHARA HUA DUM ALOO 20

DUM MARO DUM

POTATO BARRELS STUFFED WITH INDIAN COTTAGE CHEESE AND NUTS, COOKED WITH RICHI ONION AND TOMATO GRAVY.

### MIXED VEG DO PYAZA 20

EK ALOO DO PYAZ - THE LOVE TRIANGLE

A TYPICAL PUNJABI DISH WITH GARDEN FRESH VEGETABLE PIECES COOKED WITH TWO STYLES OF ONION AND TOMATO GRAVY

### PATIALA CHICKEN 27

GARAM LIKE DHARAMI

LIP SMACKING PATIALA SPICED CHICKEN LEG WITH RED GRAVY

### BUTTER CHICKEN 26

MURGI MAAKHAN CHOR

IF GABBAR HAD A FAVORITE, THIS WOULD BE IT. FIVE STARS ALL THE WAY

### ROGAN JOSH 26

HOWS THE JOSH

ORIGIN KASHMIR - ROGAN MEANS RED AND JOSH MEANS PASSIONATE. TENDER MARINATED, MOUTH MELTING BONELESS LAMB COOKED IN BROWN GRAVY WITH EXOTIC SPICES.

## DAL

### DAL MAKHANI 20

DAL MAIN KUCH KALA HAI

GABBAR DAAL...BLACK LENTILS AND BEANS SLOW COOKED IN BUTTERY TOMATO GRAVY

### DAL TADKA 16

GHAR KI MURGI, DAL BARABAR

YELLOW LENTILS COOKED TILL PERFECTION

## BIRYANI

### HYDERABADI CHICKEN BIRYANI 24

### HYDERABADI MUTTON BIRYANI 28

### AFGHANI VEGETABLE BIRYANI 20

### JEERA RICE / STEAMED RICE 8

### STEAMED RICE — 7

## BREADS

### PARATHA

*You will love it!*

### MIRCHI PARATHA 8

CHEFS FAV

### LACHHA / AJWAIN 8

### OLIVE & CHEESE KULCHA 10

DESI BREAD VIDESHI HOSHIYARI

### CHILLY CHEESE KULCHA 10

### GARLIC NAAN 7

NAAN - STOP FUN

### ALOO KULCHA 10

### BUTTER NAAN/TANDOORI ROTI 6

## DESSERTS

*Must try!*

### PAAN ICE-CREAM 10

KHANA YE GORI KA YAAR, BALAM TARSE

### MANGO PISTACHIO ICE CREAM 8

HOMEMADE PISTACHIO ICE CREAM.

### GULAB JAMUN W ICE CREAM 8

EK DUJE KE LIVE

MILK DUMPLINGS FRIED AND SIMMERED IN SUGAR SYRUP, SERVED WITH RABRI

### NUTELLA BROWNIE W ICECREAM 14

### MOLTEN LAVA CAKE W ICE CREAM 14

VEGETARIAN

SPICY

VEGAN DISHES CAN BE PRE-ORDERED 2 DAYS IN ADVANCE

FOOD ITEMS MAY CONTAIN: WHEAT, EGGS, PEANUTS, TREE NUTS & MILK  
PRICES ARE MENTIONED IN SINGAPORE DOLLARS  
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND GST

WE ACCEPT ONLY ELECTRONIC PAYMENTS - NOCASH  
BILL CAN ONLY BE SPLIT INTO 2 DEBIT /CREDIT CARDS