



Shish Mahal

RESTAURANT & PUB PTE LTD

North Indian & Nepalese Cuisine

Beverages

MASALA TEA 	\$4.50
<i>(Traditional Indian Tea spiced with cardamom and anise)</i>	
ENGLISH / GREEN / CHINESE TEA	\$3.90
HOMEMADE ICED LEMON TEA	\$4.50
FRESH LIME SODA	\$5.50
LASSI (PLAIN / SWEET / SALTED)	\$5.90
<i>(Traditional Yogurt Drink)</i>	
MANGO / BANANA LASSI 	\$6.90
MASALA CHAAS 	\$7.50
<i>(Spiced Buttermilk)</i>	
ICE MILO / HOT MILO	\$4.90
MILO DINOSAUR / MILO GODZILLA	\$6.90 / \$7.90
COFFEE / ESPRESSO	\$4.50
CAFFÈ LATTE	\$6.90
CAPPUCCINO	\$6.90
COKE / SPRITE/ FANTA / GINGER ALE	\$3.90
DIET COKE	\$4.50
MINERAL WATER	\$2.00
SPARKLING WATER	\$6.90
CHOCOLATE WHITE MOUNTAIN 	\$8.90
<i>(Our Specialty Cold Coffee)</i>	
MILKSHAKE (STRAWBERRY / VANILLA / CHOCOLATE / BANANA)	\$9.90
FRUIT JUICE (APPLE / ORANGE / LIME / PINEAPPLE / FRUIT PUNCH)	\$5.90
MANGO JUICE	\$5.90



Mocktails

VIRGIN COLADA 				\$10.90
<i>A tropical drink with coconut milk and pineapple juice</i>				
GREEN REVIVER 				\$10.90
<i>Honeydew syrup, sprite, a dash of lime juice blended with cucumber and cardamom...The perfect refresher!</i>				
PINK LADY				\$10.90
<i>Fresh pink guava, lemonade and grenadine syrup</i>				

All prices are subject to 10% service charge and prevailing Government taxes

Beer & Liquor

Draught Beer

TIGER HAPPY HOUR (12-7PM)

TIGER BEER

HEINEKEN BEER

STELLA ARTOIS

GUINNESS

Bottled Beer

GUINNESS STOUT

KINGFISHER (Indian)

KIRIN (Japanese)

CORONA

ERDINGER (German, 500ML)

Liquor

DEWAR'S WHITE LABEL

JOHNNY WALKER RED LABEL

JOHNNY WALKER BLACK LABEL

JACK DANIEL'S

CHIVAS REGAL 12

CHIVAS REGAL 18

MONKEY SHOULDER

SMIRNOFF VODKA

ABSOLUT VODKA

BACARDÍ WHITE RUM

OLD MONK RUM

MYERS'S DARK RUM

GORDON'S DRY GIN

MARTELL VSOP BRANDY

HENNESSEY V.S.O.P BRANDY

JOSE CUERVO GOLD TEQUILA

GLENFIDDICH 12 SINGLE MALT

AMRUT INDIAN SINGLE MALT

MACALLAN 12 DOUBLE CASK

Jug

\$20.90

\$23.90

\$26.90

\$20.90

Pint

\$8.90

\$9.90

\$11.90

\$8.90

\$10.00

Mug

\$5.90

\$6.90

\$7.90

\$5.00

\$8.90

\$8.50

\$8.50

\$8.90

\$10.00

Bottle

\$105.00

\$115.00

\$130.00

\$140.00

\$140.00

\$180.00

\$145.00

\$115.00

\$125.00

\$115.00

\$115.00

\$115.00

\$115.00

\$185.00

\$185.00

\$130.00

\$190.00

\$230.00

\$230.00

Peg (30ML)

\$8.50

\$8.90

\$ 9.90

\$10.90

\$10.90

-

\$ 10.90

\$ 8.90

\$10.50

\$ 8.90

\$ 8.90

\$ 8.50

\$ 8.50

\$12.90

\$12.90

\$ 9.90

\$12.90

Peg (60ML)

\$14.90

\$15.80

\$16.80

\$18.90

\$18.90

-

\$17.90

\$15.80

\$16.80

\$15.80

\$16.90

\$14.90

\$14.90

\$20.90

\$20.90

\$16.80

\$20.90

Cocktails

MOJITO

Bacardi, Lemon wedges, Mint & Brown sugar topped with sparkling water

MIDNIGHT TEA

Gin & Tequila blended with fresh Pink Guava

SINGAPORE SLING

Gin, Cherry Brandy, Triple Sec, Grenadine Syrup topped with Lemonade

MAHAL'S PUNCH

Bacardi mixed with Kahlua, Lime Cordial and Fruit Punch

MARGARITA

Tequila & Triple Sec, mixed with freshly squeezed lime

SCREWDRIVER

Vodka & Orange Juice

PIÑA COLADA

A tropical blend of rich coconut cream, white rum and tangy pineapple juice

LONG ISLAND ICED TEA

(If you are in a mood to get drunk :)

All prices are subject to 10% service charge and prevailing Government taxes

Wine & Champagne		Glass	Bottle
HOUSE WHITE			
LA MINGA (Sauvignon Blanc)		\$7.90	\$45.00
<i>Chilean White Wine with a medium intensity on the nose and a medium-bodied palate. With notes of lime, green apple, pear and grapefruit, this white wine would go perfectly with your seafood, vegetarian or any cheese heavy mains.</i>			
HOUSE RED			
LA MINGA (Cabernet Sauvignon Merlot)		\$7.90	\$45.00
<i>This popular Chilean Red Wine combines ripe red fruit aromas with a blend of toast tobacco and chocolate. The palate is medium-bodied with a pleasant smooth after taste.</i>			
PREMIUM WHITE WINE			
AUSTRALIA – JACOB CREEK (Chardonnay)			\$50.00
<i>An intense mix of citrus and melon underpinned by toasty notes. The quality chardonnay grapes create a medium bodied wine with a creamy palate showcasing vibrant fruity flavours and a toasty oak. Goes well with seafood and tomato-based gravies.</i>			
AUSTRALIA – JACOB CREEK RIESLING			\$50.00
<i>Blended from selected parcels resulting in fragrant lime blossom with hints of fresh green apple. A crisp, elegant wine with a fresh floral bouquet, attractive citrus flavours and a delicate, dry finish. Best devoured with Seafood.</i>			
ROCHE MAZET (Sauvignon Blanc)			\$55.00
<i>Beautiful pale yellow colour, golden and shiny. The wine reveals delicate aromas of white flowers, boxwood and exotic fruits. A perfect drink to pair with Fish, Poultry or Shellfish.</i>			
PREMIUM RED WINE			
AUSTRALIA – JACOB'S CREEK (Shiraz Cabernet)			\$50.00
<i>Dark cherry and plum with notes of mocha spice. The palate offers plum and warmed berry flavours with soft tannins. Best paired with Mutton and Steak.</i>			
ROCHE MAZET (Cabernet Sauvignon)			\$55.00
<i>This popular french wine blends two different grape varieties: The well balanced cabernet, and the fruity merlot. If the warm ruby red with violet tints are not enough to entice you, her aromas of Blackcurrant with a touch of vanilla and fine wood surely will! She deliciously compliments your starters and your traditional dishes!</i>			
AUSTRALIA – WYNDHAM BIN 555 SHIRAZ			\$58.00
<i>Full bodied red wine from eastern Australia. Deep crimson red with vibrant purple hues, the tempting notes of spicy plum, black pepper, cloves and chocolate aromas surrounded by subtle vanillin oak is certain to leave you wanting more. Her palate consists of plum and dark cherry fruits with spicy notes. You may want to enjoy a glass on its own, or with roast meats.</i>			
PORTUGAL – PORT WINE (Quinta do Portal Fine Tawny Port)		\$14.90	\$70.00
<i>Called Tawny for its colour due to the ageing in oak, this wine reveals a dried fruits and raisins aroma. The smoothness and well balanced palate give us a good idea of the slow ageing process. It has the complexity from the Tawnies but the irreverence from a young Port.</i>			
CHAMPAGNE			
OUR IN-HOUSE SPECIAL CHAMPAGNE			\$55.00

All prices are subject to 10% service charge and prevailing Government taxes

Soup Specialties

MAHAL KA CHICKEN SOUP

Tender pieces of chicken cooked in béchamel sauce & fresh chicken stock, garnished with cream

CHICKEN HOT & SOUR SOUP

Freshly diced chicken, mushrooms, bean curd, green chilli, tomato & mixed vegetables cooked in hot & sour sauce, topped with fresh egg drop

MAHAL KA VEGETABLES SOUP

Assortment of fresh garden vegetables cooked in vegetable stock

CREAM OF TOMATO

Rich garden fresh tomatoes blended delicately, topped with cream and garnished with croutons

CREAM OF MUSHROOM



Fresh wild mushrooms cooked in thick creamy sauce.

VEGETABLE HOT AND SOUR SOUP

Freshly diced mushrooms, bean curd, green chilli, tomato & mixed vegetables cooked in hot & sour sauce



Mahal Ka Chicken Soup



Cream of Mushroom

KIDS MENU

CHICKEN NUGGETS SET MEAL



Boneless Chicken Nuggets deep-fried & served with White Rice, French Fries and sweet Pineapple Yoghurt

MALAI KEBAB SET MEAL



Boneless pieces of marinated chicken grilled in the tandoor served with White Rice, French Fries and sweet yoghurt



Chicken Cheese Hawaiian

Pizza Specialty

From our western kitchen

CHICKEN CHEESE HAWAIIAN

VEGETABLE CHEESE CAPSICUM

FISH & CHIPS



Fish & Chips

Indian Street Food

ALOO PAPRI CHAAT

Crispy fried wafers served with boiled potato and chickpeas dressed with coriander sauce, ,yoghurt and tamarind

ALOO CHANA CHAAT

Chickpeas mixed with potato and serve with sauce

SAMOSA CHANA CHAAT

Vegetable samosa mashed with chickpeas, yoghurt and served with tamarind sauce

PEANUT MASALA

A delicious mixture of unsalted, raw peanuts mixed with diced vegetables, Indian spices & lemon juice

Accompaniments

GREEN SALAD

ONION SALAD

YOGHURT

RAITA (Pineapple/ Mixed / Boondi)

Dices of cucumber, carrot and tomato mixed with Indian curd

ROASTED PAPADAM (2 PCS)

MASALA PAPAD (1 PC)

MASALA OMELETTE

Indian twist on the traditional omelette made with onions, turmeric and chillies

Samosa Chana Chaat



\$10.90

\$9.90

Aloo Papri Chaat



\$10.90

\$9.90

Boondi Raita



\$4.90

\$6.90

\$2.50

\$3.50

\$8.90

Starter

VEGETABLE PAKORA

A rissole of vegetables deep-fried till golden brown, served as a snack

ASSORTED PAKORAS

A mix of chilli, paneer, potato and cauliflower pakoras

ONION BHAJI

Onion rings coated with flour & deep-fried

VEGETABLE SAMOSA (2 PCS)

Diced vegetables marinated in hot spices stuffed into thin pastry cones

CHILLI PAKORA

Whole green chillies marinated in spicy flour & deep-fried till golden brown

PANEER PAKORA

Indian cottage cheese coated with gram flour & deep-fried

VEGETABLE SPRING ROLLS

Delicious Chinese appetiser filled with shredded vegetables and deep-fried to crispy goodness

CHILLI POTATO



Crispy fried potatoes tossed in a spicy, sour & slightly sweet sauce

CRISPY CHILLI BABY CORN



Tender baby corns fried with green chillies, capsicum & onions

GOBI 65

Cauliflower florets marinated in Indian spices and deep-fried

FRENCH FRIES

MUTTON DRY FRY



Mutton cubes deep-fried with onions and capsicum, garnished with cilantro

CHICKEN WINGS (6 PCS)

FISH IN BANANA LEAF



Slices of dory fish marinated with exotic Indian spices wrapped in banana leaf & deep-fried to perfection.

CHICKEN 65



Crispy fried chicken coated with the flavour of red chillies & Indian spices

PRAWN 65



Juicy prawns marinated in Indian spices and deep-fried

POPCORN CHICKEN



Crispy bite-sized chunks of deep-fried chicken

EGG PAKORA

Eggs dipped in spicy besan gram flour batter & deep-fried

Vegetable Pakora



\$8.90

\$12.90

\$7.90

\$8.90

\$8.90

\$12.90

\$8.90



Fish in Banana Leaf

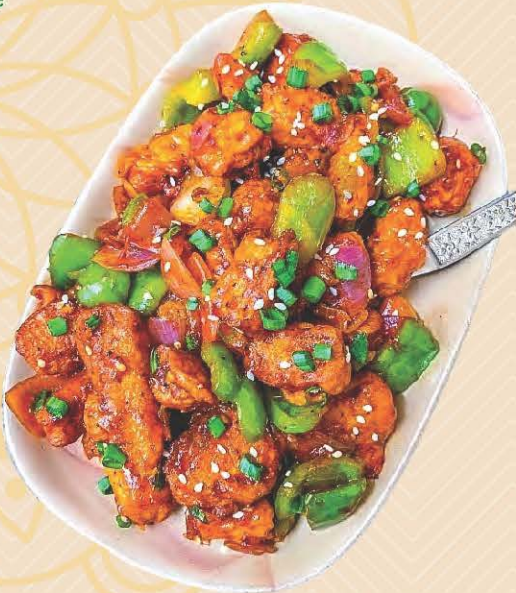
\$12.90

\$16.90

\$13.90

\$7.90

\$17.50



Crispy Chilli Baby Corn

\$13.50

\$15.90



Prawns 65

\$15.90

\$21.90

\$11.90

\$10.90

All prices are subject to 10% service charge and prevailing Government taxes

Tandoori Kebab

TANDOORI CHICKEN

Tender fresh chicken marinated in cream & rare spices barbecued in Earthen Clay Oven

CHICKEN HARIYALI TIKKA

Boneless pieces of chicken marinated in yogurt, spinach, mint & rare spices grilled in the Tandoor

CHICKEN TIKKA TANDOORI

Boneless pieces of chicken marinated in yogurt & rare spices grilled in the Tandoor

CHICKEN SEEKH KEBAB

Minced chicken & spices ground together, bound with egg, skewered & grilled in the Tandoor

MURGH MALAI KEBAB

Boneless pieces of chicken marinated in mild spices & roasted in the Earthen Oven

ZAFRANI TIKKA

Fresh chicken breasts marinated in saffron and cooked with six special Indian spices

LAMB SEEKH KEBAB

Minced mutton & spices ground together, skewered & grilled in the Tandoor

LAMB BOTI KEBAB

Mutton cubes marinated with yogurt and rare spices grilled in Clay Oven

FISH TIKKA

Fish cubes marinated in saffron & roasted in the Tandoor

TANDOORI PRAWNS

The best of the fisherman's catch flamed in the Tandoor & served with fresh green salad

MAHAL KA MILAWAT SIZZLER

Half-done chicken, mutton, fish, prawns & eggs served on hot plate, sizzling to perfection

TANDOORI VEGETABLE SASLIK

Fresh cauliflower, tomato, capsicum, mushrooms & onions marinated in light spices & grilled in the Tandoor

ACHARI PANEER TIKKA

Tandoori cottage cheese flavoured with Indian pickle & yoghurt served with grilled tomato, capsicum and white onion

TANDOORI PANEER TIKKA

Chunks of cottage cheese grilled in the Tandoor & garnished with green peppers

VEGETABLE HARA SEEKH KEBAB

Garden fresh vegetables grilled in the Tandoor

TANDOORI CHEESEY MUSHROOM

Whole Tandoori Chicken

Whole (8 PCS) \$26.90

Half (4 PCS) \$16.90

Quarter (2 PCS) \$11.90



\$17.90

\$17.90

\$16.90

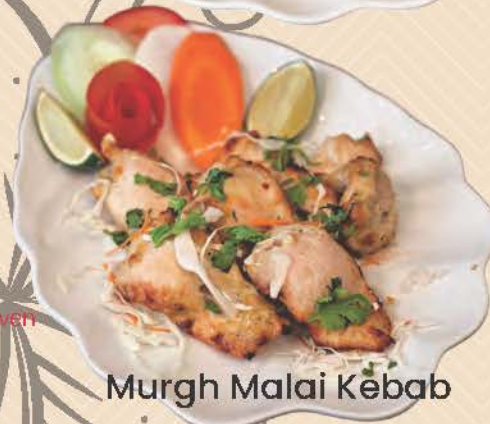
Chicken Hariyali Tikka



\$18.90

\$17.90

\$19.90



Murgh Malai Kebab

\$19.90

\$17.90

\$25.90



Lamb Boti Kebab

\$29.90

\$17.90

\$17.90



\$17.90

\$15.90

Tandoori Prawns

\$17.90

All prices are subject to 10% service charge and prevailing Government taxes

Vegetable Specialties

PANEER BUTTER MASALA 🍷

Cottage cheese cooked in onion, tomato and cashew nut gravy

PALAK PANEER 🍷

Cottage cheese cooked in a gravy of puréed spinach, garlic & onion

PANEER MAKHANI

Fresh homemade cottage cheese cooked in red creamy gravy

PANEER TIKKA MASALA

Tandoori Paneer Tikka with spicy Indian gravy

KADAI PANEER 🍷

Cottage cheese cooked in garlic ginger paste with onions, spices & capsicum (Semi-dry)

MATAR PANEER

Cottage cheese served with green peas in creamy sauce

PANEER PASANDA 🍷

Triangular pieces of cottage cheese cooked in creamy cashew nut gravy

METHI MALAI PANEER

Cottage cheese in creamy curry spiced with fresh fenugreek leaves

MALAI KOFTA CURRY

Mashed cheese balls deep fried & cooked in a mild cashew nut gravy

MUSHROOM MASALA

Fresh button mushrooms cooked in a mild Indian curry

MIX VEGETABLES KORMA

An assortment of fresh garden vegetables cooked in a mild butter & cream sauce

VEGETABLE JALFREZI / KADAI VEG 🍷

Mixed vegetables cooked in spicy semi-dry tomato gravy with capsicum and onion

BAIGAN KA BHARTA

Mashed eggplant cooked with spices & fresh green peas (Semi-dry)

BHINDI DO PYAZA

Okra (Lady's Finger) cooked with cubes of onions in spicy Indian gravy (Semi-dry)

HANDI CHANA MASALA

Chickpeas cooked in traditional home-grounded spices

GOBI MATAR

Cauliflower cooked with green peas in mild-spicy gravy

ALOO JEERA

Boiled potatoes tossed with cumin seeds (Dry)

ALOO PALAK

Potatoes cooked in puréed spinach gravy dressed with strips of ginger

ALOO MATAR

Fresh garden peas & potato cubes cooked in a mild-spicy gravy

ALOO GOBI MASALA

A cauliflower specialty with potatoes

METHI MALAI MATAR 🍷

Fresh fenugreek leaves with green peas in a sweet and savoury rich creamy curry

MAHAL KA DAL MAKHANI 🍷

Mixture of black lentils cooked with tomatoes, cream sauce & spices

YELLOW DAL TADKA

Yellow lentils cooked in butter

Palak Paneer



\$15.90

\$15.90

\$15.90

\$16.90

\$16.90

Paneer Pasanda



\$14.90

\$16.90

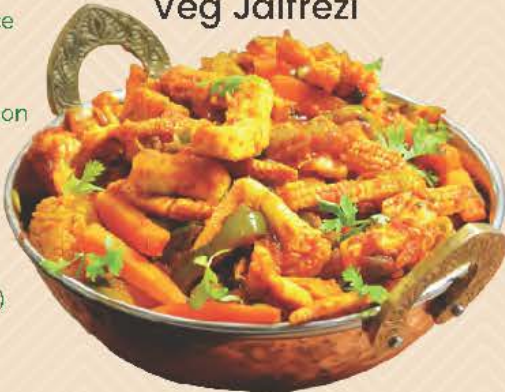
\$15.90

\$14.90

\$14.90

\$13.90

Veg Jalfrezi



\$14.90

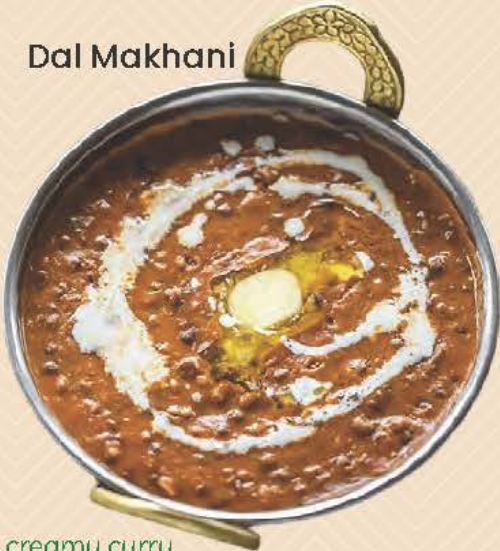
\$13.90

\$13.90

\$13.50

\$13.50

Dal Makhani



\$12.90

\$13.90

\$12.90

\$13.90

\$12.90

\$13.90

\$12.90



All prices are subject to 10% service charge and prevailing Government taxes

Chicken Specialties

MAHAL KA BUTTER CHICKEN

A superb, traditional North Indian dish. Here, pieces of pre-marinated fresh chicken are cooked in a thick, rich & creamy gravy topped with a pat of butter

CHICKEN TIKKA MASALA

Boneless pieces of barbecued chicken stir-fried with onions, tomatoes & simmered in a pan of light curry sauce

MURGH DO PYAZA

Fresh chicken cooked in curry sauce with two varieties of onions

MURGH MASALA

Fresh chicken cooked in spicy curry sauce made from puréed onions, tomatoes & cashew nuts

MURGH PALAK

Fresh chicken cooked in a thick & rich puréed spinach sauce

MURGH KORMA

Boneless pieces of chicken cooked with spices in a mild cashew nut gravy

CHICKEN CHETTINAD

Boneless pieces of chicken coated in a rich curry paste laced with chettinad spices

CHICKEN VINDALOO

Boneless pieces of chicken with potatoes cooked in a spicy sauce of tomato purée, chilli paste & vinegar

KADAI CHICKEN

Barbecued chicken cooked in garlic ginger paste with onions, spices & capsicum

MAHAL KA CHICKEN CURRY

Fresh chicken cooked with onions & tomatoes in spicy curry

CHICKEN JALFREZI

Farm fresh boneless chicken stir-fried with onions, tomatoes & green peppers in a spicy curry sauce

KALI MIRCHWALA MURGH

Boneless chicken cooked with black pepper in thick gravy

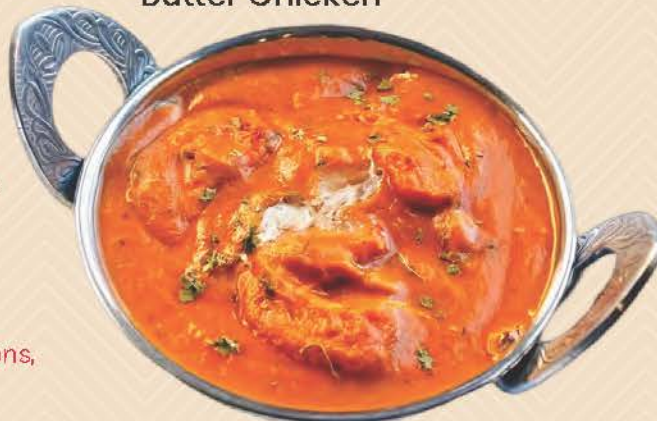
EGG MASALA CURRY

Egg cooked with onions and oriental spices in mild spicy gravy

EGG BHURJI

Scrambled eggs sautéed in Indian spices

Butter Chicken



\$17.90

Chicken Tikka Masala



\$17.90

\$16.90

\$16.90

\$17.90

\$16.90

Murgh Korma



\$17.90

\$16.90

\$17.90

\$16.90

Chicken Chettinad



\$16.90

\$16.90

\$13.90

\$12.90

Mutton Specialties

MAHAL KA MUTTON CURRY

Mutton cubes cooked in spicy curry

MUTTON ROGAN JOSH

Special lamb cooked over a slow fire with Indian herbs & spices

MUTTON MYSORE

Mutton cubes cooked with dry red chilli, fresh curry leaves & home grounded spices

PEPPER MUTTON

Hot and spicy stir-fried cubes of mutton with black pepper

MAHAL KA MUTTON MASALA

Mutton cooked in a mild gravy of puréed onions, tomatoes & yogurt with hot spices & chillies

BHOONA GOSHT

Mutton cubes marinated in spices & pan-fried with minced onions & tomatoes

MUTTON VINDALOO

Mutton cubes cooked in hot & spicy gravy with potatoes

MAHAL KA METHI LAMB

Lamb cubes cooked in special selected herbs, spices & fenugreek leaves in a mild gravy

LUCKNOWI KEEMA MATAR

Minced mutton cooked with green peas in spicy gravy

GHAR KA KADAI MUTTON

Mutton cubes cooked in garlic ginger paste with onions, spices & capsicum

SHAHI MUTTON KORMA

Small cubes of mutton served in a mildly spiced curry, laced with cream

HYDERABADI MUTTON DO PYAZA

Mutton cooked with onion & capsicum, topped with fried onions & parsley

SAAG GOSHT

Tender pieces of lamb cooked in fresh puréed spinach, topped with ginger & garlic

HOUSE SPECIAL DAL GOSHT

Lamb pieces cooked in spicy yellow lentil

Mutton Rogan Josh \$17.90



\$18.90

\$19.90

\$20.90

Mutton Mysore \$17.90



\$18.90

\$17.50

Lucknowi Keema Matar \$17.90



\$17.90

\$18.50

Shahi Mutton Korma \$17.90



\$17.50

\$17.90

\$17.90

Seafood Specialties

AMRITSARI FISH MASALA

Fish cubes cooked in a thick gravy flavoured with hot spices

KASHMIRI FISH CURRY

Fish cubes cooked in a Kashmiri style mild sauce with an assortment of dry fruits & nuts

MAHAL KA FISH METHI

Fish cubes cooked with specially selected herbs, spices & fenugreek leaves in a mild gravy

GOAN FISH CURRY

Fish cubes cooked with coconut milk in a spicy Goanese-style curry

FISH VINDALOO

Fish cubes with potatoes cooked in a hot spicy sauce of tomato purée, chilli paste & vinegar

PRAWNS VINDALOO

Fresh prawns with potatoes cooked in a hot spicy sauce of tomato puree, chilli paste & vinegar

MAHAL KA METHI PRAWNS

Fresh prawns cooked in special selected herbs, spices & fenugreek leaves in a mild gravy

PRAWNS MASALA

Fresh prawns cooked with onions & tomatoes in a thick spicy sauce

PRAWNS MALABAR

Fresh prawns cooked in rich creamy coconut milk sauce with earthy Malabar spices

MAHAL KA PRAWNS KORMA

Fresh prawns cooked in a special sauce of rare spices, cashew nuts & cottage cheese

Mahal Ka Fish Methi



\$16.90

\$16.90

\$17.50

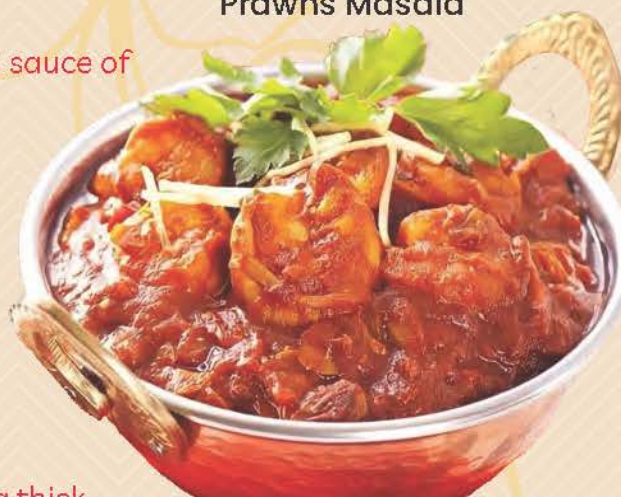
Goan Fish Curry



\$17.50

\$16.50

Prawns Masala



\$19.90

\$21.90

\$21.90

Mahal Ka Prawns Korma



\$21.90

\$21.90

Indian Breads

PLAIN NAAN

Plain Indian bread roasted in Earthen oven to perfect crispness

MAHAL KA NAAN

Plain Indian bread roasted in Earthen oven to perfect crispness & topped with freshly roasted sesame

GARLIC NAAN

Indian bread roasted in Earthen Oven to perfect crispness & topped with freshly chopped garlic

BUTTER NAAN

Indian bread coated with butter & roasted in Earthen oven to perfect crispness

KASHMIRI NAAN

Indian bread roasted in Earthen Oven to perfect crispness topped with cherries & dry fruits

KEEMA NAAN

Indian bread stuffed with minced mutton & roasted in Earthen oven to perfect crispness

CHEESE NAAN

Indian bread stuffed with cheese and roasted in oven

ONION CHEESE CHILLI KULCHA

Indian bread made of white flour, stuffed with cheese, onion & chilli

BATURA

Indian bread made from white flour & deep-fried to a perfect crisp

PURI (2 PCS)

Indian bread made from wheat flour & deep-fried to perfect crispness

TANDOORI ROTI

Indian bread made from healthy wheat flour & roasted in Earthen oven to perfect crispness

ROOMALI ROTI

Also known as the "Handkerchief Roti"! Thin Indian bread roll made from fine flour

TANDOORI BUTTER LACHHA PARATHA

Indian bread cooked with butter roasted in Earthen oven

PUDINA PARATHA

Indian bread flavoured with mint leaves roasted in Earthen oven

ALOO PARATHA

Indian bread made of wheat flour stuffed with specially made Masala potatoes

STUFFED PARATHA

Indian bread made of wheat flour stuffed with delicious spicy vegetables and cottage cheese

MIX NAAN BASKET

A basket of Mahal Ka Naan, Garlic Naan, Kashmiri Naan & Cheese Naan

CHAPATI

A flat, unleavened disk-shaped bread made of wheat flour also known as "Tawa Roti"

MASALA KULCHA

Indian bread made of white flour, stuffed with masala potatoes



Garlic Naan



Cheese Naan



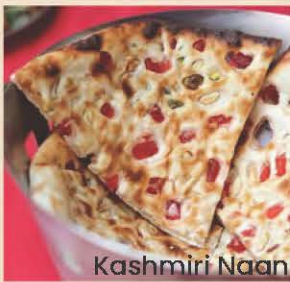
Tandoori Roti



Keema Naan



Masala Kulcha



Kashmiri Naan



Mix Naan Basket

\$3.50

\$3.90

\$4.50

\$4.50

\$5.90

\$7.90

\$7.90

\$7.90

\$3.50

\$5.50

\$3.70

\$5.90

\$4.90

\$5.50

\$6.50

\$6.90

\$18.90

\$3.50

\$6.90

Rice & Briyani Specialties

STEAMED WHITE RICE

Plain basmati white rice served steaming hot

SAFFRON RICE

Basmati rice parboiled & steamed with fragrant saffron strands & spices

JEERA FRIED RICE

Fragrant rice steamed & pan-fried with cumin seeds

KASHMIRI PULAO RICE

Biryani rice flavoured with fragrant saffron strands & dry fruits

PEAS AND PANEER PULAO RICE

Flavoured rice steamed & pan-fried with garden fresh green peas & cottage cheese

VEGETABLE DUM BIRIYANI

Basmati rice flavoured with exotic spices & fresh vegetables

CHICKEN DUM BIRYANI

Basmati rice flavoured with exotic spices & tender chicken cubes

MUTTON DUM BIRYANI

Basmati rice flavoured with exotic spices & mutton

FISH DUM BIRYANI

Basmati rice flavoured with exotic spices & fish

PRAWN BIRYANI

Basmati rice flavoured with exotic spices & fresh prawns

EGG BIRYANI

Basmati rice flavoured with exotic spices & farm-fresh eggs

Peas & Paneer Pulao Rice



\$4.50

\$5.90

\$5.90

\$9.90

Vegetable Dum Biryani



\$9.90

\$15.90

\$18.90

Chicken Dum Biryani



\$21.90

\$18.90

\$22.90

\$15.90

Mutton Dum Biryani



Prawn Biryani

Indo-Chinese Specialties

CHICKEN LOLLIPOP

A frenched chicken winglet seasoned with bell pepper, cilantro, garlic & served with Szechuan dressing

CHILLY CHICKEN

Tender chicken cubes stir-fried in spicy Chinese sauce with onions & capsicum

PEPPER CHICKEN

Hot and spicy chicken cubes stir-fried with black pepper

CHICKEN MANCHURIAN

Traditional chicken dish in Manchurian sauce

GARLIC PRAWN

Fresh prawns cooked in hot spicy garlic sauce in Chinese style

CHILLY PRAWN

Deep-fried prawn tossed with chilli sauce & spring onions

CHILLY FISH

Fish tossed in spicy chilli sauce

CHICKEN FRIED HAKKA NOODLES

Fried hakka noodles cooked with egg, chicken, capsicum & seasonal vegetables with spring onions

EGG HAKKA NOODLES

Fried noodles cooked with scrambled egg, cabbage & spring onions

CHICKEN FRIED RICE

Basmati rice fried with chicken, eggs, onions, capsicum & served with Chinese sauce

EGG FRIED RICE

Basmati rice fried with scrambled eggs & seasonal Chinese vegetables

CHILLY PANEER

Cottage cheese stir-fried in spicy Chinese sauce

GOBI MANCHURIAN

Deep-fried cauliflower cooked in authentic Chinese Manchurian sauce

VEG MANCHURIAN

Deep-fried vegetable balls cooked with capsicum in Manchurian sauce

CHILLY MUSHROOM

Mushroom cooked in sweet and spicy sauce with spring onions

VEGETABLE HAKKA NOODLES

Hakka noodles cooked with cabbage, carrots, bell pepper, onions & served with Chinese sauce

PEPPER MUSHROOM

Spicy mix of mushrooms, capsicum, curry leaves & fresh ground black pepper

VEGETABLE FRIED RICE

Basmati rice fried with onions, cabbage, carrots, capsicum and other seasonal vegetables

Chicken Lollipop



\$17.90

Gobi Manchurian



\$17.50

\$17.90

\$17.50

\$23.90

\$23.90

\$16.90

\$15.90

\$13.90

\$15.90

Garlic Prawn



\$13.90

\$16.90

\$15.90

\$15.90

Chicken Fried Hakka Noodles



\$15.50

\$13.90

\$16.50

\$13.90

Thali and Set Lunch Specialties

INDIAN THALI

NON-VEG THALI

\$25.90

Choice of Chicken/Mutton/Fish, Vegetable Pakora (2 pieces), Chef's Special Selection of 1 Dal & 2 Varieties of Vegetables, Basmati White Rice, Plain Naan, Pickles, Salad and Dessert of the Day



VEGETARIAN THALI

\$23.90

Vegetable Pakora (2 pieces), Chef's Special Selection of 1 Paneer Item, 2 Varieties of Vegetables, 1 Dal, Basmati White Rice, Plain Naan, Pickles, Salad and Dessert of the Day

NEPALESE THALI

NON-VEG THALI

\$25.90

Choice of Chicken/Mutton/Fish, Chicken Fried Momo (2 pieces), Chef's Special Selection of 1 Dal & 1 Vegetable, Hariyo Saag, Basmati White Rice, Plain Naan, Salad and Dessert of the Day

VEGETARIAN THALI

\$23.90

Vegetable Fried Momo (2 pieces), Hariyo Saag, 1 Vegetable of the Day, Chef's Special Selection of 1 Dal & 1 Paneer Item, Basmati White Rice, Plain Naan, Pickles, Salad and Dessert of the Day



PURI/ BATURA SET

\$13.90

2 pieces of crispy Puri or 1 piece of Batura served with Chhole & fresh salad

SET LUNCH (Mon - Sat 12.00-2.30 pm)

NON-VEGETARIAN SET LUNCH

\$16.90

Choice of Chicken/Mutton/Fish, Vegetable Pakora (2 pieces), Dal & Vegetable of the Day, Basmati White Rice, Plain Naan, Dessert of the Day and Choice of Coke /Sprite/Masala Tea

VEGETARIAN SET LUNCH

\$14.90

Vegetable Pakora (2 pieces), Dal of the Day, Vegetable of the Day, 1 Paneer Item, Basmati White Rice, Plain Naan, Dessert of the Day and Choice of Coke /Sprite/Masala Tea



All prices are subject to 10% service charge and prevailing Government taxes

Nepalese Specialties

SURUWA (SOUP)

KHASI KO SURUWA

Mutton cooked in Nepalese herbs & lentils

GURKHA GUNDRUK SURUWA

Dried mustard leaves simmered with herbal spices

KWATI KO SURUWA



Nine different types of beans simmered with fresh green vegetables & spices

KHAJA (STARTER)

CHICKEN MOMO (STEAMED / FRIED)



VEGETABLE MOMO (STEAMED / FRIED)



Traditional Nepalese dumplings filled with minced chicken or vegetables, flavoured with freshly chopped coriander leaves

BHUTEKO KUKHURA or KHASI

Mutton or Chicken marinated in Nepalese herbs & spices stir-fried to perfection

CHOYALA KUKHURA or KHASI

Mutton or chicken cubes marinated in Nepalese herbs & barbecued

KUKHURA KO SEKUWA (Nepalese Satay)



Boneless pieces of chicken marinated with Nepalese herbs and barbecued

SANDHEKO BHATMAS

Pan-fried Soya Beans with fresh ginger, green chilies, coriander leaves & spring onions

CHEESE BALLS



Soft cheese mixed with mashed potato rolled into balls & deep-fried

CHICKEN GIZZARDS (PANGRA)

Chicken gizzard cooked in Nepalese style

NEPALESE MAIN COURSE

GURKHA THUKPA (VEG/CHICKEN/MUTTON)



Yellow noodles cooked with eggs, vegetables & your Choice of Meat or Veg in Nepalese herbal soup

JHANEKO CHICKEN

Barbecued chicken seasoned with traditional Nepalese spices and mustard oil

PIRO KUKHURA or KHASI KO MASU

Mutton or Chicken pieces cooked with capsicum & fresh Nepalese herbs

ALOO DUM

Marinated potatoes pan-fried with sesame in Nepalese style

HARIYO SAAG

Spinach cooked with cumin seeds in Nepalese style

JHANEKO DAAL

Pure black lentils boiled with spices & served with special Nepalese herbs

ACHAR (PICKLES)

KARELA KO ACHAR

Nepalese bitter gourd pickle

ALOO KO ACHAR

Nepalese potato pickle

ALOO & KAAKRA KO ACHAR

Nepalese potato & cucumber pickle

Nepalese Dumplings (Momo)



\$8.90

\$6.90

\$6.90

\$13.90

\$12.90

\$17.90 / \$18.90

Cheese Balls



\$17.90

\$18.50

\$10.90

\$12.90

\$13.90

\$13.90 / 15.90

\$16.90

\$17.90 / \$18.90

\$10.90

\$12.90

Kukhura Ko Sekuwa

\$12.90



Hariyo Saag

\$9.90

\$8.90

\$9.90

All prices are subject to 10% service charge and prevailing Government taxes

Dessert Specialties

SHAHI TUKDA 

\$6.90

Deep-fried bread soaked in a sweetened milk sauce, seasoned with saffron and cardamom

GULAB JAMUN (3 PCS)

\$5.90

Beloved Indian dessert made from milk solids and semolina rolled into balls that are deep-fried then soaked into an aromatic rose-flavoured sugar syrup

RASMALAI (3 PCS)

\$7.50

A classic Indian dessert consisting of juicy cheese discs served with thickened milk scented with cardamom, saffron & pistachio nuts

MANGO KULFI 

\$7.90

Popular Indian Ice-cream made from fresh milk, mangoes and nuts...Made in-house everyday for ultimate freshness & taste

BANANA SPLIT

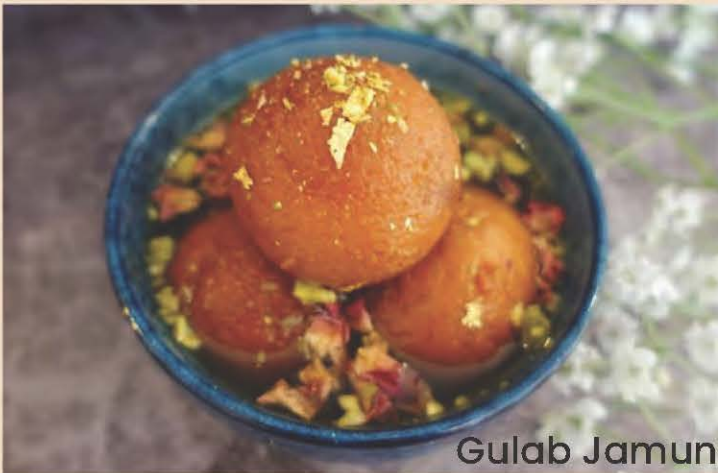
\$10.90

A well-known dessert where a banana sliced into half is dressed with three kinds of ice creams and topped with whipped cream, chocolate sauce and sprinkles!

ICE CREAM DELIGHT (1 Scoop)

\$4.90

Choose from Vanilla Bean, Classic Strawberry & Rocky Road Chocolate Ice Cream



Gulab Jamun



Shahi Tukda



Rasmalai



Mango Kulfi