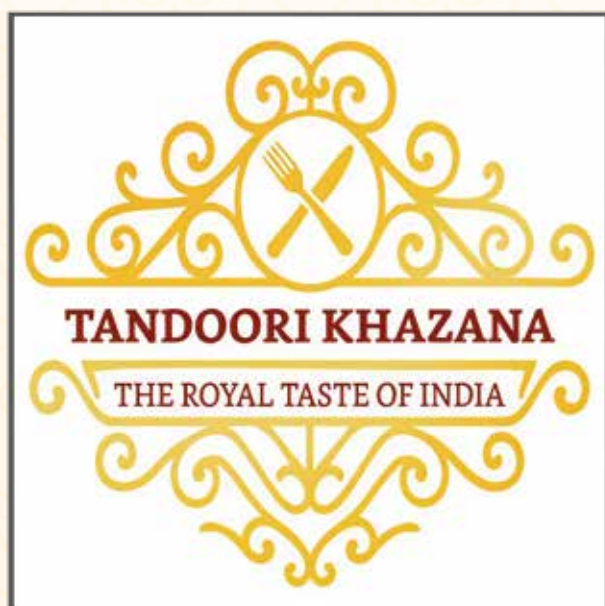




**NAMASTE TANDOORI KHAZANA**

# Soup

- VEG SOUP

\$12.00
- Mulligatawny / Tomato / Vegetable
- NON VEG SOUP

\$14.00
- Chicken Manchow / Chicken Sweet Corn



VEG SOUP



CHICKEN MANCHOW

- GREEN SALAD

\$10.00
- Tomato, onion cucumber & carrot, with  
lemon, chilli & chaat masala.
- ONION SALAD

\$5.00
- Slices of onions with lemon & green chilli.
- MIX VEG RAITA

\$8.00
- Chopped cucumber and tomatoes mixed  
with chilled yoghurt and roast cumin seeds.



GREEN SALAD



MIX VEG RAITA

An additional 10% service charge applies.

Images Shown Are For Illustration Purpose

# Chaat (Indian Street Delicacy)

## PANI PURI

\$12.00

Gol gappa (also known as pani puri) is a popular bite-size chaat consisting of a hollow crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and flavoured water, usually tamarind or mint and popped into one's mouth whole.



PANI PURI

## ALOO CHAAT

\$12.00

Mashed potato patties topped with curried chickpeas, delicious chutneys, yogurt & spices.



ALOO CHAAT

## PAPDI CHAAT

\$12.00

Crispy flat fired puff, potatoes, sweet & sour sauces and chilli chutney topped with yogurt, garnished with blended spices.



SAMOSA CHAAT

## SAMOSA CHAAT

\$12.00

A delicious mixture of fried puff-pastry balls, puffed rice sev, potatoes, onion, tomatoes, sweet & sour tamarind sauce.



PAPDI CHAAT

## CHICKEN KATHI ROLL

\$15.00

## PANEER KATHI ROLL

\$12.00



An additional 10% service charge applies.

# Appetizer

## Vegetarian

### PEANUT MASALA

Roasted peanuts, mixed with chopped onions, green chilli, home made tamarind sauce, mint sauce, lime juice and spices.

\$10.00



**PEANUT MASALA**

### VEGETABLE SAMOSAS

Handmade puff pastry shell stuffed with spiced potatoes and peas, served with tamarind and mint sauce. (2 Pcs)

\$10.00



**VEGETABLE SAMOSA**

### ONION BHAJI / ONION PAKORA / MIRCHI BHAJI

Onion / Mirchi (Green Chilli) deep fried in a batter flavoured with spices.

\$12.00

### PANEER PAKORA

Cubes of fresh cottage cheese mixed in spiced gram flour batter deep-fried, served with tamarind and mint sauce.

\$16.00

### HARA BHARA KEBAB

Green vegetable patty made with fresh minced spinach, green peas & potatoes flavoured with traditional herbs and spices.

\$16.00



**ONION PAKORA**

### CHILLI MUSHROOM (DRY/GRAVY)

Mushroom coated with flour, and cooked in soya sauce, with chilli, onion & capsicum

\$16.00

### PANEER CHILLI (DRY/GRAVY)

Cottage cheese coated with flour, and cooked in soya sauce, with chilli, onion & capsicum

\$17.00

### GOBI MANCHURIAN (DRY/GRAVY)

Cauliflower pieces fried in corn flour and cooked in Chinese style in sweet & sour sauce.

\$16.00



**HARA BHARA KEBAB**

Images Shown Are For Illustration Purpose

An additional 10% service charge applies.

## Non-Vegetarian

### CHILLI CHICKEN (DRY/GRAVY)

\$19.00

Boneless chicken coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum



**CHILLI CHICKEN**

### CHILLI FISH

\$18.00

Boneless fish coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum



**CHILLI FISH**

### CHILLI PRAWN (DRY/GRAVY)

\$24.00

Prawn coated with flour, and cooked in soya sauce, with chilli, onion & capsicum

### TAWA FISH

\$20.00

Fish marinated with indian masalas and grilled on tawa.



**TAWA FISH**

### MYSORE MUTTON (LAMB)

\$22.00

Mutton cubes cooked with dried red chillies, curry leaves, onion, and spices.

### ANDA BHURJI

\$15.00

Scrambled Eggs made in Indian street food style with plenty of chopped onions, tomatoes, green chillies and spices



**MYSORE MUTTON**



An additional 10% service charge applies.

# Tandoori Delights

## Vegetarian

### PANEER TIKKA

\$18.00

Cubes of paneer (cottage cheese) marinated with yogurt and spices,barbequed in the tandoor, served with mint sauce.



**PANEER TIKKA**

### PANEER PUDINA TIKKA

\$18.00

Grilled cubes of paneer (cottage cheese) marinated with mint leaves & spices.



**PANEER PUDINA TIKKA**

### PANEER MALAI TIKKA

\$18.00

Cubes of paneer (cottage cheese) marinated in rich fresh cream-based marinade along with the veggies and grilled to perfection in tandoor.

### TANDOORI GOBI

\$16.00

Cauliflower marinated and roasted in a mixture of yoghurt and exotic Indian spices.



**TANDOORI GOBI**

### TANDOORI MUSHROOM

\$16.00

Mushroom marinated with spices and grilled in a tandoor.

### VEG KEBAB PLATTER

\$38.00

Combo of marinated vegetables – Paneer Tikka, Hara Bhara Kebab, Tandoori Gobiand Tandoori Mushroom, served with mint sauce.



**VEG KEBAB PLATTER**

An additional 10% service charge applies.

# Tandoori Delights

## Non-Vegitarian

### CHICKEN TIKKA

\$18.00

Chunks of boneless chicken marinated overnight, coated with spices and yogurt, cooked in tandoor.

### MURGH MALAI TIKKA

\$18.00

Boneless chicken cubes marinated in malai (cream), cheese, mildly seasoned with spices.

### RESHMI KEBAB

\$18.00

Boneless chicken cubes marinated in malai (cream), cheese, mildly seasoned with spices.

### TANDOORI CHICKEN HALF FULL \$18.00 \$35.00

Chicken marinated overnight in ginger, garlic and coated with spices, yogurt roasted in the tandoor.

### FISH TIKKA

\$19.00

Cubes of boneless fish marinated with yoghurt & Indian spices barbecued in tandoor, served with mint chutney.

### FISH AJWAINI TIKKA

\$19.00

Tender boneless fish marinated with a combination of yoghurt & rare spices like ajwain (carom seeds)

### TANDOORI PRAWN

\$24.00

Fresh tiger prawns marinated with yoghurt and selected spices and roasted in a clay oven, served with mint sauce.

### MUTTON SEEKH KEBAB

\$18.00

Minced mutton (lamb) & rare spices ground together, skewered and grilled in a clay oven.

### TANDOORI LAMB CHOP

\$24.00

Tender and juicy rack of lamb chops marinated with traditional spices, grilled in tandoor.

### NON-VEG KEBAB PLATTER

\$48.00

Combination of Chicken Tikka, Tandoori Chicken, Fish Tikka, Tandoori Prawns, Mutton Kebabs served with mint sauce & green salad.



**CHICKEN TIKKA**



**MUTTON SEEKH KEBAB**



**TANDOORI LAMB CHOP**



**NON VEG KEBAB  
PLATTER**

An additional 10% service charge applies.

# Main Course: Vegetarian

## Paneer cottage cheese

**PANEER BHURJI** \$16.00  
Crumbled cottage cheese cooked with chopped onions, tomatoes, chillies and ginger.

**PANEER BUTTER MASALA** \$18.00  
Cottage cheese cubes cooked in rich, creamy and mild onion gravy, and butter.

**PANEER TIKKA MASALA** \$18.00  
Cubes of Indian Cottage Cheese barbecued in a clay oven, cooked with onions and tomatoes, and simmered in a pan with light curry sauce.

**PALAK PANEER** \$19.00  
A classic traditional pureed spinach and panner (cottage cheese) curry cooked with onion, ginger, garlic, tomato and spices.

**KADAI PANEER** \$19.00  
Cottage cheese cubes cooked with plenty of onions, capsicum & chillies.

**MUTTER PANEER** \$18.00  
Cottage cheese cooked in rich cream along with mild onion cashew nut sauce and dry fruits.



**PANEER BUTTER MASALA**



**PANEER TIKKA MASALA**



**PALAK PANEER**

## Vegetable

**ALOO GOBI/ALOO MUTTER** \$16.00  
Classic Indian dish made of spiced potatoes and Gobi (cauliflower) or Mutter (green peas).

**DUM ALOO** \$16.00  
Punjabi style dum aloo prepared in a curd based kasturi methi flavoured gravy.

**CHANNA MASALA** \$16.00  
Chickpeas cooked with garam masala, onions, ginger and garlic.



**CHANNA MASALA**

Images Shown Are For Illustration Purpose

Images Shown Are For Illustration Purpose

**NAVARATHAN KORMA**

Fresh boiled Vegetables with Cheese served with white gravy.

\$16.00

**MALAI KOFTA CURRY**

Cottage cheese dumplings cooked in rich korma gravy.

\$17.00

**MASALA KOFTA CURRY**

Cottage cheese dumplings cooked in rich home made masala and onion & korma gravy.

\$17.00

**SUBZI DIWANI HANDI**

A beautiful medley of mix vegetable curry, slowly cooked in creamy spinach gravy along with mildly spiced roasted garam masala and cubes of cottage cheese.

\$17.00



**SUBZI DIWANI HANDI**

**VEG JALFREZI**

Combination of fresh garden vegetables like capsicum, shallots, cumin seeds stir fried in spicy gravy and served hot.

\$16.00



**VEG JALFREZI**

**MUSHROOM MASALA**

Punjabi style onion-tomato based medium spiced gravy cooked with white button mushroom.

\$16.00

**BAINGAN BHARTHA**

Oven roasted Eggplant cooked in curry sauce to perfection with a selection of mild spices.

\$16.00

**BHINDI MASALA**

Ladies fingers (okra) sautéed with onions, tomatoes and dry masala / spices.

\$16.00



**DAL MAKHANI**

**DAL (Lentils)**

**DAL MAKHANI**

North Indian dish from Punjab where whole black lentils (known as Kaali Dal in Hindi)

\$16.00

**DAL TADKA**

Yellow lentils cooked with fried chopped onions, tomatoes, coriander, ginger & garlic. Tempered with roasted cumin seeds & dry chilli.

\$15.00



**DAL TADKA**

An additional 10% service charge applies.

# Main Course: Non-Vegetarian

## Murga (Chicken)

### BUTTER CHICKEN

\$20.00

Chunks of tender chicken tikka cooked in a traditional creamy tomato sauce with butter.

### CHICKEN TIKKA MASALA

\$20.00

Tender pieces of chicken tikka cooked in a rich spicy sauce finished with a touch of cream and garnished with ginger.

### CHICKEN KORMA

\$20.00

Boneless pieces of chicken, braised in a traditional turmeric yellow gravy.

### CHICKEN JALFREZI

\$19.00

Homemade Spices with capsicum, tomatoes onion cooked with aromatic spices.

### CHICKEN MADRAS

\$19.00

Chicken chunks cooked to perfection with spinach, ginger, garlic, tomatoes and spices.

### KADAI CHICKEN

\$19.00

Boneless chicken cooked in thick gravy spiced with chilli, spring onions, tomatoes and capsicum.

### PEPPER CHICKEN MASALA

\$19.00

Chicken cubes cooked in hot spicy pepper sauce.

### MURGH VINDALOO

\$19.00

Boneless chicken cubes cooked with potatoes in traditional delicately spiced vindaloo sauce.

### SAAG CHICKEN

\$19.00

Boneless chicken cooked to perfection with spinach, ginger, garlic, tomatoes and spices.



**BUTTER CHICKEN**



**CHICKEN KORMA**



**KADAI CHICKEN**



**PEPPER CHICKEN**

Images Shown Are For Illustration Purpose

# Anda (Egg)

ANDA BHURJI

\$15.00

Scrambled Eggs made in Indian street food style with onions, tomatoes, chillies & spices.

ANDA CURRY (EGG CURRY)

Boiled egg cooked with yoghurt and spices in a home style-based curry.



ANDA CURRY

# Mutton (Lamb)

MUTTON BHUNA GOSHT (DRY)

\$22.00

Boneless dry mutton cubes deep fried and cooked in whole spices, chopped onion, ginger and garlic with lots of ghee and garnished with coriander.

MUTTON ROGAN JOSH

\$20.00

A world-famous speciality from Kashmir, mutton cube braised and blended with aromatic spices in a rich spicy curry sauce.

KADAI MUTTON

\$20.00

Boneless mutton cooked semi spicy with onion & capsicum.

SAAG MUTTON

\$20.00

Lamb chunks cooked to perfection with spinach, ginger, garlic, tomatoes and spices.

MUTTON MASALA

\$21.00

Mutton in a house made masala.

MUTTON VINDALOO

\$21.00

Lamb chunks cooked with potatoes in traditional delicately spiced vindaloo sauce.

LAMB KORMA

\$21.00

Boneless pieces of Lamb, braised in a traditional turmeric yellow gravy

LAMB CHOP MASALA

\$24.00

Marinated lamb chops, yogurt, garlic-ginger paste, rich spiced curry



MUTTON BHUNA GHOST



MUTTON ROGAN JOSH



MUTTON KORMA

An additional 10% service charge applies.

# Seafood

**FISH CURRY** **\$18.00**

Boneless fish cubes marinated and cooked with a rich onion gravy and plenty of spices.

**FISH MASALA** **\$18.00**

Boneless Fish cooked in a thick onion sauce with plenty of onion rings, tomatoes and cream.

**FISH METHI MASALA** **\$19.00**

Boneless fish cooked with chopped onion & tomato in fenugreek sauce.

**FISH JALFREZI** **\$18.00**

Homemade Spices with capsicum, tomatoes onion cooked with aromatic spices.

**FISH VINDALOO** **\$19.00**

A Spicy preparation served with red wine.

**FISH SINGAPURA** **\$19.00**

Boneless fish cooked in a spicy gravy with chef's special recipe.

**PRAWN MASALA** **\$24.00**

King prawns cooked in a thick onion sauce with plenty of onion rings, tomatoes and cream.

**KADAI PRAWN** **\$24.00**

Prawns cooked in a kadai with gravy from plenty of onions, tomatoes, capsicum and spices.

**PRAWN JALFREZI** **\$24.00**

Prawns with homemade spices with capsicum, tomatoes onion cooked with aromatic spices.

**PRAWN VINDALOO** **\$24.00**

A spicy preparation of prawn served with red wine.



**FISH CURRY**



**FISH MASALA**



**PRAWN MASALA**



**PRAWN VINDALOO**

Images Shown Are For Illustration Purpose

# Breads

## TANDOORI ROTI

Oven roasted unleavened bread.

\$4.50

## TANDOORI BUTTER ROTI

Oven roasted unleavened bread, garnished with butter.

\$5.00

## PLAIN NAAN

Leavened bread.

\$5.00

## BUTTER NAAN

Crispy Indian bread roasted in a clay oven and topped with butter.

\$6.00

## GARLIC NAAN

Crispy Indian bread roasted in a clay oven and topped with garlic.

\$6.00

## KASHMIRI NAAN

Indian bread roasted in a clay oven and stuffed with raisins & cashew nuts.

\$8.00

## CHEESE NAAN

Cheese stuffed Indian bread roasted in a clay oven.

\$8.00

## LACHHA PARATHA

Fine wheat flour layered bread roasted in a clay oven.

\$6.50

## PUDINA PARATHA

Wholemeal wheat flour layered bread topped with dried mint crush & roasted in a clay oven.

\$6.50

## MASALA KULCHA

Crispy Indian bread stuffed with spicy mashed potatoes and roasted in a clay oven.

\$8.00

## KEEMA KULCHA

Stuffed bread with self- rising flour dough with choice of minced mutton or chicken medallion.

\$10.00

## TANDOORI STUFFED PARATHA (ALOO/PANEER/ONION)

Whole wheat soft Indian bread stuffed with your choice of stuffing and cooked in clay oven.

\$8.00

## ROTI & PARATHA BASKET

Assorted Breads: Plain Tandoori Roti, Butter Roti, Lachha Paratha and Pudina Paratha.

\$20.00

## NAAN BASKET

Assorted Breads: Plain Naan, Butter Naan, Garlic Naan and Kashmiri Naan.

\$22.00

## CHOLA BHATURE

Chickpeas, tomato-onion masala, Indian spices, deep-fried leavened bread

\$15.00



**KASHMIRI NAAN**



**PUDINA PARATHA**



**ROTI BASKET**



**NAAN BASKET**

An additional 10% service charge applies.

# Main Course: Rice and Desserts

## Biryani

### VEGETABLE BIRYANI

Aromatic rice dish made of basmati rice cooked with spices, herbs & vegetables.

\$16.00

### EGG (ANDA) BIRYANI

Also known as Anda Biryani in India, it's made by cooking basmati rice, boiled eggs & spices.

\$18.00

### CHICKEN BIRYANI

Tender juicy chunks of chicken cooked together with fragrant long grain Basmati rice, perfectly caramelized onions and aromatic mild spices, delighting your senses in every bite.

\$19.00

### MUTTON BIRYANI

Tender juicy chunks of lamb cooked with mild spices and Basmati rice.

\$20.00

### PRAWN BIRYANI

Prawn cooked with baked basmati rice, herb and spices.

\$24.00

### FISH BIRYANI

Tender juicy chunks of Fish cooked with mild spices and Basmati rice

\$19.00



VEG BIRYANI



CHICKEN BIRYANI



PRAWN BIRYANI



FISH BIRYANI

## Indian Chinese

### VEG FRIED RICE

\$15.00

### CHICKEN FRIED RICE

\$19.00

### VEG NOODLES

\$15.00

### CHICKEN NOODLES

\$19.00

Images Shown Are For Illustration Purpose

# Rice

## PLAIN BASMATI RICE

Steamed fragrant long grain Basmati rice.

\$6.00

## JEERA RICE

Aromatic basmati rice tempered with cumin seeds that goes well with any Indian gravy.

\$8.00

## SAFFRON BASMATI RICE

Aromatic basmati rice parboiled with saffron strands and oriental spices.

\$9.00

## KASHMIRI PULAO

A delicious variant of rice pulao from Kashmiri cuisine cooked with basmati rice in milk and loaded with nuts, dried fruits, saffron and fruits.

\$9.00

## VEG PULAO

One pot dish made from fragrant basmati rice, diced vegetables, spices and herbs.

\$10.00



**BASMATI RICE**



**VEG PULAO**



**GULAB JAMUN**

# Desserts

## GULAB JAMUN (2 pcs)

Fried balls of a dough made from milk and semolina, soaked with an aromatic syrup spiced with green cardamom, rose water, saffron and more - served hot.

\$6.00

## KULFI

Traditional Indian ice cream. It's a frozen dairy dessert prepared by slow cooking of sweetened milk and includes cream (malai), cardamom (elaichi) and/or saffron (kesar or zafran), and/or pistachio.

\$6.00



**KULFI**

An additional 10% service charge applies.

# Beverages

**LASSI (SWEET/SALTED)** **\$7.00**

Creamy drink made by blending Indian homemade yogurt and sugar/salt.

**MANGO LASSI** **\$8.00**

Sweet creamy drink made by blending Indian homemade yogurt and mango pulp.

**MASALA CHAAS (BUTTER MILK)** **\$6.00**

Salty creamy drink made by blending yogurt & salt, spices, mint, chopped green chillies, roasted cumin seeds and other spices.

**FRESH LIME SODA** **\$7.00**

**ICE LEMON TEA** **\$4.50**

**PERRIER WATER** **\$6.00**

**WATER BOTTLE** **\$3.00**



**MANGO LASSI**



**LIME SODA**



**NESCAFE COFFEE**



**MASALA TEA**

## Soft Drinks

**COKE/DIET COKE** **\$4.50**

**SPRITE/GINGNER ALE** **\$4.50**

## Hot Drinks

**MASALA TEA** **\$4.50**

**NESCAFE COFFEE** **\$4.50**

Images Shown Are For Illustration Purpose

# Juices

|              |        |
|--------------|--------|
| LIME JUICE   | \$6.00 |
| MANGO JUICE  | \$6.00 |
| ORANGE JUICE | \$6.00 |
| FRUIT JUICE  | \$6.00 |



MANGO JUICE

# Mocktails

|                                                                                                                                                  |         |
|--------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>BLUE LAGOON</b><br>Refreshing drink made of freshly squeezed lemon, blue curacao syrup and soda.                                              | \$10.00 |
| <b>FRUIT PUNCH</b><br>An iced mixed drink made of fruit syrup / juice mixed with soda water.                                                     | \$10.00 |
| <b>VIRGIN MOJITO</b><br>This refreshing Virgin Mojito is brimming with fresh mint, fresh lime juice, simple syrup, club soda, and plenty of ice! | \$10.00 |
| <b>DESI ZAIKA MOJITO (AAM PANNA/ PAAN/JAL JEERA)</b><br>Majito with Indian twist                                                                 | \$10.00 |
| <b>SHERLY TEMPLE</b><br>Fizzy drink made of grenadine, lemon/lime juice, soda and garnished with cherry.                                         | \$10.00 |



LIME JUICE



VIRGIN MOJITO



SHERLY TEMPLE

An additional 10% service charge applies.

Images Shown Are For Illustration Purpose

# Beers & Wines

## Beer

|          | FULL PINT | JUG     |
|----------|-----------|---------|
| Heineken | \$16.00   | \$39.00 |
| Tiger    | \$15.00   | -       |

## Bottled Beer

|                               | GLASS   | JUG     |
|-------------------------------|---------|---------|
| Tiger - 330ml                 | \$11.00 | \$39.00 |
| Heineken - 330ml              | \$12.00 | \$39.00 |
| Corona - 330ml                | \$12.00 | \$00.00 |
| Hoegaarden - 330ml            | \$12.00 | \$00.00 |
| Kingfisher Premium - 330m     | \$14.00 | \$44.00 |
| Erdinger White / Dark - 500ml | \$15.00 | \$00.00 |



HEINEKEN



CORONA

## Wine - Housepour

|                             | GLASS   | BOTTLE  |
|-----------------------------|---------|---------|
| Santa Luz Sauvignon Blanc   | \$16.00 | \$65.00 |
| Santa Luz Cabernet Savignon | \$16.00 | \$65.00 |



SAUVIGNON BLANC

## Bucket Beer

|                   | Bucket  |
|-------------------|---------|
| Tiger (Each 5)    | \$50.00 |
| Heineken (Each 5) | \$50.00 |
| Corona (Each 5)   | \$50.00 |



TIGER BUCKET BEER

# Sprits & Cocktails

## Cocktails

|                 |         |
|-----------------|---------|
| Margarita       | \$16.00 |
| Long Island Tea | \$16.00 |
| Singapore Sling | \$16.00 |



**SINGAPORE SLING**

## Spirits

|                     |         |
|---------------------|---------|
| Smirnoff Vodka      | \$15.00 |
| Absolut Vodka       | \$15.00 |
| Bombay Sapphire Gin | \$15.00 |
| Barcardi White Rum  | \$15.00 |
| Old Monk Rum        | \$15.00 |



**OLD MONK RUM**

## Whisky

|                                     |         |
|-------------------------------------|---------|
| Chivas Regal 12 Years               | \$15.00 |
| Johnnie Walker Black Label 12 Years | \$15.00 |
| Jack Daniel's Jennessee Whiskey     | \$14.00 |



**BLACK LABEL**



**Tandoori Khazana**  
**89 Victoria Street, #01-01**  
**Singapore 188016**