

ANGLO INDIAN CAFE + BAR

In 2011, the first Anglo Indian Café & Bar was opened in Shenton Way. The idea was simple; we wanted to make the most loved and often missed Indian food available in Singapore.

Anglo Indian Cafe & Bar serves a wide range of Indian cuisine, both vegetarian and non-vegetarian.

We also offer gluten-free options.

Characterized by ample usage of native Indian spices on a variety of meats, vegetables and cheese.

Our chefs employ homegrown methods of stewing, grilling, and roasting. The food in Anglo Indian cuisine spectrum includes seafood, tandoori grilled food,

Indian breads, curries, chutneys, soups, and global favourites like mezze platter, falafel, chilli chicken, chicken satay et al.



www.angloindian.com.sg






SOUP, SALAD & WRAPS

TOMATO SHORBA / DAL SHORBA 	12.00
<i>Thick tomato soup with added seasoning. Thick yellow lentil soup with added seasoning</i>	
GREEK SALAD 	18.00
<i>Romaine & Iceberg lettuce, bell peppers, olives, feta cheese tossed in Greek dressing</i>	
MOONG DAL SALAD 	18.00
<i>Sprouted and blanched green gram beans tossed with onions, tomatoes, coriander, chat masala in lemon dressing</i>	
WRAPS – TORTILLA OR NAAN BREAD	16.00
<i>Choice of filling – Paneer Tikka Falafel Chicken Tikka or Lamb Sheekh Kebab along with a portion of fresh green salad</i>	

INDIAN STREET SAVOURIES

PANI PURI (6 PCS) 	16.00
<i>Bite sized crispy fried puffed wheat balls filled with potato, chick peas & flavoured tamarind-mint water.</i>	
CHAAT 	14.00
<i>Choice of chaat – Samosa Papri Aloo Tikki It's a riot of flavours, tangy, hot, sweet served in yoghurt base</i>	
MASALA PAPAD 	8.00
<i>Roasted papadam garnished with freshly chopped tomatoes, onions, coriander, a dash of lemon juice and indian chaat masala for that tangy flavour</i>	
MASALA PEANUTS 	8.00
<i>Roasted peanuts tossed with chopped tomatoes, onions, coriander, a dash of lemon juice and Indian chaat masala for that tangy flavour</i>	

RAITA

MIXED RAITA 	8.00
<i>Yoghurt mixed with chopped onions, tomatoes, green chilles, cucumber, seasoning added</i>	
CUCUMBER RAITA 	7.00
<i>Yoghurt mixed with grated cucumber, seasoning added</i>	
BOONDI RAITA 	7.00
<i>Yoghurt mixed with fried pea-sized chickpea balls, seasoning added</i>	

Please Inform us for any allergy or dietary restrictions before placing your order.



Vegetarian



Gluten Free

All prices are in SGD & subject to service charge & prevailing GST.



APPETIZERS

SAMOSA (2 PCS)	10.00
<i>Deep-fried handmade triangle pastries with savoury filling of peas, spiced potatoes, onions, cashews & Indian spices</i>	
ONION BHAJI	14.00
<i>Subtly spiced onion fritters served with condiments</i>	
CHEESY NACHOS	18.00
<i>Tortilla chips in hot cheese sauce, topped with salsa, guacamole & sour cream</i>	
ADD-ON CHICKEN TIKKA	+4.00
TRUFFLE FRIES	14.00
<i>French fries (potato) tossed in truffle flavour</i>	
CHICKEN DRUMLETS	16.00
<i>Marinated chicken drumlets deep fried and served with chilli sauce</i>	
CHICKEN 65	18.00
<i>Spicy, deep-fried chicken dish originating from Chennai Buhari Hotel, India</i>	
PRAWN STAR	24.00
<i>Prawns tossed with mustard seeds, curry leaves, garlic and chilli</i>	
MEZZE PLATTER	24.00
<i>Hummus, baba ganoush, feta cheese, olives, falafel & pita bread</i>	

SINO-INDIAN TANGY BITES

Indian dishes influenced by Chinese cuisine, prepared with diced onion, bell peppers, green chillies and tossed in tangy sweet-sour sauce, served in semi dry consistency

CHILLI PANEER (Cottage Cheese)	22.00
CHILLI CHICKEN	26.00
GOBHI MANCHURIAN (Cauliflower)	22.00

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Vegetarian



Chef's Special

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FRIED & TANDOORI FOOD VEGETARIAN

Tandoori food barbecued in Indian Charcoal Oven

TANDOORI BROCCOLI 	22.00
<i>Full Broccoli marinated in cream, cheese, cardamom and grilled in tandoor</i>	
PANEER TIKKA 	24.00
<i>Cottage cheese marinated in yoghurt and Indian spices, grilled to perfection in tandoor</i>	
HARA BHARA KEBAB	20.00
<i>Deep fried patties made of spinach, peas, potato, coriander, ginger and Indian spices</i>	
VEGETARIAN PLATTER	42.00
<i>Platter consisting of - Paneer Tikka, Hara Bhara Kebab, Soya Chaap & Tandoori Broccoli</i>	
ACHARI SOYA CHAAP (8 PCS)	24.00
<i>Vegan meat chunks made of soyabeans marinated in indian pickle spices and grilled.</i>	



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Vegetarian



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FRIED & TANDOORI FOOD NON - VEGETARIAN

Tandoori food barbecued in Indian Charcoal Oven

CHICKEN TIKKA  	24. ⁰⁰
<i>Succulent boneless chicken pieces marinated in yoghurt & spices, grilled to perfection in tandoor</i>	
CHICKEN MALAI TIKKA  	26. ⁰⁰
<i>Tender boneless chicken pieces marinated in a mild mixture of yoghurt, cream cheese, saffron & Indian spices, grilled in tandoor</i>	
CHICKEN TIKKA PLATTER 	28. ⁰⁰
<i>Succulent boneless chicken pieces marinated in different flavours with yoghurt, herbs & spices, grilled to perfection - (Regular tikka, malai tikka, hariyali, black pepper, peri peri)</i>	
ANGLO SPECIALITY TANDOORI CHICKEN	
<i>Spring chicken with bone, marinated with yoghurt, lime juice, blend of Indian spices and charcoal grilled in a tandoor</i>	
Half Portion (4 Pcs)	24. ⁰⁰
Full Portion (8 Pcs)	40. ⁰⁰
FISH AMRITSARI	20. ⁰⁰
<i>Fish fillet marinated with unique combination of spices & herbs, popular street food from Amritsar, Punjab</i>	
FISH SHASHLIK  	26. ⁰⁰
<i>Aromatic tender dory fish pieces grilled with bell peppers & onion</i>	
LAMB SHEEKH KEBAB  	28. ⁰⁰
<i>Minced lamb mixed with ginger, garlic & exotic Indian spices. grilled in skewers</i>	
LAMB CHOPS 	32. ⁰⁰
<i>Lamb chops marinated in aromatic herbs & spices, grilled to perfection</i>	
NON VEGETARIAN PLATTER	58. ⁰⁰
<i>Platter consisting of - Tandoori Prawn, Chicken Malai Kebab, Lamb Seekh Kebab, Fish Amritsari</i>	

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 Vegetarian  Chef's Special  Nut Free  Gluten Free















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MAIN COURSE

Most of our curry dishes contain nuts or dairy products, Please inform our servers at the time of ordering if you are allergic to nuts or lactose intolerant

VEGETARIAN

- PALAK PANEER**   22.00
Cottage cheese cubes cooked in fresh creamy spinach puree
- BALTI PANEER**   24.00
Cottage cheese cubes cooked in tomato & onion gravy, balti cuisine is popular in UK & India
- PANEER BUTTER MASALA**   22.00
Cubes of cottage cheese cooked in a blend of buttery tomato gravy & rich herbs
- ALOO GOBHI**  18.00
Florets of cauliflower & potato cubes cooked with tomatoes, green chillies, cumin seeds
- KURKURE BHINDI**  20.00
Lady fingers are deep fried in a batter of flour & Indian spices giving it a crisp and crunchy texture
- VEGETABLE JALFREZI**  22.00
Mix of fresh seasonal vegetables cooked with Indian spices in a tomato base
- LAHORI CHOLE**  20.00
Chickpeas cooked with special Lahori chana masala, onions & tomatoes
- DAAL BUKHARA**  20.00
Classic Indian dish made of black lentil cooked on slow fire in tomato puree with ginger, garlic and Indian spices, it has an aromatic buttery flavour
- DHABA DAAL**  18.00
Yellow & black lentil cooked together with onion, tomatoes, tempered with cumin seeds
- YELLOW DAAL**   18.00
Yellow lentil cooked with onion, tomatoes, green chillies, tempered with cumin seeds

 Vegetarian  Nut Free  Gluten Free  Milk Ingredient

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NON - VEGETARIAN CHICKEN

- BUTTER CHICKEN**  28.⁰⁰
*Cubes of boneless chicken cooked with tomatoes, butter & cream.
(This popular dish was first introduced by an
Old Delhi restaurant during colonial rule)*
- CHICKEN TIKKA MASALA**  26.⁰⁰
*Cubes of boneless grilled chicken cooked in tomato gravy.
Popular Indian dish in UK.*
- ANGLO INDIAN - COUNTRY CAPTAIN CHICKEN**  26.⁰⁰
*Boiled chicken pieces cooked with onions, tomatoes,
ginger, garlic with a fusion of raisins and Indian spices*
- CHICKEN KORMA**  26.⁰⁰
*Boneless chicken pieces cooked in yoghurt &
cashewnut paste, flavoured with exotic spices*
- KADHAI CHICKEN** 28.⁰⁰
*Delicious, spicy and flavourful dish made of chicken, onions,
ginger, garlic and fresh ground spices cooked in kadhai (Indian Wok)*

LAMB

- LAMB ROGAN JOSH**  28.⁰⁰
*This is a famous Kashmiri dish, tender lamb
pieces cooked with exotic Kashmiri spices*
- INDIAN RAILWAY MUTTON CURRY**   28.⁰⁰
*A popular lamb curry which was served in first-class
coaches of Indian Railways during pre-independence era.
Even today it is served in Indian Railways*
- RAGRA MUTTON**  32.⁰⁰
*Marinated lamb pieces cooked with exotic Indian
spices on simmer until the lamb gets tender and juicy*
- LAMB VINDALOO**  28.⁰⁰
*An authentic spicy lamb dish from the Goa. Pieces of
meat are cooked with potatoes in a riot of vindaloo sauce,
chillies and spices giving it a hot, tangy flavour*



SEAFOOD

FISH MASALA

Chunks of dory fish are cooked to a semi dry consistency in a lip smacking base of onions, tomatoes, curry leaves & spices

22.⁰⁰

MADRAS PRAWN CURRY

The authentic piquant spicy prawn curry from Tamilnadu. Popular in UK & India

28.⁰⁰

CHETTINAD PRAWN MASALA

This dish from Southern India has few spices & bold flavours. Prawns are cooked in a base of onions, tomatoes, ginger, garlic, curry leaves & special spices

28.⁰⁰

ANGLO INDIAN SIGNATURE DUM BIRYANI

All our biryanis are accompanied with raita

CHICKEN DUM BIRYANI

Boneless chicken pieces cooked with herbs, aromatic Indian basmati rice in a sealed earthen pot

26.⁰⁰

MUTTON DUM BIRYANI

Boneless mutton pieces cooked with herbs, aromatic Indian basmati rice in a sealed earthen pot

28.⁰⁰

VEGETABLE DUM BIRYANI

Fresh seasonal vegetables cooked with herbs, aromatic Indian basmati rice in a sealed earthen pot

22.⁰⁰



RICE

SAFFRON RICE <i>Boiled aromatic basmati rice flavoured with saffron</i>	9. ⁰⁰
JEERA RICE <i>Boiled aromatic basmati rice tempered with cumin seeds</i>	8. ⁰⁰
VEG PULAO <i>Seasonal vegetables tossed with aromatic basmati rice, tempered with cumin</i>	14. ⁰⁰
PLAIN BASMATI RICE <i>Aromatic Indian boiled basmati rice</i>	7. ⁰⁰

INDIAN BREADS

Most of our breads are baked in Indian tandoor and may have slight blackish/burnt look on one side

TANDOORI ROTI	4. ⁰⁰
MISSI ROTI <i>Savoury flatbreads made with a mix of whole wheat flour, gram flour and spices</i>	
LACCHA PARATHA <i>Multi layered flatbread shallow fried</i>	6. ⁰⁰
PUDINA PARATHA <i>Crispy, flaky, layered, mint flavored whole wheat flatbreads.</i>	6. ⁰⁰
KULCHA (Choice of potato, onion, mixed)	8. ⁰⁰
PLAIN NAAN	5. ⁰⁰
BUTTER NAAN	5. ⁵⁰
GARLIC NAAN	6. ⁵⁰
CHEESE NAAN	8. ⁰⁰
PESHWARI NAAN (Naan stuffed with dry fruits)	10. ⁰⁰

DESSERTS

GULAB JAMUN (2 pcs) <i>Spongy, milky fried dumpling soaked in sugar syrup. It's a traditional Indian dessert Taste enhances with a serving of</i>	8. ⁰⁰
Add-on Vanilla Ice Cream	3. ⁰⁰
RASMALAI (2 pcs) <i>One of the most favourite milk-based dessert, cheese patty soaked in flavoured & sweetened saffron milk, garnished with pistachios</i>	9. ⁰⁰
PISTA KULFI (Choice of flavour - CLASSIC / PAAN / MANGO) <i>Traditional Indian home-made ice cream with pistachio</i>	10. ⁰⁰
BROWNIE WITH ICE CREAM <i>Baked chocolate confection in square/rectangle shape, served with vanilla ice cream & hot chocolate on top</i>	16. ⁰⁰



BEVERAGES

STILL MINERAL WATER	8. ⁰⁰
SPARKLING MINERAL WATER (500 ML)	10. ⁰⁰
CANNED DRINKS <i>Coke Coke Light Sprite Bitter Lemon Ginger Ale Soda Tonic Water</i>	6. ⁰⁰
JUICES <i>Orange Pineapple Lime</i>	10. ⁰⁰
COLD PRESSED FRESH JUICE <i>Mixed - Apple, Orange, Carrot</i>	14. ⁰⁰
FRESH LIME SODA <i>Choice of - Sweet Salted Mixed</i>	9. ⁰⁰
MANGO LASSI <i>Frothy yoghurt-based drink, blended with mango pulp & seasonings</i>	10. ⁰⁰
STRAWBERRY LASSI <i>Frothy yoghurt-based drink, blended with strawberry pulp & seasonings</i>	10. ⁰⁰
CHILLED LASSI <i>Choice of - Sweet Salted</i> <i>Frothy yoghurt-based drink, blended with water & seasonings</i>	8. ⁰⁰
MASALA CHACH (BUTTER MILK) <i>Made with yoghurt, water and some spices</i>	8. ⁰⁰
MASALA TEA <i>Regular Indian milk tea flavoured with cardamom & ginger</i>	5. ⁰⁰
ICED TEA <i>Choice of flavour - Lemon Peach</i>	7. ⁵⁰
TEA <i>Choice of - Earl Grey Chamomile Peppermint English Breakfast Green Tea</i>	8. ⁰⁰
FRESH COCONUT WATER	12. ⁰⁰
JAL JEERA <i>(Popular North Indian drink with cilantro, mint, cumin)</i>	10. ⁰⁰

COFFEE

ESPRESSO - SINGLE DOUBLE	4. ⁵⁰ 5. ⁵⁰
LONG BLACK	4. ⁰⁰
LONG BLACK WITH MILK	4. ⁵⁰
CAPPUCCINO / LATTE	6. ⁰⁰
ICED LATTE	7. ⁰⁰

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LOCATION & HOURS

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SHENTON WAY

1 SHENTON WAY, #01-08,
SINGAPORE 068803

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(LAST FOOD ORDER AT 9.45 PM)
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(LAST ORDER AT 11.30 PM)

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