

KEBABS

'Is kebab main koi baadhi nahi

Origin Middle East, a 19th Century favorite amongst Mesopotamians, Persians and Arab Cuisine. Tradition has it that the dish was invented by medieval soldiers who used their swords to grill meat over open-field fires.

Hara Bhara Kebab 16.00

Crispy Vegetarian Kebab full of aromatic spices, made from fresh spinach, green peas and potatoes, great with the Chef's signature mint chutney

Galouti Kebab 26.00

Hallmark of Awadhi Cuisine, made of minced goat and green Papaya – melt in the mouth delicacy of Kings.

A kebab created for the leisure loving nobles who preferred not to chew.

Mutton Sheek Kebab 24.00

Nahi Seekhunga / Kya kya seekhoge Prem

Minced mutton flavored with aromatic spices and herbs, skewered and cooked on a tawa.

Lamb Chop 22.00

Racks of succulent Lamb Chops marinated overnight with aromatic spices, slow cooked on grill, Chef's recommendation.

Fish Amritsari 23.00

Crispy Batter fried Fish Cubes marinated with Citrus juice and house blend of spices, a Punjabi favorite

TIKKA

Slow cooking on charcoal gives it a nice smoky flavor and crunchiness on outside while soft inside.

Pind da Paneer Tikka 18.00

A house favorite, succulent Indian Cottage Cheese in a pure Desi Avatar Infused with Fragrant herbs Coated & Crisped in Clay Oven

Malai Chicken / Malai Paneer 18.00

Murgi badnaam hui - Malaika Chiken

Goodness of cream and Indian spices reminiscent of Punjab's makhhan malai

Murg Hariyali Tikka 18.00

Marinated overnight with Fenugreek to give it a distinctive flavor, creamy softness on the inside and crispiness on the outside.

Dhaba Chicken Tikka 18.00

Dilli Dhaba style spicy boneless chicken cubes – reminiscent of old Delhi times, best enjoyed with close friends, music and a Glass of whiskey

TANDOORI

Tandoori Broccoli 18.00

what say 'Bro-Kohli

Fusion dish, florets of garden-fresh broccoli marinated in spiced yogurt, chaat masala and served with molten cheese on top

Nazami Bharwan Aloo 16.00

Stuffed with Vegetables, Cottage Cheese and Raisins – Cooked to perfection in a clay oven

Tandoori Chicken 18.00

Tender, moist, juicy chicken legs marinated in spiced yogurt roasted in clay oven

Tandoori Tirangi 21.00

A trio of chicken kebab with three different flavours

MAINS

Kadhai Paneer 21.00

Mouthwatering combination of Paneer Capsicum Tomato Onion and traditional Indian Spices cooked in Desi Ghee

Lehsooni Palak Paneer 21.00

Hara dhandha gore log

Mouthwatering combination of Paneer Capsicum Tomato Onion and traditional Indian Spices cooked in Desi Ghee

Paneer Makhani 21.00

Rich and Creamy Indian Cottage Cheese simmered in a butter-tomato sauce, can't go wrong with this. **House Favorite**

Paneer Tikka Masala 21.00

Paneer cubes Marinated with homemade spices, then grilled till toasty and gently charred

Shahi Paneer 22.00

Shahi means Royal – for a reason, Creamy and made for Kings – made in a rich dry fruit gravy, on the sweeter side



MURG

Butter Chicken 26.00

Murgi maakhhan chor

If Gabbar had a favorite, this would be it. Five stars all the way.

Dhaba Chicken Curry 25.00

Reminiscent of old college days, long drives, hot spicy chicken with crispy Roti – goes well with bunch of friends wanting to eat Desi style murgi.

Vindaloo Chicken 26.00

A Goan Favorite - Hot and Spicy, its heavy use of vinegar is due to the Portuguese influence on the area

Patiala Chicken 27.00

Creamy and Nutty, Lip smacking spiced creamy chicken which goes right with Ghee Rice, Naan and Roti

Chicken Saag 26.00

Chicken with a swag

A Light Curry Dish – Chicken Simmered in rich creamy spinach sauce, you will come back for more

Mixed Veg Do Pyaza 18.00

'Ek aloo do pyaz - 'The love Triangle

'Do Pyaza' means double onion, a scrumptious non-vegetarian Punjabi dish with Tender Lamb/Chicken/Garden Fresh Vegetable pieces that are relished with crispy roti's or naan

SABZI

A Persian word used by Urdu speakers to refer to vegetable cooked in gravy, also spelled sabji referring to curry.

Bhara hua Dum Aloo 18.00

'Dum maro dum

Potato Barrels stuffed with Indian Cottage Cheese and stuffed with nuts, cooked with rich creamy cashew gravy.

Malai Kofta 22.00

Koftas were brought to India by travelers from Persia according to anecdotes, fried potato croquettes stuffed with a celebratory mixture of cheese, nuts and dried fruit served with a creamy curry sauce

Achhari Baingan 18.00

Gabbar's moms favorite dish, Baby eggplants and potatoes cooked with spicy blend of aromatic spices creating the right combinations of flavors

Soya ka keema 18.00

LAMB

Rogan Josh 32.00

Jhows the josh

Origin Kashmir – Rogan means red and Josh means Passionate

Tender marinating mouth melting lamb Shank cooked in brown gravy with exotic spices – Chef Recommends

Mutton Kheema 30.00

Ya mutton ka baap

Keema curry is a delicious Indian/Pakistani minced meat and pea curry, it's a great meal for any night of the week, best with hot breads and flavored rice

Mutton Saag 32.00

Mutton cooked in rich creamy spinach sauce....simply irresistible

FISH

'Tain tain phish

Fiery Goan Fish Curry 30.00

Jhooth bole machhi kaate

Fragrant spices with definitive vinegar and fiery chilies to create a spicy, mouth-watering curry with a firm Goan provenance.

Jhinga Masala 32.00

'Isko khaa dala to life jhinga lala

King Prawns - Jumbo prawns balanced and seasoned, then marinated in a specially chilled and lightly grilled on skewer.

Amritsari Fish Curry 28.00

Crispy batter fried fish – popular Amritsar street food. ... Sprinkled with a generous amount of chaat masala

DAL

Dal makhani 18.00

'Dal main kuchh kala hai

Black lentils and beans slow cooked in buttery tomato gravy

Dal Tadka 16.00

Ghar ki murgi, dal barabar

Yellow lentils cooked till perfection tempered with garlic and spices

Chhole masala dal 17.00

Chhola aur shabnam

Dilli style Chickpeas with a blend of selected Indian spices. Ur protein bar

BREADS

'Bread ka 'Badshah

Tandoori Roti 5.00

Contains the goodness of whole wheat cooked in clay oven for the golden crispy galore.

Naan 6.00

Leavened handmade multi layers of bread baked in clay oven

Plain Naan 6.00

Butter Naan 6.00

Garlic Naan 6.00

Gabbar Kashmiri Naan 12.00

'Ipe sabka bag hai

Lachha Parantha 7.00

Onion / Aloo Kulcha 7.00

Olive and cheese Kulcha 7.00

RICE

'Don't fall in love, 'Rice in 'Love

Veg Biryani 15.00

Long grained rice sauted with handpicked veggies infused with traditional indian flavors

Chicken Biryani 18.00

Mutton Biryani 19.00

Prawn Biryani 21.00

Steamed Rice 7.00

Saffron Rice 10.00

'Kesariya 'Baalam

Jeera Rice 8.00

'Chaand main daag

DESSERTS

'Kuchh meetha ho jaaye

Paan Ice-cream 0.00

Paan flavored ice-cream

Pistachio Kulfi 0.00

Homemade pistachio ice-cream

Gulab jamun with Vanilla ice-cream 0.00

Milk dumplings fried and simmered in sugar syrup, served with Rabri

Molten lava cake with Vanilla ice-cream 0.00

Rich chocolate cake with ultra soft core

EXTRAS

Desi Salad 8.00

Boondi Raita 11.00

Onion Express 11.00

Sliced onions with chat masala

Prices mentioned are in Singapore Dollars
All prices are subjected to GST and
10% service charges