



TANII

BISTRO & BAR



SET LUNCH SPECIAL

(Available on Monday To Friday from 11:00am to 3:00pm only)



VEGETARIAN MEAL

\$11

2 Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad

CHICKEN MEAL

\$13

Chicken of the Day, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad

MUTTON MEAL

\$14

Mutton of the Day, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad

CHICKEN TIKKA MEAL

\$14

2pcs Chicken Tikka, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad

CHOLE BHATURE

\$11

Hot & Fluffy puffed bread, served with chole & sweet



SALAD - RAITA

GREEN SALAD

Sliced of fresh Tomato, cucumber, onion, carrot, chilli & lime.

\$10

HEALTHY "PANEER" SALAD

Grilled paneer, assorted veggies with mango salsa

\$12

TANI CHICKEN TIKKA SALAD

Chicken tikka on a bed of garden greens and dressed with mango salsa

\$12

MIX VEGETABLE RAITA

Fresh yoghurt seish chopperd onion & cummber

\$8

STARTER

VEG SAMOSA

Fried pastry with spiced potatoes, onions & peas

\$8

PEANUT MASALA

Roasted peanuts, mixed with chopped onions, tomatos green chilli, lime and spices.

\$10

VEGETABLE PAKORAS

Onions, cabbage, carrot, curry leaves marinated in spicy gram flour and deep fried

\$10

KURKURE BHINDI

Okra coated with spices and fried until crispy and crunchy

\$10

MASALA FRENCH FRIES

Spicy Indian style Potato French Fries

\$10

GOBI 65

Fried cauliflower with florets and spices

\$12

HARA BHARA KEBAB

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

\$12

POPCORN CHICKEN

Small bite-sized pieces of chicken that have been breaded and deep fried.

\$10

IKAN BILLIS

Fried dried anchovies with peanuts, onion, chilli padi garnishing with lime & coriander

\$10

CHICKEN 65

Deep fried chicken marinated with curry leaves and green chillies

\$12

TANI CHICKEN WING

Deep fried marinated chicken wings with chef special sauce

\$12

CHICKEN LOLLIPOP

Fried segments of chicken wings cooked with bell pepper, cilantro & garlic

\$13



TANDOORI KEBABS

PANEER TIKKA

Cube of cottage cheese marinated with yoghurt and spices, grilled in tandoor, served with mint sauce.

\$16

VEG SEEKH KEBAB

Minced mixed vegetables tossed in Indian spices, skewered and grilled in tandoor

\$16

TANDOORI GOBI

Cauliflower marinated in a variety of spices & grilled in tandoor

\$16

AJWANI FISH TIKKA

Tender boneless fish marinated with a combination of yoghurt & rare spices like ajwain (Carom Seeds) grilled in tandoor

\$18

TAWA FISH

Boneless chunk of fish marinated with ginger, garlic, Indian spices & gram flour

\$18

CHICKEN HARIYALI TIKKA

Boneless chicken marinade with mint, coriander, spinach & Indian spices, grilled in tandoor

\$20

MURG MALAI KEBAB

Boneless chicken marinade in malai (cream), cheese, mildly seasoned with spices & grilled in tandoor

\$20

ANGARA CHICKEN TIKKA

Boneless chicken infused with saffron & Indian spices, grilled in tandoor

\$20

CHICKEN TIKKA TRIO

Assortment of chicken tikkas, trio flavours in form of cheese, malai & hariyali

\$20

TANDOORI CHICKEN (4PCS / 8PCS)

A classic of Indian Spring chicken marinated with freshly powdered masala & yoghurt

\$16 / \$32

TANDOORI PRAWN

Tiger prawns marinated with spices and cooked in tandoor served with mint chutney.

\$22

LAMB SHEEKH KEBAB

Minced lamb spiced, rolled on a skewer, grilled in tandoor

\$22

ADRARI LAMB CHOPS

Ginger flavoured lamb chops, cooked in tandoor

\$28



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TANDOORI PLATTERS

VEG PLATTER

\$24

Honey Mustard Paneer, Veg Seekh Kebab, Tandoori Gobi with Naan, spicy sauce & Mint chutney

MEAT PLATTER

\$30

Tandoori chicken, Malai chicken, Lamb Seekh Kebab, with Naan, spicy sauce & mint chutney

SEAFOOD PLATTER

\$36

Tawa Fish, Fish Tikka, Prawn Tikka with Naan, spicy sauce & mint chutney



MAIN COURSE

CHICKEN

BUTTER CHICKEN

\$18

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

CHICKEN TIKKA MASALA

\$18

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

CHICKEN MASALA

\$17

Boneless chicken cooked in a mild spicy golden homemade sauce

KADAI CHICKEN

\$17

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

KORI KUNDAPURI

\$17

Boneless chicken cooked with coconut, red chilli & fresh coriander leaves - A classic from North India

CHILLI CHICKEN (DRY/GRAVY)

\$18

Bite size chunk of chicken, seasoned with spices and cooked in a chilli sauce

CHICKEN VINDALOO

\$18

Classic Goan chicken - spicy dish cooked with potatoes and vinegar



MAIN COURSE

EGG

EGG BUTTER MASALA

Boiled eggs with fresh tomato & butter gravy

\$12

EGG CURRY

Boiled egg cooked with home style curry

\$12

EGG BHURJI

Eggs cooked with plenty of chopped onions, green chillies, red chillies & tomatoes

\$12



MUTTON

ROGAN JOSH

Mutton cooked with onions, red Kashmiri chilli

\$22

CHANDNI CHOWK KEEMA

Spicy minced lamb cooked with onions, almonds & garam masala

\$22

RAJASTHANI LAAL MAAS

Mutton curry from Rajasthan is favourite among spicy food lovers

\$22

MUTTON VINDALOO

Succulent meat cooked with potatoes in a sharp tangy sauce

\$22

SAAG GOSHT

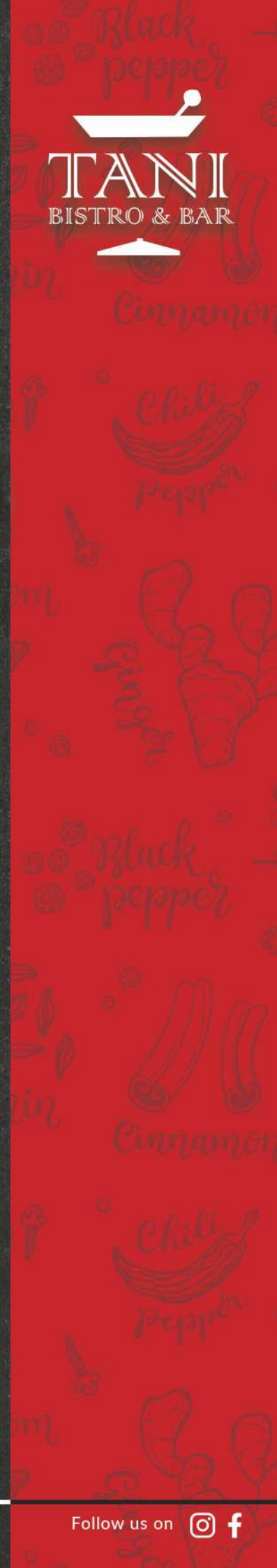
Boneless lamb cooked with fresh spinach puree & freshly ground spices

\$22

MYSORE MUTTON

Succulent boneless peices of lamb cooke dwith fresh tomatoes, onion, bell pepper, spices & corriander

\$22



MAIN COURSE

SEAFOOD

CHILLI GARLIC FISH (DRY)

Fish in a Indo-Chinese fusion of spring onions, red chilli, & chef special sauce

\$18

KADAI FISH

Fish fillet with tomatoes & onions with special Indian sauce & stir fried in kadai

\$18

FISH METHI MASALA

Fish fillet cooked in fenugreek leaves gravy

\$20

KERALA FISH CURRY

A tangy fish curry made with coconut milk, spices & chillots - a regional delicacy

\$20

CHILLI GARLIC PRAWNS (DRY/GRAVY)

Prawns in a Indo-Chinese fusion of spring onions, red chilli, & chef special sauce

\$20

GOAN PRAWN CURRY

A Goan speciality of delicately spiced prawns cooked in coconut milk

\$20

PRAWN VINDALOO

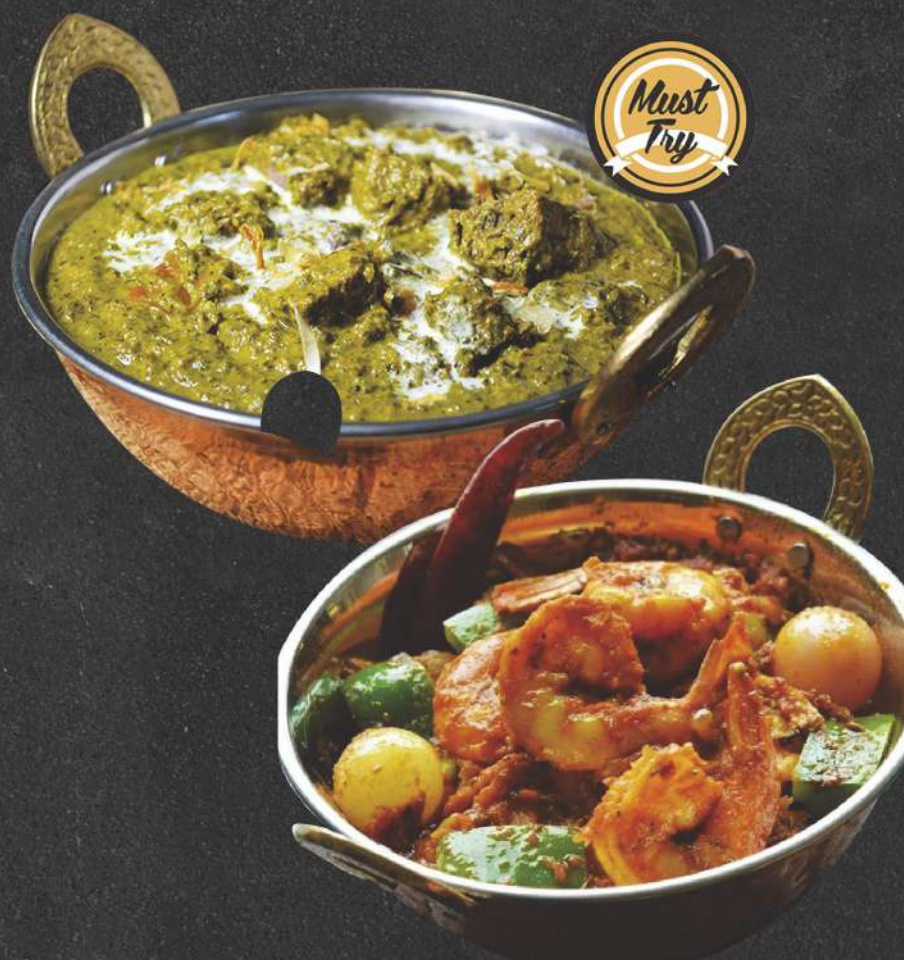
Spicy prawns cooked with potatoes and vinegar

\$20

KADAI PRAWN

Prawn with tomatoes & onions with special Indian sauce & stir fried in kadai

\$20



MAIN COURSE

VEGETARIAN

DAL TADKA <i>Yellow lentils cooked to perfection with garlic & spices</i>	\$15
DAL MAKHNI KHAAS <i>Black lentil and beans cooked overnight on tandoor, tempered with house special masala</i>	\$17
PUNJABI CHANNA MASALA <i>Chick peas cooked with seasonal herbs and spices</i>	\$16
ALOO GOBI <i>Dual of potato and cauliflower cooked in masala</i>	\$16
SUBZI DIWANI HANDI <i>Fresh vegetable in semi dry gravy, creating memorable taste</i>	\$18
PALAK PANEER <i>Creamy spinach and pan served cottage cheese infused with Indian spices</i>	\$18
KADAI PANEER <i>Cottage cheese and green peppers in a spicy tomato & onion gravy</i>	\$18
PANEER BUTTER MASALA <i>Homemade cottage cheese prepared tomato gravy and variety of spices</i>	\$18
MATTAR PANEER <i>Fresh cottage cheese cooked gently with garden fresh peas & potatoes</i>	\$18
CHILLI PANEER (DRY/GRAVY) <i>Indian cottage cheese stir fried with sliced onions, capsicum & green chillies</i>	\$18
MUSHROOM MATTAR <i>Mushroom cooked gently with garden fresh peas</i>	\$16
BHINDI DO PYAZA <i>Okra with onion, tomatoes & freshly ground spices</i>	\$16
GOBI MANCHURIAN (DRY/GRAVY) <i>Florets of cauliflower deep fried and tossed with house special masala</i>	\$22



BIRYANI AND RICE

BIRYANI POT

All our briyani are served with Raitha & Gravy

VEGETABLE BIRYANI

Basmati rice cooked with mildly spiced seasonal vegetables

\$15

CHICKEN BIRYANI

Tender juicy chunks of boneless chicken cooked with mild spices and basmati rice

\$18

TANDOORI CHICKEN BIRYANI

Chicken is marinated with Tandoori masala and yogurt and cooked with basmati rice

\$18

MUTTON BIRYANI

Tender juicy chunks of boneless lamb cooked with mild spices and basmati rice

\$20

PRAWN BIRYANI

Prawns cooked with baked basmati rice and spices

\$24



RICE BOWL

PLAIN BASMATI RICE

Plain steam basmati rice

\$5

JEERA RICE

Aromatic basmati rice tempered with cumin seeds.

\$10

SAFFRON RICE

Aromatic basmati rice parboiled with saffron strands and oriental spices

\$10

VEG PULAO

Aromatic basmati rice steamed and pan fried with mixed vegetables

\$10

VEG FRIED RICE

Basmati rice tossed with carrot, peas with chopped ginger, garlic, green chilli & spring onion.

\$12

EGG FRIED RICE

Basmati rice tossed with egg, chopped ginger, garlic, green chili & spring onion

\$12

CHICKEN FRIED RICE

Basmati rice tossed with boneless chicken, chopped ginger, garlic green chili & spring onion

\$15

SEAFOOD FRIED RICE

Basmati rice tossed with prawn, fish, chopped ginger, garlic green chili & spring onion

\$18

INDIAN BREADS

TANDOORI ROTI

Oven roasted unleavened bread

\$4

BUTTER ROTI

Oven roasted unleavened bread topped with butter

\$4.50

PLAIN NAAN

Leavened bread

\$4

BUTTER NAAN

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

\$4.50

GARLIC NAAN

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

\$5

CHEESE NAAN

Cheese stuffed Indian bread roasted in a clay oven

\$6.50

KEEMA NAAN

Handmade bread filled with minced lamb

\$7.50

PUDINA PARATHA

Multi layer whole wheat bread topped with mint & hot ghee

\$5.50

LACHA PARATHA

Multi layer whole wheat bread topped with hot ghee

\$5.50

KULCHA

*Unleavened bread stuffed with your choice -
Aloo / Paneer / Onion / Masala*

\$7.50

NAAN BASKET

Plain Naan, Butter Naan, Garlic Naan, Cheese Naan

\$19

ROTI BASKET

Plain Roti, Butter Roti, Pudina Paratha, Lacha Paratha

\$19



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DESSERTS

GULAB JAMUN

\$6

Fried balls consisting mainly of milk and flour a sugar syrup flavored with cardamom seeds and saffron

RAS GULLA

\$6

Ball shaped dumplings of chhena and semolina dough, cooked in light syrup made of sugar

GAJAR HALWA

\$8

Grated carrots boiled in milk and sugar, flavoured with cardamom, raisins, saffron & almonds.

KULFI

\$8

Badam Pista / Butterscotch / Mango / Malai

Homemade Ice Cream

Paan

\$8

Paan, Fennel Seeds, Rose Petals, Cardamon, Milk, Sugar, Cream

Kala Khattha

\$8

Jamun(java plums), Spices, Milk, Sugar, Cream

Gulkand

\$8

Gulkand, Almonds, Milk, Sugar, Cream

Rose Badam

\$8

Rose Syrup, Almonds, Milk, Sugar, Cream



DRINKS

JUICES

LIME JUICE	\$5
ORANGE JUICE	\$5
MANGO JUICE	\$5
FRUIT PUNCH	\$5
FRESH LIME SODA	\$6
<i>Sweet/Salt / Mix</i>	

LASSI

SWEET LASSI	\$5
SALT LASSI	\$5
MANGO LASSI	\$6
STRAWBERRY LASSI	\$6

SOFT DRINKS

COKE / COKE ZERO / SPRITE	\$3. ⁵⁰
ICE LEMON TEA / GINGER ALE / SODA WATER	\$3. ⁵⁰

MINERAL WATER

DASANI	\$3
PERRIER (SPARKLING)	\$6

HOT DRINKS

MASALA TEA	\$4
COFFEE	\$4



black pepper

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BEER

DRAFT BEER

HEINEKEN
GUINNESS



\$8
\$9

\$14
\$16

BOTTLED BEER

HOEGAARDEN 330ML
TIGER 330ML
CORONA 330ML
ASAHI 330ML
ERDINGER WEISSBIER 500ML
KINGFISHER STRONG/PREMIUM- 650ML



\$10
\$10
\$10
\$10
\$14
\$16

WINE

WHITE WINE

MONTMEYRAC BLANC
Grande selection, France

LUIGI LEONARDO
Chardonnay, Italy

STONE BAY
Sauvignon Blanc, New Zealand

GRAF JOHANN
Riesling, Germany

VIU MANENT
Sauvigno, Chile



\$10 \$42

\$48

\$55

\$72

\$75

RED WINE

MONTMEYRAC ROUGE
Medium red, France

LUIGI LEONARDO
Sangiovese, Italy

VIU MANENT
Merlot, Chile

STONE BAY
Pinot noir, New Zealand

TOI TOI
Merlot, New Zealand

CHATEAU DE CATHOLOGNE
Rouge, France

\$10 \$42

\$48

\$50

\$60

\$64

\$70

LIQUOR

BLENDED WHISKEY

JW BLACK LABEL	\$8	\$120
CHIVAS 12		\$120
CHIVAS 18		\$170
MONKEY SHOULDER		\$120

BOURBON

JIM BEAM	\$10	\$120
JACK DANIEL		\$120

SINGLE MALT

GLENFIDDICH 12	\$10	\$140
GLENFIDDICH 18		\$180
GLENLIVET 12		\$140
GLENLIVET 18		\$220
SINGLETON 12		\$140
MACALLAN 12		\$180
BALVENIE 12		\$160

BRANDY

ST REMY	\$10	\$120
MARTELL RED BARREL		\$160
HENNESSY VSOP		\$180

GIN

GORDON'S	\$8	\$100
BOMBAY SAPPHIRE		\$120
ROKU		\$150
HENDRICKS		\$150

VODKA

GORDON'S	\$8	\$100
BOMBAY SAPPHIRE		\$120
ROKU		\$150
HENDRICKS		\$150

RUM

BACARDI	\$8	\$100
OLD MONK		\$100
CAPTAIN MORGAN		\$120

TEQUILA

JOSE CUERVO	\$8	\$120
PATRON SILVER		\$180



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MOCKTAILS



SHIRLEY TEMPLE

Lime, sprite, grenadine syrup

\$9

GUNNER

Ginger Ale, Sprite, Bitters

\$9

TANI MINT LIGHT

Lime, mint, sodawater

\$9

CINDRELLA

Orange, pineapple, grenadine

\$9

PUSSY FOOT

Fruit punch, cream

\$9

COCKTAILS



COSMOPOLITAN

Vodka, triplesec, lime, cranberry

\$12

MAGARITA

Tequila, triplesec, lime

\$12

MOJITO

Rum, mint, sugar, lime, soda

\$12

TEQUILA SUNRISE

Tequila, orange, grenadine

\$12

SCREWDRIVER

Vodka, orange

\$12

BLACK RUSSIAN

Vodka, kahlua

\$12

LONG ISLAND

Gin, vodka, rum, tequila, triplesec, lime, coke

\$15

SINGAPORE SLING

Gin, cherry, brandy, lime, pineapple, grenadine

\$15

