



**+65 6423 2621**

**11 Trengganu Street, Singapore 058465**

**[www.maharaniheritage.com](http://www.maharaniheritage.com)**



## **MAHARANI HERITAGE** (महाराणी विरासत)

### **Authentic Indian Cuisine**

11 Trengganu Street, Singapore 058465

+65 6423 2621

### **A Taste of Home, A Taste of Heritage**

WELCOME TO MAHARANI HERITAGE – WHERE TRADITION MEETS TASTE.

Located along Singapore Historic in Chinatown within the Outram Planning Area, Maharani Heritage is a celebration of the true essence of Indian hospitality—warmth, generosity, and flavours that feel like home.

Our story began in the early 2000s, pioneering authentic North Indian flavours in Singapore. Under the guidance of our founder, Director Mr. Khan, who brings over 25 years of professional mastery, every dish is crafted with a deep respect for India's culinary traditions. Restaurant Owner Mr. Khan's recipes—from traditional tandoori grilling to slow-cooked curries and biryanis—form the backbone of our menu, ensuring you experience pure, honest, and aromatic Indian cuisine.

We invite you to step into our Maharani Heritage, where passion meets patience, and every meal is a journey back to the roots of Indian cooking.

### **OUR CULTURE & PHILOSOPHY: Food is Community**

At Our Maharani Heritage, we believe that Food is culture, memory, and identity. Our commitment goes beyond the plate, it's about sharing the spirit of the Indian home with every guest. We operate on principles that define our extended family and culinary heritage :

**Authenticity:** Recipes rooted in tradition, cooked using only original Indian spices.

**Purity:** We take no shortcuts—only genuine, traditional Indian preparation methods.

**Family & Community:** Every team member and every guest becomes part of our extended heritage.

**Warm Hospitality:** Serving each guest with the genuine warmth and respect found in Indian homes.

**Legacy:** We are dedicated to preserving and sharing the richness of pure, authentic Indian cuisine.

### **A TASTE OF HOME, A TASTE OF HERITAGE**

Thank you for being part of our journey. Welcome to Maharani Heritage – welcome home.



**Rogan Josh**



**Lamb Chop Masala**



**Mysore Mutton**



**Chicken Tikka**



**Butter Chicken**



**Prawn Masala**



**Egg Bhurji**



**Paneer Tikka Masala**



**Palak Paneer**



**Veg Jalfrezi**



**Aloo Matar Ghobi**



**Dal Makhani**



**Veg Samosa**



**Garlic Naan**



**Tandoori Pomfret**



**Vegetable Biryani**



**Chicken Biryani**



**Chilli Fried Fish**



**Chicken 65**



**Chicken Lollipop**



**Chicken Manchurian**



**Egg Fried Rice**



**Chicken Fried Rice**



**Schezwan Fried Noodles**



**Chicken Seekh Kebab**



**Chilly Crab**



**Tandoori Prawn**



**Tandoori chicken**



**Chicken Tikka Salad**



**Paneer Tikka**

# SOUP



## Tomato Soup

Fresh tomato soup cooked with a lush flavour of fresh Indian herbs & spices.

\$9.90



## Sweet Corn Soup

Healthy creamy soup made with sweet corn kernels and Indo-Chinese sauces.

\$10.90

## Vegetarian Soup

Prepared using vegetables, leafy greens, mushrooms & roots as main ingredients.

\$10.90

## Mulligatawny Soup

A delicacy of spiced, traditional South Indian lentil soup.

\$10.90



## Zafrani Chicken Soup

A combination of chicken and saffron flavour soup.

\$12.90

## Mutton Soup

A combination of lamb meat with spices.

\$12.90

## Hot & Sour Soup

**Vegetarian**

\$10.90

**Chicken**

\$12.90

A spicy and hot soup made with mixed fresh vegetables, mushrooms, spices and soy sauce.



## Manchow Soup

**Vegetarian**

\$10.90

**Chicken**

\$12.90

Chinese soup made with mixed vegetables, garlic, ginger, soya sauce, ground pepper and a few herbs.

# SALAD & RAITA



## Kachumber Salad

Fresh cucumber, onion & tomato salad

\$10.90



## Green Salad

Sliced fresh cucumber, onion & tomato

\$10.90

## Chicken Tikka Salad

Baked tandoori chicken on a bed of fresh green veggies tossed in yoghurt.

\$15.90

## Tabala Salad

Fresh onion, tomato, cucumber tossed with herbs & a zesty, light dressing.

\$12.90



## Veg Raita

Fine chopped onion, tomato, cucumber drizzled with tangy yoghurt

\$7.90



Chef Recommendation



Vegetarian



Spicy

# STARTERS

VEGETARIAN

## Veg Samosa (2pc)

Indian puff pastries filled with mashed potatoes, green peas & served with sweet sour tamarind sauce.

\$7.90



## Onion Bhaji

Fresh onion marinated with gram flour & suitable spices.

\$10.90

## Peanut Masala

Roasted peanut with chopped onion, tomato, chilli & chaat masala.

\$10.90

## Masala French Fries

French fries toasted with Indian spices.

\$9.90

## Chilli Potato

Deep fried spicy potato fingers.



\$13.90



## Aloo Palak Pakora

Spinach and potatoes coated in mild spiced chickpea flour and crispy fried to perfection.

\$12.90

## Jaipuri Bhindi

Okra sprinkled with spice powder and deep crispy fried to perfection.

\$12.90



## Eggplant Salsa

A combination of fried eggplant and onion served with tamarind sauce.

\$13.90

## Chilli Gobhi

Cauliflowers tossed with juliennes of onion, capsicum & green chillies.

\$14.90



## Gobi 65

Fried cauliflower, spices and herbs.

\$14.90

## Crispy Chicken Wings

Fried eggs, spices and herbs.

\$17.90

## Chilli Pakora

Green chillies, gram flour, herbs and spices.

\$14.90

## Paneer Pakora

Paneer deep fried coated in a spiced gram flour batter.

\$14.90

## Garlic Chana

Garlic with chickpeas and some other spices.

\$14.90



## Vegetable Platter

Mixed platter of vegetable samosa, mix bhaji and chilli potato.

\$24.90

 Chef Recommendation  Vegetarian  Spicy

# STARTERS

NON - VEGETARIAN

## Shahi Chicken Pakora 🍷

Chicken marinated and crispy fried to perfection.

\$14.90



## Chicken 65

Boneless chicken cubes tempered with curry leaves & green chillies

\$13.90

## Prawns 65

Fried prawns tempered with aromatic curry leaves and green chillies

\$19.90

## Fish 65

Boneless fish marinated and deep fried

\$16.90



## Chilli Fried Fish 🍷

Crispy fish pieces tossed with curry leaves, green chillies

\$14.90

## CHAAT

### Samosa Chaat 🍷

Samosa served with yoghurt and mint chutney

\$13.90

### Papadi Chaat

Papdi topped with yoghurt, chutneys, potatoes and crunchy sev

\$13.90

### Aloo Chana Chaat

A mix of aloo and chana blended with tangy chutneys and masala

\$13.90



🍷 Chef Recommendation 🌱 Vegetarian 🍷 Spicy

Visual for illustration purpose only. All prices are subject to 10% Service charge & prevailing GST. Kindly inform us of any dietary preferences or food allergies that we should be mindful.

# • TANDOORI KEBAB

VEGETARIAN

## Hara Bhara Kebab

Spinach, potatoes, peas, spices and herbs.

\$14.90

## Veg Seekh Kebab

Minced vegetables kebab mixed with fresh herbs grilled in tandoor to perfection.

\$14.90

## Tandoori Gobhi

Marinated cauliflower florets grilled in tandoor to perfection.

\$14.90

## Tandoori Broccoli

Marinated cauliflower florets grilled in tandoor to perfection.

\$14.90

## Tandoori Aloo

Tender aloo coated in spiced marinade and roasted to tandoori perfection.

\$14.90

## Tandoori Mushroom

Mushrooms stuffed with cheese grilled in tandoor to perfection.

\$14.90

## Paneer Tikka

Marinated cottage cheese cubes grilled in tandoor to perfection.

\$14.90

## Malai Paneer Tikka

Soft paneer cubes marinated in creamy malai, grilled for a rich smoky flavour.

\$14.90

## Veg Kebab Platter

Combination of vegetable seekh kebab, paneer tikka & mushroom kebab.

\$33.50



# • SANDWICHES & WRAPS

## Chicken Shawarma

\$12.90

## Lamb Shawarma

\$13.90

## Lahem Meshwi Wrap

\$15.90

## Lamb Kofta Wrap

\$15.90

## Shish Tawook Wrap

\$15.90

## Falafel Wrap

\$13.90



 Chef Recommendation  Vegetarian  Spicy

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# TANDOORI KEBAB

NON - VEGETARIAN

## Chicken Malai Kebab

creamy chicken kebab with a touch of saffron

\$17.90



## Hariyali Chicken Kebab

boneless chicken pieces in green paste of mint, coriander, methi and spinach leaves

\$17.90

## Chicken Tikka

tender chicken cubes in a perfect combination of fresh herbs and spices

\$17.90

## Chicken Tandoori

succulent mild spiced tandoori chicken best known tandoori dish in the entire Indian cuisine

Quarter

Half

Full



\$9.90

\$16.90

\$24.90



## Chicken Seekh Kebab

minced chicken kebabs combined with fresh herbs & grilled in tandoor to perfection

\$16.90

## Lamb Seekh Kebab

minced lamb kebabs combined with fresh herbs & grilled in tandoor to perfection

\$17.90



## Tandoori Lamb Chop

marinated lamb chops cooked in tandoor

\$26.90

## Lamb Boti Kebab

\$19.90

## Lamb Chop Methi Kebab

lamb rack with fenugreek flavour

\$21.90

## Fish Tikka

marinated fish cubes grilled in tandoor to perfection

\$16.90



## Tandoori Pomfret

an exotic ajwain flavored mild spicy pomfret grilled in tandoor to perfection

\$19.90

## Tandoori Prawn

tender prawns marinated in subtle spices and grilled in tandoor to perfection

\$18.90

## Tandoori Malai Prawn

\$18.90

## Kebab Platter

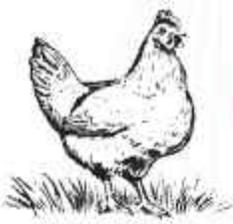
Mixed kebab platter of lamb, chicken, fish and prawn

\$35.90



 Chef Recommendation  Vegetarian  Spicy

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# MAIN COURSE

## CHICKEN

### Butter Chicken

Tender chicken cubes simmered in a rich creamy tomato gravy

\$16.90



### Chicken Do Pyaza

Boneless chicken cooked with onions.

\$16.90

### Chicken Curry

Boneless chicken cooked with ginger garlic & suitable spices.

\$16.90

### Chicken Tikka Masala

Chicken tikka pieces cooked in spiced onion-based gravy

\$17.90



### Chicken Vindaloo

A hot curry of chicken and potatoes

\$17.90

### Chicken Kashmiri

A rich chicken almond curry with fresh fruits & nuts

\$17.90

### Chicken Kadai

Braised in its own juices, finished with tomato & capsicum

\$17.90



### Chicken Madras

Boneless chicken cooked with coconut & suitable spices.

\$17.90

### Chicken Korma

Chicken simmered in delicate almond curry

\$17.90

### Chicken Methi

Boneless chicken cooked with fenugreek

\$17.90



### Chicken Saag

Boneless chicken pieces cooked with fresh spinach

\$17.90

### Chicken Jalfrezi

Boneless chicken pieces cooked with ginger, garlic & tomatoes.

\$17.90

### Maharani 'Special Chicken'

In-house speciality chef choices

\$18.90



 Chef Recommendation

 Vegetarian

 Spicy

# MAIN COURSE

## MUTTON



### Rogan Josh

A Kashmiri dish cooked with fourteen varieties of Indian spices and herbs

\$19.90



### Bhuna Gosht

Marinated lamb cubes cooked with yoghurt

\$19.90

### Lamb Chop Masala

Tender lamb racks cooked with finest herbs and spices

\$19.90



### Lamb Saag

Tender cubes of lamb cooked with spinach

\$19.90

### Lamb Korma

Lamb pieces cooked with cream and almond to get a rich creamy curry

\$19.90

### Keema Matar

A subtly spiced blend of minced lamb and green peas

\$19.90

### Lamb Vindaloo

A spicy treat of lamb and potatoes

\$19.90



### Lamb Dhansak

A spicy treat of lamb and lentils and spinach

\$19.90

### Mutton Methi

Boneless mutton cooked with fenugreek

\$19.90

### Mutton Masala

\$19.90



### Mysore Mutton

\$19.90

### Garlic Mutton Masala

\$19.90

### Laal Mash

\$19.90



 Chef Recommendation  Vegetarian  Spicy

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# MAIN COURSE

## FISH

### Fish Korma

Fish cooked in a rich cashew nut based creamy sauce.

\$18.90



### Fish Vindaloo

A spicy treat of fish and potatoes curry

\$18.90



### Fish Masala

Braised fish fillets in onion and tomato sauce

\$18.90

### Fish Tikka Masala

Fish pieces grilled in tandoor then cooked with onion based gravy

\$18.90



### Fish Methi

Succulent cod fish in a fenugreek curry

\$18.90

### Goan Fish Curry

Fish prepared with coconut milk, red chilli, pepper corns & a touch of tamarind

\$18.90

### Kadai Fish

An aromatic spicy fish curry

\$18.90

### Fish Chatpata

A traditional southern style fish head in a mild spicy curry

\$18.90

### Fish Head Curry (Market Price)

A mild spicy curry prepared with a hint of mustard flavour



 Chef Recommendation  Vegetarian  Spicy

# MAIN COURSE

## PRAWNS

### Prawn Vindaloo

Prawn cooked with potatoes in the famous hot vindaloo sauce

\$19.90

### Prawn Masala

Braised prawn and sliced fish in onion & tomato sauce

\$19.90

### Prawn Do Pyaza

Tiger prawns cooked with onion and mushrooms

\$19.90

### Prawn Korma

Prawn cooked in a rich almond based curry with fresh fruits & nuts

\$19.90

### Lasuni Prawn (Dry)

Prawn prepared with garlic to give an authentic flavour

\$19.90

### Prawn Malai Curry

Fresh prawn prepared in thick creamy gravy. Popular dish from Bengal, India

\$19.90

### Malabar Prawn Curry

Prawn prepared in the famous Malabar style in mild spicy coconut sauce

\$19.90

### Pepper Prawn

Prawn cooked in garlic, ginger and black pepper

\$19.90

### Prawn Chatpata

A hot and sour dish with prawns cooked in a spicy masala.

\$19.90

### Chilli Prawn (Dry)

Prawn cooked in signature chilli sauce

\$19.90

### Singapore Chilly Crab

\$99.90



 Chef Recommendation  Vegetarian  Spicy



# MAIN COURSE •

EGG / PANEER

EGG

## Egg Bhurji

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

\$13.90



## Egg Butter Masala

Boiled egg cooked in traditional creamy tomato sauce with butter

\$15.90

## Egg Curry

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

\$15.90



## Masala Omelette

Egg with chopped onion, tomato, finely cut green chillies, fresh coriander leaves and spices

\$13.90

PANEER

## Paneer Tikka Masala

Cottage cheese marinated with yogurt and spices, grilled & then tossed in a creamy tomato-based curry

\$17.90



## Paneer Butter Masala

Cottage cheese cooked in rich & creamy curry with spices, onions, tomatoes, cashews & butter

\$15.90

## Methi Malai Paneer

Soft paneer pieces and fenugreek leaves simmered in a medium-spicy gravy

\$15.90

## Paneer Makhani

Homemade cottage cheese prepared with tomato gravy

\$15.90



## Malai Kofta

Mixture of cheese & nuts cooked in a thick creamy gravy

\$15.90

## Paneer Korma

Cottage cheese prepared in a semi-creamy gravy

\$15.90

## Palak Paneer

A classic recipe of thick spinach puree with cottage cheese

\$15.90

## Kadai Paneer

Cubes of cottage cheese cooked with spices in a semi-dry gravy

\$15.90



## Mattar Paneer

Cottage cheese cooked with green peas

\$15.90



Chef Recommendation



Vegetarian



Spicy

# • MAIN COURSE

VEGETARIAN



## Veg Jalfrezi

A combination of cauliflower, capsicum, onions & green peas.

\$14.90

## Subji Navratan (Veg Korma)

A jewel-coloured vegetable dish cooked in saffron & creamy gravy.

\$14.90

## Punjabi Chana Masala

Chickpeas cooked in traditional Punjabi style.

\$14.90

## Mushroom Matar

Fresh mushrooms cooked with green peas.

\$14.90

## Aloo Gobhi

Potatoes and cauliflower cooked with tomato & green chillies.

\$14.90

## Aloo Matar Gobhi

Potatoes, green peas and cauliflower cooked with tomato & green chillies.

\$14.90

## Aloo Jeera

Potatoes tossed with whole cumin seeds.

\$14.90

## Bhindi Masala

Spiced okra pan-fried; a North Indian speciality.

\$14.90

## Mix Dal Tadka

Yellow lentils cooked and tempered with cumin seeds.

\$14.90

## Dal Panchrangi

Five types of lentils cooked and tempered with ginger, garlic & cumin seeds.

\$14.90

## Punjabi Kali Dal

Black lentils cooked and tempered with ginger, garlic & cumin seeds.

\$14.90

## Daal Makhani

Lentils simmered overnight over tandoor with exotic spices & finished with butter.

\$14.90

## Baingan Bharta

Roasted eggplant stir-fried with spices and herbs.

\$14.90

## Dewani Handi

A royal mix of vegetables speciality.

\$14.90

## Aloo Methi

Potatoes cooked with fenugreek leaves.

\$14.90

## Veg Kolapuri

\$14.90

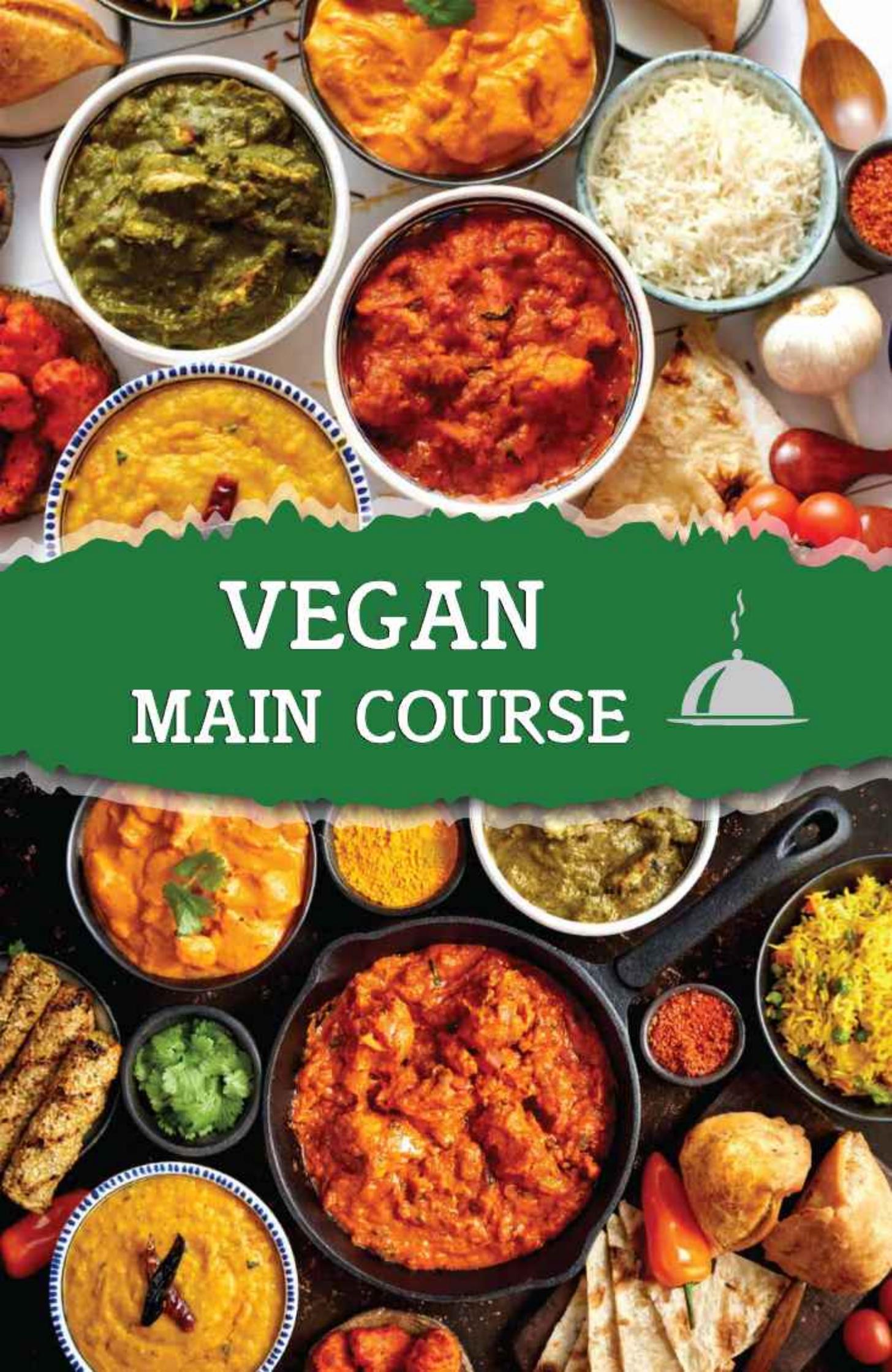
## Kadai Veg

\$14.90



Chef Recommendation Vegetarian Spicy

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# VEGAN MAIN COURSE



# • MAIN COURSE

## VEGETARIAN

### Vegan Butter Chicken

Plant-based chicken simmered in a rich, creamy tomato-butter sauce

\$14.90



### Vegan Mutton Masala

A hearty vegan mutton alternative cooked in a spiced, slow-simmered masala gravy

\$14.90

### Vegan Chili Chicken

Crispy vegan chicken tossed in a bold, spicy Indo-Chinese chilli sauce

\$14.90

### Vegan Chicken Tikka Masala

Marinated vegan chicken pieces in a smoky, spiced tikka masala curry

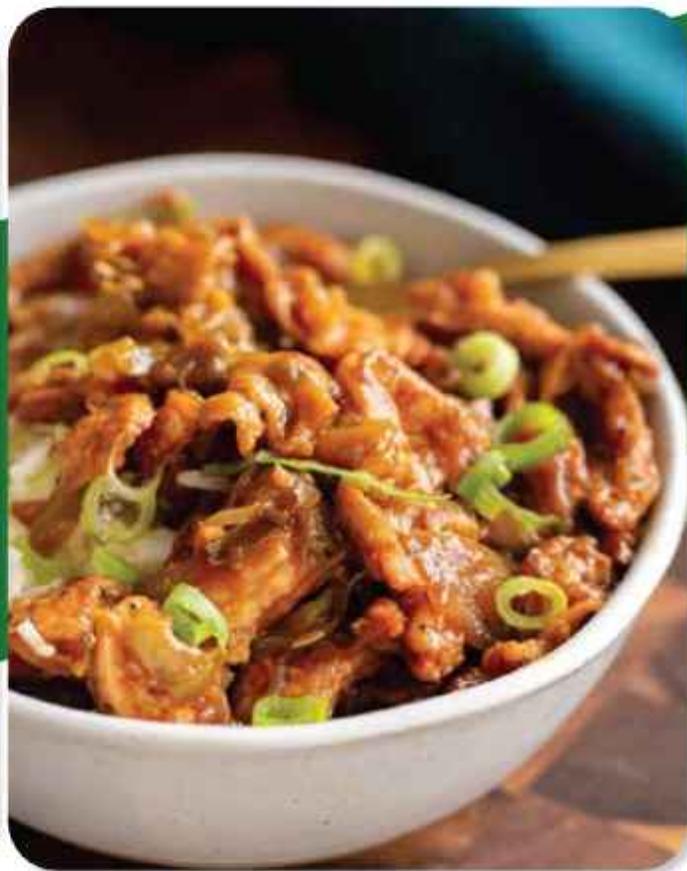
\$14.90



### Vegan rogan josh

A fragrant Kashmiri-style curry made with tender vegan meat in an aromatic red gravy

\$14.90



 Chef Recommendation  Vegetarian  Spicy

# • ROTI - NAAN - PARATHA

## Tandoori Roti

Oven-roasted unleavened round Indian bread.

\$3.50

## Butter Roti

Unleavened round bread with butter.

\$4.00

## Tandoori Paratha

Whole wheat layered bread.

\$5.90

## Aloo Paratha

Whole wheat bread stuffed with potatoes.

\$6.90

## Pudina Paratha

Whole wheat bread with mint and clarified butter, baked in tandoor.

\$6.90

## Onion Kulcha

Naan stuffed with fresh onion.

\$6.90

## Aloo Kulcha

Naan stuffed with potatoes.

\$6.90

## Plain Naan

Leavened bread.

\$3.50

## Butter Naan

Leavened bread with butter.

\$4.50

## Garlic Naan

Naan with fresh garlic.

\$5.50

## Cheese Naan

Naan with melted cheddar cheese.

\$6.50

## Garlic Cheese Naan

Naan with garlic and cheese.

\$6.90

## Garlic Chilli Naan

Stuffed with fine ground nuts.

\$7.00

## Kashmiri Naan

Naan with fruits and nuts.

\$7.50

## Keema Naan

Naan stuffed with minced mutton.

\$8.90

## Paneer Tikka Naan Pizza

Indian-style vegetarian pizza with paneer tikka, spices, cheese & homemade naan.

\$16.90

## Chicken Tikka Naan Pizza

Indian-style pizza with chicken tikka, spices, cheese & homemade naan.

\$19.90

## Naan Basket

Assortment of plain, garlic, butter and Kashmiri naan.

\$18.90

## Roti Basket

## Chapati (Phulka)

Whole wheat bread cooked on a tawa.

\$12.90

\$3.50



Chef Recommendation



Vegetarian



Spicy

# • RICE - BIRYANI



## Vegetable Biryani

Assorted fresh vegetables with saffron-flavoured rice.

\$14.90

## Veg Pulao

\$14.90

## Paneer Tikka Biryani

Tandoori-grilled cottage cheese cooked with saffron-flavoured basmati rice.

\$16.90



## Chicken Biryani

Boneless chicken cooked with saffron-flavoured basmati rice.

\$17.90

## Chicken Tikka Biryani

Tandoori-grilled boneless chicken cooked with saffron-flavoured basmati rice.

\$17.90

## Chicken Bamboo Biryani

Boneless chicken cooked with saffron-flavoured basmati rice.

\$18.90



## Lamb Biryani

Tender lamb cubes cooked with saffron-flavoured basmati rice.

\$18.90

## Lamb Shank Biryani

\$22.90

## Lamb Bamboo Biryani

Tender lamb cubes cooked with saffron-flavoured basmati rice.

\$18.90



## Prawn Biryani

Prawns cooked with saffron-flavoured basmati rice.

\$19.90

## Fish Biryani

Fish cooked with saffron-flavoured basmati rice.

\$18.90

## Egg Biryani

\$15.90

## Steam Rice

Steamed basmati rice.

\$5.90



## Jeera Rice

Steamed basmati rice with cumin seeds.

\$7.90

## Saffron Rice

Steamed basmati rice cooked with saffron.

\$7.90

## Kashmiri Pulao

Basmati rice tempered with fresh fruits and nuts.

\$13.90

## Dal Khichdi

Basmati rice cooked with lentils.

\$14.90

## Curd Rice

Rice cooked with curd (Indian yogurt), herbs and tempering spices.

\$13.90



 Chef Recommendation  Vegetarian  Spicy



# INDO CHINESE.

VEGETARIAN

## Vegetable Manchurian

Crispy vegetables stir fried in ginger, garlic and soya sauce.

\$13.90

## Chilli Honey Potato

Deep fried spicy potato fingers.

\$13.90

## Gobi Manchurian

Cauliflower tossed with ginger, garlic and soya sauce.

\$14.90

## Chilli Mushroom

Deep fried spicy mushroom.

\$15.90

## Chilli Paneer

Paneer cubes deep fried with homemade spices and sauce.

\$16.90

## Pepper Mushroom

\$15.90

## Vegetables with Salt & Pepper

Fresh half-boiled vegetables tossed in salt and pepper.

\$13.90

### NON - VEGETARIAN

## Egg Chilli

Deep fried coated boiled egg stir fried with onion, capsicum & green chillies.

\$15.90

## Chicken Lollipop

Frenched chicken drumettes marinated and cooked with sweet & spicy sauce.

\$18.90

## Chilli Chicken

Deep fried chicken stir fried with onion, capsicum & green chillies.

\$18.90

## Chicken Hot Garlic Sauce

Tender boneless chicken stir fried in hot red chillies & garlic sauce.

\$18.90

## Pepper Chicken

Boneless chicken cooked with black pepper sauce.

\$18.90

## Chicken Manchurian

Tender boneless chicken stir fried in ginger, garlic & soya sauce.

\$17.90

## Chilli Fish

Lightly coated fish fried with sliced onion, capsicum & green chillies.

\$17.90

## Dragon Fish

\$18.90

## Fish Manchurian

Fish fillet fried with ginger, garlic & special homemade sauce.

\$17.90

## Sweet & Sour Fish

Sliced fish fried with diced vegetables & sweet-and-sour sauce.

\$17.90

## Sweet & Sour Chicken

\$18.90

## Black Pepper Fish

Fish fillet fried with green chilli & pepper sauce.

\$17.90

 Chef Recommendation  Vegetarian  Spicy



## • FRIED RICE / NOODLES

**Vegetable Fried Rice** \$12.90  
 Basmati rice fried with mixed vegetables.

**Egg Fried Rice** \$13.90  
 Basmati rice fried with egg and mixed vegetables.

**Chicken Fried Rice** 🍷 \$16.90  
 Basmati rice fried with vegetable, egg and chicken.

**Seafood Fried Rice** \$17.90  
 Basmati rice fried with vegetable, egg, fish and prawn.

**Mix Fried Rice** 🍷 \$18.90  
 Basmati rice fried with vegetable, egg, chicken, fish and prawn.

**Vegetable Fried Noodles** \$13.90  
 Noodles fried with mixed vegetables.

**Egg Fried Noodles** \$14.90

**Chicken Fried Noodles** 🍷 \$15.90  
 Noodles fried with vegetable, egg and chicken.

**Seafood Fried Noodles** \$16.90  
 Noodles fried with vegetable, fish and prawn.

**Mix Fried Noodles** 🍷 \$17.90  
 Noodles fried with vegetable, egg, chicken fish and prawn.



## • SINGAPORE SCHEZWAN

**Veg Schezwan Fried Rice** 🍷 🌱 \$13.90

**Chicken Schezwan Fried Rice** 🍷 \$16.90

**Veg Schezwan Fried Noodles** 🍷 🌱 \$13.90

**Chicken Schezwan Fried Noodles** 🍷 \$15.90

**Seafood Schezwan Noodles** 🍷 \$16.90

**Dragon Schezwan Chilli Chicken** \$18.90

**Dragon Schezwan Chilli Prawn** 🍷 \$19.90

**Singapore Black Pepper Prawn** \$19.90

**Singapore Signature Chilli Crab** }  
**Singapore Black Pepper Crab** } **Market Price**



🍷 Chef Recommendation    🌱 Vegetarian    🌶️ Spicy

## BEER

	Half Pint	Full Pint	Jug	Tower
Tiger	\$7.90	\$13.90	\$24.90	\$60.00
Heineken	\$8.90	\$13.90	\$25.90	\$70.90
Kingfisher		\$13.90	\$29.90	\$75.90



	Bottle	Bucket Of 5
Singha (330ml)	\$12.00	\$40.00
Heineken (330ml)	\$12.00	\$40.00
Tiger (330ml)	\$12.00	\$40.00
Perroni (330ml)	\$12.00	\$40.00
Corona (330ml)	\$12.00	\$40.00
Hoegaarden (330ml)	\$12.00	\$40.00
Asahi (330ml)	\$12.90	\$42.00
San Miguel (330ml)	\$12.00	\$40.00
Blanc 1664 (330ml)	\$12.00	\$48.90
Brewlander (330ml)	\$17.00 (Full Pint)	
Erdinger Bottle (Weissbier / Dunkel)	\$17.00	



## LIQUOR

	30ml	Bottle
Gordons Dry Gin	\$11.90	\$120.00
Bombay Sapphire Gin	\$14.90	\$140.00
Hendricks Gin	\$16.90	\$160.00
Absolut Vodka	\$14.90	\$140.00
Bacardi Rum	\$11.90	\$120.00
Old Monk Dark Rum	\$11.90	\$120.00
Remy Martin	\$20.90	\$240.00
Jose Cuervo Tequila	\$11.90	\$120.00
J.w. Black Label	\$13.90	\$150.00
Jacks Daniel	\$13.90	\$150.00
Chivas Regal (12 Years)	\$13.90	\$150.00
Monkey Shoulder	\$14.90	\$160.00
Glenfiddich (12 Years)	\$17.90	\$180.00
Macallan (12 Years)	\$18.90	\$250.00



## COCKTAILS

Mojito	\$15.90
Margarita	\$16.90
Singapore Sling	\$17.90
Long Island Tea	\$20.90
Tequila Sunrise	\$15.90
Cosmopolitan	\$15.90
Sex On The Beach	\$17.90
Aperol Spritz	\$15.90
Blue Lagoon	\$16.90
Pinacolada	\$16.90

## SOFT DRINKS

Lassi (Plain / Sweet / Salted)	\$5.90
Mango / Strawberry Lassi	\$6.90
Lime Juice	\$4.90
Fresh Lime Soda	\$5.90
Mint Lemonade	\$7.00
Orange Juice / Fruit Punch	\$4.90
Apple / Pineapple Juice	\$5.90
Watermelon Juice	\$5.90
Can Drinks	\$3.90
(Coke / Diet Coke / Sprite / Ginger Ale)	
Iced Lemon Tea	\$3.90
Mineral Water (500ml)	\$3.90
Mineral Water (1000ml)	\$6.90
Sparkling Water (330ml)	\$5.90
Sparkling Water (750ml)	\$11.90

## HOT DRINKS

Masala Tea	\$5.90
Coffee	\$5.90

## MOCKTAILS

Virgin Mojito	\$9.90
Pinacolada	\$9.90
Singapore sling	\$9.90
Lady in blue	\$9.90
Wimbledon	\$9.90
Goan sunrises	\$9.90

Choice of Wine : Red / White





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 **[www.maharaniheritage.com](http://www.maharaniheritage.com)**