



ROYAL *Jewels of India*

EXPERIENCE THE ROYAL TASTE OF INDIA

VENTURE BY VESPERTTA

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40 Boat Quay, Singapore 049829



Tomato Soup



Chicken Tikka Salad



Veg Samosa



Gobi 65



Chicken 65



Chilli Fried Fish



Hara Bhara Kebab



Paneer Tikka



Chicken Shawarma



Tandoori Chicken



Lamb Seekh kebab



Tandoori Pomfret



Chciken Do pyaza



Chicken Tikka Masala



Chicken Saag

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.



Rogan Josh



Lamb Chop Masala



Mysore Mutton



Fish Tikka Masala



Fish Head Curry



Prawn Masala



Egg Bhurji



Paneer Tikka Masala



Palak Paneer



Veg Jalferzi



Aloo Matar Ghobi



Dal Makhani



onion Kulcha



keema Naan



Chapati(Phulka)

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Vegetable Biryani



Chicken Biryani



Fish Biryani



Gobi Manchurian



Chicken Lollipop



Chicken Manchurian



Egg Fried Rice



Chicken Fried Rice



Schezwan Fried Noodles



Gulab Jamun



Gajar Ka Halwa



Salsa Dip



Macho Nacho



Tacos



Tostadas



Insalata Mista



Fish Balls



Barley Prawns



Tagliatelle al Salmone



Pappa al Pomodoro



Zuppa Di Lenticchie



Margherita Pizza



Pepperoni Pizza



Chilli Chicken Pizza



Lasagna



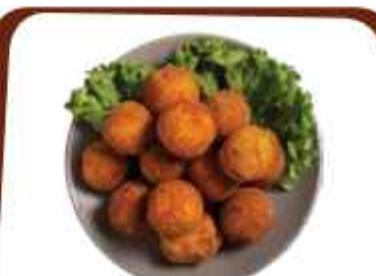
Burger



Grilled Fish



Fish & Chips



Arancini



Caesar Salad

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• SOUP



Tomato Soup

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

\$11.90



Sweet Corn Soup

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

\$11.90



Vegetarian Soup

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

\$11.90

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

\$12.90

Chicken

\$13.90

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

01 | 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.

• STARTERS

VEGETARIAN

Veg Samosa (2pc)

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

\$9.90



Onion Bhaji

Fresh onion marinated with gram flour & suitable spices.

\$13.90

Peanut Masala



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

\$13.90



Masala French Fries

French fries toasted with Indian spices.

\$12.50

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.

\$13.90



Jaipuri Bhindi



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

\$15.90

Eggplant Salsa

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

\$16.90

Chilli Gobhi

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

\$17.90



Gobi 65



Fried cauliflower, spices and herbs.

\$17.90



Crispy Chicken Wings



Fried eggs, spices and herbs.

\$20.90

Chilli Pakora



Green chillies, gram flour, herbs and spices.

\$17.90

Paneer Pakora



Paneer deep fried coated in a spiced gram flour batter.

\$17.90

Garlic Chana



Garlic with chickpeas and some other spices.

\$17.90

Calamari



Squid dredged in seasoned flour and fried until crisp and golden.

\$28.90

Vegetable Platter



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

\$28.90



• Chef Recommendation • Vegetarian • Spicy

• STARTERS

NON - VEGETARIAN

Shahi Chicken Pakora

\$16.90

Chicken marinated and crispy fried to perfection.



Chicken 65

\$16.90

Boneless chicken cubes tempered with curry leaves & green chillies

Prawns 65

\$19.90

Fried prawns tempered with aromatic curry leaves and green chillies



Fish 65

\$16.90

Boneless fish marinated and deep fried

Chilli Fried Fish

\$16.90

Crispy fish pieces tossed with curry leaves, green chillies

• CHAAT

Samosa Chaat

\$15.90

Samosa served with yoghurt and mint chutney



Papadi Chaat

\$15.90

Papdi topped with yoghurt, chutneys, potatoes and crunchy sev

Aloo Chana Chaat

\$15.90

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



• Chef Recommendation • Vegetarian • Spicy

• TANDOORI KEBAB

VEGETARIAN

Hara Bhara Kebab

Spinach, potatoes, peas, spices and herbs.

\$18.50



Veg Seekh Kebab

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

\$18.50

Tandoori Gobhi

Marinated cauliflower florets grilled in tandoor to perfection.

\$18.50



Tandoori Broccoli

Marinated cauliflower florets grilled in tandoor to perfection.

\$18.50

Tandoori Aloo

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

\$17.90



Tandoori Mushroom

Mushrooms stuffed with cheese grilled in tandoor to perfection.

\$18.90

Paneer Tikka

Marinated cottage cheese cubes grilled in tandoor to perfection.

\$18.50

Malai Paneer Tikka

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

\$18.50



Veg Kebab Platter

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

\$33.50



• SANDWICHES & WRAPS

Chicken Shawarma

\$16.90



Lamb Shawarma

\$17.90

Lahem Meshwi Wrap

\$19.90

Lamb Kofta Wrap

\$19.90

Shish Tawook Wrap

\$19.90

Falafel Wrap

\$14.90

● Chef Recommendation ● Vegetarian ● Spicy

• TANDOORI KEBAB

NON - VEGETARIAN

Chicken Malai Kebab

A creamy chicken kebab with a touch of saffron

\$22.90



Hariyali Chicken Kebab

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

\$22.90

Chicken Tikka

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

\$22.90

Chicken Tandoori

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

Quarter



\$13.90

Half

\$19.90

Full

\$32.90



Chicken Seekh Kebab

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

\$22.90

Lamb Seekh Kebab

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

\$22.90

Tandoori Lamb Chop

Marinated lamb chops cooked in tandoor

\$32.90

Lamb Boti Kebab

\$22.90

Lamb Chop Methi Kebab

Lamb rack with fenugreek flavour

\$26.90

Fish Tikka

Marinated fish cubes grilled in tandoor to perfection

\$23.90



Tandoori Pomfret

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

\$28.90

Tandoori Prawn

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

\$28.90

Tandoori Malai Prawn

\$28.90

Kebab Platter

Mixed kebab platter of lamb, chicken, fish and prawn

Half

\$39.90

Full

\$69.90



• Chef Recommendation • Vegetarian • Spicy



MAIN COURSE •

CHICKEN

Butter Chicken

\$24.90

Tender chicken cubes simmered in a rich creamy tomato gravy



Chicken Do Pyaza

\$24.90

Boneless chicken cooked with onions & mushrooms.



Chicken Curry

\$24.90

Boneless chicken cooked with ginger garlic & suitable spices.

Chicken Tikka Masala

\$24.90

Chicken tikka pieces cooked in spiced onion-based gravy



Chicken Vindaloo

\$24.90

A hot curry of chicken and potatoes



Chicken Kashmiri

\$24.90

A rich chicken almond curry with fresh fruits & nuts

Chicken Kadai

\$24.90

Braised in its own juices, finished with tomato & capsicum



Chicken Madras

\$24.90

Boneless chicken cooked with coconut & suitable spices.



Chicken Korma

\$24.90

Chicken simmered in delicate almond curry



Chicken Methi

\$24.90

Boneless chicken cooked with fenugreek

Chicken Saag

\$24.90

Boneless chicken pieces cooked with fresh spinach



Chicken Jalfrezi

\$24.90

Boneless chicken pieces cooked with ginger, garlic & tomatoes.



Maharani 'Special Chicken'

\$24.90

In-house speciality chef choices



Chicken Rogan Josh

\$24.90



Chef Recommendation Vegetarian Spicy

• MAIN COURSE

MUTTON



Rogan Josh

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

\$27.90



Bhuna Gosht

Marinated lamb cubes cooked with yoghurt

\$27.90



Lamb Chop Masala

Tender lamb racks cooked with finest herbs and spices

\$27.90

Lamb Saag

Tender cubes of lamb cooked with spinach

\$27.90

Lamb Korma

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

\$27.90

Keema Matar

A subtly spiced blend of minced lamb and green peas

\$27.90



Lamb Vindaloo

A spicy treat of lamb and potatoes

\$27.90

Lamb Dhansak

A spicy treat of lamb and lentils and spinach

\$27.90

Mutton Methi

Boneless mutton cooked with fenugreek

\$27.90



Mutton Masala

Spicy mutton masala

\$27.90

Mysore Mutton

Spicy mutton masala

\$27.90

Garlic Mutton Masala

Laal Mash

Spicy mutton masala

\$27.90

\$32.90



• Chef Recommendation • Vegetarian • Spicy



MAIN COURSE •

FISH

Fish Korma

Fish cooked in a rich cashew nut based creamy sauce.

\$24.90



Fish Vindaloo

A spicy treat of fish and potatoes curry

\$24.90



Fish Masala

Braised fish fillets in onion and tomato sauce

\$24.90

Fish Tikka Masala

Fish pieces grilled in tandoor then cooked with onion based gravy

\$24.90

Fish Methi

Succulent cod fish in a fenugreek curry

\$24.90



Goan Fish Curry

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

\$24.90

Kadai Fish

An aromatic spicy fish curry

\$24.90



Fish Chatpata

A traditional southern style fish head in a mild spicy curry

\$24.90

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

\$27.90

Prawn cooked with potatoes in the famous hot vindaloo sauce



Prawn Masala

\$27.90

Braised prawn and sliced fish in onion & tomato sauce

Prawn Do Pyaza

\$27.90

Tiger prawns cooked with onion and mushrooms

Prawn Korma

\$27.90

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

Lasuni Prawn (Dry)

\$27.90

Prawn prepared with garlic to give an authentic flavour



Prawn Malai Curry

\$27.90

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

Malabar Prawn Curry

\$27.90

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



Pepper Prawn

\$27.90

Prawn cooked in garlic, ginger and black pepper

Prawn Chatpata

\$27.90

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

Chilli Prawn (Dry)

\$27.90

Prawn cooked in signature chilli sauce



• Chef Recommendation • Vegetarian • Spicy



MAIN COURSE •

EGG / PANEER

EGG

Egg Bhurji



\$23.90

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



Egg Butter Masala



\$23.90

Boiled egg cooked in traditional creamy tomato sauce with butter



Egg Curry

\$23.90

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

Masala Omelette

\$21.90

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



PANEER

Paneer Tikka Masala



\$23.90

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



Paneer Butter Masala



\$23.90

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



Methi Malai Paneer

\$23.90

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



Paneer Makhani



\$23.90

Homemade cottage cheese prepared with tomato gravy



Malai Kofta



\$23.90

Mixture of cheese & nuts cooked in a thick creamy gravy



Paneer Korma

\$23.90

Cottage cheese prepared in a semi-creamy gravy



Palak Paneer



\$23.90

A classic recipe of thick spinach puree with cottage cheese



Kadai Paneer



\$23.90

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



Mattar Paneer

\$23.90

Cottage cheese cooked with green peas



• MAIN COURSE

VEGETARIAN



Veg Jalfrezi

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

\$21.90



Subji Navratan (Veg Korma)

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

\$21.90

Punjabi Chana Masala

Chickpeas cooked in traditional Punjabi style.

\$21.90

Mushroom Matar

Fresh mushrooms cooked with green peas.

\$21.90

Aloo Gobhi

Potatoes and cauliflower cooked with tomato & green chillies.

\$21.90

Aloo Matar Gobhi

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

\$21.90

Aloo Jeera

Potatoes tossed with whole cumin seeds.

\$21.90

Bhindi Masala

Spiced okra pan-fried; a North Indian speciality.

\$21.90

Mix Dal Tadka

Yellow lentils cooked and tempered with cumin seeds.

\$21.90

Dal Panchrangi

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

\$21.90

Punjabi Kali Dal

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

\$21.90

Daal Makhani

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

\$21.90

Baingan Bharta

Roasted eggplant stir-fried with spices and herbs.

\$21.90

Dewani Handi

A royal mix of vegetables speciality.

\$21.90

Aloo Methi

Potatoes cooked with fenugreek leaves.

\$21.90

Veg Kolapuri

Kadai Veg

\$21.90

\$21.90





VEGAN MAIN COURSE



• MAIN COURSE

VEGETARIAN

Vegan Butter Chicken

\$21.90

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



Vegan Mutton Masala

\$21.90

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

Vegan Chili Chicken

\$21.90

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

Vegan Chicken Tikka Masala

\$21.90

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



Vegan rogan josh

\$21.90

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



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.

\$4.90

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

Peshawri 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.

\$22.90

Chicken Tikka Naan Pizza

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

\$24.90

Naan Basket

Assortment of plain, garlic, butter and Kashmiri naan.

\$18.90

Roti Basket

\$17.90

Chapati (Phulka)

Whole wheat bread cooked on a tawa.

\$3.50



• Chef Recommendation • Vegetarian • Spicy

• RICE - BIRYANI



Vegetable Biryani				\$20.90
Assorted fresh vegetables with saffron-flavoured rice.				
Veg Pulao				\$19.90
Paneer Tikka Biryani				\$22.90
Tandoori-grilled cottage cheese cooked with saffron-flavoured basmati rice.				
Chicken Biryani				\$24.90
Boneless chicken cooked with saffron-flavoured basmati rice.				
Chicken Tikka Biryani				\$24.90
Tandoori-grilled boneless chicken cooked with saffron-flavoured basmati rice.				
Chicken Bamboo Biryani				\$26.90
Boneless chicken cooked with saffron-flavoured basmati rice.				
Lamb Biryani				\$26.90
Tender lamb cubes cooked with saffron-flavoured basmati rice.				
Lamb Shank Biryani				\$32.90
Lamb Bamboo Biryani				\$26.90
Tender lamb cubes cooked with saffron-flavoured basmati rice.				
Prawn Biryani				\$26.90
Prawns cooked with saffron-flavoured basmati rice.				
Fish Biryani				\$24.90
Fish cooked with saffron-flavoured basmati rice.				
Egg Biryani				\$22.90
Steam Rice				\$5.90
Steamed basmati rice.				
Jeera Rice				\$7.90
Steamed basmati rice with cumin seeds.				
Saffron Rice				\$9.90
Steamed basmati rice cooked with saffron.				
Kashmiri Pulao				\$19.90
Basmati rice tempered with fresh fruits and nuts.				
Dal Khichdi				\$19.90
Basmati rice cooked with lentils.				
Curd Rice				\$19.90
Rice cooked with curd (Indian yogurt), herbs and tempering spices.				





INDO CHINESE •

VEGETARIAN

Vegetable Manchurian	⊕	\$20.90
Crispy vegetables stir fried in ginger, garlic and soya sauce.		
Chilli Honey Potato	⊕	\$20.90
Deep fried spicy potato fingers.		
Gobi Manchurian	⊕	\$20.90
Cauliflower tossed with ginger, garlic and soya sauce.		
Chilli Mushroom	⊕	\$20.90
Deep fried spicy mushroom.		
Chilli Paneer	⊕	\$20.90
Paneer cubes deep fried with homemade spices and sauce.		
Pepper Mushroom	⊕	\$20.90
Vegetables with Salt & Pepper	⊕	\$20.90
Fresh half-boiled vegetables tossed in salt and pepper.		



NON - VEGETARIAN

Egg Chilli	⊕	\$22.90
Deep fried coated boiled egg stir fried with onion, capsicum & green chillies.		
Chicken Lollipop	⊕	\$23.90
Frenched chicken drumettes marinated and cooked with sweet & spicy sauce.		
Chilli Chicken	⊕	\$23.90
Deep fried chicken stir fried with onion, capsicum & green chillies.		
Chicken Hot Garlic Sauce	⊕	\$23.90
Tender boneless chicken stir fried in hot red chillies & garlic sauce.		
Pepper Chicken	⊕	\$22.90
Boneless chicken cooked with black pepper sauce.		
Chicken Manchurian	⊕	\$22.90
Tender boneless chicken stir fried in ginger, garlic & soya sauce.		
Chilli Fish	⊕	\$22.90
Lightly coated fish fried with sliced onion, capsicum & green chillies.		
Dragon Fish	⊕	\$22.90
Fish Manchurian	⊕	\$22.90
Fish fillet fried with ginger, garlic & special homemade sauce.		
Sweet & Sour Fish	⊕	\$22.90
Sliced fish fried with diced vegetables & sweet-and-sour sauce.		
Sweet & Sour Chicken	⊕	\$22.90
Black Pepper Fish	⊕	\$16.90
Fish fillet fried with green chilli & pepper sauce.		



⊕ Chef Recommendation 🥑 Vegetarian 🌶 Spicy

• FRIED RICE / NOODLES

Vegetable Fried Rice	\$19.90
Basmati rice fried with mixed vegetables.	
Egg Fried Rice	\$19.90
Basmati rice fried with egg and mixed vegetables.	
Chicken Fried Rice	\$23.90
Basmati rice fried with vegetable, egg and chicken.	
Seafood Fried Rice	\$23.90
Basmati rice fried with vegetable, egg, fish and prawn.	
Mix Fried Rice	\$23.90
Basmati rice fried with vegetable, egg, chicken, fish and prawn.	
Vegetable Fried Noodles	\$20.90
Noodles fried with mixed vegetables.	
Egg Fried Noodles	\$20.90
Chicken Fried Noodles	\$20.90
Noodles fried with vegetable, egg and chicken.	
Seafood Fried Noodles	\$20.90
Noodles fried with vegetable, fish and prawn.	
Mix Fried Noodles	\$20.90
Noodles fried with vegetable, egg, chicken, fish and prawn	



• SINGAPORE SCHEZWAN

Schezwan Fried Rice	\$20.90
Schezwan Fried Noodles	\$20.90
Seafood Schezwan Noodles	\$20.90
Dragon Schezwan Chilli Chicken	\$25.90
Dragon Schezwan Chilli Prawn	\$25.90
Singapore Black Pepper Prawn	\$25.90
Singapore Signature Chilli Crab	
Singapore Black Pepper Crab	

Marketing
Price



• Chef Recommendation • Vegetarian • Spicy

Fajitas

Strip-grilled vegetables or meat, optionally served with peppers & onions, usually on a flour or corn tortilla.

Veg / Chicken / Lamb **\$24.50 / \$26.50 / \$28.50**



Tostadas

Crispy tostadas topped with creamy beans, grated cheese & juicy fillings of your choice.

Veg / Chicken / Lamb **\$24.50 / \$26.50 / \$28.50**



• DESSERT

Rasmalai

 **\$11.90**

Mini poached cottage-cheese dumplings soaked in reduced sweetened milk.

Gulab Jamun

 **\$11.90**

Caramelized milk dumplings.

Gajar Ka Halwa

 **\$11.90**

Carrot-based sweet dessert pudding

Kulfi

 **\$7.90**

(Badam / Butterscotch / Dry Fruits)





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