



# ROYAL *Jewel of India*

EXPERIENCE THE ROYAL TASTE OF INDIA

VENTURE BY VESPETTA



**+65 9631 6287**

40 Boat Quay, Singapore 049829



**Tomato Soup**



**Chicken Tikka Salad**



**Veg Samosa**



**Gobi 65**



**Chicken 65**



**Chilli Fried Fish**



**Hara Bhara Kebab**



**Paneer Tikka**



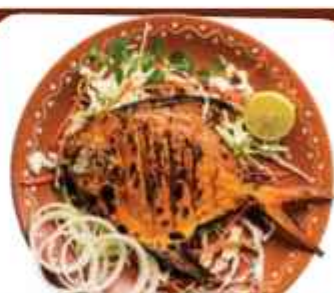
**Chicken Shawarma**



**Tandoori Chicken**



**Lamb Seekh kebab**



**Tandoori Pomfret**



**Chicken Do pyaza**



**Chicken Tikka Masala**



**Chicken Saag**





**Rogan Josh**



**Lamb Chop Masala**



**Mysore Mutton**



**Fish Tikka Masala**



**Fish Head Curry**



**Prawn Masala**



**Egg Bhurji**



**Paneer Tikka Masala**



**Palak Paneer**



**Veg Jalfarzi**



**Aloo Matar Ghobi**



**Dal Makhani**



**onion Kulcha**



**keema Naan**



**Chapati(Phulka)**

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.





**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 an Pomodoro**



**Zuppa DI Lenticchle**



**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**

**Chicken**

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

\$10.90

\$12.90

### Manchow Soup 🍲

**Vegetarian**

**Chicken**

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

\$12.90

\$13.90

## • 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.

### Onion Bhaji

Fresh onion marinated with gram flour & suitable spices.

### Peanut Masala

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

### Masala French Fries

French fries toasted with Indian spices.

### Chilli Potato

Deep fried spicy potato fingers.

### Aloo Palak Pakora

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

### Jaipuri Bhindi

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

### Eggplant Salsa

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

### Chilli Gobhi

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

### Gobi 65

Fried cauliflower, spices and herbs.

### Crispy Chicken Wings

Fried eggs, spices and herbs.

### Chilli Pakora

Green chillies, gram flour, herbs and spices.

### Paneer Pakora

Paneer deep fried coated in a spiced gram flour batter.

### Garlic Chana

Garlic with chickpeas and some other spices.

### Calamari

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

### Vegetable Platter

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

\$9.90

\$13.90

\$13.90

\$12.50

\$13.90

\$13.90

\$15.90

\$16.90

\$17.90

\$17.90

\$20.90

\$17.90

\$17.90

\$17.90

\$28.90

\$28.90





## • STARTERS

NON - VEGETARIAN

### Shahi Chicken Pakora

Chicken marinated and crispy fried to perfection.

\$16.90

### Chicken 65 🍗

Boneless chicken cubes tempered with curry leaves & green chillies

\$16.90

### 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

\$16.90



## • CHAAT

### Samosa Chaat 🍷

Samosa served with yoghurt and mint chutney

\$15.90

### Papadi Chaat

Papdi topped with yoghurt, chutneys, potatoes and crunchy sev

\$15.90

### Aloo Chana Chaat

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

\$15.90



🍷 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

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# • 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

Tender chicken cubes simmered in a rich creamy tomato gravy

\$24.90

#### Chicken Do Pyaza

Boneless chicken cooked with onions & mushrooms.

\$24.90

#### Chicken Curry

Boneless chicken cooked with ginger garlic & suitable spices.

\$24.90

#### Chicken Tikka Masala

Chicken tikka pieces cooked in spiced onion-based gravy

\$24.90

#### Chicken Vindaloo

A hot curry of chicken and potatoes

\$24.90

#### Chicken Kashmiri

A rich chicken almond curry with fresh fruits & nuts

\$24.90

#### Chicken Kadai

Braised in its own juices, finished with tomato & capsicum

\$24.90

#### Chicken Madras

Boneless chicken cooked with coconut & suitable spices.

\$24.90

#### Chicken Korma

Chicken simmered in delicate almond curry

\$24.90

#### Chicken Methi

Boneless chicken cooked with fenugreek

\$24.90

#### Chicken Saag

Boneless chicken pieces cooked with fresh spinach

\$24.90

#### Chicken Jalfrezi

Boneless chicken pieces cooked with ginger, garlic & tomatoes.

\$24.90

#### Maharani 'Special Chicken'

In-house speciality chef choices

\$24.90

#### 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

\$27.90

#### Mysore Mutton

\$27.90

#### Garlic Mutton Masala

\$27.90

#### Laal Mash

\$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 🍴

Prawn cooked with potatoes in the famous hot vindaloo sauce

\$27.90

### Prawn Masala 🍴

Braised prawn and sliced fish in onion & tomato sauce

\$27.90

### Prawn Do Pyaza 🍴

Tiger prawns cooked with onion and mushrooms

\$27.90

### Prawn Korma

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

\$27.90

### Lasuni Prawn (Dry) 🍴

Prawn prepared with garlic to give an authentic flavour

\$27.90

### Prawn Malai Curry 🍴

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

\$27.90

### Malabar Prawn Curry

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

\$27.90

### Pepper Prawn 🍴

Prawn cooked in garlic, ginger and black pepper

\$27.90

### Prawn Chatpata

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

\$27.90

### Chilli Prawn (Dry) 🍴

Prawn cooked in signature chilli sauce

\$27.90



🍴 Chef Recommendation 🌱 Vegetarian 🌶️ Spicy





## MAIN COURSE •

### EGG / PANEER

#### EGG

##### Egg Bhurji

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

\$23.90



##### Egg Butter Masala

Boiled egg cooked in traditional creamy tomato sauce with butter

\$23.90

##### Egg Curry

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

\$23.90



##### Masala Omelette

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

\$21.90

#### PANEER

##### Paneer Tikka Masala

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

\$23.90

##### Paneer Butter Masala

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

\$23.90



##### Methi Malai Paneer

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

\$23.90

##### Paneer Makhani

Homemade cottage cheese prepared with tomato gravy

\$23.90

##### Malai Kofta

Mixture of cheese & nuts cooked in a thick creamy gravy

\$23.90



##### Paneer Korma

Cottage cheese prepared in a semi-creamy gravy

\$23.90

##### Palak Paneer

A classic recipe of thick spinach puree with cottage cheese

\$23.90

##### Kadai Paneer

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

\$23.90



##### Mattar Paneer

Cottage cheese cooked with green peas

\$23.90

 Chief Recommendation  Vegetarian  Spicy



## • 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

\$21.90

#### Kadai Veg

\$21.90



👤 Chef Recommendation 🌱 Vegetarian 🌶️ Spicy





# VEGAN MAIN COURSE





## • MAIN COURSE

### VEGETARIAN

#### Vegan Butter Chicken

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

\$21.90



#### Vegan Mutton Masala

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

\$21.90

#### Vegan Chili Chicken

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

\$21.90

#### Vegan Chicken Tikka Masala

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

\$21.90




#### Vegan rogan josh

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

\$21.90



 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.

\$4.90

### 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

\$7.00

### Peshawri Naan

Stuffed with fine ground nuts.

\$7.50

### 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



👑 Chief Recommendation 🌱 Vegetarian 🌶️ Spicy



## • RICE - BIRYANI



### Vegetable Biryani

Assorted fresh vegetables with saffron-flavoured rice.

\$20.90

### Veg Pulao

\$19.90

### Paneer Tikka Biryani

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

\$22.90

### Chicken Biryani

Boneless chicken cooked with saffron-flavoured basmati rice.

\$24.90

### Chicken Tikka Biryani

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

\$24.90

### Chicken Bamboo Biryani

Boneless chicken cooked with saffron-flavoured basmati rice.

\$26.90

### Lamb Biryani

Tender lamb cubes cooked with saffron-flavoured basmati rice.

\$26.90

### Lamb Shank Biryani

\$32.90

### Lamb Bamboo Biryani

Tender lamb cubes cooked with saffron-flavoured basmati rice.

\$26.90

### Prawn Biryani

Prawns cooked with saffron-flavoured basmati rice.

\$26.90

### Fish Biryani

Fish cooked with saffron-flavoured basmati rice.

\$24.90

### Egg Biryani

\$22.90

### 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.

\$9.90

### Kashmiri Pulao

Basmati rice tempered with fresh fruits and nuts.

\$19.90

### Dal Khichdi

Basmati rice cooked with lentils.

\$19.90

### Curd Rice

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

\$19.90







# INDO CHINESE •

## VEGETARIAN

### Vegetable Manchurian 🍴

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

\$20.90

### Chilli Honey Potato

Deep fried spicy potato fingers.

\$20.90

### Gobi Manchurian 🍴

Cauliflower tossed with ginger, garlic and soya sauce.

\$20.90

### Chilli Mushroom 🍴

Deep fried spicy mushroom.

\$20.90

### Chilli Paneer 🍴

Paneer cubes deep fried with homemade spices and sauce.

\$20.90

### Pepper Mushroom

\$20.90

### Vegetables with Salt & Pepper

Fresh half-boiled vegetables tossed in salt and pepper.

\$20.90



## NON - VEGETARIAN

### Egg Chilli

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

\$22.90

### Chicken Lollipop 🍴

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

\$23.90

### Chilli Chicken 🍴

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

\$23.90

### Chicken Hot Garlic Sauce

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

\$23.90

### Pepper Chicken 🍴

Boneless chicken cooked with black pepper sauce.

\$22.90

### Chicken Manchurian

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

\$22.90

### Chilli Fish

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

\$22.90

### Dragon Fish

\$22.90

### Fish Manchurian 🍴

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

\$22.90

### Sweet & Sour Fish

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

\$22.90

### Sweet & Sour Chicken

\$22.90

### Black Pepper Fish 🍴

Fish fillet fried with green chilli & pepper sauce.

\$16.90



🍴 Chef Recommendation 🍴 Vegetarian 🍴 Spicy



## • FRIED RICE / NOODLES

### Vegetable Fried Rice

Basmati rice fried with mixed vegetables.

\$19.90

### Egg Fried Rice

Basmati rice fried with egg and mixed vegetables.

\$19.90

### Chicken Fried Rice

Basmati rice fried with vegetable, egg and chicken.

\$23.90

### Seafood Fried Rice

Basmati rice fried with vegetable, egg, fish and prawn.

\$23.90

### Mix Fried Rice

Basmati rice fried with vegetable, egg, chicken, fish and prawn.

\$23.90

### Vegetable Fried Noodles

Noodles fried with mixed vegetables.

\$20.90

### Egg Fried Noodles

\$20.90

### Chicken Fried Noodles

Noodles fried with vegetable, egg and chicken.

\$20.90

### Seafood Fried Noodles

Noodles fried with vegetable, fish and prawn.

\$20.90

### Mix Fried Noodles

Noodles fried with vegetable, egg, chicken fish and prawn

\$20.90



## • 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





## 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 🍷

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

**\$11.90**

### Gulab Jamun 🍷

Caramelized milk dumplings.

**\$11.90**

### Gajar Ka Halwa 🍷

Carrot-based sweet dessert pudding

**\$11.90**

### Kulfi 🍷

(Badam / Butterscotch / Dry Fruits)

**\$7.90**







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