



WITH LOVE

We desi is a home-style Indian kitchen that showcases a delectable menu with Vibrant bold flavors of the subcontinent. Our menu is modern, appetizing & unique that comes with personal touch of the family recipes we grew up with.

Bon Appetit

SNACKS AND BITES

BABY CORN CIGARS
Spiced Baby corn coated with a layer of mashed potato, deep fried. 14.9

CHEESY POTATO BALLS
Delicious snack made with mashed potato, herbs and spices with oozing cheese in centre. 13.9

RAGDA PATTIES COCKTAIL
Delicious crispy potato patties served with peas gravy, typically a part of the street food culture of India. 14.9

SAMOSA
Handmade triangle-shaped pastry filled with spiced potato and peas, served with a tamarind dip. 8.9

DESI NACHOS
Nachos with an Indian twist. 12.9

CRISPY CHEESE ROLLS
Mozzarella, capsicum with cottage cheese rolled in a thin pastry sheet, fried to a crispy cigar shape. 14.9

SMALL PLATES

DRAGON CHICKEN GAO BAO
Chicken strips marinated, fried and sautéed in a spicy & tangy sauce assembled in steamed lotus leaf bao buns. 14.9

MASALA PANEER HOTDOG
Indian version of hotdog stuffed with cottage cheese filling. 16.9

DAL MAKHANI FONDUE
Creamy Dal Makhani served with bite-sized flavoured naan. 14.9

NAANZA (KEEMA/ PANEER)
Indian Naan bread fancied into a pizza with delicious topping to choose from. 20.9

GOBHI MANCHURIAN

An Indo-Chinese savoury dish made with cauliflower florets in a spicy, sweet and tangy sauce. 13.9



CHAKNA PLATTER

Platter with quintessential Indian nibbles. 14.9

PANEER POPCORN

Bite size batter coated cottage cheese cubes. 13.9



MOMOS AND SIZZLERS

SCHEZWAN MOMOS (VEG / CHICKEN)

Pan tried dumplings covered in home-style spicy schezwan sauce with a filling of your choice. 14.9

AFGHANI MOMOS (VEG / CHICKEN)

The most famous chargrilled dumplings with a filling of your choice, tossed in fresh cream and Indian tandoori spices. 18.9

TANDOORI MOMOS (VEG / CHICKEN)

Chef-style vegetable / chicken dumplings marinated in a yoghurt base and Indian Tandoori spices, char-grilled and served with spicy chilli dip. 17.9



CHILLI PANEER / CHILLI CHICKEN SIZZLER

Marinated cottage cheese / chicken tossed with bell peppers served on a sizzling hot plate with noodles on the side. 20.9

VEGE DELIGHT SIZZLER

Stir fried baby corn, carrots, beans, broccoll and white button mushroom tossed in hot garlic sauce served on a sizzling hot plate with noodles on the side. 18.9

PANI PURI

Crispy fried dough balls (puri) stuffed with potato, sweet tamarind sauce & spicy tangy water. 8.9

KATORI CHAAT

A unique crisp deep fried bowl filled with potatoes, sprouts & finely chopped onions assembled with yogurt, tamarind sauce & mint chutney. 13.9

CHILLI GARLIC / HAKKA NOODLES

Fresh noodles tossed with Carrots, Cabbage, Green Capsicum and Baby Corn. 13.9 (* Add Chicken @ \$3.9)

PAV BHAJI BURGERS

Mini burger buns stuffed with a mix of vegetables and potatoes, flavoured with tomatoes, onions and special pav bhaji masala. 13.9

TANDOORI TIKKA PIZZA (PANEER / CHICKEN)

It's hot! It's fiery..! It's so Indian..!! Tandoori style paneer/ chicken cubes along with onions, green capsicum and red paprika. 18.9



VADA PAV

Spicy potato dumpling stuffed inside a bun seasoned with red 'hillbilly' masala and green chillies. 10.9

MUTTON KEEMA PAV

A classic of Irani cafes: spicy mutton mince slow cooked with spices and served with warm buttered buns. 18.9

* Prevailing taxes and charges apply
* All prices in S\$

VEGAN



KEBABS AND GRILLS

BROCCOLI TIKKA

Healthy and nutritious broccoli florets marinated in Tandoori masala char-grilled to smoky perfection, served with mint yoghurt dipping sauce. 14.9

SEEKH HARYALI

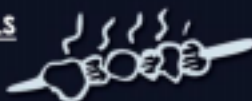
Succulent kebab that combines the goodness of healthy greens pan-grilled to perfection. 13.9

TANDOORI SOYA CHAAP

Soyabean nuggets marinated in fresh yoghurt and ground spices. 19.9

MALAI SOYA CHAAP

Soya bean nuggets marinated with rich Indian spices, cream & butter. 20.9



BEET KEBABS

Packed with nutrition, pan-fried kebabs made with mix of veggies and beetroot. 13.9

PANEER TIKKA

Succulent cottage cheese cubes flavoured with Indian spices. 17.9

BURRA KEBAB

The irresistible Mutton Burra Kebab is a Mughlai recipe made with mutton lamb chops and is a true delight for meat lovers, they taste best. 26.9

TANDOORI CHICKEN

Tandoori Chicken is by far the most popular tandoor dish ever made. 24.9

SEEKH KEBAB

Succulent kebabs made on skewers with tender mutton mince and spicy seasoning, char-grilled to perfection. 21.9

CHICKEN TIKKA

Yoghurt marinated chicken cubes, flavoured with tantalizing spices, served with a home-style coriander dip and crunchy onions. 18.9

MURGH MALAI TIKKA

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. 20.9

KALMI KEBAB

Tender chicken thighs marinated with curd, cream and flavoured with Tandoori masala. 22.9

FISH TIKKA

Boneless chunks of fish gently marinated in Tandoori spices and thickened yoghurt, grilled to a juicy goodness. 18.9

MAINS

DAL BUKHARA

Rich, thick, creamy, slow-cooked black gram with tomato puree, butter and cream. 15.9

DAL TADKA

Most popular lentil dish of India served with a Tadka which is a tempering of ghee and spices. 13.9

ALOO DUM

Boiled baby potatoes cooked in delicious, creamy and flavourful gravy. 14.9

DHABA ALOO GOBHI

Spicy fried potato and cauliflower dish tossed in onion tomato masala. 14.9

PANEER ANGARA

Red hot dish made with cubes of cottage cheese cooked in an Indian buttery curry and finished off with coal smoke for an exotic barbecue touch. 16.9

PANEER MAKHNI

Cubes of fresh cottage cheese slowly cooked in a silky buttery gravy garnished with fresh cream. 18.9

PALAK PANEER

Scrumptious curry made of rich cottage cheese cubes simmered in creamy spinach sauce. 16.9

PINDI CHHOLE

Delicious chickpea curry prepared in Punjabi style with ground spices, tomatoes and onions. 14.9

SOYA CHAAP TIKKA MASALA

A unique & protein-rich Indian curry recipe made with soyabean nuggets in a spice-rich gravy. 20.9

DHUN GOSHT

Succulent mutton cooked in a rich gravy made with aromatic whole spices and minced mutton. 22.9

KEEMA KOFTA CURRY

Indian style minced mutton meatballs prepared in rich onion and tomato gravy. 21.9

MUTTON ROGAN JOSH

An Indian lamb curry with a heady combination of intense spices in a creamy tomato curry sauce. 21.9

MURGH MAKHNI

Cubes of fresh chicken slowly cooked in a silky buttery gravy garnished with fresh cream. 20.9

CHICKEN TIKKA MASALA

The most popular chicken tikka in a spiced curry. 20.9

CHICKEN DO PYAZA

An Indian favourite, this delicious aromatic chicken & onion curry has wonderful depth of flavours. 19.9

MALABAR FISH CURRY

Fish curry with rich creaminess of coconut milk and deep earthy Indian spices. 22.9

BIRYANI AND RICE

KABULI CHANA BIRYANI

A seasoned combination of chickpeas layered with aromatic basmati rice cooked in warm and earthy spices. 16.9

VEG BIRYANI

An aromatic rice dish made by cooking basmati rice with mix veggies, herbs & biryani spices. 16.9

TAWA MURG BIRYANI

Savory chicken and rice dish that includes layers of chicken, fragrant rice, and aromatics that are steamed together. 18.9

MUTTON BIRYANI

A royal dish that indeed needs no introduction or mentions. Beautifully spiced and fragrant layers of biryani rice centred with juicy, tender meat and masalas, bliss! 19.9

TAWA KEEMA PULAO

Spicy seasoned minced meat tossed with rice on an iron griddle pan. 18.9

STEAMED/ JEERA RICE

Rich basmati rice cooked in steam with pinch of salt/ cumin flavour and ghee. 6.9 / 8.9

BREADS

PLAIN / BUTTER / GARLIC / CHEESE NAAN

Leavened, oven-baked flatbread served plain, with butter or a fling of garlic. 4.9



ALOO/ MIRCHI PARATHA

Indian flatbreads made with whole wheat flour, mashed potatoes/ green chillies, spices & herbs. 5.9

METHI / PUDINA / LACHHA PARATHA

Multi-layered Tandoori north Indian flat bread topped with butter. 5.9

TANDOORI ROTI

Round-shaped whole wheat bread baked in the tandoor. 3.9

COOLERS AND SHERBAT

ROOHAFZA SHARBAT 4.9

NIMBU SODA 5.9

THUMBS UP 4.9

MASALA THUMBS UP 5.9

LIMCA 4.9

DIET COKE 3.9

SPARKLING WATER 3.9



MANGO LASSI

Yogurt-based delicious mango smoothie with a touch of cardamom. 6.9

CHAI - COFFEE (Till 6:00 pm only)

CUTTING CHAI

Brewing hot tea served in tiny railway cups. 4.9

MASALA CHAI

Fiery hot tea made with a mixture of aromatic Indian spices and herbs. 4.9

COFFEE 5.9

SWEET TREATS

MANGO PUDDING

Smooth, velvety and soft pudding made with fresh mango puree. 7.9

ANGOORI GULAB JAMUN

Melt-in-your-mouth milk dumplings soaked in saffron flavoured sugar syrup. 9.9

KULFI (PAAN/ MALAI)

Indian style frozen cone-shaped ice cream in flavours of Paan/ Milk Cream. 8.9

ALMOND RICE KHEER

Traditional cardamom flavoured rice pudding topped with almonds. 6.9

