



Tandoori Culture
Quality Dining

Menu

70 BOAT QUAY #01-01 Singapore 049858

Opening Hours:

11:30am - 2:30pm (Lunch) | 5:30 PM - 11:00 pm (Dinner)

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www.tandooriculture.com.sg

 Tandoori Culture

Soup

Veg Soup

Mulligatawny / Tomato / Vegetable

\$8.00

Non Veg Soup

Chicken Manchow / Chicken Sweet Corn

\$10.00

Salad & Raita

Green Salad

Tomato, onion cucumber & carrot, with lemon, chilli & chaat masala.

\$6.00

Onion Salad

Slices of onions with lemon & green chilli.

\$3.00

Mix Veg Raita

Chopped cucumber and tomatoes mixed with chilled yoghurt and roast cumin seeds.

\$5.00

Boondi Raita

Crisp boondi mixed in a perfectly spiced thick curd is a heavenly delight in every spoon.

\$5.00

Chaat

Samosa Chaat

A delicious mixture of fried puff-pastry balls, puffed rice sev, potatoes, onion, tomatoes, sweet & sour tamarind sauce

\$12.00

Aloo Chaat

Mashed potato patties topped with curried chickpeas, delicious chutneys, yogurt & spices.

\$10.00

Papdi Chaat

Crispy flat fired puff, potatoes, sweet & sour sauces and chilli chutney topped with yogurt, garnished with blended spices.

\$10.00

Manchow Soup



Green Salad



Samosa Chaat



Appetizer

Vegetable Samosas

\$6.00

2 Pcs, handmade puff pastry shell stuffed with spiced potatoes and peas, served with tamarind and mint sauce.

Onion Bhaji / Onion Pakora / Mirchi Bhaji

\$12.00

Onion / Mirchi deep fried in a batter flavoured with spices.

Paneer Pakora

\$15.00

Cubes of fresh cottage cheese mixed in spiced gram flour batter deep-fried, served with tamarind and mint sauce.

Hara Bhara Kebab

\$15.00

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

Peanut Masala

\$8.00

Roasted peanuts, mixed with chopped onions, green chilli, home made tamarind sauce, mint sauce, lime juice and spices.

Chilli Mushroom (Dry/Gravy)

\$16.00

Mushroom coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum

Paneer Chilli (Dry/Gravy)

\$17.00

Cottage cheese coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum

Gobi Manchurian (Dry/Gravy)

\$16.00

Cauliflower pieces fried in corn flour and cooked in Chinese style in sweet and sour sauce.

Non - Vegetarian

Chicken Pakora /Chicken 65

\$18.00

Boneless chicken cube Deep fried in red spicy batter.

Chilli Chicken (Dry/Gravy)

\$22.00

Boneless chicken coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum

Chilli Fish (Dry/Gravy)

\$18.00

Boneless fish coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum

Chilli Prawn (Dry/Gravy)

\$26.00

Prawn coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum

Tawa Fish

\$26.00

Fish marinated with indian masalas and grilled on tawa.

Mysore Mutton

\$21.00

Mutton cubes cooked with dried red chillies, curry leaves, onion, and spices.

Egg Bhurji

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

Egg Manchurain

\$15.00

Boiled egg fried in corn flour and cooked in Chinese style in sweet and sour sauce.

Hara Bhara Kebab



Chilli Chicken



Egg Bhurji



Tandoori Culture Delights

Vegetarian

Paneer Tikka

\$18.00

Cubes of paneer (cottage cheese) marinated with yogurt and spices, barbequed in the tandoor, served with mint sauce.

Paneer Pudina Tikka

\$18.00

Grilled cubes of paneer (cottage cheese) marinated with mint leaves and spices.

Paneer Malai Tikka

\$18.00

Cubes of paneer (cottage cheese) marinated in rich fresh cream-based marinade along with the veggies and grilled to perfection in tandoor.

Tandoori Gobi

\$16.00

Cauliflower marinated and roasted in a mixture of yoghurt and exotic Indian spices.

Tandoori Mushroom

\$18.00

Mushroom marinated with spices and grilled in a tandoor.

Veg Seekh Kebab

\$18.00

Mixed vegetables with gram flour and aromatic spices – shaped around skewers and grilled in a tandoor served with mint chutney.

Veg Kebab Platter

\$38.00

Combo of marinated vegetables – 2 types of paneer, baby corn, cauliflower & seekh kebab grilled on skewers and served with mint sauce.



Paneer Tikka



Tandoori Gobi



Veg Tandoori Platter

Tandoori Culture Delights

Non Vegetarian

Chicken Tikka <i>Chunks of boneless chicken marinated overnight, coated with spices and yogurt, cooked in tandoor.</i>	\$24.00
Murgh Malai Tikka <i>Boneless chicken cubes marinated in malai (cream), cheese, mildly seasoned with spices.</i>	\$24.00
Lasooni Murgh Tikka <i>Boneless chicken cubes marinated with garlic and spices, cooked in tandoor.</i>	\$24.00
Reshmi Kebab <i>cubes of chicken marinated with yogurt and other Indian spices and coated with egg, grilled and served with pepper and cashew nuts</i>	\$25.00
Tandoori Chicken <i>Chicken marinated overnight in ginger, garlic and coated with spices, yogurt roasted in the tandoor.</i>	(Half) \$25.00 (Full) \$40.00
Fish Tikka <i>Cubes of boneless fish marinated with yoghurt & Indian spices barbecued in tandoor, served with mint chutney.</i>	\$24.00
Tandoori Pomfret (Advance Order Only) <i>Fresh Pomfret fish marinated with yogurt and indian spices cooked in tandoor</i>	\$26.00
Fish Ajwaini Tikka <i>Tender boneless fish marinated with a combination of yoghurt & rare spices like ajwain (carom seeds)</i>	\$26.00
Tandoori Prawn <i>Fresh tiger prawns marinated with yoghurt and selected spices and roasted in a clay oven, served with mint sauce.</i>	\$30.00
Mutton Seekh Kebab <i>Minced mutton & rare spices ground together, skewered and grilled in a clay oven.</i>	\$25.00
Tandoori Lamb Chop <i>Tender and juicy rack of lamb chops marinated with traditional spices, grilled in tandoor.</i>	\$25.00
Non-Veg Kebab Platter <i>Combination of Chicken Tikka, Hariyali Tikka, Fish Tikka, Tandoori Prawns, Mutton Kebabs served with mint sauce & green salad.</i>	\$55.00



Main Course

Chicken

Butter Chicken

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

\$22.00

Chicken korma

Boneless pieces of chicken, braised in a traditional turmeric yellow gravy.

\$22.00

Pepper Chicken Masala

chicken cubes cooked in hot spicy pepper sauce

\$22.00

Kadai Chicken

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

\$22.00

Murgh Vindaloo

Boneless chicken cubes cooked with potatoes in traditional delicately spiced vindaloo sauce.

\$25.00

Chicken Tikka Masala

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

\$22.00

Andhra Spl Chicken

Combination of boneless chicken & fresh garden vegetables in spicy gravy.

\$22.00

Chicken Madras

Chicken chunks cooked to perfection with spinach, ginger, garlic, tomatoes and spices.

\$22.00

Chicken Jalfrezi

Homemade Spices with capsicum, tomatoes onion cooked with aromatic spices

\$22.00

Egg Curry

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

\$16.00



Butter Chicken



Kadai Chicken



Chicken Tikka Masala

Main Course

Mutton

Mutton Rogan Josh

\$25.00

A world-famous speciality from Kashmir, mutton cube braised and blended with aromatic spices in a rich spicy curry sauce

Saag Mutton

\$25.00

Lamb chunks cooked to perfection with spinach, ginger, garlic, tomatoes and spices.

Mutton Vindaloo

\$25.00

Lamb chunks cooked with potatoes in traditional delicately spiced vindaloo sauce.

Keema Muttar

\$25.00

Keema mattar is an Indian dish where minced meat (keema) is simmered with warm Indian spices and finished by sauteing with green peas (mattar).

Mutton Bhuna Gosht (Dry)

\$27.00

Boneless dry mutton cubes deep fried and cooked in whole spices, chopped onion, ginger and garlic with lots of ghee and garnished with coriander.

Lamb Korma

\$25.00

Boneless pieces of Lamb, braised in a traditional turmeric yellow gravy.

Mutton Masala

\$24.00

Mutton in a house made masala

Kadai Mutton

\$25.00

Boneless mutton cooked semi spicy with onion & capsicum

Mutton Roganjosh



Mutton Bhuna Gosht



Lamb Kurma



Main Course

Seafood

Fish Curry

Boneless fish cubes marinated and cooked with a rich onion gravy and plenty of spices.

\$20.00

Fish Methi Masala

Boneless fish cooked with chopped onion & tomato in fenugreek sauce.

\$20.00

Fish Jalfrezi

Homemade Spices with capsicum, tomatoes onion cooked with aromatic spices

\$20.00

Fish Vindaloo

A Spicy preparation served with red wine

\$24.00

Fish Singapura

\$22.00

Fish Masala

\$22.00

Prawn Masala

King prawns cooked in a thick onion sauce with plenty of onion rings, tomatoes and cream.

\$28.00

Prawn Vindaloo

A Spicy preparation served with red wine

\$28.00

Kadai Prawn

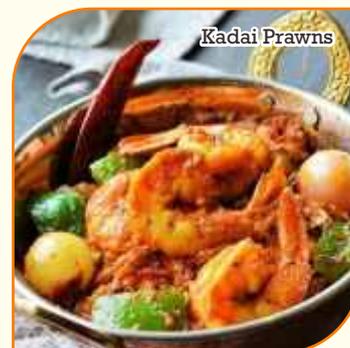
Prawns cooked in a kadai with gravy from plenty of onions, tomatoes, capsicum and spices.

\$28.00

Prawn Jalfrezi

Prawns with Homemade Spices with capsicum, tomatoes onion cooked with aromatic spices

\$28.00





Main Course

Paneer

Paneer Tikka Masala \$18.00

Cubes of Indian Cottage Cheese barbecued in a clay oven, cooked with onions and tomatoes, and simmered in a pan with light curry sauce.

Palak Paneer \$18.00

A classic traditional pureed spinach and paneer curry cooked with onion, ginger, garlic, tomato and spices.

Mutter Paneer \$18.00

Cottage cheese cooked in rich creamy and mild onion cashew nut sauce, and dry fruits.

Kadai Paneer \$18.00

Cottage cheese cubes cooked with plenty of onions, capsicum & chillies.

Paneer Butter Masala \$18.00

Cottage cheese cubes cooked in rich, creamy and mild onion gravy, and butter.

Paneer Bhurji \$16.00

Crumbled cottage cheese cooked with chopped onions, tomatoes, chillies and ginger.

Vegetables

Punjabi Dal Tadka \$13.00

Yellow dal (lentils) cooked with butter and mixed with fried chopped onions, tomatoes, coriander, ginger & garlic. Tempered with roast cumin seeds & dry chilli.

Dal Makhani \$14.00

Mixture of black dal (lentils) cooked traditionally on a slow fire with cream, tomatoes and mixed with fried chopped onions, coriander, ginger and garlic.

Channa Masala \$15.00

Chickpeas cooked with garam masala, onions, ginger and garlic.

Aloo Gobi \$14.00

Classic Indian dish made of spiced potatoes and cauliflower.

Aloo Mutter \$14.00

Classic Indian dish made of spiced potatoes and mutter

Dum Aloo \$16.00

Punjabi style dum aloo prepared in a curd based kasturi methi flavoured gravy.

Gobi Mutter \$15.00

Cauliflower and green peas prepared in a spiced creamy tomato-based sauce.

Navarathan korma \$16.00

Fresh boiled Vegetables with Cheese served with white gravy

Baingan Bhartha \$14.00

Oven roasted Eggplant cooked to perfection with a selection of mild spices.

Mushroom Masala \$16.00

Punjabi style white button mushroom cooked in an onion-tomato based medium spiced gravy.

Veg Chilli Milli \$18.00

A special preparation made with mixed vegetables & cottage cheese.

Kaju Masala \$18.00

Cashew nut with chef special masala

Veg Jalfrezi \$15.00

Combination of fresh garden vegetables like capsicum, shallots, cumin seeds stir fried in spicy gravy and served hot.

Bhindi Masala \$15.00

Ladies fingers (okra) sautéed with onions, tomatoes and dry masala.

Malai Kofta Curry \$18.00

Cottage cheese dumplings cooked in rich korma gravy.

Bread

Tandoori Roti

Oven roasted unleavened bread.

\$3.00

Tandoori Butter Roti

Oven roasted unleavened bread with butter.

\$4.00

Plain Naan

Leavened bread.

\$4.00

Butter Naan

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

\$5.50

Garlic Naan

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

\$5.50

Kashmiri Naan

Indian bread roasted in a clay oven and stuffed with raisins & cashew nuts

\$8.00

Cheese Naan

Cheese stuffed Indian bread roasted in a clay oven.

\$6.50

Lachha Paratha

Fine wheat flour layered bread roasted in a clay oven.

\$5.00

Pudina Paratha

Wholemeal wheat flour layered bread topped with dried mint crush & roasted in a clay oven.

\$5.00

Masala Kulcha

Crispy Indian bread stuffed with spicy mashed potatoes and roasted in a clay oven.

\$6.00

Keema Kulcha

Stuffed bread with self- rising flour dough with choice of minced mutton or chicken medallion

\$8.00

Tandoori Stuffed Paratha (Aloo / Paneer / Onion)

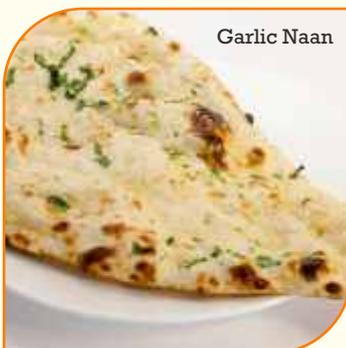
Whole wheat soft Indian bread stuffed with your choice of stuffing and cooked in clay oven.

\$5.50

Naan Basket

Assorted Breads: Plain Naan, Butter Naan, Garlic Naan & Tandoori roti

\$20.00



Garlic Naan



Tandoori Stuffed Paratha



Naan Basket

Biryani

Veg Biryani

Basmati rice cooked with mildly spiced seasonal vegetables.

\$14.00

Egg Biryani

Egg with baked basmati rice, herb and spice

\$15.00

Chicken Biryani

Tender juicy chunks of chicken cooked with mild spices and Basmati rice

\$24.00

Mutton Biryani

Tender juicy chunks of lamb cooked with mild spices and Basmati rice

\$25.00

Prawn Biryani

Prawn cooked with baked basmati rice, herb and spices.

\$25.00

Fish Biryani

Tender juicy chunks of Fish cooked with mild spices and Basmati rice

\$22.00

Rice

Plain Basmati Rice

Plain steam basmati rice

\$5.00

Saffron Basmati Rice

Aromatic basmati rice parboiled with saffron strands and oriental spices

\$8.00

Jeera Rice

Aromatic basmati rice tempered with cumin seeds.

\$8.00

Kashmiri Pulao

A delicious basmati rice is cooked in milk and is loaded with dry fruits and fruits.

\$12.00

Veg Pulao

The fragrant combination for basmati rice and diced vegetables

10.00



Indo Chinese

Vegetable Fried Rice

Rice tossed with vegetables, spring onion, soya sauces and spices.

\$14.00

Egg Fried Rice

Rice tossed with Egg, spring onion, soya sauces and spices.

\$15.00

Chicken Fried Rice

Rice tossed with Chicken , spring onion, soya sauces and spices.

\$18.00

Seafood Fried Rice

Rice tossed with Seafood , spring onion, soya sauces and spices.

\$20.00

Dessert

Gulab Jamun

Fried balls consisting mainly of milk and flour, soaked in saffron flavoured sugar syrup - served hot.

\$5.00

Rasgulla

Made from ball shaped dumplings of chhena and semolina dough, cooked in light syrup made of sugar.

\$5.00

Kesar Pista Kulfi

Frozen saffron flavored sweet milk cardamom and pistachio nuts, garnished with almond flakes

\$8.00



Beverages

Lassi (Sweet / Salted) \$6.00

Creamy drink made by blending Indian homemade yogurt and sugar/salt.

Mango Lassi \$6.00

Sweet creamy drink made by blending Indian homemade yogurt and mango pulp.

Masala Chaas (Butter Milk) \$5.00

Salty creamy drink made by blending yogurt & salt, spices, mint, chopped green chillies, roasted cumin seeds and other spices.

Juice

Lime Juice \$6.00

Mango Juice \$6.00

Orange Juice \$6.00

Fruit Juice \$6.00

Fresh Lime Soda \$6.00

Soft Drinks

Coke /Diet coke \$4.00

Sprite / Ginger Ale \$4.00

Ice Lemon Tea \$4.00

Perrier Water \$6.00

Hot Drinks

Masala Tea \$5.00

Nescafe Coffee \$6.00



Housepour

	Glass	Bottle
Santa Luz Sauvignon Blanc	\$12.00	\$55.00
Santa Luz Cabernet Savignon	\$12.00	\$55.00

Wine by Bottle

White Wine

Hesketh Lost Weekend Chardonnay	\$75.00
Giesen Riesling	\$80.00
Cesari pinot Grigio Firorile delle venevie IGT	\$80.00
Giesen Sauvignon Blanc	\$85.00

Red Wine

Casari Essere Meriot delle Venezie IGT	\$75.00
Hesketh Midday Somewhere Shiraz	\$75.00
Sierra Cantabria Tinto seleccion	\$80.00
Giesen Marlborough Pinot Noir	\$80.00
Chateau Recougne Bordeaux Superieur Rouge	\$85.00

Sparkling Wine by Bottle

La Caudrina Moscato d'Asti DOCG - Italy	\$80.00
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All Prices Subject To 10% Service Charge.

Beer

	Glass	Jug
Tiger - 330ml	\$9.00	\$30.00
Heineken - 330ml	\$9.00	\$30.00
Kingfisher Strong / Premium - 650ml	\$10.00	\$35.00
Corona - 330ml	\$10.00	
Franziskaner Weissbier - 500ml	\$12.00	
Erdinger White / Dark - 500ml	\$12.00	

Hard Drinks

	30ml
Smirnoff Vodka	\$10.00
Absolut Vodka	\$10.00
Bombay Sapphire Gin	\$10.00
Bacardi (White Rum)	\$10.00
Old Monk	\$10.00
J.W. Black Label	\$10.00
Chivas Regal	\$10.00
Jack Daniels Bourbon	\$10.00
Glenfiddich	
Glenmorangie	

Cocktails

Margarita	\$15.00
Long Island Tea	\$15.00
Singapore Sling	\$15.00



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OUR OTHER OUTLETS :

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