



*Tandoori Culture*  
Quality Dining

# Menu

5 Boon Tat Street #01-01 Singapore 069613

Opening Hours:

11:30am - 3:00pm (Lunch) | 6:00 PM - 10:00 pm (Dinner)  
(Closed on Sunday)

[www.tandooriculture.com.sg](http://www.tandooriculture.com.sg)

 Tandoori Culture



**Manchow Soup**



**Green Salad**



**Onion Bhaji**



**Paneer Pakora**



**Masala Papad**



**Samosa**



**Hara Bhara Kabab**

*\*All pictures shown are for illustration purpose only.*



## Soup

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### Veg Soup

Sweet Corn / Manchow/ Dal

\$6.90

### Non Veg Soup

Sweet Corn / Manchow / Goli Shorba

\$7.90



## Salad & Raita

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### Green Salad

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

\$6.90

### Onion Salad

Slices of onions with lemon & green chilli.

\$3.90

### Mix Veg Raita

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

\$4.90

### Boondi Raita

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

\$4.90



## Starter

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### Vegetable Samosas

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

\$6.90

### Onion Bhaji

Favourite in the colonial era, sliced onions marinated in spicy flour and deep-fried.

\$7.90

### Paneer Pakora

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

\$8.90

### Hara Bhara Kebab

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

\$9.90

### Masala Papad (Roasted/Fry)

Tandoor roasted / fried papad topped with spiced onion-tomato mixture.

\$5.00

### Roasted Papad (2 pcs)

\$4.00





**Paneer Tikka**



**Paneer Pudina Tikka**



**Tandoori Gobi**



**Tandoori Mashroom**



**Veg. Sheekh Kebab**

## Veg Kebab Platter



\*All pictures shown are for illustration purpose only.



## Tandoori Culture Delights

### Vegetarian

<b>Paneer Tikka</b> Cubes of paneer (cottage cheese) marinated with yogurt and spices, barbequed in the tandoor, served with mint sauce.	<b>\$14.90</b>
<b>Paneer Pudina Tikka</b> Grilled cubes of paneer (cottage cheese) marinated with mint leaves and spices.	<b>\$14.90</b>
<b>Paneer Malai Tikka</b> Cubes of paneer (cottage cheese) marinated in rich fresh cream-based marinade along with the veggies and grilled to perfection in tandoor.	<b>\$14.90</b>
<b>Tandoori Gobi</b> Cauliflower marinated and roasted in a mixture of yoghurt and exotic Indian spices.	<b>\$12.90</b>
<b>Tandoori Baby Corn</b> Grilled baby corn marinated with spices and grilled in a tandoor.	<b>\$12.90</b>
<b>Tandoori Mushroom</b> Mushroom marinated with spices and grilled in a tandoor.	<b>\$13.90</b>
<b>Veg Seekh Kebab</b> Mixed vegetables with gram flour and aromatic spices – shaped around skewers and grilled in a tandoor served with mint chutney.	<b>\$13.90</b>
<b>Veg Kebab Platter</b> Combo of marinated vegetables – 2 types of paneer, baby corn, cauliflower & seekh kebab grilled on skewers and served with mint sauce.	<b>\$29.90</b>





**Chicken Tikka**



**Murgh Malai Tikka**



**Fish Tikka**



**Mutton Seekh Kabab**



**Tandoori Prawn**



**Tandoori Platter**

**Tandoori Lamb Chop**

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## Tandoori Culture Delights

### Non Vegetarian

#### Chicken Tikka \$14.90

Chunks of boneless chicken marinated overnight, coated with spices and yogurt, cooked in tandoor.

#### Murgh Malai Tikka \$15.90

Boneless chicken cubes marinated in malai (cream), cheese, mildly seasoned with spices.

#### Lasooni Murgh Tikka \$14.90

Boneless chicken cubes marinated with garlic and spices, cooked in tandoor.

#### Hariyali Chicken Tikka \$14.90

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

#### Tandoori Chicken (Half) \$15.90

Chicken marinated overnight in ginger, garlic and coated with spices, yogurt roasted in the tandoor. (Full) \$28.90

#### Fish Tikka \$16.90

Cubes of boneless fish marinated with yoghurt & Indian spices barbecued in tandoor, served with mint chutney.

#### Salami Fish Tikka \$16.90

Cubes of boneless fish marinated with Indian spices barbecued in tandoor, served with mint chutney.

#### Fish Ajwaini Tikka \$16.90

Tender boneless fish marinated with a combination of yoghurt & rare spices like ajwain (carom seeds)

#### Tandoori Prawn \$17.90

Fresh tiger prawns marinated with yoghurt and selected spices and roasted in a clay oven, served with mint sauce.

#### Mutton Seekh Kebab \$17.90

Minced mutton & rare spices ground together, skewered and grilled in a clay oven.

#### Mutton Boti Kebab \$16.90

Mutton cubes marinated with yogurt and rare spices & grilled in clay oven.

#### Tandoori Lamb Chop \$21.90

Tender and juicy rack of lamb chops marinated with traditional spices, grilled in tandoor.

#### Non-Veg Kebab Platter \$39.90

Combination of Chicken Tikka, Hariyali Tikka, Fish Tikka, Tandoori Prawns, Mutton Kebabs served with mint sauce & green salad.





**Butter Chicken**



**Chicken Kadai**



**Chicken Kolhapuri**



**Chicken Do Pyaza**



**Egg Bhurji**



**Chicken Tikka Masala**

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## Main Course

### Chicken

**Butter Chicken** \$14.90

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

**Chicken Achari** \$13.90

Tender chicken cooked in a spicy and tangy pickling spices sauce.

**Chicken Do Pyaza** \$13.90

Chicken dish prepared with a large amount of onions, both cooked in the spices and curry and as a garnish.

**Kadai Chicken** \$13.90

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

**Murgh Vindaloo** \$13.90

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

**Chicken Tikka Masala** \$14.90

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

**Chicken Kohlapuri** \$13.90

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

**Hyderabadi Chicken** \$13.90

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

**Egg Curry** \$12.90

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

**Egg Bhurji** \$12.90

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



**Mutton Rogan Josh**



**Saag Mutton**



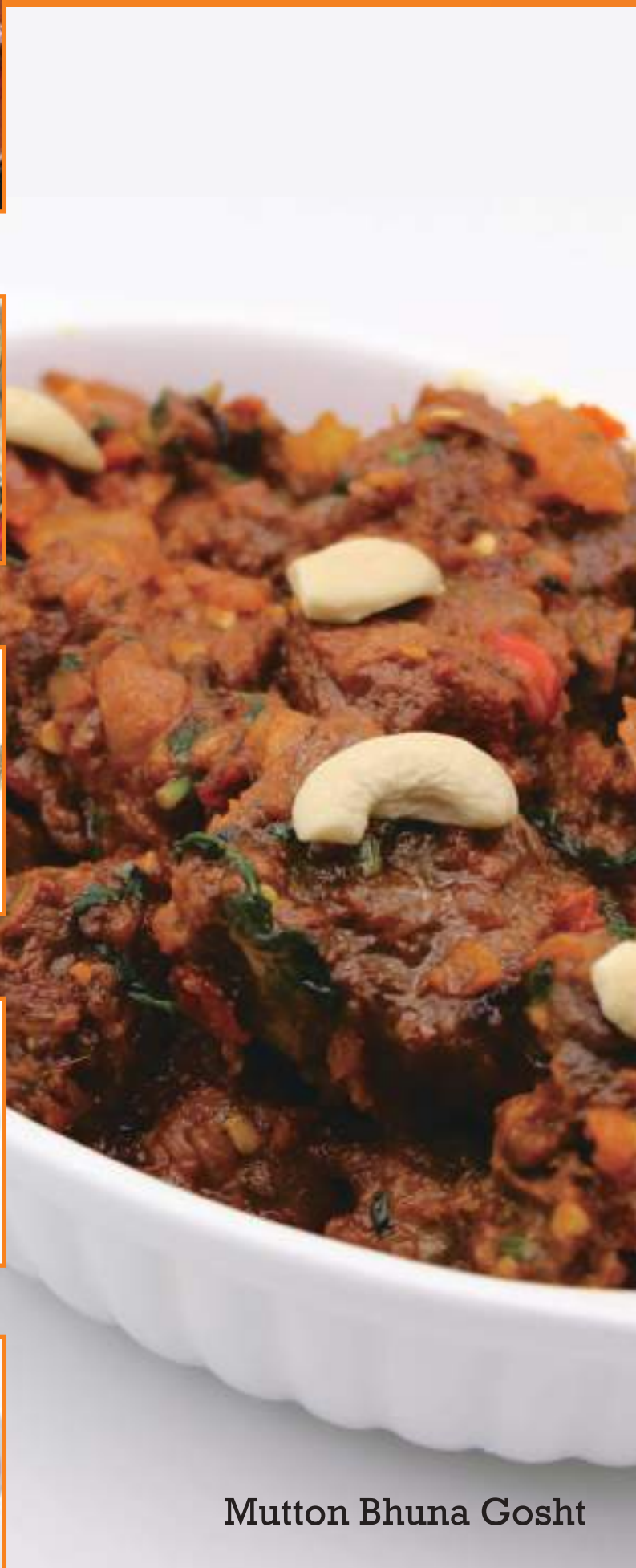
**Keema Mattar**



**Rara Gosht**



**Banjara Gosht**



**Mutton Bhuna Gosht**

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## Main Course

### Mutton

**Mutton Rogan Josh** \$15.90

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

**Saag Mutton** \$15.90

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

**Mutton Vindaloo** \$15.90

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

**Keema Muttar** \$14.90

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)** \$15.90

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

**Rara Gosht** \$15.90

Rara Gosht is a very unique mutton recipe which combines the mutton piece along with the mutton keema soaked with rare spices.

**Banjara Gosht** \$15.90

Mutton cooked in gypsy style, wherein the spices are not grounded into a smooth powder but pounded coarsely.





**Fish Methi Masala**



**Prawn Masala**



**Paneer Butter Masala**



**Palak Paneer**



**Paneer Bhurji**



**Fish Tikka Masala**

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## Main Course

### Seafood

<b>Fish Curry</b> Boneless fish cubes marinated and cooked with a rich onion gravy and plenty of spices.	\$16.90
<b>Fish Methi Masala</b> Boneless fish cooked with chopped onion & tomato in fenugreek sauce.	\$16.90
<b>Fish Tikka Masala</b> Barbecued fish cubes cooked in a thick onion sauce with plenty of onion, tomatoes.	\$16.90
<b>Prawn Masala</b> King prawns cooked in a thick onion sauce with plenty of onion rings, tomatoes and cream.	\$18.90
<b>Kadai Prawn</b> Prawns cooked in a kadai with gravy from plenty of onions, tomatoes, capsicum and spices.	\$18.90
<b>Garlic Prawn</b> Prawns cooked with plenty of spices & garlic.	\$18.90

### Paneer

<b>Paneer Tikka Masala</b> Cubes of Indian Cottage Cheese barbecued in a clay oven, cooked with onions and tomatoes, and simmered in a pan with light curry sauce.	\$14.90
<b>Palak Paneer</b> A classic traditional pureed spinach and paneer curry cooked with onion, ginger, garlic, tomato and spices.	\$13.90
<b>Shahi Paneer</b> Cottage cheese cooked in rich creamy and mild onion cashew nut sauce, and dry fruits.	\$13.90
<b>Kadai Paneer</b> Cottage cheese cubes cooked with plenty of onions, capsicum & chillies.	\$13.90
<b>Paneer Butter Masala</b> Cottage cheese cubes cooked in rich, creamy and mild onion gravy, and butter.	\$13.90
<b>Paneer Bhurji</b> Crumbled cottage cheese cooked with chopped onions, tomatoes, chillies and ginger.	\$13.90





**Dal Tadka**



**Aloo Gobi**



**Bhindi Masala**



**Veg Jalfrezi**



**Malai Kofta**

**Dal Makhani**



**Veg Chilli Milli**

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## Main Course

### Vegetables

<b>Punjabi Dal Tadka</b> Yellow dal (lentils) cooked with butter and mixed with fried chopped onions, tomatoes, coriander, ginger & garlic. Tempered with roast cumin seeds & dry chilli.	<b>\$10.90</b>
<b>Dal Makhani</b> Mixture of black dal (lentils) cooked traditionally on a slow fire with cream, tomatoes and mixed with fried chopped onions, coriander, ginger and garlic.	<b>\$12.90</b>
<b>Channa Masala</b> Chickpeas cooked with garam masala, onions, ginger and garlic.	<b>\$11.90</b>
<b>Aloo Gobi</b> Classic Indian dish made of spiced potatoes and cauliflower.	<b>\$11.90</b>
<b>Dum Aloo</b> Punjabi style dum aloo prepared in a curd based kasturi methi flavoured gravy.	<b>\$11.90</b>
<b>Gobi Mutter</b> Cauliflower and green peas prepared in a spiced creamy tomato-based sauce.	<b>\$11.90</b>
<b>Aloo Jeera</b> Potatoes cubes tempered with cumin seeds.	<b>\$11.90</b>
<b>Aloo Methi</b> Stir-fried potatoes mixed with freshly chopped fenugreek leaves (methi).	<b>\$11.90</b>
<b>Baingan Bhatha</b> Oven roasted Eggplant cooked to perfection with a selection of mild spices.	<b>\$11.90</b>
<b>Vegetable Curry</b> Assortment of exotic garden green vegetables cooked in a tomato onion gravy.	<b>\$11.90</b>
<b>Veg Chilli Milli</b> A special preparation made with mixed vegetables & cottage cheese.	<b>\$13.90</b>
<b>Veg Kolhapuri</b> Combination of mixed vegetables in a thick, spiced gravy.	<b>\$12.90</b>
<b>Veg Jalfrezi</b> Combination of fresh garden vegetables like capsicum, shallots, cumin seeds stir fried in spicy gravy and served hot.	<b>\$12.90</b>
<b>Bhindi Masala</b> Ladies fingers (okra) sautéed with onions, tomatoes and dry masala.	<b>\$11.90</b>
<b>Malai Kofta Curry</b> Cottage cheese dumplings cooked in rich korma gravy.	<b>\$12.90</b>



**Tandoori Roti**



**Garlic Naan**



**Stuffed Paratha**



**Masala Kulcha**



**Lachha Paratha**



**Pudina Paratha**


**Naan Basket**

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## Bread

<b>Tandoori Roti</b> Oven roasted unleavened bread.	\$3.50
<b>Tandoori Butter Roti</b> Oven roasted unleavened bread with butter.	\$4.00
<b>Plain Naan</b> Leavened bread.	\$3.50
<b>Butter Naan</b> Crispy Indian bread roasted in a clay oven and topped with butter.	\$4.50
<b>Garlic Naan</b> Crispy Indian bread roasted in a clay oven and topped with garlic.	\$5.00
<b>Peshwari Naan</b> Indian bread roasted in a clay oven and stuffed with raisins & cashew nuts	\$5.50
<b>Cheese Naan</b> Cheese stuffed Indian bread roasted in a clay oven.	\$5.50
<b>Lachha Paratha</b> Fine wheat flour layered bread roasted in a clay oven.	\$5.00
<b>Pudina Paratha</b> Wholemeal wheat flour layered bread topped with dried mint crush & roasted in a clay oven.	\$5.50
<b>Masala Kulcha</b> Crispy Indian bread stuffed with spicy mashed potatoes and roasted in a clay oven.	\$5.50
<b>Tandoori Stuffed Paratha (Aloo / Paneer / Onion)</b> Whole wheat soft Indian bread stuffed with your choice of stuffing and cooked in clay oven.	\$5.50
<b>Naan Basket</b> Assorted Breads: Plain Naan, Butter Naan, Garlic Naan & Tandoor roti	\$14.90



All Prices Subject To 10% Service Charge.







**Veg Biryani**



**Chicken Biryani**



**Mutton Biryani**



**Prawn Biryani**



**Egg Biryani**



**Biryani**

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## Biryani

<b>Veg Biryani</b> Basmati rice cooked with mildly spiced seasonal vegetables.	\$12.90
<b>Egg Biryani</b> Egg with baked basmati rice, herb and spice	\$12.90
<b>Chicken Biryani</b> Tender juicy chunks of chicken cooked with mild spices and Basmati rice	\$13.90
<b>Mutton Biryani</b> Tender juicy chunks of lamb cooked with mild spices and Basmati rice	\$14.90
<b>Prawn Biryani</b> Prawn cooked with baked basmati rice, herb and spices.	\$15.90




## Rice

<b>Plain Basmati Rice</b> Plain steam basmati rice	\$3.90
<b>Saffron Basmati Rice</b> Aromatic basmati rice parboiled with saffron strands and oriental spices	\$4.90
<b>Jeera Rice</b> Aromatic basmati rice tempered with cumin seeds.	\$5.90
<b>Onion Rice</b> Aromatic Basmati rice cooked with fresh onions.	\$5.90
<b>Peas Pulao</b> Aromatic Basmati rice steamed, and pan fried with green peas.	\$8.90



All Prices Subject To 10% Service Charge.







**Gobi Manchurian**



**Chilli Chicken**



**Chilli Prawn**



**Chicken Fried Rice**

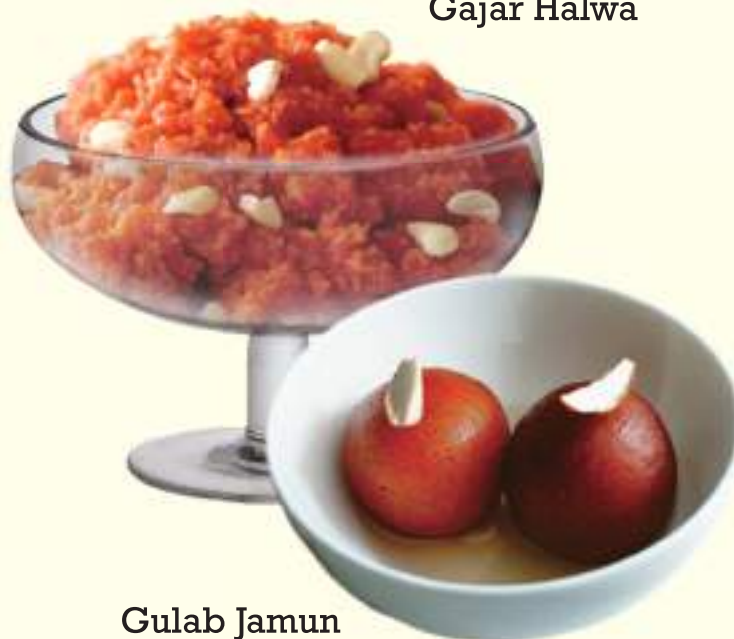


**Veg. Fried Rice**

**Paneer Chilli**



**Gajar Halwa**



**Gulab Jamun**

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## Indo Chinese

<b>Gobi Manchurian (Dry / Gravy)</b>	<b>\$11.90</b>
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A spicy & crispy Indo Chinese dish made of deep-fried cauliflower florets.

<b>Paneer Chilli (Dry / Gravy)</b>	<b>\$13.90</b>
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Fried paneer cubes are stir-fried with capsicum and onions along with a delectable blend of Chinese sauces.

<b>Chicken Chilli (Dry / Gravy)</b>	<b>\$14.90</b>
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Chicken cubes fried with garlic, ginger, onion, capsicum, chilli and tossed in soya sauce.

<b>Chilli Fish (Dry / Gravy)</b>	<b>\$14.90</b>
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Fish fried with garlic, ginger, onion, capsicum, chilli and tossed in soya sauce.

<b>Chilli Prawns (Dry / Gravy)</b>	<b>\$16.90</b>
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Prawns fried with garlic, ginger, onion, capsicum, chilli and tossed in soya sauce.

<b>Vegetable Fried Rice</b>	<b>\$11.90</b>
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<b>Egg Fried Rice</b>	<b>\$12.90</b>
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<b>Chicken Fried Rice</b>	<b>\$13.90</b>
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<b>Prawn Fried Rice</b>	<b>\$15.90</b>
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## Dessert

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<b>Gulab Jamun</b>	<b>\$5.90</b>
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Fried balls consisting mainly of milk and flour, soaked in saffron flavoured sugar syrup - served hot.

<b>Rasgulla</b>	<b>\$5.90</b>
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Made from ball shaped dumplings of chhena and semolina dough, cooked in light syrup made of sugar.

<b>Kheer</b>	<b>\$6.90</b>
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Basmati rice pudding made with coconut milk, raisins, cardamom, and toasted almonds and pistachios.

<b>Sooji Halwa</b>	<b>\$6.90</b>
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Semolina and sugar syrup dessert flavored with cardamom and garnished with almonds.



**Orange Juice**



**Fresh Lime Soda**



**Masala Chaas**



**Soft Drinks**



**Masala Tea**



**Mango Lassi**

*\*All pictures shown are for illustration purpose only.*



## Beverages

Lassi (Sweet / Salted)	\$5.00
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Creamy drink made by blending Indian homemade yogurt and sugar/salt.

Mango Lassi	\$6.00
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Sweet creamy drink made by blending Indian homemade yogurt and mango pulp.

Masala Chaas (Butter Milk)	\$5.00
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Salty creamy drink made by blending yogurt & salt, spices, mint, chopped green chillies, roasted cumin seeds and other spices.

## Juice

Lime Juice	\$3.90
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Mango Juice	\$3.90
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Orange Juice	\$3.90
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Apple Juice	\$3.90
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Fresh Lime Soda (Sweet / Salted)	\$5.90
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## Soft Drinks

Coke	\$2.90
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Coke Lite	\$2.90
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Coke Zero	\$2.90
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Sprite	\$2.90
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Ginger Ale	\$2.90
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Ice Lemon Tea	\$2.90
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Soda water	\$2.90
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Mineral Water	\$2.90
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Perrier	\$4.90
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## Hot Drinks

Tea	\$3.00
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Masala Tea	\$3.90
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Black Coffee	\$3.00
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Coffee with Milk	\$3.90
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## Wine by Glass

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Inspired Company Shiraz Cabernet	\$8.90
Inspired Company Chardonnay	\$8.90

## Wine by Bottle

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Inspired Company Shiraz Cabernet	\$40.00
Inspired Company Chardonnay	\$40.00
Inspired Company Merlot	\$52.00
Woolshed Cabernet Sauvignon	\$52.00
Woolshed Sauvignon Blanc	\$52.00

## Hard Drinks

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	30ml	60ml
Smirnoff Vodka	\$8.00	\$15.00
Absolut Vodka	\$8.00	\$15.00
Gordon's Gin	\$8.00	\$15.00
Bombay Sapphire Gin	\$8.00	\$15.00
Bacardi (White Rum)	\$8.00	\$15.00
J.W. Black Label	\$8.00	\$15.00
Old Monk	\$8.00	\$15.00
Chivas Regal	\$10.00	\$18.00
Glenfiddich	\$12.00	\$22.00

## Beer

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Tiger - 330ml	\$9.00
Singha - 330ml	\$9.00
Heineken - 330ml	\$10.00
Corona - 330ml	\$10.00
Hoegaarden - 330ml	\$10.00
Franziskaner Weissbier - 500ml	\$12.00
Erdinger White / Dark - 500ml	\$12.00
Kingfisher Strong / Premium - 650ml	\$15.00



### OUR OTHER OUTLET :

4, Hillview Rise, HillV2, #02-03, Singapore - 667979

Tel: 6710 7127

Email: [reservations@tandooriculture.com.sg](mailto:reservations@tandooriculture.com.sg)



# Drinks



Can Drinks - \$2.50  
Coke / Coke Zero / Diet Coke  
Sprite / Ginger Ale Ice Lemon Tea

Juice - \$3.00  
Lime / Orange / Apple / Mango

Fresh Lime Soda - \$4.50  
Mango Lassi - \$5.00  
Sweet / Salted Lassi - \$4.00  
Chaas - \$4.00

Mineral Water - \$2.50  
Perrier Water - \$4.50



Tiger - 330ML	\$9.00
Singha - 330ML	\$9.00
Heineken - 330ML	\$10.00
Corona - 330ML	\$10.00
Hoegaarden - 330ML	\$10.00
Erdinger - 500ML	\$12.00
Franziskaner Weissbier	\$12.00
Kingfisher - 650ML	\$15.00
(Strong / Premium)	



**Tandoori Culture**  
Quality Dining

# LUNCH MENU



Lunch Menu available on  
Monday to Friday - 11:30am to 3:00pm

**NO GST | NO SERVICE CHARGE**

## Starter



### **Veg. Samosa - \$7.00**

Crispy patty filled with spiced potatoes and peas, served with tamarind sauce

### **Hara Bhara Kabab - \$8.00**

Delicious indian vegetarian snack made with spinach, potatoes and green peas served with mint sauce

### **Paneer Tikka - \$13.00**

Chunks of cottage cheese marinated in spices and grilled in a tandoor served with mint sauce

### **Paneer Malai Tikka - \$13.00**

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



### **Papdi Chaat - \$8.00**

Indian nachos topped with tomato, onion, potato mixed with tamarind, mint sauce & yogurt

### **Samosa Chaat - \$8.00**

A delicious chaat of chole (chickpeas) and samosas, topped with onions, yogurt, sev, sweet and sour sauce



### **Chicken Tikka - \$13.00**

Boneless marinated chicken chunks grilled to perfection in the tandoor, served with mint sauce

### **Murgh Malai Tikka - \$13.00**

Boneless chicken cubes marinated in malai (cream), cheese, mildly seasoned with spices served with mint sauce

### **Fish Tikka - \$16.00**

Boneless marinated fish chunks grilled to perfection in the tandoor, served with mint sauce

### **Salami Fish Tikka - \$16.00**

Cubes of boneless fish marinated with Indian spices barbecued in tandoor, served with mint sauce

## Set Lunch



### **Vegetarian Meal - \$10.00**

2 Vegetables, Dhal, Rice, Naan or Roti, Sweet & Papad

### **Chicken Meal - \$12.00**

Chicken of the Day, Vegetable, Dhal, Rice, Naan or Roti, Sweet & Papad

### **Mutton Meal - \$13.00**

Mutton of the Day, Vegetable, Dhal, Rice, Naan or Roti, Sweet & Papad

### **Chicken Tikka Meal - \$13.00**

2 pcs Chicken Tikka, Vegetable, Dhal, Rice, Naan or Roti, Sweet & Papad



### **Chole Bhature - \$9.00**

Hot & fluffy puffy bread, served with chole (chickpeas) & sweet



### **Biryani Meal**

**Veg \$9.00 • Chicken \$10.50**

**Mutton \$11.00**

served with Raita, Sweet & Papad

### **ADD ON**

Papad Basket	\$2.00
Raita	\$1.00
Rice / Vegetable	\$2.00
Meat	\$4.00

