



The Curry Club

CURRIES & COCKTAILS

SIGNATURE MURTABAK PIZZAS

When Giulia Meets Gowry!

Ikan Bilis Sambal / 12

Curry Club Spicy Sambal Murtabak Pizza topped with Crunchy Anchovies and Red Onions.

Mock Mutton Masala / 15

A Vegetarian Favourite. Spicy Masala Murtabak Pizza with Soy Mutton and Chilli Padi.

Madras Mutton / 18

Minced Mysore Mutton mixed with Bell Peppers, Garlic Yogurt and Onions topped with Mozzarella Cheese

Tandoori Chicken / 18

Buttery Tandoori Chicken Pizza topped with Chicken Tikka, Bell Peppers, Creamy Cheese and Onions.

Roti Jala Stackers/ 18

Roti Jala/Kirai (Net Crepes) stacked with Minced Mutton, Eggs, Onions and Chilli. Served with Curry.

 Vegetarian

 Chef's Special

Madras Mutton



Tandoori Chicken Murtabak Pizza

The Curry Club

CURRIES & COCKTAILS

WARMTH / 4

Heated Conversations

Elaichi Milk Tea

Fresh Tea Leaves boiled with Cardamon in Fresh Goat's Milk.

Ginger Tea

Spiced Ginger Tea boiled in Fresh Goat's Milk.

Tulasi Tea (Pot)

Dried Holy Basil Leaves steeped to create an invigorating Herbal Tea.
Perfect detox tea.

Madras Coffee

Fresh Roasted Coffee Beans and Chicory Roots mixed with hot milk.

Ginger Coffee' O

Spiced Ginger boiled in Black Coffee.



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FOR THE SWEET TOOTH

Desserts Desi Style

Carrot Halwa / 5

Indian Pudding made with Fresh Carrots, Milk, Sugar, Ghee & Nuts

Orange Sugee Cake / 8

A Slice of Fragrant & Moist Orange Sugee Cake drizzled with Caramel Sauce.

Kulfi Split / 12

Fried Banana mixed with Creamy Cold texture of Mango, Pistachio and Saffron
Kulfi Ice-Cream.

Gulab is "Bai" / 15

2 Gulab Jamun Balls served in Warm Bailey's & Milk

 Chef's Special

Carrot Halwa



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SIGNATURES

Judge Us With This!

Red-Style Briyani (Mutton/Chicken) / 15

Fragranced Saffron Rice layered with Red Style Masala Chicken/Mutton Chop Piece and garnished with Caramelised Onions. Served with Mango Chutney, Cucumber Raita & Mini Pappadoms.

Paati's Soru (Chicken/Mutton/Prawn/Sardine & Ikan Bilis) / 15

Traditional South Indian Claypot Rice cooked with Curry Club Signature Masalas and your choice of Meat. Topped with Quail Eggs and served with Cucumber Raita.

Thai Red Curry Pasta / 15

Spaghetti tossed in a Rich Thai Red Curry and Juicy Grilled Seafood.

Claypot Lemak w Tiger Prawns Sambal / 18

Claypot Indonesian Sayur Lemak (Vegetables in Coconut Milk) served with Spicy Prawns Sambal, Stir Fried Brinjal, Fried Anchovies and Steamed Coconut Rice.

Stuffed Squids / 22

Grilled Calamari's Stuffed with Masala Mashed Potatoes and topped off with a Spicy Sambal Sauce. Served with Salad on the Side.

Tandoori Lamb Chops / 24

Sizzling Lamb Chops marinated in Indian Yogurt and Tandoor Spices. Served with Mint Chutney and Salad on the Side.



Tandoori Lamb Chops



Chicken Paati Soru

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Nandu Saaru

SOUPS

A Hot Bowl of Goodness

Milagu Rasam / 6

Watery Pepper flavoured Tamarind Soup cooked with Tomatoes and Spices.

Komban Kambing Soup / 10

Rich Broth made of Mutton brewed for hours and flavoured with Spices.

Nandu Saaru / 12

Spicy Crab Leg Soup cooked in Spices and Crab Stock. Perfect for immunity.

Add French Loaf Slices / 2

PAV'S

A Pair of Soft Stuffed Pillow Buns

Vada Pav / 6

Deep Fried Potato Dumpling placed inside a Bread Bun with Mint Chutney spread.

Savadi Sardine Pav / 8

Spicy Sardine Sambal cooked with Onions and Curry Leaves, placed inside a Bread Bun with Margarine Spread.

Ikan Bilis Sambal Pav / 8

Spicy Anchovies Sambal cooked with Onions and Tomatoes, placed inside a Bread Bun with Margarine Spread.



Vada Pav



Vegetarian



Chef's Special

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CURRIES & COCKTAILS

THE SHELLOUT

From the Sea into the Fire

Choose your flavour:



Creamy Garlic



Tiga Rasa



Black Pepper



Spicy Masala



Asam Pedas

Intense Garlicky Cream Sauce

Sweet, Sour & Spicy

Fiery Pepper Sauce

Spicy Thick Masala Gravy

Tangy, Fiery Hot Flavour

Signature Shellout / 35 serves one

The Curry Club Shellout

Flower Crabs, Prawns, Squid, Mussels, Clams,
Corn & Kicap Fish served with a choice of
Steamed White Rice or French Loaf.

Just a LiL / 18 serves one

Perfect accompaniment with drinks

Bite sized version of The Curry Club Shellout.
Includes Crab, Prawn, Squid, Clam, Mussel and Corn.
Cooked in your selection of sauce.

Clam my Mussels / 15

For those who enjoy the experience of the mollusks

Clams and Mussels cooked in a Creamy Garlic
sauce and served with Toasted Herbed Bread.

Oh Crab! / seasonal price

Cut the Crab and go right in!

Juicy, wholesome Mud Crabs cooked
in your selection of sauce.

Add 6 Deep Fried Fluffy Mantao buns / 3

Poseidon / 120 serves two

The Ultimate Experience

Sri Lankan Crabs, Tiger Prawns, Squid,
Crayfish, Mussels, Clams,
Corn & Whole Seabass Fish (Kicap Sauce)
served with a choice of
Steamed White Rice or French Loaf.



Poseidon- Spicy Masala

Chef's Special

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FAST FIRE'D

Drink Accompaniments

Black Pepper Tahu / 6

Deep Fried Tofu Cubes stir fried in a Fiery Black Pepper Sauce with Bell Peppers and Onions.

1A Commando / 10

Sausages, French Fries, Tofu, Ikan Bilis and Onions tossed in Spicy Sambal Sauce.

Onion Pakoras / 6

Deep Fried Onion Fritters prepared with Rice Flour coating. Served with Sweet Chilli Sauce.

Kandahar Mutton Meatballs / 10

5 medium sized Spiced, Herby Mutton Balls Deep Fried and served with Mint Chutney.

"Nach"-Os / 8

Tortilla Chips served with Melted Cheese, Guacamole, Sour Cream and Salsa. Add Caramelised Keema for \$2

Mysore Mutton Roast / 12

Royal Indian Dish compounded with Curry Club Indian Spices, and cooked on high heat.

Dry Roast Spicy Sausage / 8

Chicken Sausages stir-fried with Onions, Kashmiri Chilli Powder and Bell Peppers.

Chicken Tikka Trio / 12

Combination of Malai Kebab, Chicken Tikka and Hariyali Chicken Tikka served with Mint Chutney.

Karumilagu Meenu / 10

Pan fried Dory Fish tossed in a Fiery Black Pepper Sauce with Bell Peppers and Onions.

Masala Chicken Wings / 12

6 Deep Fried Chicken Wings marinated with Spicy Masala and served with Home-Made Chilli Sauce.

Hotplate Garlic Chilli Prawns / 15

Tiger Prawns seasoned with Garlic, Butter and Dried Chilli Flakes served on a Sizzling Plate

Flatter Platter / 18

A fine mix of Nuggets, Wedges, Sotong Balls, Garlic Poppers & Chicken Wings. Served with Chilli and Tartar Sauce.



Kandahar Mutton Meatballs



Vegetarian



Chef's Special

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COOLERS / 8

Calm Down

Fresh Lime Soda

Freshly Squeezed Lime topped up with Simple Syrup,
Club Soda & lots of Crushed Ice.

Alphonso Mango Lassi

Alphonso Mango Pulp blended with Yogurt

Cranberry Fizz

Concentrated Cranberry Juice, shaken with
Peppermint Extract & Simple Syrup. Topped with crushed ice and Club Soda

Guava Limeade

Vanilla Simple Syrup, Sparkling Water, Pink Guava & Lime Juice

Cranberry Fizz

Lime Soda

CLASSICS / 4

Your Everyday

Iced Pandan Milk Tea

Chilled Teh Tarik with Pandan Essence

Bandung

Rose Syrup Milk Drink

Fresh Mooru

Home-made Buttermilk

Can Drinks

Assorted Can Drinks



Mango Lassi

