

Gravy

RESTAURANT & BAR

 Chef's Signatures

* Our food is prepared fresh and from scratch to ensure quality. We truly appreciate your patience in waiting.

* All prices are subject to 10% service charge.

SOUP

TOMATO SOUP A rich tomato blend seasoned with a delicate touch of herbs and spices	\$5
CREAM OF MUSHROOM SOUP With an Indian twist – so much better than a store-bought one!	\$5
MUTTON SOUP Heart-warming Mutton Soup cooked with cumin and other Indian spices	\$7
KALI MIRCH CHICKEN SOUP  Slow-boiled chicken soup, seasoned generously with crushed black pepper	\$6

CHAATS

SAMOSAS CHAAT Home-made samosa crushed with chickpeas and served with warm tamarind chutney and yoghurt	\$8
CRISPY ALOO CHAAT A delicious serving of crispy potatoes served with tamarind chutney, spices, chopped onion and chopped tomatoes	\$8
GRILLED FRUIT CHAAT  Grilled fruits with a drizzle of spices	\$10

STARTERS

PANEER TIKKA The perfect blend of spices and a smoky touch to cottage cheese cubes. Choose your base – Regular, Mint or Cream	\$15
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SUBZ DESH VIDESH  A medley of vegetables marinated in our gravy before grilling in the tandoor	\$15
ACHARI MUSHROOM Fresh button mushrooms marinated in yoghurt and fresh spices. This delightful blend is then cooked to perfection in the tandoor	\$15
DHUDIYA KEBAB  A milk, cream & cheese kebab. What's not to love!	\$16
TANDOORI CHICKEN (HALF/FULL) Succulent marinated chicken grilled in the tandoor oven	\$15/\$30
CHICKEN TIKKA (REGULAR/PAHADI/MALAI) Boneless pieces of chicken marinated in our signature sauce and cooked over charcoal in the tandoor oven	\$15
LAMB SEEKH KEBAB A melt in your mouth minced lamb kebab	\$18
LAMB CHOP  An assertive tandoori marinade of red onions, red wine vinegar, yoghurt and spices stands up to the bold flavour of our meaty lamb chops. The longer we marinate, the better the flavour!	\$20
FISH TIKKA Finger licking good, tangy and filled with flavour	\$18
TANDOORI POMFRET A whole pomfret marinated in our home-made yoghurt and selected spices, and roasted in a clay oven over burning charcoal	\$20
LASOONI JHINGA  Tiger prawns tossed in ginger, garlic and chilli, coated in homemade yoghurt with cardamom, saffron and desi chilli	\$20
TANDOORI PRAWNS Succulent prawns, marinated with homemade yoghurt and spices, are charcoal-grilled resulting in a true seafood favourite	\$20
GOBI MANCHURIAN Popular Indian-Chinese dish. Fried cauliflower florets are tossed in a flavorful Manchurian sauce	\$14
CHILLI CHICKEN A spicy Indian-Chinese variation of sweet and sour chicken	\$15
CHILLI FISH Think Chilli Chicken, but only with fish!	\$16
CHICKEN PLATTER An assortment of chicken-based tandoori kebabs and tikkas, an ideal starter for two-three people	\$28
MIX NON-VEG PLATTER An assortment of different meats and fish in the form of tandoori kebabs and tikkas, an ideal starter for two-three people	\$30
VEG PLATTER An assortment of vegetarian-based tandoori kebabs, bites and tikkas, an ideal starter for two-three people	\$25

MAIN COURSE

PALAK PANEER  One of the most loved North Indian dishes, cottage cheese in smooth creamy delicious spinach gravy	\$16
KABULI CHANA MASALA A popular Chickpeas dish with a spicy onion and tomato masala, best served with Jeera Or Steamed Rice	\$14
BAINGAN BHARTA Oven-roasted eggplant cooked to perfection with finely chopped onion and tomato	\$14
PANEER MAKHANWALLA Soft cottage cheese simmered in creamy tomato and cashew gravy, but our take on the dish involves an interesting blend with powdered watermelon seed	\$16
ALOO JEERA A comfort food item, crispy fried potatoes sauteed with cumin seeds and aromatic spices	\$14
BHINDI MASALA Stir fried okra, with a tangy twist	\$14
BUTTER CHICKEN  Our signature gravy with grilled chicken tikka pieces. A must try!	\$20
KAJU MASALA  Rich, creamy cashew gravy. We start from scratch with whole cashews!	\$16
KOFTA DILBAHAR  Paneer & potato balls dunked in our creamy yellow gravy to make your heart pop	\$16
CHICKEN TIKKA MASALA Tandoor roasted juicy chicken simmered in rich and tangy tomato gravy	\$18
LAMB ROGAN JOSH A non-vegetarian delicacy native to Kashmir. The perfect blend of exotic spices and slow cooked mutton	\$18
BHUNA GOSHT A Punjabi speciality, lamb curry simmered over a slow fire seasoned with home ground garam masala, green chillies and coriander	\$18
FISH MALVANI  A dish originating from Malvan on the Konkan Coast. This colorful dish throws a serious punch – not for the faint hearted!	\$20
GOAN FISH CURRY Coconut based zesty fish curry. A must try for seafood lovers	\$18
PRAWNS HARI MIRCH MASALA  Juicy tiger prawns cooked in a fresh green chilli gravy and mint sauce. A little hot!	\$18
PRAWNS CURRY A homely prawn curry. Comfort food at its finest	\$18
ANDA CURRY Boiled eggs cooked in our Signature Gravy	\$14

GRAVY

TAWA GRAVY

Prepared in a flat pan, a unique semi-dry gravy, where the masala forms a thick coating, with diced onions and bell peppers for crunch

VEGETARIAN	\$14
CHICKEN	\$16
MUTTON	\$18

KARAHI GRAVY

Cooked in a Karahi pan with a thick blend of Indian spices, onions, tomatoes, and bell peppers

VEGETARIAN	\$14
CHICKEN	\$16
MUTTON	\$18

HANDI GRAVY

This type of dish is cooked in the country style of a 'handi' or a large earthen pot over wood and coal fire. The mouth of the Handi is covered with a clay saucer and sealed with a paste of flour to prevent the steam from escaping helping the food to retain in the flavours better

VEGETARIAN	\$14
CHICKEN	\$16
MUTTON	\$18

DAL

LASOONI DAL TADKA

The literal translation of Dal Tadka is Dal=lentil and tadka=tempering with a touch of Lasoon (Ginger and Garlic)

\$12

DAL MAKHANI

The dish literally translates to "battered lentils". The taste, is reminiscent of drinking chai—creamy with a slight kick, but very subdued

\$16

DAL KHICHDI

One's love for dal khichdi can never be satiated with any food item in the world. Our very own comfort food

\$14

BIRYANI

BIRYANI

There's nothing not to love about biryani: soft basmati rice, tender chunks of meat or vegetables, warm spices such as cardamom, cloves and cinnamon sticks slow cooked in a layered "dum" manner in the pot

VEG BIRYANI	\$14
EGG BIRYANI	\$15
CHICKEN BIRYANI 	\$17
LAMB BIRYANI 	\$18
FISH BIRYANI	\$18
PRAWN BIRYANI	\$20

RICE

JEERA RICE

A perfect match for any curry - Basmati Rice tempered with roasted cumin seeds

\$8

DAHI CHAWAL

A delightful blend of rice, fresh yoghurt and spices. Reminds you of home

\$10

KASHMIRI PULAO

A rich Pulao recipe from the beautiful state of Kashmir. Basmati rice, dry and fresh fruits cooked together with saffron-infused milk

\$12

FRIED RICE

An Indian-Chinese style fried rice

VEGETARIAN	\$12
EGG	\$13
CHICKEN	\$14

BREAD

NAAN

Teardrop-shaped flatbread baked in tandoor

PLAIN	\$4
BUTTER	\$5
GARLIC	\$6

ROTI

Round-shaped whole wheat bread baked in the tandoor

PLAIN	\$4
BUTTER	\$5

KULCHA (ALOO/ONION/GOBHI/PANEER)

Choose from Aloo/Onion/Cheese/Paneer

\$6

PARANTHA (ALOO/ONION/GOBHI/PANEER)

Choose from Aloo/Onion/Cheese/Paneer

\$6

LACCHA PARANTHA

The word 'Laccha' literally means layers in Hindi. Thus, the name laccha paratha is the exact translation of the phrase 'layered flat-bread'

\$5

ROOMALI ROTI

A thin Indian bread made of fine flour cooked over a hot pan and folded like a handkerchief

\$6

CHEESE NAAN

Naan stuffed with fresh Mozzarella cheese. A must try for cheese lovers

\$8

BREAD-BASKET

Assorted breads, ideal for sharing

\$25

ACCOMPANIMENTS

MIX RAITA

Plain yoghurt with chopped cucumber, onion and tomato

\$6

BOONDI RAITA

A mixture of gram flour balls and homemade Indian yoghurt

\$6

GREEN SALAD

Chopped tomato, cucumber, lettuce, red onions and carrots

\$5

DAHI

Homemade yogurt

\$5

MASALA PAPPAD

A bruschetta-styled Pappadom

\$4

DESSERTS

RASGULLA (2PCS)

Steamed Indian cheese dumplings soaked in sugar syrup

\$6

KULFI

Homemade Indian ice cream flavoured with saffron, pistachio, nuts & cardamom

\$8

RASMALAI (2PCS)

Steamed Indian cheese patties, served in a rich flavoured cold cream sauce with nuts

\$8

GULAB JAMUN (2PCS)

A North Indian delicacy made with a special dough, fried golden brown, and soaked in sugar syrup

\$6

PARLE-G'S CHEESECAKE

A throwback to every Indian kid's childhood. Parle-G biscuits, Gems and Rabri. Nostalgic!

\$8

NON-ALCOHOLIC DRINKS

LASSI

A cooling and refreshing yoghurt drink to have in the summer, perfect for Singapore weather

SALTED	\$6
SWEET	\$6
MANGO	\$6

FRESH LIME SODA (SALTY/SWEET)

The original quencher of colonial thirst" in India

\$5

MASALA CHAI

Enjoyed by people around the world. Spiced, sweetened black tea served with milk

\$3

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