Tandoor

À LA CARTE

Established in 1985, Tandoor, one of Singapore's most awarded Indian restaurant, takes diners on a journey with authentic North Indian dishes that pay homage to India's rich culinary heritage. Each dish in the gourmet menu is carefully handcrafted by a team of talented chefs using classic recipes and time honoured methods.

Tandoor

Level B1, Holiday Inn Singapore Orchard City Centre
11 Cavenagh Road, Singapore 229616

Shorba

TAMATAR DHANIYA KA SHORBA — **$20**
Smoked tomato soup flavoured with fresh coriander leaves

MAKKAI AUR PALAK KA SHORBA — **$14**
Spinach and corn soup laced with fresh cream

MULLIGATAWNY SOUP — **$14**
Traditional lentil soup enhanced with Madras Curry powder

ZAFRANI MURGH BADAM KA SHORBA — **$15**
A rich infusion of saffron and almonds in chicken soup

Tikkas & Kebabs

VEGETARIAN — **PER PORTION**

PUNJABI SAMOSA (6PCS) — **$18**
Fried pyramid-shaped pastry shell with a savory Potato stuffing, served with tamarind chutney

PANEER MATAR KA TIKKA — **$17**
Cottage cheese slices stuffed with spiced green peas, cheese, roasted cumin and marinated with delicate French herbs

ACHARI PANEER TIKKA — **$18**
Chargrilled cottage cheese cubes coated in tangy pickled marinade

ALOO KI NAZZAKAT — **$18**
Potato barrels stuffed with nuts, marinated and chargrilled

BHARWAN TANDOOR KHUMB — **$22**
Mushrooms destalked, stuffed with a mixture of cheese and coriander, cooked in Tandoor

MALAI BROCCOLI — **$18**
Florets of broccoli cooked in fresh cream and finished in Tandoor

MIX VEGETARIAN SAMPLER — **$48**
Achari Paneer Tikka, Malai Broccoli, Aloo ki Nazzakat, Bharwan Tandoori Khumb

Chef Recommendation

If you have any allergies, please do not hesitate to inform our staff.
All prices are subject to 10% service charge and prevailing government taxes

Tikkas & Kebabs

NON-VEGETARIAN | **PER PORTION**

MURG TIKKA — $22
Chargrilled cubes of chicken marinated with red chilli, yogurt and home pounded spices

LAHSOONI MURG TIKKA — $22
Morsels of chicken delicately flavoured with garlic and grilled to perfection

BHATTI MURGH — $22
All-time favourite tandoori chicken

AJWAINI MACCHI TIKKA — $22
Fish tikka flavoured with carom seeds, spices and grilled to perfection

TANDOORI JHINGA — $24
Chargrilled jumbo prawns spiced with Szechuan pepper

BHUNE TAMATAR KI CHAAMP — $26
Lamb chop marinated with smoked Spanish tomatoes and flavoured with cinnamon

MALMALI SEEKH KEBAB — $22
Cinnamon smoked mutton mince rolled on skewer and grilled in Tandoor

SAMUDRI MALAI JHINGA — $52
Chargrilled fresh lobster marinated with creamy cheesy garlic and enhanced spices

KHUSK TANDOORI RAAN — $36
Leg of lamb pot-roasted in a heady stock spiced with cumin, cardamom, peppercorn and chargrilled

MIX NON-VEGETARIAN SAMPLER — $55
Murgh Tikka, Malmali Seekh Kebab, Ajwaini Macchi Tikka and Tandoori Jhinga

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Vegetables

KADAI PANEER **$28**
Cottage cheese cooked with capsicum, onion and tomato-based gravy

PALAK PANEER **$28**
Cottage cheese with spinach

PANEER MAKHANI **$28**
Cottage cheese with tomato based gravy

AAM KI SABZI **$26**
An authentic unique ripe mango curry from Mangalore regions of India

AJWAINI BHINDI **$20**
Lady's fingers (okra) pan-cooked generously with diced onions and carom seeds

ALOO DUM BHOJPURI **$20**
Scooped potatoes stuffed with mint flavoured cottage cheese filling cooked in rich cashew tomato gravy

BAINGAN BHARTA **$20**
Oven-roasted eggplant minced and cooked with onions and tomatoes

SABZ MILONI **$20**
Exotic vegetables tossed in spinach & tomato onion gravy with aromatic spices

ALOO GOBHI **$20**
Stir-fried potatoes with cauliflower

Lentil

DAL TADKA **$18**
Yellow lentils generously tempered with cumin and garlic

DAL MAKHANI **$24**
Black lentil slow cooked overnight with tomatoes and garlic finished with butter and cream

CHANA MASALA **$20**
A specialty from Punjab, white chick pea curry enhanced with crushed pomegranate seeds

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Curry Specialties

ROGAN JOSH **$36**
Cubes of lamb cooked with brown onion tomato based gravy

NALLI GOSHT **$36**
Delicately cooked lamb shanks served in its on jus

MURGH MAKHANI **$32**
Tandoori chicken tikkas cooked in fenugreek enhanced rich creamy smoked tomato sauce.

MURGH AUR BADI MIRCH KA SALAN **$28**
From the streets of Hyderabad, chicken cooked on 'dum' in tangy peanut based curry

MURGH TIKKA MASALA **$32**
Grilled diced chicken, tempered with tomatoes, bell peppers and spiced onion

KEKADA MASALA **$34**
Crab meat cooked in coconut milk, tempered with curry leaves and mustard seeds

JHINGA JALANDHAR **$34**
Inspired by Jalandhar, a city in Punjab; prawns tempered with crushed spices and bell peppers

GOA MACCHI CURRY **$28**
Chunks of boneless fish cooked on slow fire in a tangy spiced Goan coconut curry

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Rice

STEAMED BASMATI RICE — $8

Famous for its fragrance and delicate flavour

PULAO

A Middle Eastern and Central Asian dish in which a grain is first browned in oil then cooked in a seasoned broth

Choice of:

Kesari Pulao *- Saffron flavoured basmati rice* — **$12**

Jeera Pulao *- Basmati rice tempered with cumin seeds* — **$14**

Briyani

A rice dish from the Indian subcontinent made from a mix of spices, basmati rice, meat, vegetables and yoghurt

SUBZ PUDINA BRIYANI — $28

Traditional vegetable briyani flavoured with fresh mint leaves

DUM MURGH BRIYANI — $30

Traditional chicken briyani cooked on 'dum'

SAUFIYANI GOSHT KI BRIYANI — $36

Mutton briyani with flavours of fennel seed, served with mixed Raita

Breads

PLAIN NAAN | BUTTER NAAN | GARLIC NAAN — $6 | $8 | $8

Naan resembles pita bread, the naan is served hot and brushed with ghee or butter

KULCHA NAAN — $12

Stuffed naan bread with potatoes, onions or cheese

TANDOORI ROTI — $10

Made of whole meal flour and baked in the Tandoor

LACHHA PARATHA — $10

Multi-layered whole wheat bread baked in the Tandoor

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Side Dishes

MIXED RAITA **$8**

Seasoned yoghurt mixed with cucumbers, onions and tomatoes

GREEN SALAD **$8**

Selection of sliced cucumbers, onions, tomatoes and green chillies

SLICED ONIONS **$5**

Desserts

KULFI **$14**

A unique mélange of handmade Indian ice-cream

Choice of:
Saffron & Pistachio
Saffron & Mango

GULKAND RASMALAI **$14**

Dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavoured with cardamom and rose relish

GAJAR KA HALWA **$14**

Traditional dessert made with grated carrots and milk

GULAB JAMUN **$14**

Khoya (reduced milk) balls deep-fried to a golden colour and immersed in rose flavoured sugar syrup

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