



Shahi. Maharaja

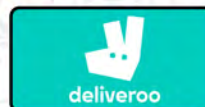
The Taste of India.

**AUTHENTIC NORTH INDIAN & MEXICAN
RESTAURANT & BAR**



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OUR ONLINE DELIVERY PARTNER





SAMOSA



HARA BHARA KEBAB



CHICKEN 65



PANEER TIKKA



CHICKEN TIKKA SALAD



CHICKEN MALAI TIKKA



TANDOORI CHICKEN



SEEKH KEBAB (CHICKEN/MUTTON)



LAMB CHOP METHI KEBAB



TANDOORI POMFRET



SINGAPORE SIGNATURE CRAB



TANDOORI PRAWN



FISH TIKKA



VEG / NON VEG MOMOS



MACHO NACHO



CHEF RECOMMENDATION



VEGETARIAN



SPICY

All prices are subject to 10% service charge | *Food images for illustration purpose only.



PALAK PANEER



VEGETABLE JALFREZI



BHINDI MASALA



BUTTER CHICKEN



MUTTON ROGANJOSH



PRAWN MASALA



DAL MAKHANI



GARLIC NAAN



CHICKEN BIRYANI



VEG / NON VEG FRIED RICE



HAKKA NOODLES



VEG MANCHURIAN



TACOS



VEG/NON VEG QUESADILLA



BURRITOS



CHEF RECOMMENDATION



VEGETARIAN



SPICY

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BEVERAGES

BEER



	HALF PINT	FULL PINT	JUG	TOWER
TIGER	\$5.90	\$11.90	\$19.00	\$55.00
HEINEKEN	\$6.90	\$11.90	\$22.00	\$65.00
KINGFISHER		\$11.90	\$29.90	\$65.00

	BOTTLE	BUCKET OF 5
PERRONI (330ML)	\$8.90	\$40.00
CORONA (330ML)	\$10.00	\$40.00
HOEGARDEN (330ML)	\$10.00	\$40.00
ASAHI (330ML)	\$10.90	\$42.00
SAN MIGUEL (330ML)	\$10.00	\$40.00
ERDINGER BOTTLE (500ML) (WEISSBIER / DUNKEL)	\$15.00	

LIQUOR

	30ML	BOTTLE
GORDONS DRY GIN	\$9.90	\$120.00
BOMBAY SAPPHIRE GIN	\$12.90	\$140.00
HENDRICKS GIN	\$14.90	\$160.00
ABSOLUTE VODKA	\$12.90	\$140.00
BACARDI RUM	\$9.90	\$120.00
OLD MONK DARK RUM	\$9.90	\$120.00
REMY MARTIN	\$18.90	\$240.00
JOSE CUREVO TEQUILLA	\$9.90	\$120.00
J.W. BLACK LABEL	\$11.90	\$150.00
JACKS DANIEL	\$11.90	\$150.00
CHIVAS REGAL 12YEARS	\$11.90	\$150.00
MONKEY SHOULDER	\$12.90	\$160.00
GLENFIDDICH (12 YEARS)	\$15.90	\$180.00
MACALLAN (12 YEARS)	\$16.90	\$250.00



CHEF RECOMMENDATION VEGETARIAN SPICY

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COCKTAILS

MOJITO

MARGARITA

SINGAPORE SLING

LONG ISLAND TEA

TEQUILLA SUNRISE

COSMOPOLITAN

SEX ON THE BEACH

APEROL SPRITZ

BLUE LAGOON

PINACOLADA

MOCKTAILS

VIRGIN MOJITO

PINACOLADA

SOFT DRINKS

LASSI (PLAIN / SWEET / SALTED)

MANGO / STRAWBERRY LASSI

LIME JUICE

FRESH LIME SODA

MINT LEMONADE

ORANGE JUICE / FRUIT PUNCH

APPLE / PINEAPPLE JUICE

WATERMELON JUICE

CAN DRINKS

(COKE/DIET COKE/SPRITE/GINGERALE)

ICED LEMON TEA

MINERAL WATER 500ML

MINERAL WATER 1000ML

SPARKLING WATER (330ML)

SPARKLING WATER (750ML)

HOT DRINKS

MASALA TEA

COFFEE

\$13.90

\$14.90

\$15.90

\$18.90

\$12.90

\$12.90

\$15.90

\$12.90

\$14.90

\$14.90

\$9.90

\$9.90

\$5.90

\$6.90

\$4.90

\$5.90

\$7.00

\$4.90

\$5.90

\$5.90

\$3.90

\$3.90

\$3.90

\$6.90

\$5.90

\$11.90

\$5.90

\$5.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

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SOUP

Tomato Soup

Fresh tomato soup coortked with a lush flavour of fresh Indian herbs and spices

\$11.90

Sweet Corn Soup

Healthy creamy soup made with sweet corn kernels & indo chinese sauces

\$9.90

Vegetarian Soup

prepared using vegetables, leafy greens, mushrooms, and roots as main ingredients

\$9.90

Mulligatawny Soup

A delicacy of spiced, traditional south indian lentil soup

\$10.90

Zafrani Chicken Soup

A combination of chicken and saffron flavour soup

\$12.90

Mutton Soup

A combination of lamb meat with spices

\$12.90

Hot & Sour Soup

A spicy and hot soup made with mixed fresh vegetables, mushrooms, spices & soy sauce

Vegetarian

\$10.90

Chicken

\$12.90

Manchow Soup

Chinese soup made with mixed vegetables, garlic, ginger, soya sauce, ground pepper & a few herbs

Vegetarian

\$12.90

Chicken

\$13.90

SALAD & RAITA

KACHUMBER SALAD

Fresh cucumber, onion and tomato salad

\$10.90

GREEN SALAD

Sliced of Fresh cucumber, onion and tomato

\$10.90

CHICKEN TIKKA SALAD

Baked tandoori chicken on a bed of fresh green veggie tossed in yoghurt

\$15.90

VEG RAITA

Fined chopped onion, tomato, cucumber drizzled with tangy yoghurt

\$7.90

BOONDI RAITA

Tiny fried balls of gram flour batter soaked in yoghurt

\$8.90



 CHEF RECOMMENDATION  VEGETARIAN  SPICY

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STARTERS

VEG SAMOSA (2PC)

Indian puff pastries filled with mashed potatoes, green peas & served with sweet sour tamarind sauce

\$8.90



ONION BHAJI

Fresh onion marinated with gram flour & suitable spices

\$12.90

PEANUT MASALA

Roasted peanut with Chop onion, tomato, chilli & chaat masala

\$12.90

MASALA FRENCH FRIES

French fries toasted with indian spices

\$11.50

CHILLI POTATO

Deep fried spicy potato fingers

\$12.90

ALOO PALAK PAKORA

Spinach and potatoes coated in mild spiced chickpea flour & crispy fried to perfection

\$12.90



JAIPURI BHINDI

Okra sprinkled with spice powder and deep crispy fried to perfection

\$13.90

EGGPLANT SALSA

A combination of fried eggplant and onion served with tamarind sauce

\$15.90

CHILLI GOBHI

Cauliflowers tossed with juliennes of onion, capsicum, and green chillies

\$15.90



HARA BHARA KEBAB

A healthy & delicious vegetarian snack made with spinach, potatoes & green peas.

\$16.90

GOBI 65

Fried cauliflower, spices and herbs

\$14.90

EGG PAKORA

Fried egg, spices and herbs

\$14.90

CHILLI PAKORA

Green chillies, gram flour, herbs and spices.

\$14.90

PANEER PAKORA

Paneer are deep-fried coated in a spiced gram flour batter

\$14.90



GARLIC CHANA

Garlic With chickpeas and some Other Spices

\$14.90

VEGETABLE PLATTER

Mixed platter of vegetable samosa, mix bhaji & chilli potato

\$24.50

ALOO CHANA CHAAT

Spiced boiled potatoes, chickpeas served with yoghurt & mint chutney

\$11.90

SAMOSA CHAAT

Samosa served with yoghurt & mint chutney

\$12.90



PAPDI CHAAT

Crispy flour cake served with yoghurt and mint chutney

\$12.90

SHAHI CHICKEN PAKORA

Chicken marinated & crispy fried to perfection

\$15.90

CHICKEN 65

Boneless chicken cubes tempered with curry leaves and green chillies

\$16.90

CHILLI FRIED FISH

Boneless Fish marinated and deep fried

\$16.90



CHEF RECOMMENDATION



VEGETARIAN



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TANDOORI KEBABS

VEGETARIAN

VEG SEEKH KEBAB

Minced Vegetables kebab mixed with fresh herbs grilled in tandoor to perfection

\$16.50



TANDOORI GOBHI

Marinated cauliflower florets grilled in tandoor to perfection

\$16.50

TANDOORI BROCCOLI

Marinated cauliflower florets grilled in tandoor to perfection

\$18.50



TANDOORI MASHROOM

Mushrooms stuffed with cheese grilled in tandoor to perfection

\$18.90

PANEER TIKKA

Marinated cottage cheese cubes grilled in tandoor to perfection

\$18.50

VEG KEBAB PLATTER

Combination of vegetable seekh kebab, paneer tikka & mushroom kebab

\$38.50



MOMOS

VEGGIE MOMOS

CHOICE OF STEAMED/ FRIED

Dumpling stuffed with Seasonal vegetable mince

\$14.50

VEGGIE CHILLI MOMOS

Dumpling stuffed with Seasonal vegetable mince with saute onions, green chilli and garlic.

\$16.50

CHICKEN MOMOS

CHOICE OF STEAMED/ FRIED

Dumpling stuffed with Seasonal chicken mince

\$16.50

CHICKEN CHILLI MOMOS

Dumpling stuffed with Seasonal chicken mince with saute onions, green chilli and garlic.

\$18.50



CHEF RECOMMENDATION



VEGETARIAN



SPICY

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TANDOORI KEBABS

CHICKEN MALAI KEBAB

A creamy chicken kebab with a touch of saffron

\$19.⁹⁰



HARIYALI CHICKEN KEBAB

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

\$19.⁹⁰

CHICKEN TIKKA

Tender chicken cubes in a perfect combination of fresh herbs and spices

\$19.⁹⁰



CHICKEN TANDOORI

Succulent mild spiced tandoori chicken best known tandoori dish in the entire Indian cuisine

QUARTER

\$11.⁹⁰

HALF

\$19.⁹⁰

FULL

\$38.⁹⁰

CHICKEN SEEKH KEBAB

Minced chicken kebabs combined with fresh herbs & grilled in tandoor to perfection

\$19.⁹⁰



LAMB SEEKH KEBAB

Minced lamb kebabs combined with fresh herbs & grilled in tandoor to perfection

\$22.⁹⁰

TANDOORI LAMB CHOP

Marinated lamb chops cooked in tandoor

\$39.⁹⁰

LAMB CHOP METHI KEBAB

Lamb rack with fenugreek flavour

\$21.⁹⁰



FISH TIKKA

Marinated fish cubes grill in tandoor to perfection in tandoor

\$20.⁹⁰

TANDOORI POMFRET

An exotic ajwain flavored mild spicy pomfret grilled in tandoor to perfection

Market Price



TANDOORI PRAWN

Tender Prawns marinated in subtle spices & grilled in tandoor to perfection

\$22.⁹⁰

KEBAB PLATTER

Mixed kebab platter of Lamb, Chicken, Fish & Prawn

2pcs each

\$29.⁹⁰

3pcs each

\$42.⁹⁰

4pcs each

\$54.⁹⁰



CHEF RECOMMENDATION



VEGETARIAN



SPICY

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MAIN COURSE

CHICKEN



BUTTER CHICKEN

Tender chicken cubes simmered in a rich creamy tomato gravy

\$19.90



CHICKEN DO PYAZA

Boneless chicken cooked with onions and mushrooms.

\$19.90

CHICKEN CURRY

Boneless chicken cooked with ginger garlic & suitable spices.

\$19.90



CHICKEN TIKKA MASALA

Chicken tikka pieces cooked in spiced onion-based gravy

\$21.90

CHICKEN VINDALOO

A hot curry of chicken and potatoes

\$19.90

CHICKEN KASHMIRI

A rich chicken almond curry with fresh fruits and nuts

\$21.90

CHICKEN KADAI

Braised in its own juices, finished with tomato and capsicum

\$19.90



CHICKEN MADRAS

Boneless chicken cooked with coconut and suitable spices.

\$19.90

CHICKEN KORMA

Chicken simmered in delicate almond curry

\$19.90

CHICKEN METHI

Boneless chicken cooked with fenugreek

\$19.90



CHICKEN SAAG

Boneless chicken pieces cooked with fresh spinach

\$19.90

CHICKEN JALFREZI

Boneless chicken pieces cooked with ginger, garlic & tomatoes.

\$21.90



SHAHI MAHARAJA

'SPECIAL CHICKEN'

In-house speciality chef choices

\$21.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

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MAIN COURSE

MUTTON

ROGAN JOSH

A kashmiri dish cooked with fourteen varieties of indian spices and herbs

\$22.90



BHUNA GOSHT

Marinated lamb cubes cooked with yoghurt

\$24.90



LAMB CHOP MASALA

Tender lamb racks cooked with finest herbs and spices

\$24.90

LAMB SAAG

Tender cubes of lamb cooked with spinach

\$22.90

LAMB KORMA

Lamb pieces cooked with cream and almond to get a rich creamy curry

\$22.90

KEEMA MATAR

A subtly spiced blend of minced lamb and green peas

\$21.90



LAMB VINDALOO

A spicy treat of lamb and potatoes

\$22.90

LAMB DHANSAK

A spicy treat of lamb and lentils & spinach

\$22.90

MUTTON METHI

Boneless chicken cooked with fenugreek

\$22.90



MUTTON MASALA

\$22.90

MYSORE MUTTON

\$23.90

GARLIC MUTTON MASALA

\$22.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

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MAIN COURSE FISH



FISH KORMA

Fish cooked in a rich cashew nut based creamy sauce.

\$21.50



FISH VINDALOO

A spicy treat of fish and potatoes curry

\$21.50



FISH MASALA

Braised fish fillets in onion and tomato sauce

\$21.50



FISH TIKKA MASALA

Fish pieces grilled in tandoor then cooked with onion based gravy

\$22.50



FISH METHI

Succulent cod fish in a fenugreek curry

\$21.50



GOAN FISH CURRY

Fish prepared with coconut milk, red chilli, pepper corns and a touch of tamarind

\$21.50



KADAI FISH

An aromatic spicy fish curry

\$21.50



FISH CHATPATA

A traditional southern style fish head in a mild spicy curry

\$21.50

FISH HEAD CURRY

A mild spicy curry prepared with a hint of mustard flavour

(Market Price)



 CHEF RECOMMENDATION  VEGETARIAN  SPICY

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MAIN COURSE PRAWNS

PRAWN VINDALOO

Prawn cooked with potatoes in the famous hot vindaloo sauce

\$23.⁹⁰



PRAWN MASALA

Braised prawn and sliced fish in onion and tomato sauce

\$23.⁹⁰



PRAWN DO PYAZA

Tiger prawns cooked with onion and mushrooms

\$23.⁹⁰

PRAWN KORMA

Prawn cooked in a rich almond based curry with fresh fruits and nuts

\$23.⁹⁰

LASUNI PRAWN (DRY)

Prawn prepared with garlic based to give an authentic flavour

\$23.⁹⁰

PRAWN MALAI CURRY

Fresh prawn prepared on thick creamy gravy. Popular dish from Bengal, India

\$23.⁹⁰

MALABAR PRAWN CURRY

Prawn prepared in the famous Malabar style in mild spicy coconut sauce

\$23.⁹⁰

PEPPER PRAWN

Prawn cooked in garlic ginger & black pepper

\$23.⁹⁰

PRAWN CHATPATA

A hot and sour dish with prawns cooked in a spicy masala.

\$25.⁹⁰

CHILLI PRAWN (DRY)

Prawn cooked in signature chilli sauce

\$25.⁹⁰

SINGAPORE SIGNATURE CRAB

Chilli / Pepper / Masala

Market Price



CHEF RECOMMENDATION



VEGETARIAN



SPICY

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MAIN COURSE

EGG



EGG BHURJI

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

\$16^{.90}



EGG BUTTER MASALA

Boiled egg cooked in traditional creamy tomato sauce with butter.

\$16^{.90}

EGG CURRY

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

\$15^{.90}



MASALA OMELETTE

Egg Chopped onion, tomato, finely cut green chillies fresh coriander leaves & spices

\$14^{.90}

PANEER



PANEER TIKKA MASALA

Cottage cheese marinated with yogurt and spices, grilled and then tossed in a creamy tomato based curry.

\$19^{.90}

PANEER BUTTER MASALA

Cottage cheese cooked in rich & creamy curry with spices, onions, tomatoes, cashews and butter.

\$16^{.90}



METHI MALAI PANEER

Soft paneer pieces and fenugreek leaves are simmered in medium spicy

\$16^{.90}

PANEER MAKHANI

Homemade cottage cheese prepared with tomato gravy

\$16^{.90}



MALAI KOFTA

Mixture of cheese and nuts and cooked in thick creamy gravy

\$16^{.90}

PANEER KORMA

Dish prepared with cottage cheese with semi creamy gravy

\$16^{.90}

PALAK PANEER

A classic recipe of thick spinach puree and cottage cheese

\$16^{.90}

KADAI PANEER

Cubes of cottage cheese cooked with spice in semi dry gravy

\$16^{.90}

MATTAR PANEER

Cottage cheese cooked with green peas

\$16^{.90}



CHEF RECOMMENDATION



VEGETARIAN



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MAIN COURSE VEGETARIAN

VEG JALFREZI

A well combination of cauliflower, capsicum, onions, and green peas

\$15.90



SUBJI NAVRATAN (Veg Korma)

A jewel-coloured vegetable dish cooked in saffron and creamy gravy

\$15.90



PUNJABI CHANA MASALA

Chickpeas cooked in traditional Punjabi style

\$14.90

MUSHROOM MATAR

Fresh mushroom cooked with green peas

\$14.90

ALOO GOBHI

Potatoes and cauliflower cooked together with tomato and green chillies

\$14.90



ALOO MATAR GOBHI

Potatoes, green peas, and cauliflower cooked together with tomato and green chillies

\$14.90

ALOO JEERA

Potatoes tossed with whole cumin seeds

\$13.90

BHINDI MASALA

Spiced okra pan fried, a north Indian speciality

\$15.90



MIX DAL TADKA

Yellow lentil cooked and tempered with cumin seeds

\$14.90

DAL PANCHRANGI

5 types of lentil cooked and tempered with ginger, garlic & cumin seeds

\$15.90

PUNJABI KALI DAL

Black lentil cooked and tempered with ginger, garlic & cumin seeds

\$16.90



DAAL MAKHANI

Lentils simmered overnight over tandoor with exotic spices and finished with butter

\$15.90

BAINGAN BHARTA

Roasted eggplant stir fried with spices and herbs

\$15.90

DEWANI HANDI

Jewel of vegetables - Shahi Maharaja speciality

\$16.50



ALOO METHI

Potato cooked with fenugreek

\$15.50



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ROTI - NAAN - PARATHA



TANDOORI ROTI

Oven roasted unleavened round Indian bread

\$3.50

BUTTER ROTI

Unleavened round bread with butter

\$4.00

TANDOORI PARATHA

Whole wheat layered bread

\$5.90

ALOO PARATHA

Whole wheat bread with stuffed potatoes

\$6.90

PUDINA PARATHA

Whole wheat bread with mint, clarified butter and freshly baked in tandoor

\$6.90

ONION KULCHA

Naan stuffed with fresh onion

\$6.90

ALOO KULCHA

Naan stuffed with stuffed potatoes

\$6.90

PLAIN NAAN

Leavened bread

\$3.50

BUTTER NAAN

Leavened bread With butter

\$4.90

GARLIC NAAN

With fresh garlic

\$5.50

CHEESE NAAN

With melt cheddar cheese

\$6.50

GARLIC CHEESE NAAN

With garlic and cheese

\$6.90

PESHAWRI NAAN

Stuffed with fine ground nuts

\$7.50

KASHMIRI NAAN

With fruits and nuts

\$7.50

KEEMA NAAN

Naan stuffed with mutton minced

\$8.90

PANEER TIKKA NAAN PIZZA

A super flavorful Indian style vegetarian pizza made using paneer, spices, cheese and homemade naan.

\$8.90

CHICKEN TIKKA NAAN PIZZA

A super flavorful Indian style vegetarian pizza made using paneer, spices, cheese and homemade naan.

\$8.90

NAAN BASKET

Mixed of plain, garlic, butter and Kashmiri naan

\$18.90

CHAPATI (PHULKA)

Whole wheat bread cooked in Tawa

\$3.50



CHEF RECOMMENDATION



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RICE - BIRYANI

VEGETABLE BIRYANI

Assorted fresh vegetable with saffron flavoured rice

\$15.90



PANEER TIKKA BIRYANI

Tandoori grilled cottage cheese cooked with saffron flavoured basmati rice

\$19.90

CHICKEN BIRYANI

Boneless chicken cooked with saffron flavoured basmati rice

\$19.90



CHICKEN TIKKA BIRYANI

Tandoori grilled boneless chicken cooked with saffron flavoured basmati rice

\$21.90

CHICKEN BAMBOO BIRYANI

Boneless chicken cooked with saffron flavoured basmati rice

\$21.90

LAMB BIRYANI

Tender cubes of lamb cooked with saffron flavoured basmati rice

\$21.90

LAMB BAMBOO BIRYANI

Tender cubes of lamb cooked with saffron flavoured basmati rice

\$22.90



PRAWN BIRYANI

Prawn cooked with saffron flavoured basmati rice

\$22.90

FISH BIRYANI

Fish cooked with saffron flavoured basmati rice

\$19.90

STEAM RICE

Steam basmati rice

\$5.90

JEERA RICE

Steam basmati rice with cumin seeds

\$6.90

SAFFRON RICE

Steamed basmati rice cooked with saffron

\$7.90

KASHMIRI PULAO

Basmati rice tempered with fresh fruits and nuts

\$13.90

DAL KHICHDI

Basmati rice cooked with lentils.

\$14.90

CURD RICE

Rice cooked with Curd (Indian Yogurt) herbs & tempering spices.

\$14.90



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INDO CHINESE VEGETARIAN

GOLDEN BABY CORN

Baby corns deep fried with homemade sauce

\$15.90

VEGETABLE MANCHURIAN

Crispy vegetables stir fried in ginger, garlic, and soya sauce

\$17.90



CHILLI HONEY POTATO

Deep fried spicy potato fingers

\$13.90

GOBI MANCHURIAN

Gobi tossed with ginger, garlic, and soya sauce

\$16.90

CHILLI MUSHROOM

Deep fried spicy mushroom

\$17.90

CHILLI PANEER

Paneer cubes deep fried with homemade spices and sauce

\$17.90



VEGETABLES WITH SALT AND PEPPER

Fresh half boiled vegetables tossed on salt and pepper

\$14.90

NON VEGETARIAN

EGG CHILLI

Deep fried coted hard boild egg stir fried with onion, capsicum, and green chillies

\$18.90



CHICKEN LOLLIPOP

Frenched chicken drumette i smarinated and cooked with sweet & spicy sauce

\$23.90

CHILLI CHICKEN

Deep fried chicken stir fried with onion, capsicum, & green chillies

\$20.90

CHICKEN HOT GARLIC SAUCE

Tender boneless chicken stir fried in hot red chillies & garlic sauce

\$20.90



PEPPER CHICKEN

Boneless chicken cooked with black pepper sauce

\$21.90

CHICKEN MANCHURIAN

Tender boneless chicken stir fried in ginger, garlic & soya sauce

\$20.90

CHILLI FISH

Lightly coated fish fried with sliced onion, capsicum & green chillies

\$21.90



FISH MANCHURIAN

Fish filet fried with ginger, garlic & special homemade sauce

\$22.90

SWEET AND SOUR FISH

Sliced fish fried with diced vegetable & sweet and sour sauce

\$21.90

BLACK PEPPER FISH

Fish fillet fried with green chilli and pepper sauce

\$21.90



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VEGETARIAN



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FRIED RICE / NOODLES

VEGETABLE FRIED RICE

Basmati rice fried with mixed vegetables

\$14.⁹⁰



EGG FRIED RICE

Basmati rice fried with egg and mixed vegetables

\$15.⁹⁰

CHICKEN FRIED RICE

Basmati rice fried with vegetable, egg, and chicken

\$20.⁹⁰



SEAFOOD FRIED RICE

Basmati rice fried with vegetable, egg, fish, and prawn

\$19.⁹⁰

MIX FRIED RICE

Basmati rice fried with vegetable, egg, chicken, fish, and prawn

\$22.⁹⁰

VEGETABLE FRIED NOODLES

Noodles fried with mixed vegetables

\$15.⁵⁰



CHICKEN FRIED NOODLES

Noodles fried with vegetable, egg, and chicken

\$18.⁵⁰

SEAFOOD FRIED NOODLES

Noodles fried with vegetable, fish, and prawn

\$20.⁹⁰

MIX FRIED NOODLES

Noodles fried with vegetable, egg, chicken, fish and prawn

\$22.⁹⁰



SINGAPORE SCHEZWAN

SCHEZWAN FRIED RICE

\$14.⁹⁰

SCHEZWAN FRIED NOODLES

\$14.⁹⁰

SEAFOOD SCHEZWAN NOODLES

\$14.⁹⁰

DRAGON SCHEZWAN CHILLI CHICKEN

\$20.⁹⁰

DRAGON SCHEZWAN CHILLI PRAWN

\$23.⁹⁰

SINGAPORE BLACKPEPPER PRWAN

\$23.⁹⁰

SINGAPORE SIGNATURE CHILLI CRAB

(MARKET PRICE)

SINGAPORE BLACKPEPPER CRAB

(MARKET PRICE)



CHEF RECOMMENDATION



VEGETARIAN



SPICY

All prices are subject to 10% service charge | *Food images for illustration purpose only.



MEXICAN ENTREES

SALSA DIP

Spicy Tomato & chilli salsa with corn chips

\$9.50

TRIO DIP

Guacomole, sour cream & fresh tomato salsa served with corn chips

\$9.50



MIX GREEN SALAD

Assorted greens, with lime dressing.

\$9.50

MACHO NACHO

Corn chips topped with Cheese, Salsa then baked add chicken or vegetables for tat extra punch.

VEG CHICKEN

\$16.50

\$17.50



MAIN COURSE

QUESADILLA

Folded wheat tortillas filled with melted cheese & spicy tomato salsa,

VEG CHICKEN LAMB

\$16.50

\$17.50

\$19.50



BURRITOS

Tortilla wrapped around a filling various ingredients served with salsa

VEG CHICKEN LAMB

\$16.50

\$17.50

\$19.50



TACOS

Wheat-based tortilla topped with a filling of cheese lettuce & salsa, served with sour cream.

VEG CHICKEN LAMB

\$16.50

\$17.50

\$19.50



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DESSERT

RASMALAI

Mini poached dumpling of cottage cheese soaked in reduced sweetened

\$7.50



GULAB JAMUN

Caramelized milk dumplings

\$6.50



GAJAR KA HALWA

Carrot based sweet dessert pudding

\$7.50



KULFI

Badam & Pista / Malai / Butterscotch

\$7.90



MATKA KULFI

Badam & Pista / Mango

\$8.90



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