

NORTHERN INDIAN MENU SELECTION

Menu A

SGD 18+ per Pax

APPETIZER

VEGETABLE SAMOSAS

Crispy Indian puff stuffed with savoury potatoes & green peas

**

VEGETARIAN MAIN COURSE

YELLOW DHAL TADKA

Split Yellow Lentil's seasoned with tomatoes and flavoured with spiced oil

MIXED VEGETABLE JALFREZI

Dry stir fry mixed vegetables with spices

**

NON VEGETARIAN MAIN COURSE

BUTTER CHICKEN

Chicken cooked in a spiced tomato, butter and cream sauce

CHILI FISH

Stir fry fish fillets in a sour & spicy gravy

**

RICE & BREADS

BIRYANI RICE

Basmati rice cooked together with spices, herbs & yoghurt

ASSORTED NAAN

(BUTTER / GARLIC / PLAIN)

Tandoor oven-baked flatbread

**

SALADS & CONDIMENTS

GARDEN SALAD

Mixed mesculen greens

MIXED RAITA

Youhurt Sauce with vegetables

MINT SAUCE

Chopped mint leaves with aromatics

**

DESSERT

GULAB JAMUN

Milk -solid based soft balls soaked in rose sugar syrup

**

BEVERAGES

LIME CORDIAL

Refreshing lime flavoured drink

Menu B

SGD 20+ per Pax

APPETIZER

VEGETABLE PAKORA

Crispy fried vegetable fritters

SPRINGROLL

Savoury rolls with cabbage and other vegetable fillings

**

VEGETARIAN MAIN COURSE

DHAL MAKHNI

Creamy and rich dal prepared using kidney beans and black whole urad dal

ALOO GOBI

Potatoes and cauliflower cooked with onion, tomatoes and spices

NON VEGETARIAN MAIN COURSE

MUTTON ROGAN JOSH

Slow cooked mutton with a selection of aromatic spices and clarified butter

KADAI CHICKEN

Spicy chicken dish cooked with ground spices & tomatoes

FISH METHI

Deep fried fish marinated in spices and cooked in a creamy fenugreek sauce

**

RICE & BREADS

GREEN PEAS PULAU

Rice cooked with whole spices and herbs with green peas

ASSORTED NAAN

(BUTTER / GARLIC / PLAIN)

**

SALADS & CONDIMENTS

GARDEN SALAD

Mixed mesculen greens

MIXED RAITA

Youhurt Sauce with vegetables

MINT SAUCE

Chopped mint leaves with aromatics

**

DESSERT

GULAB JAMUN

Milk -solid based soft balls soaked in rose sugar syrup

RICE KHEER

Rice pudding cooked with whole milk

**

BEVERAGES

FRUIT PUNCH

Zesty fruit flavoured drink



NORTHERN INDIAN MENU
MENU C
SGD 30+ per Pax

APPETIZER

Punjabi Samosas

Crispy Indian puff pastry stuffed with savory potatoes & green peas

Murgh Malai Tikka

Chicken cubes marinated with yoghurt, spices cooked to perfection in the tandoor

Spring roll with Sweet Thai Chili Sauce
Savoury rolls with cabbage and other vegetable fillings

VEGETARIAN MAIN COURSE

Yellow Dal Tadka

Split Yellow Lentil's seasoned with tomatoes and flavoured with spiced oil

Sabz E Bahar

Vegetable tossed with bell peppers, tempered with crushed coriander seeds & black peppercorns

Palak Paneer

Cottage Cheese cooked & simmered in spinach gravy with ginger and garam masala

NON VEGETARIAN MAIN COURSE

Mutton Rogan Josh

Boneless mutton in an onion based Gravy

Murgh Makhani

Chicken cooked in creamy gravy with tomatoes and cashews

Fish Jalfrezi

Chicken cooked in creamy gravy with tomatoes and cashews

Chili Prawns

Prawns cooked with fresh red chillies and spices

BREAD

Assorted Naans - Plain, Butter & Garlic

(Tandoori Baked Indian Flat bread)

SALADS /CONDIMENTS

Garden Salad, Mixed Raita, Achar., Mint Sauce

RICE

Jeera Rice
Basmati Rice Cooked with Jeera

DESSERTS

Rasmalai

Dumplings made from cottage cheese soaked in sweetened thickened milk delicately flavoured with cardamom & rose petals

Payasam

Pudding made with vermicelli, whole milk, sweetener and cardamoms

Sliced Fresh Fruit

BEVERAGES

Masala Chai
Creamy Milk Black Tea with aromatics and spices

Lime Cordial
Refreshing lime flavoured drink

