



Appetizers



Vegetable Samosa

Deep fried conical pastries stuffed with spiced mashed potatoes and nuts

\$5.00



Vegetable Pakoras

Mixed vegetables coated with gram flour & deep fried

\$6.00



Kurkure Bhindi

Deep fried lady finger tossed up with spices

\$6.50



Onion Bhajiyas

Deep fried coated onion rings

\$6.00



Chilli Honey Garlic Potatoes

Juliennes of potatoes, deep fried and tossed up with zesty sauce, Yummy!

\$7.50



Paneer Pakora

Cottage cheese coated with gram flour & deep fried

\$9.90



Gobi Manchurian

Florets of cauliflower, deep fried and tossed with house special sauce

\$10.90





Fish Cake

Mashed chunks of fish, crumbled and deep fried, served with Chilli mayonnaise sauce

\$10.90



Chicken 65

Boneless chicken cubes tempered with curry leaves and green chillies & sauted in hot red sauce

\$10.90





Soups



Tamater Dhania Shorba

An earthy broth of ripe tomatoes with a hint of coriander

\$6.00



Mulligtwanny Shorba (Veggy / Non-Veg.)

A traditional lentils soup of south Indian. Delicately spiced

\$7.00



Cream of Soup (Veggy / Non-Veg & Mushroom)

A pan asian soup of your choice

\$7.00

\$6.00

\$6.00

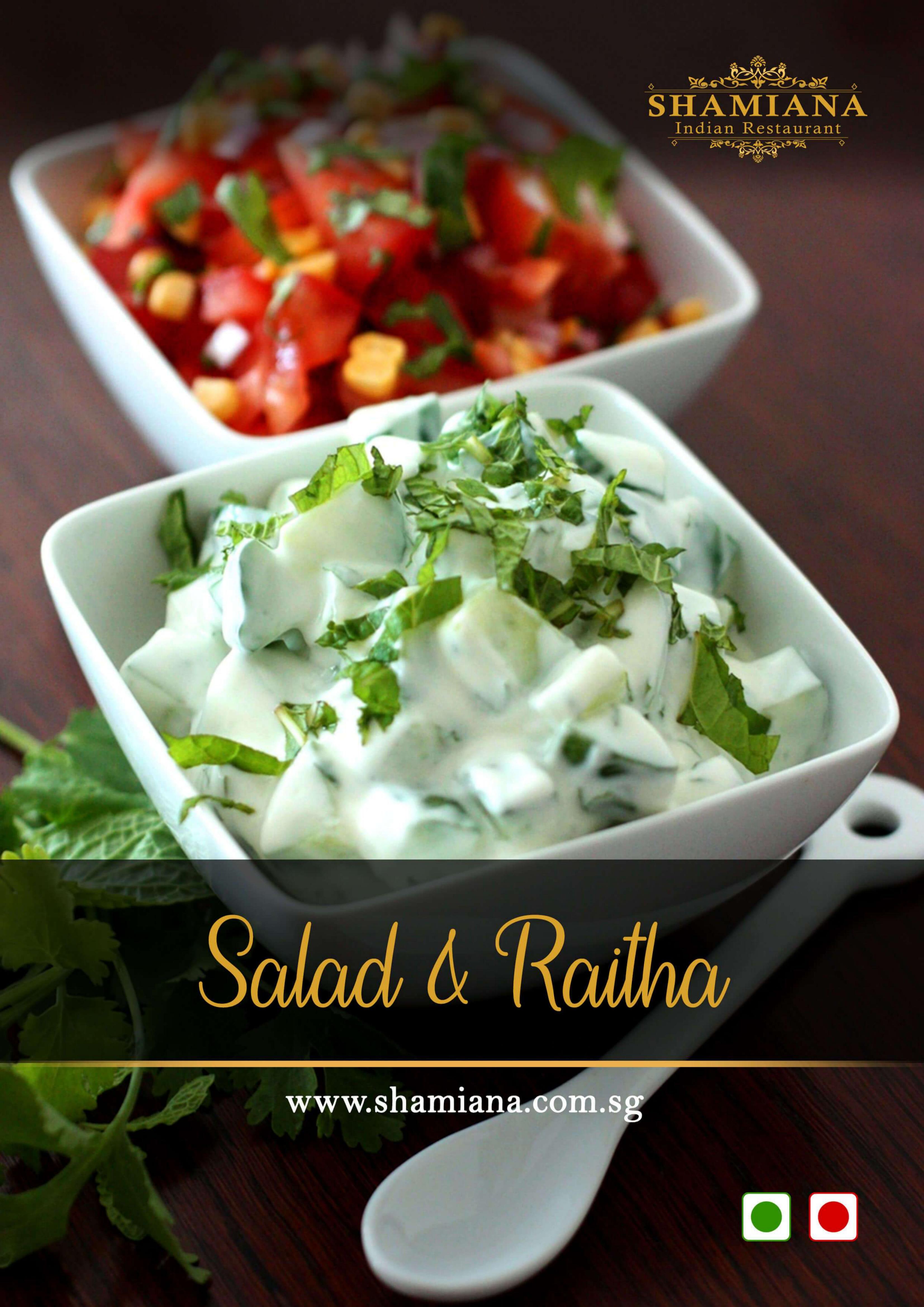


Hot & Sour (Veg / Non veg)

A pan asian soup of your choice

\$7.00





Salad & Raitha



Tandoori Murgh Salad

Boneless Tandoori Chicken on a bed of fresh lettuce \$10.90 tossed with house dressings



Bagh-e-Bahar Salad

Fresh green salad sprinkled with chaat masala and \$6.00 fresh lime juice



Mix Vegetable Raitha

Fresh yoghurt with chopped onion & cucumber

\$6.00



Boondi Raitha

Tiny fried balls of gram flour batter soaked in yoghurt \$6.00



Cucumber Salad

Slices of fresh cucumber

\$6.00



Plain Yoghurt

\$4.00





Kebabs & Tandoor



Honey Mustard Paneer Tikka

Homemade paneer marinated in mustard and spices with a touch of honey, finished off in tandoor

\$13.90



Veg Sheekh Kebab

Minced mix vegetables tossed in Indian spices

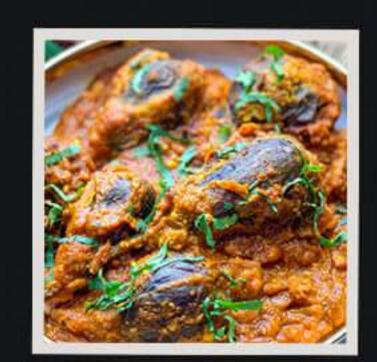
\$13.90



Tandoori Gobi

Cauliflower Florets marinated with spices and carefully cooked in the tandoor

\$13.90



Bharwan Baingan Ke Kabab

Aubergine scooped & stuffed with paneer, potatoes & \$13.90 ground spices, cooked in tandoor. House Special



Tandoori Aloo

Potatoes stuffed with cottage cheese and nuts

\$13.90



Vegetable Kebab Platter

Platter of Mix veggy grill

\$29.90



Fish Tikka

Boneless chunk of fish marinated in yoghurt, cumin and garam masala, grilled in tandoor

\$17.90



Gulzaar Tandoori Prawns (5pcs) Juicy tiger prawns in a creamy spicy marinade off in tandoor, perfectly matched with a fresh mint chutney	\$20
Tandoori Chicken (2pcs / 4pcs / 8pcs) Cauliflower Florets marinated with spices and carefully cooked in the tandoor	\$9 \$16 \$30
Zafrani Chicken Tikka Boneless chicken infused with saffron and Indian spices grilled in tandoor	\$17
Murgh Chandi Kabab Boneless tender chicken marinated with cheese, cashew paste and cardamom, grilled in tandoor.	\$16
Murgh Malai Kebab Creamy chicken kebab in a combination of cheese, fresh herbs and mild spices	\$16
Sheekh Kebab Minced lamb subtly spiced, rolled on a skewer, then roasted	\$17
Tandoori Lamb Shank	

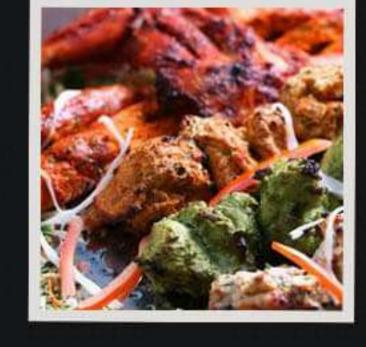


Lamb Shank marinated overnight and perfectly baked \$22.00 in tandoor. Must Try!!



Lamb Chops

Marinated lamb chops broiled & served with \$21.90 homemade chutney



Non Veg Kebab Platter



.90





www.shamiana.com.sg



Chicken



Chicken Tikka Masala

Juicy chicken pieces grilled in tandoor then cooked with onion based gravy, perfect with hot naan

\$17.90



Butter Chicken

Boneless tandoori chicken simmered in creamy tomato gravy. An all time favourite of Indian kitchen

\$17.90



Chicken Masala

Boneless chicken cooked in a mild spicy golden homemade sauce

\$16.90



Kadai Chicken

Tender pieces of chicken with tomatoes & onions with special Indian sauce & stir fried in kadai

\$16.90



Chicken Saag

Chicken cooked with fresh spinach and cream

\$16.90



Chicken Kashmiri

Chicken simmered in rich cashew gravy with fruits & nuts

\$16.90

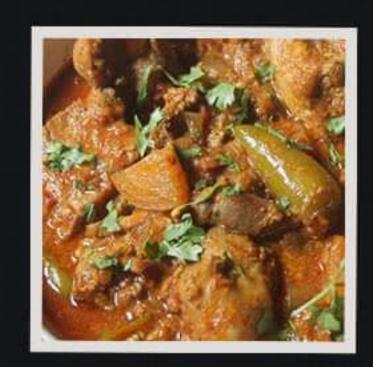


Kori Kundapuri

Boneless chicken cooked with coconut, red chilli & fresh coriander leaves - A classic from south India

\$16.90





Chicken Do Pyazza

Pieces of chicken sauted in onion paste, carefully blended in spices & then garnished with onions

\$16.90



Chicken Korma

Chicken cubes slow cooked in a delicate almond curry

\$16.90



Chicken Vindaloo

Very spicy chicken cooked with potatoes and vinigeri

\$16.90



Egg Curry Masala

Boiled fried eggs cooked with tomatoes, onions & herbs

\$13.90



Chilli Chicken - Dry / Gravy

Bite sized chunks of chicken, seasoned with spices and cooked in a chilli sauce

\$17.90





Seafood



Prawn Vindaloo

Very spicy prawns cooked with potatoes and vinegar

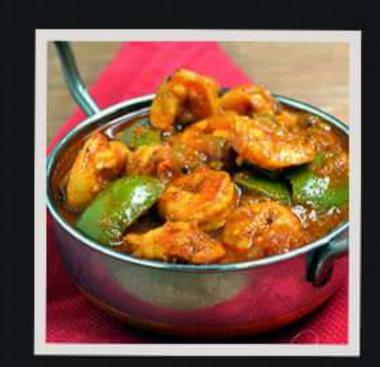
\$17.90



Prawn Mirch Masala

Tiger prawns off the shell cooked with onion, tomatoes & red chilli flakes

\$17.90



Kadai Prawn

Prawns with tomatoes & onions with special Indian sauce & stir fried in a kadai

\$17.90



Prawn Korma

Prawns slow cooked in a delicate almond curry

\$17.90



Goan Prawn Curry

Prawns slow cooked in a coconut milk and onions curry

\$17.90



Chilli Garlic Prawns

Prawns in an Indo-Chinese fusion of spring onion, red chilli, garlic and chef special sauce

\$17.90



Fish Curry

Boneless fish cooked in a mildly spiced golden homemade sauce

\$17.90



Fish Masala

Tender pieces of dory fish cooked, simmered in a mixture of garlic & tomato sauce

\$17.90



Fish Head Curry

Fish head semi stewed in a thick curry with assorted vegetable

\$24.90



Dum Methi Machli

Boneless fish cooked in mild curry with fresh fenugreek and finished off with Dum

\$17.90



Kadai Fish

Fish fillet with tomatoes & onions with special Indian sauce & stir fried in a kadai

\$17.90



Machli Kashmiri

Fish fillets in a rich cashew gravy with dried fruits & nuts

\$17.90



Chilli Garlic Fish

Fish in an Indo-Chinese fusion of spring onion, red \$17.90 chilli, garlic and chef special sauce





Mutton



Mama Mia Mutton

Succulent pieces of lamb cooked with chopped onions and tomatoes, served on hot plates "Tawa"

\$17.90



Kashmiri Rogan Josh

Tender pieces of lamb with fresh ground spices in a rich stew of onions - A classic from Kashmir

\$17.90



Mutton Vindaloo

Succulent Meat cooked with potatoes in a sharp tangy sauce.

\$17.90



Saag Gosht

Boneless lamb cooked with fresh spinach puree and freshly pound spices

\$17.90



Keema Muttar

Minced lamb cooked with onions, garlic, ginger, tomatoes, peas & spices, garnished with coriander \$17.90



Mutton Jalfriezi

Tender Lamb pieces cooked with vegetables, ginger and garlic

\$17.90



Lamb Korma

Lamb slow cooked in a delicate almond curry & \$17.90 creamy sauce



Sukha Mutton

Succulent boneless pieces of lamb cooked with fresh tomatoes, onions, bell pepper, spices & coriander

\$17.90



Lamb Chops Masala

Marinated lamb chops broiled & served with tomatoes, \$21.90 onions & herbs





Vegetables



Paneer Makhani

Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves

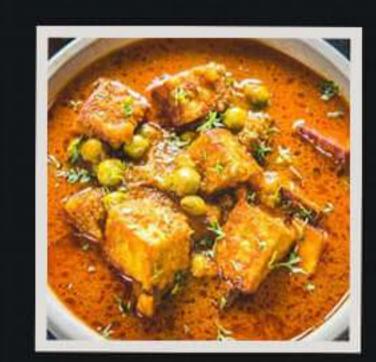
\$13.90



Palak Paneer

Homemade cottage cheese cooked with fresh spinach and cream

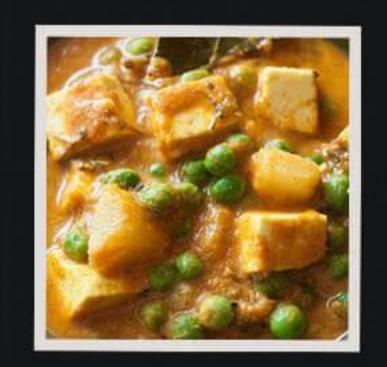
\$13.90



Mattar Paneer

Fresh cottage cheese cooked gently with garden fresh peas & blended

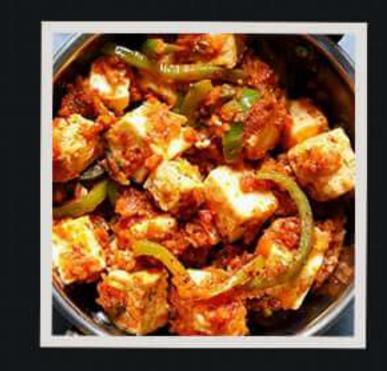
\$13.90



Paneer Aloo Muttar

Fresh cottage cheese cooked gently with garden fresh \$1 peas, potatoes & blended

\$13.90



Kadai Paneer

Home made cottage cheese with onion & capsicum in a special kadai gravy with spices

\$13.90



Paneer Korma

Bite sized chunks of chicken, seasoned with spices and cooked in a chilli sauce

\$13.90



Chilli Paneer - Dry / Gravy

Indian cottage cheese stir fried with sliced onion, capsicum and green chillies

\$13.90





Shahi Malai Kofta

Mixed vegetables and cottage cheese dumplings simmered in a creamy almond sauce

\$13.90



Bombay Aloo Masala

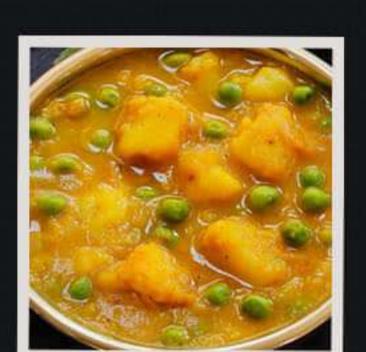
Potato cubes deep fried then cooked with mild yet tangy gravy

\$12.90



Jeera Aloo

Potato cubes tossed and cooked in jeera and fresh \$12. Indian spices



Aloo Muttar

Fresh potatoes & fresh green peas cooked with onions, tomatoes & delicate spices in a mild sauce

\$12.90



Sabzi Navrathan

A jewel coloured vegetables dish in saffron flavoured cream sauce

\$12.90



Aloo Gobi

A duet of potatoes and cauliflower with many spices which makes it fragrant and mouth-watering!

\$12.90



Baingan Bartha

Roasted brinjal cooked in garlic, tomatoes, onion & \$12.90 fresh green chilli



Bhindi Do Pyaza

Okra with onion, tomatoes & freshly pound spices \$12.90





Baingan Patiyala

Cubes of aubergine, stir fried with spices and fresh coriander leaves

\$12.90



Mili Juli Sabzi

Seasonal fresh vegetables tossed with freshly pound spices and tomatoes, onions and green chillies

\$12.90



Mushroom Corn Bhaji

Corn and sliced button mushroom cooked with onion, tomatoes and pounded garam masala

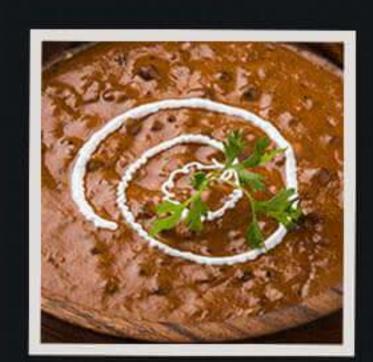
\$12.90



Punjabi Channa Masala

Garbanzo beans cooked in true Punjabi style

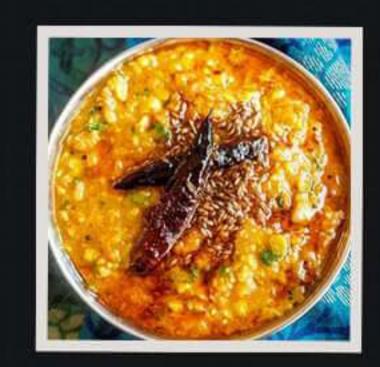
\$12.90



Dal Makhani Khaas

Black lentils and beans cooked overnight on tandoor, tempered with house special masala

\$14.90



Dal Tadka

Yellow lentils cooked till perfection, tempered with \$12.90 garlic and five spices







Indain Breads

www.shamiana.com.sg

Indian Breads



Garlic Naan

Hand made bread from white flour garnished with garlic and basil

\$4.00



Butter Naan

Leavened hand made multi layers of white bread baked in clay oven

\$4.00



Plain Naan

Plain hand made multi layered bread

\$3.50



Cheese Naan

Hand made bread filled with cheese

\$6.00



Peshwari Naan

The traditional bread from the kitchen of the maharajas

\$6.00



Roomali Roti

White bread made like handkerchief cooked over turned kadai

\$6.00



Naan Basket

Assortment of mix Naans - Plain, Butter, Garlic & Peshawari

\$14.90





Roti Basket

Assortment of rotis - Plain, Butter, Pudina & Lacha

\$12.90



Chapathi (2 pcs)

Whole wheat bread cooked in Tawa

\$5.00



Keema Naan

Hand made bread filled with minced lamb

\$7.00



Kulcha

Unleavened bread stuffed with your choice - Aloo / Paneer / Onion / Masala

\$7.00



Tandoori Roti

Whole wheat bread cooked in Tandoori

\$4.00



Pudina Parata

Multi layer whole wheat bread filled with chopped mint and topped with hot ghee



Lacha Parata

\$4.00 Multi layer whole wheat bread topped with hot ghee





Rice



Plain Basmati Rice

Long grain basmati rice from the hills of India, parboiled

\$4.50



Pulao of Your Choice (Cumin / Peas / Saffron)

Long grain basmati rice with your choice of tossings

\$6.50



Kashmiri Pulao (Wild Mushroom / Veg Pulao)

Biryani rice cooked with dry fruit

\$10.90



Prawn Briyani

Tiger prawns cooked with basmati rice & spiced up with Indian herbs

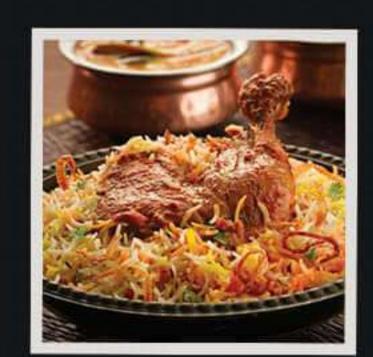
\$17.90



Lamb Dum Biryani

Tender meat layered with long grain basmati rice, cooked till perfection - A true Nawabi delight

\$16.90



Hyderbadi Chicken Biryani

Chunks of boneless chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint

\$15.90



Gulzar Vegetable Biryani

Long grain rice with assorted vegetables and flavored \$13.90 with saffron





Seafood Fried Rice

Rice tossed with your choice of seafood, spring onion, soya sauce and spices

\$16.90



Chicken Fried Rice

Rice tossed with your choice of chicken, spring onion, soya sauce and spices

\$15.90

\$13.90



Vegetables Fried Rice

Rice tossed with your choice of mix vegetables, spring onion, soya sauce and spices





Desserts



Kulfi

Milk condensed half and frosted like ice cream flavoured with Pistachio or Cardamoms

\$6.00



Milk dumplings fried and simmered in sugar syrup

\$5.50



Fried Ice Cream

House special from chef, taste and do let us know

\$7.90



Ice Cream

Vanilla / Chocolate



Rasmalai

Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk

\$6.00



Hot & Cold





Drinks

www.shamiana.com.sg

Special indian drinks



Jaljeera

Refreshing drink made of mint and chief's special spice mix

\$4.00



Thandai

An invigorating drink of milk and nuts served chilled

\$4.00



Masala Chass

Cool and refreshing drink of skimmed yoghurt with Indian spices and fresh coriander leaves

\$4.00



Coffee

\$4.00



Masala Tea

\$4.50

Soft drinks



Coke / Lite Coke

\$4.00



Sprite

\$4.00



Ice Lemon Tea

\$4.00



Gingerale

\$4.00



Soda & Tonic Water

\$4.00



Juice



Mango

\$5.00



Lime

\$5.00



Orange

\$5.00



Fruit Punch

\$5.00



Fresh Lime Soda

\$5.00

Mineral water



Dasani

\$3.00



Perrier (Sparking)

\$4.00

Lassi



Mango Lassi

\$5.00



Salt Lassi

\$4.50



Sweet Lassi

\$4.50





We Provide Best Catering Services To Your Events



24 Maju Avenue Serangoon Garden, Singapore 556696.

+65 9101 5589 | +65 9796 5964

sales@indiancurry.com.sg www.shamiana.com.sg