



In 2011, the first Anglo Indian Café & Bar
was opened in Shenton Way.
The idea was simple; we wanted to make the
most loved and often missed Indian food
available in Singapore.

Anglo Indian Cafe & Bar serves a wide range of
Indian cuisine, both vegetarian and non-vegetarian.

We also offer gluten-free options.

Characterised by ample usage of native Indian spices on
a variety of meats, vegetables and cheese.

Our chefs employ homegrown methods of stewing,
grilling, and roasting. The food in Anglo Indian cuisine
spectrum includes seafood, tandoori grilled food,

Indian breads, curries, chutneys,
soups, and global favourites like mezze platter,
falafel, chilli chicken, chicken satay et al.



www.angloindian.com.sg



SOUP, SALAD & WRAPS

TOMATO SHORBA / DAL SHORBA	12. ⁰⁰
<i>Thick tomato soup with added seasoning. Thick yellow lentil soup with added seasoning.</i>	
CHICKEN SOUP	14. ⁰⁰
<i>Slow-cooked chicken broth with tender chicken pieces, herbs, and mild spices.</i>	
MUTTON SOUP	16. ⁰⁰
<i>Slow-cooked mutton broth with tender mutton pieces, aromatic herbs, and traditional spices.</i>	
DESI SALAD	16. ⁰⁰
<i>Romaine and iceberg lettuce, onions, tomatoes, cucumbers, and tossed in a tangy Indian spiced dressing.</i>	
GREEK SALAD	19. ⁰⁰
<i>Romaine and iceberg lettuce, bell peppers, olives, feta cheese tossed in greek dressing.</i>	
WRAPS (TORTILLA OR NAAN BREAD)	19. ⁰⁰
<i>Choice of filling: Paneer Tikka, Falafel, Chicken Tikka, Lamb Sheekh Kebab along with a portion of fresh green salad.</i>	

INDIAN STREET SAVOURIES

MASALA PAPAD	9. ⁰⁰
<i>Roasted papadam garnished with freshly chopped tomatoes, onions, coriander, a dash of lemon juice and indian chaat masala for that tangy flavour.</i>	
MASALA PEANUTS	14. ⁰⁰
<i>Roasted peanuts tossed with chopped tomatoes, onions, coriander, a dash of lemon juice and Indian chaat masala for that tangy flavour.</i>	
KAJU MASALA	20. ⁰⁰
<i>Roasted Cashew nuts garnished with freshly chopped tomatoes, onions, coriander, a dash of lemon juice and indian chaat masala for that tangy flavour.</i>	
CHAAT	CHOICE OF CHAAT: SAMOSA / PAPRI / ALOO TIKKI 15. ⁰⁰
<i>It's a riot of flavours, tangy, hot, sweet served in yoghurt base.</i>	
SEV PURI	22. ⁰⁰
<i>Crispy puris topped with sev, onions, tomatoes and coriander.</i>	
PANI PURI (6PCS)	18. ⁰⁰
<i>Bite sized crispy fried puffed wheat balls filled with potato, chick peas & flavoured tamarind-mint water.</i>	

Please inform us for any allergy or dietary restrictions before placing your order.



Vegetarian



Chef's Special



Nut Free



Gluten Free



Dairy Free

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RAITA

BOONDI RAITA 	8. ⁰⁰
<i>Yoghurt mixed with fried pea-sized chickpea balls, seasoning added.</i>	
CUCUMBER RAITA 	8. ⁰⁰
<i>Yoghurt mixed with grated cucumber, seasoning added.</i>	
MIXED RAITA 	9. ⁰⁰
<i>Yoghurt mixed with chopped onions, tomatoes, green chilles, cucumber, seasoning added.</i>	
PINEAPPLE RAITA 	9. ⁰⁰
<i>Yoghurt mixed with pineapple pieces, seasoning added.</i>	

APPETISERS

SAMOSA (2 PCS) 	12. ⁰⁰
<i>Deep-fried handmade triangle pastries with savoury filling of peas, spiced potatoes, onions, cashews and Indian spices.</i>	
FRENCH FRIES 	14. ⁰⁰
<i>French fries (potato) tossed in classic seasoning.</i>	
TRUFFLE FRIES 	16. ⁰⁰
<i>French fries (potato) tossed in truffle flavour.</i>	
ONION BHAJI 	15. ⁰⁰
<i>Subtly spiced onion fritters served with condiments.</i>	
EGG BHURJI	16. ⁰⁰
<i>Indian way of Scrambled eggs cooked with onions, tomatoes, green chillies and spices.</i>	
CHICKEN DRUMLETS	17. ⁰⁰
<i>Marinated chicken drumlets deep fried and served with chilli sauce.</i>	
CHICKEN 65	20. ⁰⁰
<i>Spicy, deep-fried chicken dish originating from Chennai Buhari Hotel, India.</i>	
CHEESY NACHOS 	20. ⁰⁰
ADD-ON CHICKEN TIKKA +4.⁰⁰	
<i>Cashew nuts cooked in a rich, mildly spiced tomato and onion gravy.</i>	
PANEER PAKORA (8PCS) 	22. ⁰⁰
<i>Paneer pieces coated in spiced gram flour batter and deep-fried until crisp.</i>	

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APPETISERS

MEZZE PLATTER  24.⁰⁰

Hummus, baba ganoush, feta cheese, olives, falafel and pita bread.

PRAWN STAR  25.⁰⁰

Prawns tossed with mustard seeds, curry leaves, garlic and chilli.

SINO-INDIAN TANGY BITES

GOBHI MANCHURIAN (CAULIFLOWER)  24.⁰⁰

Crispy cauliflower tossed in tangy sweet-sour sauce with onions and peppers.

CHILLI PANEER (COTTAGE CHEESE)  25.⁰⁰

Paneer cubes tossed in tangy sweet-sour sauce with onions and peppers.

CHILLI FISH 26.⁰⁰

Fish pieces tossed in tangy sweet-sour sauce with onions and peppers.

CHILLI CHICKEN 28.⁰⁰

Chicken pieces tossed in tangy sweet-sour sauce with onions and peppers.

FRIED AND TANDOORI FOOD

• VEGETARIAN •

HARA BHARA KEBAB  22.⁰⁰

Deep fried patties made of spinach, peas, potato, coriander, ginger and Indian spices.

ACHARI SOYA CHAAP (8PCS)  24.⁰⁰

Vegan meat chunks made of soyabeans marinated in Indian pickle spices and grilled.

TANDOORI BROCCOLI   25.⁰⁰

Full Broccoli marinated in cream, cheese, cardamom and grilled in tandoor.

PANEER TIKKA   26.⁰⁰

Cottage cheese marinated in yoghurt and Indian spices, grilled to perfection in tandoor.

BEETROOT TIKKI   28.⁰⁰

Crispy beetroot and potato patties mixed with herbs and spices

VEGETARIAN PLATTER  45.⁰⁰

Platter consisting of paneer tikka, hara bhara kebab, soya chaap and tandoori broccoli.

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FRIED AND TANDOORI FOOD

Must Try!

• NON-VEGETARIAN •

ANGLO SPECIALITY TANDOORI CHICKEN

Spring chicken with bone, marinated with yoghurt, lime juice, blend of Indian spices and charcoal grilled in a tandoor.

HALF PORTION (4PCS)	26. ⁰⁰
FULL PORTION (8PCS)	42. ⁰⁰

CHICKEN TIKKA

Succulent boneless chicken pieces marinated in yoghurt and spices, grilled to perfection in tandoor.

28.⁰⁰

CHICKEN MALAI TIKKA

Tender boneless chicken pieces marinated in a mild mixture of yoghurt, cream cheese, nuts, saffron and Indian spices, then grilled in a tandoor.

29.⁰⁰

CHICKEN TIKKA PLATTER

Succulent boneless chicken pieces marinated in different flavours with yoghurt, herbs and spices, grilled to perfection. (Regular tikka, malai tikka, hariyali, black pepper, peri peri).

32.⁰⁰

FISH AMRITSARI

Fish fillet marinated with unique combination of spices and herbs, popular street food from Amritsar, Punjab.

22.⁰⁰

FISH SHASHLIK

Aromatic tender dory fish pieces grilled with bell peppers and onion.

28.⁰⁰

LAMB SHEEKH KEBAB

Minced lamb mixed with ginger, garlic and exotic Indian spices, grilled in skewers.

30.⁰⁰

LAMB CHOPS

Lamb chops marinated in aromatic herbs & spices, grilled to perfections.

38.⁰⁰

KOKANI JHINGA

Prawns cooked in charcoal fire with traditional Indian spice.

40.⁰⁰

NON-VEGETARIAN PLATTER

Platter consisting of tandoori prawn, chicken malai kebab, lamb seekh kebab and fish amritsari.

58.⁰⁰

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MAIN COURSE

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• VEGETARIAN •

ALOO GOBHI  	20. ⁰⁰
<i>Florets of cauliflower and potato cubes cooked with tomatoes, green chillies and cumin seeds.</i>	
ALOO SAAG  	24. ⁰⁰
<i>Potato cubes cooked with spinach, tomatoes, green chillies and cumin seeds.</i>	
DHABA DAAL  	20. ⁰⁰
<i>Yellow and black lentil cooked together with onion, tomatoes, tempered with cumin seeds.</i>	
DAAL TADKA   	20. ⁰⁰
<i>Yellow and black lentil cooked together with onion, tomatoes, tempered with cumin seeds.</i>	
DAAL BUKHARA  	22. ⁰⁰
<i>Classic Indian dish made of black lentil cooked on slow fire in tomato puree with ginger, garlic and Indian spices, it has an aromatic buttery flavour.</i>	
LAHORI CHOLE 	22. ⁰⁰
<i>Chickpeas cooked with special Lahori chana masala, onions and tomatoes.</i>	
KURKURE BHINDI 	22. ⁰⁰
<i>Lady fingers are deep fried in a batter of flour and Indian spices giving it a crisp and crunchy texture.</i>	
BHINDI DO PYAZA 	24. ⁰⁰
<i>Okra cooked with onions, tomatoes and mild spices.</i>	
VEGETABLE JALFREZI  	24. ⁰⁰
<i>Mix of fresh seasonal vegetables cooked with Indian spices in a tomato base.</i>	
PANEER BHURJI 	24. ⁰⁰
<i>Crumbled paneer cooked with onions, tomatoes and spices.</i>	
PALAK PANEER  	25. ⁰⁰
<i>Cottage cheese cubes cooked in fresh creamy spinach puree.</i>	
BALTI PANEER   	25. ⁰⁰
<i>Cottage cheese cubes cooked in tomato and onion gravy, balti cuisine is popular in UK and India.</i>	

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• VEGETARIAN •

- | | |
|---|-------------------|
| PANEER BUTTER MASALA    | 25. ⁰⁰ |
| <i>Cubes of cottage cheese cooked in a blend of buttery tomato gravy and rich herbs.</i> | |
| PANEER PASANDA  | 30. ⁰⁰ |
| <i>Cottage cheese cooked in a rich nut-based gravy with yoghurt and Indian spices.</i> | |
| TAWA VEGETABLES  | 29. ⁰⁰ |
| <i>Mixed vegetables sautéed on a flat griddle with onions, tomatoes, and mild spices.</i> | |
| SHAAM SAVERA KOFTA  | 32. ⁰⁰ |
| <i>Comprises of spinach koftas stuffed with cottage cheese and cooked in a tomato gravy.</i> | |

• NON-VEGETARIAN (CHICKEN) •

- | | |
|--|-------------------|
| CHICKEN TIKKA MASALA  | 28. ⁰⁰ |
| <i>Cubes of boneless grilled chicken cooked in tomato gravy. Popular Indian dish in UK.</i> | |
| ANGLO INDIAN COUNTRY CAPTAIN CHICKEN  | 28. ⁰⁰ |
| <i>Boiled chicken pieces cooked with onions, tomatoes, ginger, garlic with a fusion of raisins and Indian spices.</i> | |
| CHICKEN KORMA  | 28. ⁰⁰ |
| <i>Boneless chicken pieces cooked in yoghurt and cashew nut paste, flavoured with exotic spices.</i> | |
| BUTTER CHICKEN  | 30. ⁰⁰ |
| <i>Cubes of boneless chicken cooked with tomatoes, butter and cream.
(This popular dish was first introduced by an Old Delhi restaurant during colonial rule).</i> | |
| KADHAI CHICKEN | 30. ⁰⁰ |
| <i>Delicious, spicy and flavourful dish made of chicken, onions, ginger, garlic and fresh ground spices cooked in kadhai (Indian Wok).</i> | |
| AMRITSARI TANDOORI TIKKA MASALA | 30. ⁰⁰ |
| <i>Tender pieces of tandoori tikka cooked in a rich tomato-based masala with onions and spices.</i> | |

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• NON-VEGETARIAN (LAMB) •

LAMB ROGAN JOSH 	28. ⁰⁰
<i>This is a famous Kashmiri dish, tender lamb pieces cooked with exotic Kashmiri spices.</i>	
INDIAN RAILWAY MUTTON CURRY  	28. ⁰⁰
<i>A popular lamb curry cooked with nuts, traditionally served in first-class coaches of Indian Railways during the pre-independence era and still enjoyed today.</i>	
LAMB VINDALOO 	30. ⁰⁰
<i>An authentic spicy lamb dish from the Goa. Pieces of meat are cooked with potatoes in a riot of vindaloo sauce, chillies and spices giving it a hot, tangy flavour.</i>	
LAMB KORMA	28. ⁰⁰
<i>Tender lamb cooked in a rich, mildly spiced cashew and yoghurt-based gravy.</i>	
KASHMIRI DRY MUTTON	32. ⁰⁰
<i>Tender mutton cooked with aromatic Kashmiri spices, finished dry for bold flavour.</i>	
PALAK GOSHT	32. ⁰⁰
<i>Tender mutton cooked with spinach and aromatic spices.</i>	
RAGRA MUTTON 	34. ⁰⁰
<i>Yellow and black lentil cooked together with onion, tomatoes, tempered with cumin seeds.</i>	
BOMBAY MUTTON MASALA	35. ⁰⁰
<i>Lamb slow-cooked with ginger garlic paste, whole spices, Kashmiri chilli powder, and aromatic seasonings.</i>	

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• NON-VEGETARIAN (SEAFOOD) •

- | | |
|---|-------------------|
| FISH MASALA
<i>Chunks of dory fish are cooked to a semi dry consistency in a lip smacking base of onions, tomatoes, curry leaves and spices.</i> | 24. ⁰⁰ |
| MADRAS PRAWN CURRY
<i>The authentic piquant spicy prawn curry from Tamilnadu. Popular in UK and India.</i> | 30. ⁰⁰ |
| CHETTINAD PRAWN MASALA
<i>This dish from Southern India has few spices and bold flavours. Prawns are cooked in a base of onions, tomatoes, ginger, garlic, curry leaves and special spices.</i> | 30. ⁰⁰ |
| MACHER JHOL
<i>A traditional Bengali fish curry simmered with potatoes, tomatoes, ginger, and aromatic spices in a light mustard-infused gravy.</i> | 32. ⁰⁰ |

ANGLO INDIAN SIGNATURE MATKA DUM BIRYANI

All our biryanis are accompanied with raita.

- | | |
|---|-------------------|
| MATKA SABJI DUM BIRYANI 
<i>Mixed vegetables cooked with herbs and aromatic Indian basmati rice in a sealed matka.</i> | 26. ⁰⁰ |
| MATKA CHICKEN DUM BIRYANI
<i>Boneless chicken pieces cooked with herbs and aromatic Indian basmati rice in a sealed matka.</i> | 30. ⁰⁰ |
| MATKA MUTTON DUM BIRYANI
<i>Boneless mutton pieces cooked with herbs and aromatic Indian basmati rice in a sealed matka.</i> | 35. ⁰⁰ |
| MATKA SEAFOOD DUM BIRYANI
<i>Fresh seafood cooked with herbs and aromatic Indian basmati rice in a sealed matka.</i> | 40. ⁰⁰ |

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RICE

PLAIN BASMATI RICE		8. ⁰⁰
<i>Aromatic Indian boiled basmati rice.</i>		
JEERA RICE		10. ⁰⁰
<i>Boiled aromatic basmati rice tempered with cumin seeds.</i>		
SAFFRON RICE		14. ⁰⁰
<i>Boiled aromatic basmati rice flavoured with saffron.</i>		
BIRYANI RICE		15. ⁰⁰
<i>Fragrant basmati rice cooked with aromatic biryani spices.</i>		
VEG PULAO		16. ⁰⁰
<i>Basmati rice cooked with mixed vegetables and aromatic spices.</i>		
KASHMIRI PULAO		20. ⁰⁰
<i>Basmati rice cooked with nuts, dried fruits, and mild aromatic spices.</i>		

INDIAN BREADS

Most of our breads are baked in Indian tandoor and may have slight blackish/burnt look on one side.

TANDOORI ROTI		5. ⁰⁰
MISSI ROTI		7. ⁰⁰
BUTTER ROTI		7. ⁰⁰
LACCHA PARATHA		8. ⁰⁰
PUDINA PARATHA		9. ⁰⁰
KULCHA	CHOICE OF KULCHA: POTATO / ONION / MIXED	10. ⁰⁰
PLAIN NAAN		6. ⁰⁰
BUTTER NAAN		7. ⁰⁰
GARLIC NAAN		8. ⁰⁰
CHEESE NAAN		10. ⁰⁰

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GARLIC CHEESE NAAN		12. ⁰⁰
PESHWARI NAAN (NAAN STUFFED WITH DRIED FRUITS)		12. ⁰⁰
KEEMA NAAN (CHICKEN AND MUTTON)		14. ⁰⁰

DESSERTS

GULAB JAMUN (2PCS)		ADD-ON VANILLA ICE CREAM +4. ⁰⁰	9. ⁰⁰
<i>Spongy, milky fried dumpling soaked in sugar syrup.</i>			
RASMALAI (2PCS)			10. ⁰⁰
<i>One of the most favourite milk-based dessert, cheese patty soaked in flavoured and sweetened saffron milk, garnished with pistachios.</i>			
PISTA KULFI		CHOICE OF FLAVOUR: CLASSIC / PAAN / MANGO	12. ⁰⁰
<i>Traditional Indian home-made ice cream with pistachio.</i>			
BROWNIE ICE CREAM			14. ⁰⁰
<i>Baked chocolate confection in square/rectangle shape, served with vanilla ice cream and hot chocolate on top.</i>			

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ALL-DAY HAPPY HOUR

	GLS	PINT
BEER ON TAP		
PAULANER MUNICH (LAGER/DARK)	7. ⁹⁰	9. ⁹⁰
TIGER	8. ⁹⁰	10. ⁹⁰
GUINNESS	•	14. ⁰⁰
BEER BOTTLE		
ASAHI / CORONA / HEINEKEN	•	10. ⁹⁰
	4 BTLS	6 BTLS
BEER BUCKET		
ASAHI / CORONA / HEINEKEN	38. ⁰⁰	56. ⁰⁰
CIDER		
GREEN APPLE / PEAR	•	12. ⁰⁰
	GLS	BTL
HOUSEPOUR WINE		
RED / WHITE WINE	12. ⁹⁰	60. ⁰⁰
	SINGLE	GLS BTL
HOUSEPOUR DRINKS		
GIN / VODKA / RUM / WHISKY	11. ⁹⁰	16. ⁹⁰ 115. ⁰⁰

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PREMIUM WINES

	GLS	BTL
LOVELY REDS		
HERITAGE ROAD BLOODSTONE SHIRAZ (AUS)	19. ⁰⁰	90. ⁰⁰
TIKI PINOT NOIR (WAIPARA, NZ)	18. ⁰⁰	90. ⁰⁰
DOMAINE BOUQUET MALBEC (ARG)	18. ⁰⁰	100. ⁰⁰
CHÂTEAU LANDEREAU (FR)	18. ⁰⁰	100. ⁰⁰
CHILLED WHITES		
DOMAINE BOUSQUET CHARDONNAY (ARG)	19. ⁰⁰	92. ⁰⁰
CHÂTEAU VIGNOL (FR)	18. ⁰⁰	88. ⁰⁰
TIKI SAUVIGNON BLANC (NZ)	18. ⁰⁰	92. ⁰⁰
SPARKLINGS		
PROSECCO - MONTELVINI (ITALY)	•	90. ⁰⁰
DOMAINE BOUSQUET ROSE (ARG)	•	88. ⁰⁰
CHAMPAGNE - MOËT & CHANDON IMPÉRIAL (FR)	•	125. ⁰⁰

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Must Try!

COCKTAILS

SINGAPORE SLING 22 (SINGLE) | 26 (DOUBLE)

Mix of dry gin, benedictine D.O.M., pineapple juice, lime juice and cherry heering.

TEQUILA SUNRISE <i>Tequila, orange juice, lime, grenadine.</i>	19. ⁰⁰
BLOODY MARY <i>Vodka, tomato juice with in-house seasoning mix.</i>	19. ⁰⁰
COSMOPOLITAN <i>Vodka, cointreau, cranberry juice, fresh lime.</i>	19. ⁰⁰
SCREWDRIVER <i>Vodka, orange juice, dash of angostura bitter.</i>	19. ⁰⁰
MARGARITA (SHAKEN OR FROZEN) <i>Tequila, triple sec, cointreau, sweet and sour mix.</i>	22. ⁰⁰
WHISKY SOUR <i>Whisky, lime juice, sugar syrup, egg white and dash of angostura.</i>	22. ⁰⁰
MARTINI (VODKA OR GIN) <i>Flavours - original, peach and green apple. Vodka or gin, vermouth.</i>	22. ⁰⁰
MOJITO <i>White rum, lime juice, mint leaves, sugar syrup, soda water.</i>	22. ⁰⁰
EAST COAST <i>Gin, fresh lime, lemon, mint leaves, coconut water.</i>	22. ⁰⁰
SHAH RANI <i>White wine, pineapple juice, cranberry juice, Cointreau, fresh lime juice, white pepper.</i>	24. ⁰⁰
PIÑA COLADA <i>White rum, coconut milk, pineapple juice, noix de coco, shaken with ice.</i>	25. ⁰⁰
BLUE HAWAIIAN <i>Vodka, white rum, blue curacao, pineapple juice, sweet and sour mix.</i>	25. ⁰⁰

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COCKTAILS

SANGRIA	25. ⁰⁰
<i>Cognac, vodka, Cointreau, lime juice, orange or pineapple juice, sugar syrup, red wine.</i>	
MAHARAJA	25. ⁰⁰
<i>Gin, vodka, white rum, Seedlip Citrus, lime juice, pineapple juice, Coco Lopez.</i>	
LONG ISLAND ICED TEA	25. ⁰⁰
<i>Vodka, tequila, light rum, gin, triple sec, freshly squeezed lime juice, dash of cola.</i>	
APEROL SPRITZ	25. ⁰⁰
<i>Aperol, prosecco, soda water, orange slice.</i>	
OLD FASHIONED	25. ⁰⁰
<i>Bourbon whisky, sugar cube, dash of Angostura bitters, orange peel.</i>	
MINT SUMMER	25. ⁰⁰
<i>Green mint syrup, gin or vodka, Cointreau, fresh lime juice, pineapple juice, cranberry juice.</i>	
LYCHEE SOUR	25. ⁰⁰
<i>Lychee, cranberry juice, fresh lime, sparkling finish.</i>	
DESI MATKA	38. ⁰⁰
<i>Gin, vodka, rum, tequila, whisky, Cointreau, lime juice, pineapple juice, orange juice, cranberry juice, watermelon syrup, pink grapefruit.</i>	

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MOCKTAILS

SHIRLEY TEMPLE <i>Sprite mixed with splash of Grenadine syrup.</i>	18. ⁰⁰
VIRGIN MOJITO <i>Combination of sweet, citrus and mint flavours mixed in lime juice.</i>	19. ⁰⁰
VIRGIN MAHARAJA <i>Seedlip citrus cain, lime juice, pineapple juice, coco lopez.</i>	20. ⁰⁰
VIRGIN COAST <i>Fresh lime, lemon, mint leaves, coconut water.</i>	20. ⁰⁰
SHAH RANI <i>Pineapple juice, white pepper, fresh lime juice, cranberry juice</i>	20. ⁰⁰
PINK LADY <i>Grenadine syrup, fresh lime juice, pineapple juice, Seedlip, rose garnish.</i>	20. ⁰⁰
AVOCADO SHAKE <i>Avocado, coconut water, pineapple juice, fresh milk, sweetened milk, green mint syrup.</i>	20. ⁰⁰
MINT SUMMER <i>Green mint syrup, Seedlip, lime juice, pineapple juice, cranberry juice, ginger ale.</i>	20. ⁰⁰

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INCLUDES CHOICE OF MIXER

BLENDED WHISKY / WHISKEY

	SINGLE	GLS	BTL
JIM BEAM BOURBON	10. ⁰⁰	18. ⁰⁰	120. ⁰⁰
JACK DANIEL'S TENNESSEE WHISKEY	14. ⁰⁰	22. ⁰⁰	150. ⁰⁰
JW BLACK LABEL	14. ⁰⁰	22. ⁰⁰	170. ⁰⁰
JW GOLD LABEL	•	•	238. ⁰⁰
CHIAVAS REGAL 12YO	14. ⁰⁰	22. ⁰⁰	170. ⁰⁰
CANADIAN CLUB	14. ⁰⁰	22. ⁰⁰	170. ⁰⁰
MONKEY SHOULDER	15. ⁰⁰	24. ⁰⁰	200. ⁰⁰
INDRI	26. ⁰⁰	35. ⁰⁰	300. ⁰⁰

PREMIUM MALTS

GLENFIDDICH 12YO	15. ⁰⁰	24. ⁰⁰	180. ⁰⁰
GLENFIDDICH 15YO	22. ⁰⁰	32. ⁰⁰	260. ⁰⁰
GLENFIDDICH 18YO	•	•	350. ⁰⁰
LAPHROAIG TRIPLE WOOD	16. ⁰⁰	26. ⁰⁰	250. ⁰⁰
THE MACALLAN 12YO	16. ⁰⁰	26. ⁰⁰	250. ⁰⁰
THE MACALLAN 15YO	20. ⁰⁰	32. ⁰⁰	315. ⁰⁰
THE MACALLAN 18YO	28. ⁰⁰	46. ⁰⁰	450. ⁰⁰

SPIRITS

WEMBLEY	•	•	120. ⁰⁰
GREY GOOSE VODKA	16. ⁰⁰	25. ⁰⁰	180. ⁰⁰
ABSOLUT VODKA	12. ⁰⁰	18. ⁰⁰	140. ⁰⁰
HENDRICK'S GIN	16. ⁰⁰	28. ⁰⁰	200. ⁰⁰
BOMBAY SAPPHIRE GIN	14. ⁰⁰	22. ⁰⁰	180. ⁰⁰
BACARDI WHITE RUM	12. ⁰⁰	20. ⁰⁰	130. ⁰⁰
JOSE CUEREVO ESPEICAL TEQUILA	12. ⁰⁰	20. ⁰⁰	130. ⁰⁰
HENNESSY V.S.O.P.	14. ⁰⁰	24. ⁰⁰	250. ⁰⁰
MARTELL V.S.O.P.	15. ⁰⁰	26. ⁰⁰	240. ⁰⁰
ST-RÉMY V.S.O.P.	13. ⁰⁰	22. ⁰⁰	140. ⁰⁰

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All prices are in SGD & subject to service charge & prevailing GST.



SHOTS

	SINGLE	GLS	BTL
TEQUILA	10. ⁰⁰	•	•
SAMBUCA	10. ⁰⁰	•	•
VODKA	10. ⁰⁰	•	•
JÄGERMEISTER	10. ⁰⁰	•	•

APERITIFS AND AFTER FOOD

CAMPARI	18. ⁰⁰	24. ⁰⁰	•
CINZANO (BIANCO / ROSSO / DRY)	18. ⁰⁰	24. ⁰⁰	•
COINTREAU / TIA MARIA / BAILEYS	18. ⁰⁰	24. ⁰⁰	•
AMARETTO / GRAND MARNIER / KAHLÚA			

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BEVERAGES

STILL/SPARKLING WATER (500ML) <i>Evian San Pellegrino</i>	7. ⁰⁰
STILL/SPARKLING WATER (1L) <i>Acqua Panna San Pellegrino</i>	12. ⁰⁰
SOFT DRINKS <i>Coke Coke Light Sprite Bitter Lemon Ginger Ale Soda Tonic Water</i>	7. ⁰⁰
JUICES <i>Orange, pineapple, lime.</i>	11. ⁰⁰
COLD PRESSED FRESH JUICES <i>Mixed of apple, orange and carrot.</i>	15. ⁰⁰
FRESH LIME SODA CHOICE OF FLAVOUR: SWEET / SALTED / MIXED <i>Fresh lime juice with soda.</i>	10. ⁰⁰
MANGO LASSI <i>Frothy yoghurt-based drink, blended with mango pulp and seasonings.</i>	12. ⁰⁰
STRAWBERRY LASSI <i>Frothy yoghurt-based drink, blended with strawberry and seasonings.</i>	12. ⁰⁰
CHILLED LASSI CHOICE OF FLAVOUR: SWEET / SALTED <i>Frothy yoghurt-based drink, blended with water and seasonings.</i>	12. ⁰⁰
COCONUT MATKA LASSI <i>Creamy yoghurt blended with coconut, sugar, and aromatic spices.</i>	18. ⁰⁰
MASALA CACH (BUTTER MILK) <i>Made with yoghurt, water and some spices.</i>	10. ⁰⁰
MASALA TEA <i>Regular Indian milk tea flavoured with cardamom and ginger.</i>	6. ⁰⁰
ICED TEA <i>Lemon, Peach.</i>	10. ⁰⁰

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BEVERAGES

TEA	9. ⁰⁰
<i>Earl Grey Chamomile Peppermint English Breakfast Green Tea</i>	
JAL JEERA	14. ⁰⁰
<i>Cooling digestive drink tempered with cumin and spices. Served chilled.</i>	
VANILLA MILKSHAKE / BANANA MILKSHAKE / CHOCOLATE MILKSHAKE	20. ⁰⁰
<i>Creamy milkshake blended with fresh milk and your choice of vanilla, banana or chocolate, topped with cream and garnish.</i>	

COFFEE

ESPRESSO SINGLE	6. ⁵⁰
ESPRESSO DOUBLE	7. ⁵⁰
LONG BLACK	6. ⁰⁰
LONG BLACK WITH MILK	6. ⁵⁰
CAPPUCCINO	8. ⁰⁰
LATTE	8. ⁰⁰
ICE LATTE	7. ⁰⁰

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