


## SMALL PLATES

**GABBAR 69 17**   
BITE SIZED CHUNKS OF CHICKEN SEASONED WITH SPICES AND COOKED IN CHILLY SAUCE

**GOBI MANCHURIAN 15**  
**CHURRA KE MANN MERA, GOBIYA CHALI**  
FLORETS OF CAULIFLOWERS, DEEP FRIED AND TOSSED IN HOT CHILLY SAUCE

**VEG SAMOSA 10**  
DEEP FRIED CONICAL PASTRIES STUFFED WITH POTATO FILLING

**CHILLY PANEER 16**   
**PUN-NEER INTENDED**  
FRESH PIECES OF COTTAGE CHEESE CUBES TOSSED IN HOT GARLIC SAUCE

**GARLIC PRAWNS 16**  
PRAWN TOSSED WITH CHILLIES, ONION PEPPERS IN MOUTH WATERING FRESH SPICY GARLIC SAUCE

**GABBAR FRIES 13**  
CHEESE / MASALA

**PEANUT MASALA / ROASTED PAPAD 7**  
**KHA LE BETA MOOFALI**  
CHOPPED ONIONS AND TOMATOES MIXED WITH PEANUTS AND ADDED SEASONING



**WATER 7**  
STILL (EVIAN) / SPARKLING (FARRARELLE)

## TANDOORI LOVERS

**TANDOORI MUSHROOM 17**  
STUFFED MUSHROOM-FLAVOURED & A DELIGHT TO START THE NIGHT WITH

**ACHARI PANEER 20**  
PANEER TIKKA WITH A TWIST OF PICKLES, FOR THOSE WHO PREFER A TANGY AFFAIR


**AMBI PANEER 20**  
A HOUSE FAVOURITE SUCCULENT INDIAN COTTAGE CHEESE SWEETENED WITH MANGO, INFUSED WITH FRAGRANT HERBS, COATED & CRISPED IN CLAY OVEN

**MALAI PANEER 20**  
JUICY AND MOUTH WATERING CHEESE, MARINATED IN CHEESE & CASHEW FOR A RICH SMOOTH FLAVOUR

**TANDOORI BROCCOLI 17**  
FINGER LICKING GOOD, HEALTHIER & JUST YUMMY

**HARA BHARA KEBAB 18**  
CRISPY VEGETARIAN SHALLOW FIRED KEBAB FULL OF AROMATIC SPICES, MADE FROM FRESH SPINACH, GRAM FLOUR, CREAM CHEESE & NUTS

**SURKH LAAL CHICKEN TIKKA 22**   
DILLI DHABA STYLE SPICY BONELESS CHICKEN CUBES, REMINISCENT OF OLD DELHI TIMES, BEST ENJOYED WITH CLOSE FRIENDS, MUSIC & A GLASS OF WHISKEY

**MALAI CHICKEN 22**   
**MURGI BADNAAM HUI-MALAIKA CHICKEN**  
GOODNESS OF CREAM, PROCESSED CHEESE, CASHEW AND INDIAN SPICES. REMINISCENT OF PUNJAB'S MAKHHAN MALAI

**TANDOORI CHICKEN 26**   
TANDOORI CHICKEN MARINATED IN YOGHURT AND GENEROUSLY SPICED & COOKED IN THE TANDOOR OVEN. GIVING THE MEAT TRADEMARK RED COLOUR

**GALOUTI KEBAB 34**  
HALLMARK OF AWADHI CUISINE, MADE OF MINCED LAMB AND GREEN PAPAYA. A KEBAB CREATED FOR THE LEISURE. LOVING NOBLES WHO PREFERRED NOT TO CHEW

**FISH AMRITSARI TIKKA 28**  
FISH CUBES MARINATED WITH CITRUS JUICE, HUNG CURD AND BLEND OF SPICES, SLOW COOKED ON GRILL

**SALMON TIKKA 30**  
SUCCULENT PIECES OF TENDER SALMON DONE IN CHEF'S SPECIAL STYLE

**VEGETARIAN**  **SPICY**

FOOD ITEMS MAY CONTAIN: WHEAT, EGGS, PEANUTS, TREE NUTS & MILK  
VEGAN DISHES CAN BE PRE-ORDERED  
2 DAYS IN ADVANCE



## CHEF'S SPECIAL

**DAL BURRATA 25**  
**DAL MAIN KUCH SAFED HAI**  
DEEPLY FLAVOURED DELICIOUS BLACK LENTIL DAL SLOW COOKED IN BUTTERY GRAVY TOPPED WITH CREAMY BURRATA

**LAMB CHOP 29**  
RACKS OF MOIST LAMB CHOPS MARINATED OVERNIGHT WITH AROMATIC SPICES-SLOW COOKED ON GRILL

## PLATTERS

**VEG PLATTER 39** **MUST TRY!**  
ACHAARI PANEER / HARA BHARA KEBAB / MALAI PANEER / TANDOORI BROCCOLI

**NON-VEG PLATTER 48**  
MALAI CHICKEN / GALOUTI KEBAB / AMRITSARI FISH / SURKH LAAL CHICKEN

**PANEER TIRANGA 26**  
MALAI PANEER / AMBI PANEER / ACHAARI PANEER

## DAL

**DAL MAKHANI 21**  
**DAL MAIN KUCH KALA HAI**  
GABBAR DAAL. BLACK LENTILS & BEANS. SLOW COOKED IN BUTTERY TOMATO GRAVY

**DAL TADKA 18**  
**GHAR KI MURGI, DAL BARBAR**  
YELLOW LENTILS COOKED TILL PERFECTION

## MAINS

**PANEER TIKKA MASALA 24**  
PANEER CUBES MARINATED WITH HOMEMADE SPICES, THEN GRILLED TILL TOASTY & GENTLY CHARRED

**KADHAI PANEER 24**  
MOUTHWATERING COMBINATION OF PANEER, CAPSICUM, TOMATO, ONION & TRADITIONAL INDIAN SPICES COOKED IN DESI GHEE

**LEHSOONI PALAK PANEER 24**  
**HARA DHANDHA, GORE LOG**  
CHOPPED GARDEN FRESH SPINACH COOKED DELICATELY IN GINGER, GARLIC, TOMATO & ONION, MIXED WITH PIECES OF HOMEMADE COTTAGE CHEESE

**AMRITSARI MAKAI PALAK 25**  
AMRITSARI CORN TOSSED IN A SMOOTH & CREAMY PALAK GRAVY

**BHARA HUA DUM ALOO 21**  
**DUM MARO DUM**  
POTATO BARRELS STUFFED WITH INDIAN COTTAGE CHEESE AND NUTS, COOKED WITH RICH ONION & TOMATO GRAVY

**MIX VEG DO PYAZA 22**  
**EK ALOO DO PYAZ - THE LOVE TRIANGLE**  
A TYPICAL PUNABI DISH WITH GARDEN FRESH VEGETABLE PIECES COOKED WITH TWO STYLES OF ONION & TOMATO GRAVY

**PATIALA CHICKEN 29**   
**GARAM LIKE DHARAM**  
LIP SMACKING PATIALA SPICED CHICKEN LEG WITH RED GRAVY

**BUTTER CHICKEN 29**   
**MURGI MAAKHAN CHOR**  
IF GABBAR HAD A FAVOURITE, THIS WOULD BE IT. FIVE STARS ALL THE WAY

**ROGAN JOSH 34**  
**HOWS THE JOSH**  
ORIGIN KASHMIR, ROGAN MEANS RED AND JOSH MEANS PASSIONATE. TENDER MARINATED, MOUTH MELTING BONELESS CHICKEN LAMB COOKED IN BROWN GRAVY WITH EXOTIC SPICES

## BIRYANI

**HYDERABADI-STYLE CHICKEN BIRYANI 25**  
**MUTTON BIRYANI 30**

**AFGHANI VEG BIRYANI 20**

**JEERA RICE 8**

**STEAMED RICE 7**

## BREADS

**YOU WILL LOVE IT!**

**MIRCHI PARATHA 8**  
**CHEF'S FAV**

**LACHAA / AJWAIN PARATHA 8**

**OLIVE & CHEESE KULCHA 10**  
**DESI BREAD VIDESHI HOSHIYARI**

**CHILLY CHEESE KULCHA 10**

**ALOO KULCHA 10**

**GARLIC NAAN 7**  
**NAAN-STOP FUN**

**BUTTER NAAN 6**

**TANDOORI ROTI 6**

## DESSERTS

**MUST TRY!**

**PAAN ICE-CREAM 10**  
**KHAAYE GORI KA YAAR, BALAM TARSE**

**MANGO PISTACHIO ICE-CREAM 8**

**GULAB JAMUN 8**  
**EK DUJE KE LIVE**

**NUTELLA BROWNIE 14**  
WITH ICE-CREAM

**MOLTEN LAVA CAKE 14**  
WITH ICE-CREAM

PRICE ARE MENTIONED IN SINGAPORE DOLLARS  
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & GST  
BILL CAN ONLY BE SPLIT INTO 2 DEBIT/CREDIT CARDS

