

SMALL PLATES

GABBAR 69 15 🍷
BITE SIZED CHUNKS OF CHICKEN SEASONED WITH SPICES AND COOKED IN CHILLY SAUCE

GOBI MANCHURIAN 14
CHURRA KE MANN MERA, GOBIYA CHLI

FLORETS OF CAULIFLOWERS DEEP FRIED AND TOSSED IN HOT CHILLY SAUCE

VEG SAMOSA 10
DEEP FRIED CONICAL PASTRIES STUFFED WITH POTATO FILLING

CHILLY PANEER 15
PUN NEER INTENDED
FRESH PIECES OF COTTAGE CHEESE CUBES TOSSED IN HOT GARLIC SAUCE

GARLIC PRAWNS 15
PRAWNS TOSSED WITH CHILLIES, ONION PEPPERS IN MOUTH WATERING FRESH SPICY GARLIC SAUCE

GABBAR FRIES 12
CHEESE / MASALA

PEANUT MASALA / ROASTED PAPAD 6

KHA LE BETA MOGFALI
CHOPPED ONIONS AND TOMATOES MIXED WITH PEANUTS AND ADDED SEASONINGS.

TANDOORI LOVERS

TAPAS PORTION \$12

TANDOORI MUSHROOM 16
STUFFED MUSHROOM - FLAVORFUL AND A DELIGHT TO START THE NIGHT WITH.

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

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

MALAI PANEER 20
JUICY AND MOUTH MELTING COTTAGE CHEESE, MARINATED IN CHEESE AND CASHEW FOR A RICH SMOOTH FLAVOR

TANDOORI BROCCOLI 16
FINGER LICKING GOOD, HEALTHIER AND JUST YUMMY

HARA BHARA KEBAB 18
CRISPY VEGETARIAN SHALLOW FRIED KEBAB FULL OF AROMATIC SPICES, MADE FROM FRESH SPINACH, GRAM FLOUR, CREAM CHEESE AND NUTS.

SURKH LAAL CHICKEN TIKKA 22
DILLI DHABA STYLE SPICY BONELESS CHICKEN CUBES- REMINISCENT OF OLD DELHI TIMES, BEST ENJOYED WITH CLOSE FRIENDS, MUSIC AND 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 24
TANDOORI CHICKEN MARINATED IN YOGURT AND GENEROUSLY SPICED AND COOKED IN THE TANDOOR OVEN, GIVING THE MEAT ITS TRADEMARK RED COLOR.

GALOUTI KEBAB 26/15
HALLMARK OF AWADHI CUISINE, MADE OF MINCED LAMB AND GREEN PAPAYA-SERVED WITH BREAD, A KEBAB CREATED FOR THE LEISURE LOVING NOBLES WHO PREFERRED NOT TO CHEW.

FISH AMRITSARI TIKKA 26/14
FISH CUBES MARINATED WITH CITRUS JUICE, HUNG CURD AND BLEND OF SPICES, SLOW COOKED ON GRILL.

SALMON TIKKA 28/16
SUCCULENT PIECES OF TENDER SALMON DONE IN CHEF'S SPECIAL STYLE



CHEF'S SPECIALS

DAL BURRATA 24
DAL MAIN KUCH SAFED HAI

DEEPLY FLAVORED DELICIOUS BLACK LENTIL DAL SLOW COOKED IN BUTTERY GRAVY TOPPED WITH CREAMY BURRATA.

LAMB CHOP 22
RACKS OF MOIST LAMB CHOPS MARINATED OVERNIGHT WITH AROMATIC SPICES - SLOW COOKED ON GRILL

GABBAR CHICKEN 28
JO DARR GAYA - SAMJO MARR GAYA

PLATTERS

VEG PLATTER 36
(ACHAARI PANEER/ HARA BHARA KEBAB/ MALAI PANEER/ TANDOORI BROCCOLI)

NON-VEG PLATTER 44
(MALAI CHICKEN/GALOUTI KEBAB/AMRITSARI FISH/SURKI LAAL CHICKEN)

MAINS

PANEER TIKKA MASALA 22
PANEER CUBES MARINATED WITH HOMEMADE SPICES, THEN GRILLED TILL TOASTY AND GENTLY CHARRED

KADHAI PANEER 22
MOUTH WATERING COMBINATION OF PANEER, CAPSICUM, TOMATO, ONION AND TRADITIONAL INDIAN SPICES COOKED IN DESI GHEE.

LEHSOONI PALAK PANEER 22
HARA DHANDHA, CORE LOG
CHOPPED GARDEN FRESH SPINACH COOKED DELICATELY IN GINGER, GARLIC, TOMATO AND ONION, MIXED WITH PIECES OF HOMEMADE COTTAGE CHEESE.

AMRITSARI MAKAI PALAK 24
AMRITSARI CORN TOSSED IN A SMOOTH AND CREAMY PALAK GRAVY

BHARA HUA DUM ALOO 20
DUM MARO DUM

POTATO BARRELS STUFFED WITH INDIAN COTTAGE CHEESE AND NUTS, COOKED WITH RICH ONION AND TOMATO GRAVY.

MIXED VEG DO PYAZA 20
EK ALOO DO PYAZ - THE LOVE TRIANGLE

A TYPICAL PUNJABI DISH WITH GARDEN FRESH VEGETABLE PIECES COOKED WITH TWO STYLES OF ONION AND TOMATO GRAVY

PATIALA CHICKEN 27
GARAM LIKE DHARAMI

LIP SMACKING PATIALA SPICED CHICKEN LEG WITH RED GRAVY

BUTTER CHICKEN 26
MURGI MAAKHAN CHOR

IF GABBAR HAD A FAVORITE, THIS WOULD BE IT. FIVE STARS ALL THE WAY

ROGAN JOSH 26
HOWS THE JOSH
ORIGIN KASHMIR- ROGAN MEANS RED AND JOSH MEANS PASSIONATE. TENDER MARINATED, MOUTH MELTING BONE LESS LAMB COOKED IN BROWN GRAVY WITH EXOTIC SPICES.

DAL

DAL MAKHANI 20
DAL MAIN KUCH KALA HAI

GABBAR DAAL...BLACK LENTILS AND BEANS SLOW COOKED IN BUTTERY TOMATO GRAVY

DAL TADKA 16
GHAR KI MURGI, DAL BARABAR
YELLOW LENTILS COOKED TILL PERFECTION

BIRYANI

HYDERABADI CHICKEN BIRYANI 24

HYDERABADI MUTTON BIRYANI 28

AFGHANI VEGETABLE BIRYANI 20

JEERA RICE / STEAMED RICE 8

STEAMED RICE — 7

BREADS

PARATHA

MIRCHI PARATHA 8
CHEFS FAV

LACHHA / AJWAIN 8

OLIVE & CHEESE KULCHA 10

DESI BREAD VIDESHI HOSHVARI

CHILLY CHEESE KULCHA 10

GARLIC NAAN 7

NAAN - STOP FUN

ALOO KULCHA 10

BUTTER NAAN/TANDOORI ROTI 6

DESSERTS

PAAN ICE-CREAM 10

KHAYE GORI KA YAAR, BALAM TARSE

MANGO PISTACHIO ICE CREAM 8

HOMEMADE PISTACHIO ICE CREAM

GULAB JAMUN W ICE CREAM 8

EK DUJE KE LIYE

MILK DUMPLINGS FRIED AND SIMMERED IN SUGAR SYRUP, SERVED WITH RABDI

NUTELLA BROWNIE W ICECREAM 14

MOLTEN LAVA CAKE W ICE CREAM 14

VEGETARIAN

SPICY

VEGAN DISHES CAN BE PRE-ORDERED 2 DAYS IN ADVANCE

FOOD ITEMS MAY CONTAIN: WHEAT, EGGS, PEANUTS, TREE NUTS & MILK
PRICES ARE MENTIONED IN SINGAPORE DOLLARS
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND GST

WE ACCEPT ONLY ELECTRONIC PAYMENTS - NO CASH
BILL CAN ONLY BE SPLIT INTO 2 DEBIT / CREDIT CARDS

Beers on Tap



TOWER	90	90	90
PINT	16	16	16
1/2 PINT	10	10	10

Bottle

	BTL/BKT
ERDINGER WEISS	16/60
GUINNESS	14/50
HOEGAARDEN	14/50
CASS/HITE	14/50
CORONA	12/45
KINGFISHER	12/45
BIRA 91 BLONDE	12/45

Gin

	30ML/BOTTLE
HOUSE POUR	12/160
TANQUERAY	14/180
1935 HYOGO DRY	14/220
ROKU	16/220
HENDRICKS	16/220
CITADELLE	16/220
BOTANIST	18/240
BRASS LION BUTTERFLY PEA	18/240

Single Malt

	30ML/BOTTLE
GLENFIDDICH 12	16/220
GLENMORANCIE 12	16/230
AMRUT SINGLE MALT	16/240
BALVENIE 12	16/240
GLENFIDDICH 15	18/250
DALMORE 12	18/260
LAGAVULIN 16	18/260
MACALLAN 12	20/290
HIBIKI HARMONY	300
BALVENIE 14	320
DALMORE 15	320
GLENFIDDICH 18	24/320
GLENLIVET 18	340
GLENMORANCIE 18	360
DALMORE 18	460
BALVENIE 17	POD
MACALLAN 18	POD

Whiskey

	30ML/BOTTLE
HOUSE POUR	12/150
JACK DANIEL	14/180
JAMESON IRISH	14/180
JW BLACK LABEL	14/180
CHIVAS 12	14/180
NIKKA FROM THE BARREL	14/180
LOTHAIRE FRUITE	14/200
HATOZAKI JAPANESE BLENDED	14/200
LOTHAIRE TOURBE	15/210
MONKEY SHOULDER	16/200
HATOZAKI PURE MALT WHISKEY	16/240
CHIVAS 18	24/240



Basanti's Bar

HARLEY QUINN	20
AGENT VINOD	20
KASHMIR6	20
50 SHADES OF GIN	20
DR FLIRTINI	20

Sholay Shots

	TRAY OF 6
JAI VEERU	80
NAACH BASANTI NAACH	70
PYAAR KA PUNCHNAMA	70
MOGAMBO	70
KEH KE LENGE	70
SAVITA BHABHI KI PYAAS	70

GABBAR SHOT 20

Martini

LYCHEE MARTINI	16
ESPRESSO MARTINI	18
FRENCH MARTINI	20
VESPER	20

Classic Cocktails

MOANING MIMOSA	14
MARGARITA	16
OLD FASHIONED	16
MANHATTAN	16
GIN GIN MULE	18
MOSCOW MULE	18
NAUGHTY NEGRONI	18
OLD MONK TAPRI MIX	18
SOBO MOJITO	18
WHISKEY SOUR	18
LONG ISLAND	20

Vodka

	30ML/BOTTLE
HOUSE POUR	10/140
GREY GOOSE /BELVEDERE	14/200

Rum

	30ML/BOTTLE
HOUSE POUR	12/160
OLD MONK RUM	16/180
CAPTAIN MORGAN DARK	16/220
KRAKEN BLACK SPICED RUM	16/220

Shooters

SINGLE-TRAY OF 6
10/50

SOJU BOMB - JAGER BOMB
KAMIKAZE - SEX ON THE BEACH
SLIPPERY NIPPLE - WET PUSSY
JAGERMEISTER - SAMBUCA

Tequila & Soju

	SINGLE/TRAY OF 5/BOTTLE
SOJU	10/40/50
JOSE CUERVO/TEQUILA ROSE	12/50/180
PATRON XO CAFÉ/PATRON SILVER	14/60/200
PATRON ANEJO	14/60/240

Mocktails

FRESH LIME SODA	8
MASALA THUMBS UP	10
MANGO LASSI	10
SOFT DRINKS	10
VIRGIN MARGARITA/MOJITO	12

Cocktail Jugs

NASHA	120
KALEEN BHAIYA	90
SASSY CHUDAIL	70
CHICHORA	60

TWIN BOTTLE PROMO - STUDENT DISCOUNT - CREW DISCOUNT
PLEASE ASK OUR FRIENDLY STAFF

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 9% GST

FOLLOW US ON: SGGABBAR

GABBAR
BISTRO BAR