

## SMALL PLATES

### GABBAR 69 15

BITE SIZED CHUNKS OF CHICKEN SEASONED WITH SPICES AND COOKED IN CHILLY SAUCE

### Gobi Manchurian 14

CHIMBRA KE MANN META, GOBIYA CHU

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 PAPAN 6

KHA LE BETA MOOFALI

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 IN DIAN 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, HEALTHY AND JUST YUMMY

#### HARA BHARA KEBAB 18

CRISPY VEGETARIAN SHALLOW FRIED KEBAB FULL OF AROMATIC SPICES, MADE FROM FRESH SPINACH, CREAM FLOUR, CREAM CHEESE AND NUTS

#### SURKH LAAL CHICKEN TIKKA 22

DILLI DRAMA STYLE SPICY MOUTH KISS CHICKEN CURRY REMINISCENT OF OLD DILLI TIMES, BEST ENJOYED WITH CLOSE FRIENDS, MUSIC AND GLASS OF WHISKEY

#### MALAI CHICKEN 22

MURGI BADAAM TIKU MALAIKA CHICKEN

GOODNESS OF CREAM, PROCESSED CHEESE, CASHEW AND INDIAN SPICES REMINISCENT OF PUNJAB'S MAAKHAN MALAI

#### TANDOORI CHICKEN 24

TANDOORI CHICKEN MARINATED IN YOGURT AND GENEROUSLY SPICED AND COOKED BY THE TANDOORI 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 BROWN SAUCE-CREATED FOR THE LEISURE LOVING NOBLES WHO PREFER FRIED 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

PACKS OF MOIST LAMB CHOPS MARINATED OVERNIGHT WITH AROMATIC SPICES - SLOW COOKED ON GRILL

### GABBAR CHICKEN 28

30 DARR CAVA - SAMIHO MARR CAVA

## PLATTERS

### VEG PLATTER 36

(ACHAARI PANEER/ HARA BHARA KEBAB/ MALAI PANEER/ TANDOORI BROCCOLI)

### NON-VEG PLATTER 44

(MALAI CHICKEN/ GALOUTI KEBAB/ AMRITSARI FISH/ SURKH 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, COPE LOD

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 MARR DUM

POTATO BARRBLES STUFFED WITH INDIAN COTTAGE CHEESE AND NUTS, COOKED WITH TWO 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

DARRM LIKE DHARAMI

LIP SMACKING PATIALA SPICED CHICKEN LEG WITH RED GRAVY

### BUTTER CHICKEN 26

MURGI MAAKHAN CHOO

IF GABBAR WAS A FAVORITE, IT IS WOULD BE IT. FIVE STARS ALL THE WAY

### ROGAN JOSH 26

HOWS THE JOSH

CRISP KASHMIRI - 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 KALIA HAI

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

### DAL TADKA 16

DHAR KI MURGI DAL, BARASAI

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

*You will love it!*

### MIRCHI PARATHA 8

CHIPS FAV

### LACHHA / AJWAIN 8

### OLIVE & CHEESE KULCHA 10

DESI BREAD VIDESHI HOUSHIARI

### CHILLY CHEESE KULCHA 10

### GARLIC NAAN 7

NAAN - STOP FUN

### ALOO KULCHA 10

### BUTTER NAAN/TANDOORI ROTI 6

## DESSERTS

*Must try!*

### PAAN ICE-CREAM 10

KHARVE GOBI KA YAAD, BALAM TARSU

### MANGO PISTACHIO ICE CREAM 8

1 HOMEMADE PISTACHIO ICE CREAM

### GULAB JAMUN W ICE CREAM 8

EK DARR KE LIVE

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

### 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