

MANAGED BY



## MAHARANI TABLE

A ROYAL JOURNEY OF INDIAN CUISINE



FOR RESERVATION AND ONLINE ORDER CALL

922-21-585

OUR OTHER OUTLETS



**SPICE TABLE**

282 South Bridge Rd,  
Singapore 058831



**ROYAL BIRIYANI**

159 Thomson Road, #01-01  
Goldhill Plaza, 307612



**BOMBAY MEXICANO**

63 Pagoda St,  
Singapore 059222

66 Boat Quay, Singapore.



SAMOSA (萨莫萨三角饺)



HARA BHARA KEBAB (哈拉巴拉烤肉串)



CHICKEN 65 (鸡65)



PANEER TIKKA (芝士蒂卡)



CHICKEN TIKKA SALAD (鸡肉沙拉)



CHICKEN MALAI TIKKA (马来烤鸡)



TANDOORI CHICKEN (唐杜里鸡)



SEEKH KEBAB (烤肉串)



LAMB CHOP METHI KEBAB (羊排)



TANDOORI POMFRET (唐杜里鱼)



SINGAPORE SIGNATURE CRAB (辣椒蟹)



TANDOORI PRAWN (坦杜里虾)



FISH TIKKA (鱼蒂卡)



SALSA (萨尔萨舞)



MACHO NACHO (玉米片加奶酪)



CHEF RECOMMENDATION



VEGETARIAN



SPICY

All prices are subject to 10% service charge | \*Food images for illustration purpose only.



PALAK PANEER (菠菜芝士)



VEGETABLE JALFREZI (蔬菜沙拉)



BHINDI MASALA (秋葵)



BUTTER CHICKEN (黄油鸡)



MUTTON ROGANJOSH (羊肉罗根)



PRAWN MASALA (对虾)



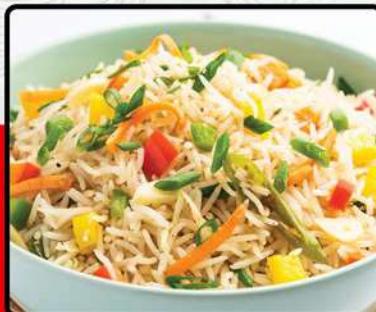
DAL MAKHANI (达尔马哈尼)



GARLIC NAAN (大蒜烤饼)



CHICKEN BIRYANI (鸡肉印度饭)



VEG / NON VEG FRIED RICE (炒饭)



HAKKA NOODLES (客家面)



VEG MANCHURIAN (素满洲里)



TACOS (炸玉米饼)



VEG/NON VEG QUESADILLA (墨西哥馅饼)



BURRITOS (墨西哥卷饼)



CHEF RECOMMENDATION



VEGETARIAN



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## SOUP 汤



### Tomato Soup

Fresh tomato soup coortked with a lush flavour of fresh Indian herbs and spices

\$11.90



### Sweet Corn Soup

Healthy creamy soup made with sweet corn kernels & indo chinese sauces

\$11.90



### Vegetarian Soup

prepared using vegetables, leafy greens, mushrooms, and roots as main ingredients

\$11.90

### Mulligatawny Soup

A delicacy of spiced, traditional south indian lentil soup

\$10.90

### Zafrani Chicken Soup

A combination of chicken and saffron flavour soup

\$12.90

### Mutton Soup

A combination of lamb meat with spices

\$12.90

### Hot & Sour Soup

A spicy and hot soup made with mixed fresh vegetables, mushrooms, spices & soy sauce

### Vegetarian

### Chicken

\$10.90

\$12.90

### Manchow Soup

Chinese soup made with mixed vegetables, garlic, ginger, soya sauce, ground pepper & a few herbs

### Vegetarian

### Chicken

\$12.90

\$13.90



## SALAD & RAITA 沙拉和雷塔

### KACHUMBER SALAD 芥末沙拉

Fresh cucumber, onion and tomato salad

\$10.90



### GREEN SALAD 沙拉

Sliced of Fresh cucumber, onion and tomato

\$10.90

### CHICKEN TIKKA SALAD 鸡肉沙拉

Baked tandoori chicken on a bed of fresh green veggie tossed in yoghurt

\$15.90



### VEG RAITA

Fined chopped onion, tomato, cucumber drizzled with tangy yoghurt

\$7.90



### BOONDI RAITA

Tiny fried balls of gram flour batter soaked in yoghurt

\$8.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

# STARTERS 初学者

## VEG SAMOSA (2PC)

Indian puff pastries filled with mashed potatoes, green peas & served with sweet sour tamarind sauce

\$9.90



## ONION BHAJI

Fresh onion marinated with gram flour & suitable spices

\$13.90

## PEANUT MASALA

Roasted peanut with Chop onion, tomato, chilli & chaat masala

\$13.90

## MASALA FRENCH FRIES

French fries toasted with indian spices

\$12.50

## CHILLI POTATO

Deep fried spicy potato fingers

\$13.90

## ALOO PALAK PAKORA

Spinach and potatoes coated in mild spiced chickpea flour & crispy fried to perfection

\$13.90

## JAIPURI BHINDI

Okra sprinkled with spice powder and deep crispy fried to perfection

\$15.90

## EGGPLANT SALSA

A combination of fried eggplant and onion served with tamarind sauce

\$16.90

## CHILLI GOBHI

Cauliflowers tossed with juliennes of onion, capsicum, and green chillies

\$17.90

## GOBI 65

Fried cauliflower, spices and herbs

\$17.90

## CRISPY CHICKEN WINGS

Fried egg, spices and herbs

\$20.90

## CHILLI PAKORA

Green chillies, gram flour, herbs and spices.

\$17.90

## paneer PAKORA

paneer are deep-fried coated in a spiced gram flour batter

\$17.90

## GARLIC CHANA

Garlic With chickpeas and some Other Spices

\$17.90

## VEGETABLE PLATTER

Mixed platter of vegetable samosa, mix bhaji & chilli potato

\$28.50

## CALAMARI

Squid dredged in seasoned flour and fried until crisp and golden

\$28.90

## SAMOSA CHAAT

Samosa served with yoghurt & mint chutney

\$15.90

## SHAIH CHICKEN PAKORA

Chicken marinated & crispy fried to perfection

\$16.90

## CHICKEN 65

Boneless chicken cubes tempered with curry leaves and green chillies

\$16.90

## CHILLI FRIED FISH

Boneless Fish marinated and deep fried

\$16.90

 CHEF RECOMMENDATION

 VEGETARIAN

 SPICY

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# TANDOORI KEBABS 唐杜里烤肉串

## VEGETARIAN 素食



### HARA BHARA KEBAB

*Spinach, potatoes, peas, spices and herbs.*

\$18.50



### VEG SEEKH KEBAB

*Minced Vegetables kebab mixed with fresh herbs  
grilled in tandoor to perfection*

\$18.50

### TANDOORI GOBHI

*Marinated cauliflower florets grilled in  
tandoor to perfection*

\$18.50



### TANDOORI BROCCOLI

*Marinated cauliflower florets grilled in  
tandoor to perfection*

\$18.50

### TANDOORI MASHROOM

*Mushrooms stufed with cheese grilled in  
tandoor to perfection*

\$18.90



### PANEER TIKKA

*Marinated cottage cheese cubes grilled  
in tandoor to perfection*

\$18.50



### VEG KEBAB PLATTER

*Combination of vegetable seekh kebab,  
paneer tikka & mushroom kebab*

\$33.50

## SANDWICHES & WRAPS

### 三明治和卷饼

#### CHICKEN SHAWARMA

\$16.90

#### LAMB SHAWARMA

\$17.90

#### LAHEM MESHWI WRAP

\$19.90

#### LAMB KOFTA WRAP

\$19.90

#### SHISH TAWOOK WRAP

\$19.90

#### FALAFEL WRAP

\$14.90

#### CHICKEN SANDWICH

\$16.90

#### LAMB SANDWICH

\$19.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

# TANDOORI KEBABS

## NON VEGETARIAN 非素食主食者

### CHICKEN MALAI KEBAB

*A creamy chicken kebab with a touch of saffron*

\$22.90



### HARIYALI CHICKEN KEBAB

*Boneless chicken pieces in green paste of mint, coriander, methi and spinach leaves.*

\$22.90

### CHICKEN TIKKA

*Tender chicken cubes in a perfect combination of fresh herbs and spices*

\$22.90

### CHICKEN TANDOORI 🍲

*Succulent mild spiced tandoori chicken best known tandoori dish in the entire Indian cuisine*

\$13.90

\$19.90

\$32.90



### CHICKEN SEEKH KEBAB

*Minced chicken kebabs combined with fresh herbs & grilled in tandoor to perfection*

\$22.90



### LAMB SEEKH KEBAB

*Minced lamb kebabs combined with fresh herbs & grilled in tandoor to perfection*

\$22.90

\$32.90

### TANDOORI LAMB CHOP

*Marinated lamb chops cooked in tandoor*

\$26.90



### LAMB CHOP METHI KEBAB 🍲

*Lamb rack with fenugreek flavour*

\$23.90

### FISH TIKKA

*Marinated fish cubes grill in tandoor to perfection in tandoor*

\$28.90

### TANDOORI POMFRET

*An exotic ajwain flavored mild spicy pomfret grilled in tandoor to perfection*

\$28.90

### TANDOORI PRAWN

*Tender Prawns marinated in subtle spices & grilled in tandoor to perfection*

\$39.90

### KEBAB PLATTER 🍲

*Mixed kebab platter of Lamb, Chicken, Fish & Prawn*



CHEF RECOMMENDATION



VEGETARIAN



SPICY

# MAIN COURSE 主菜

## CHICKEN 鸡

### BUTTER CHICKEN 🍲

Tender chicken cubes simmered in a rich creamy tomato gravy

\$24.90

### CHICKEN DO PYAZA

Boneless chicken cooked with onions and mushrooms.

\$24.90

### CHICKEN CURRY 🌶

Boneless chicken cooked with ginger garlic & suitable spices.

\$24.90

### CHICKEN TIKKA MASALA 🍲

Chicken tikka pieces cooked in spiced onion-based gravy

\$24.90

### CHICKEN VINDALOO 🌶

A hot curry of chicken and potatoes

\$24.90

### CHICKEN KASHMIRI

A rich chicken almond curry with fresh fruits and nuts

\$24.90

### CHICKEN KADAI 🌶

Braised in its own juices, finished with tomato and capsicum

\$24.90

### CHICKEN MADRAS

Boneless chicken cooked with coconut and suitable spices.

\$24.90

### CHICKEN KORMA

Chicken simmered in delicate almond curry

\$24.90

### CHICKEN METHI

Boneless chicken cooked with fenugreek

\$24.90

### CHICKEN SAAG

Boneless chicken pieces cooked with fresh spinach

\$24.90

### CHICKEN JALFREZI

Boneless chicken pieces cooked with ginger, garlic & tomatoes.

\$24.90

### MAHARANI 'SPECIAL CHICKEN' 🍲

In-house speciality chef choices

\$24.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

# MAIN COURSE 主菜

## MUTTON 羊肉

### ROGAN JOSH

A kashmiri dish cooked with fourteen varieties of Indian spices and herbs

### BHUNA GOSHT

Marinated lamb cubes cooked with yoghurt

### LAMB CHOP MASALA

Tender lamb racks cooked with finest herbs and spices

### LAMB SAAG

Tender cubes of lamb cooked with spinach

### LAMB KORMA

Lamb pieces cooked with cream and almond to get a rich creamy curry

### KEEMA MATAR

A subtly spiced blend of minced lamb and green peas

### LAMB VINDALOO

A spicy treat of lamb and potatoes

### LAMB DHANSAK

A spicy treat of lamb and lentils & spinach

### MUTTON METHI

Boneless chicken cooked with fenugreek

### MUTTON MASALA

### mysore MUTTON

### GARLIC MUTTON MASALA

\$27.90

\$27.90

\$27.90

\$27.90

\$27.90

\$27.90

\$27.90

\$27.90

\$27.90

\$27.90

\$27.90

\$27.90



CHEF RECOMMENDATION



VEGETARIAN



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# MAIN COURSE 主菜

## FISH 鱼



### FISH KORMA

*Fish cooked in a rich cashew nut based creamy sauce.*

\$24.90



### FISH VINDALOO

*A spicy treat of fish and potatoes curry*

\$24.90

### FISH MASALA

*Braised fish fillets in onion and tomato sauce*

\$24.90

### FISH TIKKA MASALA



*Fish pieces grilled in tandoor then cooked with onion based gravy*

\$24.90

### FISH METHI



*Succulent cod fish in a fenugreek curry*

\$24.90

### GOAN FISH CURRY

*Fish prepared with coconut milk, red chilli, pepper corns and a touch of tamarind*

\$24.90

### KADAI FISH



*An aromatic spicy fish curry*

\$24.90

### FISH CHATPATA



*A traditional southern style fish head in a mild spicy curry*

\$24.90

### FISH HEAD CURRY



(Market Price)

*A mild spicy curry prepared with a hint of mustard flavour*



CHEF RECOMMENDATION

VEGETARIAN

SPICY

# MAIN COURSE 主菜

## PRAWNS 对虾

### PRAWN VINDALOO

Prawn cooked with potatoes in the famous hot vindaloo sauce

\$27.90



### PRAWN MASALA

Braised prawn and sliced fish in onion and tomato sauce

\$27.90



### PRAWN DO PYAZA

Tiger prawns cooked with onion and mushrooms

\$27.90



### PRAWN KORMA

Prawn cooked in a rich almond based curry with fresh fruits and nuts

\$27.90



### LASUNI PRAWN (DRY)

Prawn prepared with garlic based to give an authentic flavour

\$27.90



### PRAWN MALAI CURRY

Fresh prawn prepared on thick creamy gravy. Popular dish from Bengal, India

\$27.90



### MALABAR PRAWN CURRY

Prawn prepared in the famous Malabar style in mild spicy coconut sauce

\$27.90



### PEPPER PRAWN

Prawn cooked in garlic ginger & black pepper

\$27.90



### PRAWN CHATPATA

A hot and sour dish with prawns cooked in a spicy masala.

\$27.90



### CHILLI PRAWN (DRY)

Prawn cooked in signature chilli sauce

\$27.90



### SINGAPORE SIGNATURE CRAB

Chilli / Pepper / Masala

\$99.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

# MAIN COURSE 主菜

## EGG 蛋



### EGG BHURJI 🍳

Eggs cooked with plenty of chopped onions, green chillies & tomatoes.

\$23.90



### EGG BUTTER MASALA 🍳

Boiled egg cooked in traditional creamy tomato sauce with butter.

\$23.90

### EGG CURRY

Boiled egg cooked with yoghurt and spices in a home style based curry.

\$23.90

### MASALA OMELETTE

Egg Chopped onion, tomato, finely cut green chillies fresh coriander leaves & spices

\$21.90



### PANEER 干酪

### PANEER TIKKA MASALA 🍳

Cottage cheese marinated with yogurt and spices, grilled and then tossed in a creamy tomato based curry.

\$23.90



### PANEER BUTTER MASALA

Cottage cheese cooked in rich & creamy curry with spices, onions, tomatoes, cashews and butter.

\$23.90

### METHI MALAI PANEER

Soft paneer pieces and fenugreek leaves are simmered in medium spicy

\$23.90



### PANEER MAKHANI 🍳

Homemade cottage cheese prepared with tomato gravy

\$23.90

### MALAI KOFTA

Mixture of cheese and nuts and cooked in thick creamy gravy

\$23.90

### PANEER KORMA

Dish prepared with cottage cheese with semi creamy gravy

\$23.90

### PALAK PANEER 🍳

A classic recipe of thick spinach puree and cottage cheese

\$23.90

### KADAI PANEER 🌶

Cubes of cottage cheese cooked with spice in semi dry gravy

\$23.90

### MATTAR PANEER

Cottage cheese cooked with green peas

\$23.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

# MAIN COURSE 主菜

## VEGETARIAN 素食主者

### VEG JALFREZI

A well combination of cauliflower, capsicum, onions, and green peas

\$21.90



### SUBJI NAVRATAN (Veg Korma)

A jewel-coloured vegetable dish cooked in saffron and creamy gravy

\$21.90



### PUNJABI CHANA MASALA

Chickpeas cooked in traditional Punjabi style

\$21.90



### MUSHROOM MATAR

Fresh mushroom cooked with green peas

\$21.90



### ALOO GOBHI

Potatoes and cauliflower cooked together with tomato and green chillies

\$21.90



### ALOO MATAR GOBHI

Potatoes, green peas, and cauliflower cooked together with tomato and green chillies

\$21.90



### ALOO JEERA

Potatoes tossed with whole cumin seeds

\$21.90



### BHINDI MASALA 🍲

Spiced okra pan fried, a north Indian speciality

\$21.90



### MIX DAL TADKA

Yellow lentil cooked and tempered with cumin seeds

\$21.90



### DAL PANCHRANGI

5 types of lentil cooked and tempered with ginger, garlic & cumin seeds

\$21.90



### PUNJABI KALI DAL

Black lentil cooked and tempered with ginger, garlic & cumin seeds

\$21.90



### DAAL MAKHANI 🍲

Lentils simmered overnight over tandoor with exotic spices and finished with butter

\$21.90



### BAINGAN BHARTA

Roasted eggplant stir fried with spices and herbs

\$21.90



### DEWANI HANDI 🍲

Jewel of vegetables - Shahi Maharaja speciality

\$21.90



### ALOO METHI

Potato cooked with fenugreek

\$21.90



CHEF RECOMMENDATION



VEGETARIAN



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# ROTI - NAAN - PARATHA



## TANDOORI ROTI

Oven roasted unleavened round Indian bread

\$3.50



## BUTTER ROTI

Unleavened round bread with butter

\$4.00



## TANDOORI PARATHA

Whole wheat layered bread

\$5.90



## ALOO PARATHA

Whole wheat bread with stuffed potatoes

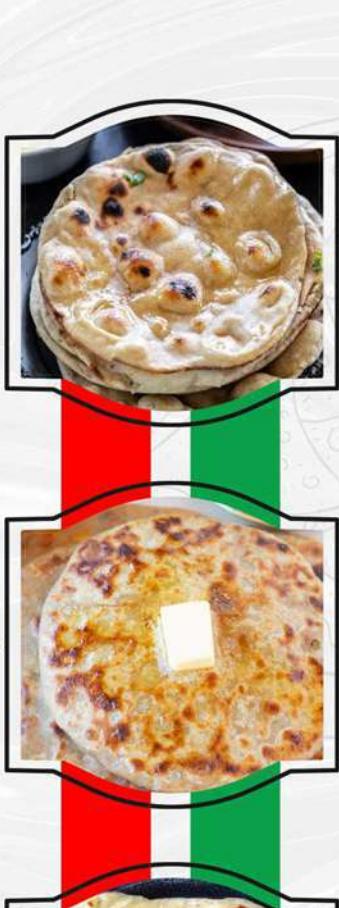
\$6.90



## PUDINA PARATHA

Whole wheat bread with mint, clarified butter and fresh baked in tandoor

\$6.90



## ONION KULCHA

Naan stuffed with fresh onion

\$6.90



## ALOO KULCHA

Naan stuffed with stuffed potatoes

\$6.90



## PLAIN NAAN

Leavened bread

\$3.50



## BUTTER NAAN

Leavened bread With butter

\$4.90



## GARLIC NAAN

With fresh garlic

\$5.50



## CHEESE NAAN

With melt cheddar cheese

\$6.50



## GARLIC CHEESE NAAN

With garlic and cheese

\$6.90



## PESHAWRI NAAN

Stuffed with fine ground nuts

\$7.50



## KASHMIRI NAAN

With fruits and nuts

\$7.50



## KEEMA NAAN

Naan stuffed with mutton minced

\$8.90



## Paneer Tikka Naan Pizza

A super flavorful Indian style vegetarian pizza made with paneer tikka, spices, cheese and homemade naan.

\$22.90



## Chicken Tikka Naan Pizza

A super flavorful Indian style vegetarian pizza made with chicken tikka, spices, cheese and homemade naan.

\$24.90



## NAAN BASKET

Mixed of plain, garlic, butter and Kashmiri naan

\$18.90



## CHAPATI (PHULKHA)

Whole wheat bread cooked in Tawa

\$3.50



CHEF RECOMMENDATION



VEGETARIAN



SPICY

# RICE - BIRYANI

## VEGETABLE BIRYANI

Assorted fresh vegetable with saffron flavoured rice

\$20.90



## -paneer tikka BIRYANI

Tandoori grilled cottage cheese cooked with saffron flavoured basmati rice

\$22.90

## CHICKEN BIRYANI

Boneless chicken cooked with saffron flavoured basmati rice

\$24.90

## CHICKEN TIKKA BIRYANI

Tandoori grilled boneless chicken cooked with saffron flavoured basmati rice

\$24.90

## CHICKEN BAMBOO BIRYANI

Boneless chicken cooked with saffron flavoured basmati rice

\$26.90

## LAMB BIRYANI

Tender cubes of lamb cooked with saffron flavoured basmati rice

\$26.90



## LAMB BAMBOO BIRYANI

Tender cubes of lamb cooked with saffron flavoured basmati rice

\$26.90

## PRAWN BIRYANI

Prawn cooked with saffron flavoured basmati rice

\$26.90



## FISH BIRYANI

Fish cooked with saffron flavoured basmati rice

\$24.90

## STEAM RICE

Steam basmati rice

\$11.90

## JEERA RICE

Steam basmati rice with cumin seeds

\$11.90

## SAFFRON RICE

Steamed basmati rice cooked with saffron

\$11.90

## KASHMIRI PULAO

Basmati rice tempered with fresh fruits and nuts

\$19.90



## DAL KHICHDI

Basmati rice cooked with lentils.

\$19.90

## CURD RICE

Rice cooked with Curd (Indian Yogurt) herbs & tempering spices.

\$19.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

# INDO CHINESE 印度支那 VEGETARIAN 素食主者



## GOLDEN BABY CORN

Baby corns deep fried with homemade sauce

\$20.90



## VEGETABLE MANCHURIAN

Crispy vegetables stir fried in ginger, garlic, and soya sauce

\$20.90

## CHILLI HONEY POTATO

Deep fried spicy potato fingers

\$20.90

## GOBI MANCHURIAN

Gobi tossed with ginger, garlic, and soya sauce

\$20.90

## CHILLI MUSHROOM

Deep fried spicy mushroom

\$20.90

## CHILLI PANEER

Paneer cubes deep fried with homemade spices and sauce

\$20.90

## VEGETABLES WITH SALT AND PEPPER

Fresh half boiled vegetables tossed on salt and pepper

\$20.90



# NON VEGETARIAN 非 素食主者



## EGG CHILLI

Deep fried coated hard boiled egg stir fried with onion, capsicum, and green chillies

\$22.90



## CHICKEN LOLLIPOP

Frenched chicken drumette is marinated and cooked with sweet & spicy sauce

\$23.90

## CHILLI CHICKEN

Deep fried chicken stir fried with onion, capsicum, & green chillies

\$23.90

## CHICKEN HOT GARLIC SAUCE

Tender boneless chicken stir fried in hot red chillies & garlic sauce

\$23.90

## PEPPER CHICKEN

Boneless chicken cooked with black pepper sauce

\$22.90

## CHICKEN MANCHURIAN

Tender boneless chicken stir fried in ginger, garlic & soya sauce

\$22.90

## CHILLI FISH

Lightly coated fish fried with sliced onion, capsicum & green chillies

\$22.90

## FISH MANCHURIAN

Fish fillet fried with ginger, garlic & special homemade sauce

\$22.90

## SWEET AND SOUR FISH

Sliced fish fried with diced vegetable & sweet and sour sauce

\$22.90

## BLACK PEPPER FISH

Fish fillet fried with green chilli and pepper sauce

\$16.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

# FRIED RICE / NOODLES

## 炒饭/面条

### VEGETABLE FRIED RICE

*Basmati rice fried with mixed vegetables*

\$19.90



### EGG FRIED RICE

*Basmati rice fried with egg and mixed vegetables*

\$19.90

### CHICKEN FRIED RICE

*Basmati rice fried with vegetable, egg, and chicken*

\$23.90

### SEAFOOD FRIED RICE

*Basmati rice fried with vegetable, egg, fish, and prawn*

\$23.90



### MIX FRIED RICE

*Basmati rice fried with vegetable, egg, chicken, fish, and prawn*

\$23.90

### VEGETABLE FRIED NOODLES

*Noodles fried with mixed vegetables*

\$20.90



### CHICKEN FRIED NOODLES

*Noodles fried with vegetable, egg, and chicken*

\$20.90

### SEAFOOD FRIED NOODLES

*Noodles fried with vegetable, fish, and prawn*

\$20.90

### MIX FRIED NOODLES

*Noodles fried with vegetable, egg, chicken, fish and prawn*

\$20.90



## SINGAPORE SCHEZWAN

## 新加坡 切兹万

### SCHEZWAN FRIED RICE

\$20.90



### SCHEZWAN FRIED NOODLES

\$20.90

### SEAFOOD SCHEZWAN NOODLES

\$20.90

### DRAGON SCHEZWAN CHILLI CHICKEN

\$25.90

### DRAGGIN SCHEZWAN CHILLI PRAWN

\$25.90

### SINGAPORE BLACKPEPPER PRWAN

\$25.90

### SINGAPORE SIGNATURE CHILLI CRAB

\$120.90

### SINGAPORE BLACKPEPPER CRAB

\$120.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

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## MEXICAN 马克西坎 ENTREES 主菜

### SALSA DIP

Spicy Tomato & chilli salsa with corn chips

\$13.50

### TRIO DIP

Guacamole, sour cream & fresh tomato salsa  
served with corn chips

\$13.50

### MIX GREEN SALAD

Assorted greens, with lime dressing.

\$12.50

### MACHO NACHO

Corn chips topped with Cheese, Salsa then backed add chicken or  
vegetables for tat extra punch.

### VEG CHICKEN

\$17.50  
\$22.50



## MAIN COURSE 主菜

### QUESADILLA

Folded wheat tortillas filled with melted cheese & spicy tamoto salsa,

\$24.50  
\$26.50  
\$28.50

### VEG CHICKEN LAMB



### BURRITOS

Tortilla wrapped around a filing various ingredients served with salsa

\$24.50  
\$26.50  
\$28.50

### VEG CHICKEN LAMB



### TACOS

Wheat-based tortilla topped with a filling of cheese lettuce  
& salsa, served with sour cream.

\$24.50  
\$26.50  
\$28.50

### VEG CHICKEN LAMB



CHEF RECOMMENDATION



VEGETARIAN



SPICY

## ENCHILADA

*A corn tortilla rolled around a filling and covered with a savory sauce.*

**VEG**  
**CHICKEN**  
**LAMB**

**\$24.50**  
**\$26.50**  
**\$28.50**



## FAJITAS

*Stripped grilled veg/meat, optionally served with striped peppers and onions usually served on a flour or corn tortilla.*

**VEG**  
**CHICKEN**  
**LAMB**

**\$24.50**  
**\$26.50**  
**\$28.50**



## TOSTADAS

*Shatteringly crispy tostadas are piled with creamy beans, grated cheese, juicy with choice of*

**VEG**  
**CHICKEN**  
**LAMB**

**\$24.50**  
**\$26.50**  
**\$28.50**



## DESSERT 甜点



### RASMALAI

*Mini poached dumpling of cottage cheese soaked in reduced sweetened*

\$11.90



### GULAB JAMUN

*Caramelized milk dumplings*

\$11.90



### GAJAR KA HALWA

*Carrot based sweet dessert pudding*

\$11.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY



# VEGAN MAIN COURSE



# MAIN COURSE 主菜

## VEGETARIAN 素食主义者



VEGAN CHICKEN METHI \$21.90



VEGAN BUTTER CHICKEN \$21.90



VEGAN CHICKEN KORMA \$21.90

VEGAN CHICKEN TIKKA MASALA \$21.90



VEGAN KADAI MUTTON \$21.90

VEGAN CHICKEN VINDALOO \$21.90



VEGAN CHICKEN TIKKA KEBAB \$21.90

VEGAN CHICKEN JALFREZI \$21.90



VEGAN CHICKEN CHILLI \$21.90

VEGAN MUTTON MASALA \$21.90



VEGAN MUTTON ROGAN JOSH \$21.90

VEGAN MUTTON KOLHAPURI \$21.90



VEGAN MUTTON KORMA \$21.90

VEGAN PRAWN CHILLI \$21.90



VEGAN TANDOORI PRAWN \$21.90



CHEF RECOMMENDATION



VEGETARIAN



SPICY

All prices are subject to 10% service charge | \*Food images for illustration purpose only.