

# MENU



Please be advised that our menu items may contain or come into contact with common allergens, including:



Gluten



Seafood



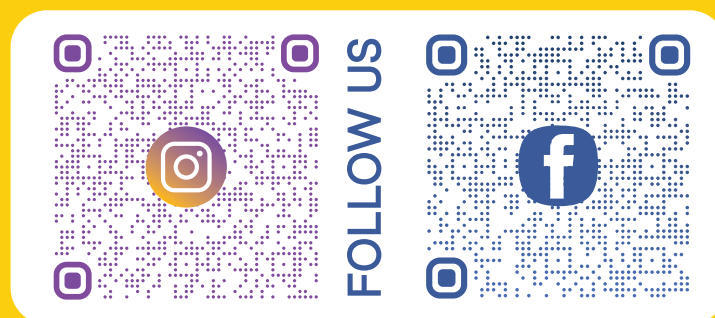
Nuts



Dairy

We use standardized symbols throughout the menu to help identify dishes containing these ingredients. While we take every precaution to prevent cross-contamination, we cannot guarantee the complete absence of allergens in any dish.

If you have specific dietary requirements or allergies, kindly inform our staff before placing your order.





**Est 2021**

*Tummy Singh, a culinary gem, traces its roots back to a fascinating beginning. It all started as a cloud kitchen, where a group of dedicated food enthusiasts united with a common mission: to deliver exceptional food experiences. With their combined expertise and unwavering passion, Tummy Singh emerged as the embodiment of their culinary vision.*

*From that humble cloud kitchen, it has grown into a remarkable dining destination, offering delectable flavours and unforgettable dining experiences.*

*Join us on this extraordinary journey, as we continue to delight and tantalize your taste buds at  
Tummy Singh*

EST 2021

# TUMMY SINGH

Kebab | Curries | Roti | Biryani

## SALADS



Raw Mango Peanut Salad

### Onion Salad

Calories: 25-40, Protein: 0.5-1g, Carbs: 5-8g, Fat: 0-1g

Slices of Onion, green chilli and lemon wedges

45

### Green Salad



Calories: 50-80, Protein: 2-4g, Carbs: 8-12g, Fat: 0g

Slices of Onion, green chillies and cucumber

190

### Raw Mango Peanut Salad



220

Calories: 100-150, Protein: 4-6g, Carbs: 15-20g, Fat: 5-8g

Cubes of mango, carrot, onion, tomato, chilli and peanut mix with lemon mustard dressing

### Channa Mash (Hummus)

160

Calories: 70-90, Protein: 3-5g, Carbs: 6-8g, Fat: 5-7g

Arab origin mashed chickpeas blended with tahini, lemon juice, and garlic

\*taxes & parcel charges as applicable



Allergens

TUMMY SINGH



# ASIAN SOUP



## Sweet Corn Veg Soup

170

Cal: 80-120, Pro: 4-6g, Carbs: 15-20g, Fat: 2-4g

Creamy, sweet corn sauce with fresh vegetables. A comforting vegetarian delight.



## Sweet Corn Chicken Soup

190

Cal 150-200, Pro: 15-20g, Carbs: 15-20g, Fat: 5-8g

Tender chicken in a creamy, sweet corn sauce. A crowd-pleasing dish.



## Hot and Sour Veg Soup

170

Cal: 50-80, Pro: 2-4g, Carbs: 8-12g, Fat: 1-3g

Tangy and spicy broth with vegetables. A flavourful and refreshing soup.



## Hot and Sour Chicken Soup

190

Cal: 100-150, Pro: 10-15g, Carbs: 8-12g, Fat: 3-5g

Spicy and sour broth with tender chicken. A classic Chinese soup.



## Tom Kha Veg

190

Cal: 100-150, Pro: 4-6g, Carbs: 15-20g, Fat: 5-8g

Thai veg soup enriched with coconut milk and infused with lemongrass



## Tom Kha Chicken

220

Cal: 150-200, Pro: 15-20g, Carbs: 15-20g, Fat: 8-12g

Thai chicken soup enriched with coconut milk and infused with lemongrass



## Tom Kha Prawns

250

Cal: 180-230, Pro: 20-25g, Carbs: 15-20g, Fat: 10-15g

Thai Prawn soup enriched with coconut milk and infused with lemongrass



## Wonton Mee Veg

220

Cal: 300-400, Pro: 15-20g, Carbs: 40-50g, Fat: 10-15g

A meal soup with veg dumpling and noodle.



## Wonton Mee Chicken

280

Cal: 400-500, Pro: 25-35g, Carbs: 40-50g, Fat: 15-20g

A meal soup with chicken dumpling and noodle.

### Allergens



Nuts



Gluten



Seafood



Lactose

5

\*taxes & parcel charges as applicable



# ASIAN BAO



## Veg Tempura Bao

280

Cal: 250-350, Pro: 5-10g, Carbs: 30-45g, Fat: 10-15g

Crispy tempura vegetables nestled in fluffy steamed buns



## Crispy Chicken Bao



320

Cal: 350-450, Pro: 20-30g, Carbs: 30-45g, Fat: 15-25g

Tender and crispy chicken served on fluffy steamed buns



## Korean Fried Chicken Bao



320

Cal: 400-500, Pro: 25-35g, Carbs: 30-45g, Fat: 20-30g

Crispy Korean fried chicken tucked into a fluffy bao bun



## Murgh Makhani Bao



330

Cal: 350-450, Pro: 25-35g, Carbs: 30-40g, Fat: 15-25g

fusion dish, indian flavour butter chicken tucked into a fluffy bao bun



# ASIAN DIM SUM



## Corn and Broccoli Shanghai

240

Cal: 150-200, Pro: 5-10g, Carbs: 20-30g, Fat: 5-10g

Filled with a savory mixture of corn, broccoli, and aromatic seasonings, encased in delicate wrappers



## Chicken and Chives



280

Cal: 200-250, Pro: 10-15g, Carbs: 20-30g, Fat: 5-10g

A delicious blend of tender chicken, aromatic chives, and delicate wrappers

# INDIAN STARTERS & TANDOOR GRILLS

## VEGETARIAN



**Veg Hara Bara Kebab** 250  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-1g  
Very popular Awadhi dish made from coarsely ground lentils and vegetable with spices



**Mushroom Kurkure** 290  
Cal: 200-300, Pro: 5-10g, Carbs: 20-30g, Fat: 15-25g  
Crispy deep fried mushroom, filled with cheese and paneer



**Dahi Ke Kebab** 280  
Cal: 180-230, Pro: 10-15g, Carbs: 15-20g, Fat: 8-12g  
Awadhi delicacy, crispy dahi kebab made of hang curd, green Chilli and spices wrapped in thin layer of crumbs



**Peri Peri Paneer Tikka** 280/540  
Cal: 200-250, Pro: 15-20g, Carbs: 5-10g, Fat: 10-15g  
Hot and spicy peri peri chilli powder rubbed with onion and bell peppers



**Pahadi Paneer Tikka** 280/540  
Cal: 200-250, Pro: 15-20g, Carbs: 5-10g, Fat: 10-15g  
Paneer rubbed with a paste made from fresh coriander, mint and yoghurt



**Malai Broccoli** 310  
Cal: 100-150, Pro: 5-8g, Carbs: 10-15g, Fat: 5-8g  
Broccoli grilled on tandoor skewer with cashew based Malai sauce



**Paneer Malai Tikka** 290/560  
Cal: 250-300, Pro: 15-20g, Carbs: 10-15g, Fat: 15-20g  
Paneer rubbed with Cream cheese, hanged yoghurt, roasted in tandoor



**Paneer Tikka Shashlik** 280/540  
Cal: 250-300, Pro: 15-20g, Carbs: 10-15g, Fat: 15-20g  
Soft and creamy marinated paneer with capsicum, tomatoes and onions skewers bakes to perfection

### Allergens



Nuts



Gluten



Seafood



Lactose

# INDIAN STARTERS & TANDOOR GRILLS

## NON VEGETARIAN



### Murgh Banjara Kebab

370

Cal: 250-300, Pro: 20-25g, Carbs: 5-10g, Fat: 15-20g

Tender chicken leg boneless chicken kebab full of spices



### Chicken n Cheese Kebab

410

Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g

Tender chicken breast marinated in cashew, cream and topped with melted cheddar cheese



### Murgh Seekh Kebab

370

Cal: 250-300, Pro: 20-30g, Carbs: 5-10g, Fat: 15-25g

Minced chicken skewer with cheese, spices & bell peppers



### Signature Chicken Tikka (Chef Special)

390

Cal: 300-400, Pro: 25-35g, Carbs: 5-10g, Fat: 20-30g

Tandoori chicken marinated with sweet, spicy and tangy flavour



### Bhatti Murgh Tikka

370

Cal: 200-250, Pro: 15-20g, Carbs: 5-10g, Fat: 10-15g

Chicken Tikka in classic flavour



### Peri Peri Murgh Tikka

370

Cal: 250-300, Pro: 20-25g, Carbs: 5-10g, Fat: 15-20g

Chicken rubbed with hot and spicy Peri Peri Chilli paste cooked in clay oven



### Murgh Malai Tikka

370

Cal: 250-333, Pro: 17-22g, Carbs: 8-14g, Fat: 17-25g

Chicken supreme marinated with cream and cheese grilled in tandoor



3pc 6pc

**Murg Tangadi Kebab** **300/560**  
Cal: 300-400, Pro: 25-35g, Carbs: 5-10g, Fat: 20-30g  
Chicken drum sticks, marinated with Indian spices and cooked in Tandoor



**Bangalore Chicken Fry Kebab** **340**  
Cal: 250-333, Pro: 17-22g, Carbs: 8-14g, Fat: 17-25g  
Chicken marinated with spices and deep fried street kebabs



**Tandoori Murgh** **390/750**  
Cal: 300-400, Pro: 25-35g, Carbs: 5-10g, Fat: 20-30g  
Tandoori chicken rubbed with yoghurt & tandoori masala



**Tandoori Peri Peri Chicken** **390/750**  
Cal: 300-400, Pro: 25-35g, Carbs: 5-10g, Fat: 20-30g  
Tandoori chicken rubbed with yoghurt & spicy peri peri masala



**Pardha Murgh Seekh Kebab** **390**  
Cal: 300-400, Pro: 25-35g, Carbs: 5-10g, Fat: 20-30g  
Chicken seekh kebab wrapped with fluffy puff pastry



**Tandoori Hariyali Chicken** **390/750**  
Cal: 250-350, Pro: 20-30g, Carbs: 5-10g, Fat: 15-25g  
Tandoori chicken rubbed with yoghurt & hariyali masala

**Hariyali Chicken Tikka** **370**  
Chicken Rubbed with a Paste Made from Fresh Coriander, Mint & Yoghurt



## PLATTER



### Vegetable Kebab Khazana

Cal: 200-250, Pro: 15-20g, Carbs: 5-10g, Fat: 10-15g

20 pc of assorted veg and paneer kebabs.

1399



### Murgh Miniature Sizzler Platter 680

Cal: 300-400, Pro: 25-35g, Carbs: 5-10g, Fat: 20-30g

10 Pc of assorted chicken kebabs



### Murgh Dhamakka Platter

Cal: 300-400, Pro: 25-35g, Carbs: 5-10g, Fat: 20-30g

20 pc of assorted chicken kebab malai, classic, seekh, hariyali. Sides and bread

1399





# ASIAN STARTER



## VEGETARIAN



**Honey Chilli Lotus Stem** 320  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy lotus stem tossed in a sweet and spicy honey Chilli sauce



**Schezwan Cauliflower Dry** 260  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy cauliflower with a spicy Schezwan sauce.

**Cauliflower Manchurian Dry** 240  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy cauliflower bites in a tangy, spicy Manchurian sauce

**Chilli Cauliflower Dry** 240  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy cauliflower in a fiery Chilli sauce.

## NON VEGETARIAN



**Sambal Chicken Satay** 340  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Skewered and grilled chicken marinated in spicy sambal sauce



**Chicken Lollipop** 340  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Chicken drumettes or wings frenched, seasoned, and fried and tossed in sweet chilli sauce



**Korean Fried Wings** 340  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy and succulent chicken wings coated in a Korean-style spicy and tangy sauce



**Schezwan Chicken Dry** 340  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy chicken with a spicy Schezwan sauce.

### Allergens



Nuts



Gluten



Seafood



Lactose

# TUMMY SINGH



**Chicken Manchurian Dry** 340  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy chicken in a tangy, spicy Manchurian sauce



**Chilli Chicken Dry** 340  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy chicken in a fiery Chilli sauce

**Prawns Manchurian Dry** 480  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy prawns in a tangy, spicy Manchurian sauce

**Chilli Prawns Dry** 480  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy prawns in a fiery Chilli sauce.



**Butter Garlic Prawns** 490  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Prawns cooked in a rich butter and garlic sauce



**Phuket Fish** 420  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
A dish originating from Phuket, Thailand, typically featuring fresh fish cooked in a flavourful Thai-style sauce



**Tempura Prawns** 490  
Cal: 200-250, Pro: 10-15g, Carbs: 15-20g, Fat: 10-15g  
Crispy and light batter-coated prawns, deep-fried to perfection

# INDIAN MAINS



**Dal Tadka** 210  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Simple red and yellow lentils tempered with cumin, garlic and tomato, finished with ghee



**Dal Makhani** 250  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Traditional Panjabi dish, slow cooked black lentils and red kidney bean tempered with garlic and tomato cream & richness



**Palak Paneer** 330  
Cal: 200-350, Pro: 12-20g, Carbs: 10-20g, Fat: 15-25g  
Rich sauce made with spinach puree, spices cream and paneer



**Paneer Butter Masala** 370  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Cottage cheese simmered in a tomato sauce finishing rich creamy velvety texture



**Kadai Paneer** 360  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Tangy tomato chatpatta gravy simmered diced onion and capsicum with paneer



**Paneer Tikka Lababdar** 380  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Chargrilled cottage cheese in rich spicy tomato gravy



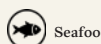
**Paneer Tikka Masala** 380  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Chargrilled cottage cheese in creamy onion tomato gravy

**Dal Palak** 230  
Cal: 150-250, Pro: 10-15g, Carbs: 20-30g, Fat: 5-15g  
A healthy and wholesome dish combining lentils with spinach, tempered with aromatic spices.

**Mix Veg Lababdar** 290  
Cal: 250-350, Pro: 8-12g, Carbs: 20-30g, Fat: 15-25g  
A rich and creamy mixed vegetable curry with a tomato-onion base and a hint of cashew and cream.

**Vegetable Kolhapuri** 290  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
A fiery and flavourful vegetable dish from Kolhapur, India. Packed with spices and a hint of sweetness

Allergens



# TUMMY SINGH



**Punjab Chole** 240  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Chickpea are simmered with spicy tangy gravy from Punjabi



**Malai Kofta Curry** 330  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Paneer & vegetable dumplings deep-fried served in a rich creamy tomato sauce, finished with almond



**Kadai Vegetable** 290  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Fresh vegetable, tangy tomato chatpata gravy simmered diced onion and capsicum



**Aloo Gobi** 280  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Thick Onion tomato gravy with potato and cauliflower



**Mushroom Mutter** 280  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Mushrooms & green peas in a yellow gravy



**Nizami Handi** 280  
Cal: 150-200, Pro: 10-15g, Carbs: 20-30g, Fat: 5-8g  
Mixed vegetables in a thick, spiced gravy

## NON VEGETARIAN



**Murgh Makhani** 430  
Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
Boneless chicken tikka with tomato base makhani gravy, rich and creamy texture lots of butter



**Ghar Jaisa Murgh** 360  
Cal: 120-160, Pro: 10-14g, Carbs: 4-6g, Fat: 8-12g  
Tender bone in chicken cooked with spices, basically it's home style chicken curry



**Chicken Tikka Masala** 420  
Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
Boneless chicken tikka with capsicum, cooked with creamy onion tomato gravy



**Murgh Lababdar** 480  
Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
Chargrilled chicken with rich and creamy aromatic gravy

# TUMMY SINGH



**Murgh Palak Curry** 380  
Cal: 120-160, Pro: 10-14g, Carbs: 4-6g, Fat: 8-12g  
North indian chicken curry with palak



**Murgh Handi Masala** 390  
Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
Bone in chicken with onion and tomato cashew gravy



**Dhaba Kadai Chicken** 390  
Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
Chicken on bone with capsicum & onion with tangy onion tomato masala



**Murgh Kheema Mutton Masala** 390  
Cal: 250-350, Pro: 20-30g, Carbs: 10-15g, Fat: 15-25g  
A classic Indian dish of minced chicken and green peas cooked in a rich, spicy, and aromatic masala



**Murgh Rara** 420  
Cal: 300-450, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
A rich, flavourful dish featuring bone-in chicken and minced chicken cooked together in a thick, spicy gravy



**Punjabi Chicken** 480  
Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
Tandoori chicken chef's special chatpata masala, signature dish



**Chicken Patiala** 480  
Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
A succulent Punjabi delicacy infused with aromatic spices and a tangy tomato-based gravy



**Hydrabadi Chicken Curry** 390  
Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
Chicken on bone aromatic gravy flavoured with spinach & cream



**Chicken Do Pyaza** 390  
Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
Chicken with caramelized onion & creamy cashew



**Murgh Sagwalla** 390  
Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g  
Chicken on bone, Creamy spinach gravy

## Allergens



Nuts



Gluten



Seafood



Lactose

# TUMMY SINGH

## MUTTON



### Mutton Rara

620

Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g

Minced mutton & pieces cooked with medium spicy aromatic gravy



### Kadai Mutton

480

Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g

Slow cooked mutton with capsicum and onion, tangy tomato spicy gravy



### Kashmiri Rogan Josh

480

Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g

A signature Kashmiri dish: tender mutton slow-cooked in a yogurt and spice-rich gravy with a distinct red color

### Mutton Handi Masala

480

Cal: 350-450, Pro: 25-35g, Carbs: 10-15g, Fat: 25-35g

Tender mutton pieces cooked slowly in a traditional handi (earthen pot) with a rich, aromatic, and spicy masala

## SEAFOOD



### Prawns Butter Masala

490

Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g

Succulent prawns simmered in a rich, creamy tomato and butter sauce tempered with garlic and tomato cream & richness



### Jinga Handi Masala

490

Cal: 300-400, Pro: 25-35g, Carbs: 10-15g, Fat: 20-30g

Prawns cooked in a clay pot with a blend of aromatic spices and herbs.





# ASIAN MAINS



## VEGETARIAN



**Cauliflower Manchurian Gravy** 280  
Cal: 180-230, Pro: 8-12g, Carbs: 15-20g, Fat: 8-12g  
Tofu in a tangy, spicy Manchurian sauce



**Schezwan Cauliflower Gravy** 280  
Cal: 180-230, Pro: 8-12g, Carbs: 15-20g, Fat: 8-12g  
Tofu with a spicy Schezwan sauce



**Chilli Cauliflower Gravy** 280  
Cal: 180-230, Pro: 8-12g, Carbs: 15-20g, Fat: 8-12g  
Tofu in a fiery Chilli sauce.

## NON VEGETARIAN



**Chilli Chicken Gravy** 360  
Cal: 180-230, Pro: 8-12g, Carbs: 15-20g, Fat: 8-12g  
Chicken in a fiery Chilli sauce



**Chicken Manchurian Gravy** 360  
Cal: 180-230, Pro: 8-12g, Carbs: 15-20g, Fat: 8-12g  
Chicken in a tangy, spicy Manchurian sauce.



**Schezwan Chicken Gravy** 360  
Cal: 180-230, Pro: 8-12g, Carbs: 15-20g, Fat: 8-12g  
Gravy Chicken with a spicy Schezwan sauce.



**Prawns Manchurian Gravy** 480  
Cal: 180-230, Pro: 8-12g, Carbs: 15-20g, Fat: 8-12g  
Prawns in a tangy, spicy Manchurian sauce



**Chilli Prawns Gravy** 480  
Cal: 180-230, Pro: 8-12g, Carbs: 15-20g, Fat: 8-12g  
Prawns in a fiery Chilli sauce

**Schezwan Prawns Gravy**   480  
Cal: 180-230, Pro: 8-12g, Carbs: 15-20g, Fat: 8-12g  
Prawns with a spicy Schezwan sauce

### Allergens



Nuts



Gluten



Seafood



Lactose

# TUMMY SINGH

## BIRIYANI



**Paneer Tikka Biryani**

Cal: 350-450, Pro: 20-30g, Carbs: 40-50g, Fat: 20-30g

280



**Sabzi Biryani**

Cal: 300-400, Pro: 10-15g, Carbs: 45-55g, Fat: 10-15g

240



**Signature Chicken Biryani**

Cal: 350-450, Pro: 25-35g, Carbs: 40-50g, Fat: 15-25g



270



**Rajah Biryani**

Cal: 4200-5700, Pro: 165-250g, Carbs: 585-810g, Fat: 165-265g

For 4 persons, 12 pc of kebab and Biryani with unlimited rice, bread and sides, 4 black tea, 4 Gulab Jamun

1750



**Tandoori Chicken Biryani**

Cal: 400-500, Pro: 30-40g, Carbs: 40-50g, Fat: 20-30g

Fragrant Tawa Biryani with tender chicken.



480

**Rani Biryani**

Cal: 4200-5700, Pro: 165-250g, Carbs: 585-810g, Fat: 165-265g

For 2 persons, 6 pc of kebab and Biryani with unlimited rice, bread and sides, 2 black tea, 2 Gulab Jamun

950



**Chicken Tikka Biryani**

Cal: 400-500, Pro: 30-40g, Carbs: 40-50g, Fat: 20-30g

Succulent chicken tikka pieces layered with fragrant basmati rice and traditional spices, baked to perfection



320



**Mutton Biryani**

Cal: 400-500, Pro: 30-40g, Carbs: 40-50g, Fat: 20-30g

Tender mutton pieces layered with fragrant basmati rice, slow-cooked in a sealed pot with rich North Indian spices



420

Allergens

\*taxes & parcel charges as applicable



Nuts



Gluten



Seafood



Lactose

# INDIAN RICE



**Jeera Rice** 180  
Cal: 220-270, Pro: 3-5g, Carbs: 45-55g, Fat: 2-4g  
Fragrant Basmati rice tempered with cumin seeds



**Plain Rice** 140  
Cal: 200-250, Pro: 3-5g, Carbs: 40-50g, Fat: 1-2g  
Simple, fluffy steamed Basmati rice



**Veg Pulao** 220  
Cal: 250-350, Pro: 5-8g, Carbs: 45-55g, Fat: 5-8g  
Basmati rice cooked with vegetables and spices

# INDIAN BREAD



**Tandoori Roti** 55  
Cal: 100-150, Pro: 4-6g, Carbs: 20-30g, Fat: 2-4g  
Whole wheat flatbread baked in a tandoor oven



**Butter Roti** 60  
Cal: 120-170, Pro: 4-6g, Carbs: 20-30g, Fat: 5-8g  
Whole wheat flatbread brushed with melted butter



**Missi Roti** 55  
Cal: 120-170, Pro: 6-8g, Carbs: 20-30g, Fat: 3-5g  
Whole wheat flatbread made with lentil flour



**Naan** 55  
Cal: 150-200, Pro: 4-6g, Carbs: 25-35g, Fat: 5-10g  
Soft, leavened flatbread cooked in a tandoor oven



**Butter Naan** 70  
Cal: 170-220, Pro: 4-6g, Carbs: 25-35g, Fat: 8-12g  
Naan brushed with melted butter.



**Garlic Naan** 85  
Cal: 170-220, Pro: 4-6g, Carbs: 25-35g, Fat: 8-12g  
Naan flavoured with garlic and herbs



**Plain Paratha** 65  
Cal: 150-200, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g  
Flaky layered flatbread made with whole wheat flour



**Lacha Paratha** 70  
Cal: 180-230, Pro: 5-8g, Carbs: 35-45g, Fat: 8-12g  
Paratha with flaky layers and crispy edges



**Stuffed Aloo Paratha** 110  
Cal: 200-250, Pro: 8-12g, Carbs: 35-45g, Fat: 8-12g  
Paratha stuffed with mashed potatoes and spices

Allergens



## TUMMY SINGH



**Green Chilli Paratha** 70  
Cal: 180-230, Pro: 5-8g, Carbs: 30-40g, Fat: 8-12g  
Paratha with a spicy kick from green Chilli



**Red Chilli Paratha** 70  
Cal: 200-250, Pro: 8-12g, Carbs: 35-45g, Fat: 8-12g  
Paratha with a spicy kick from red Chilli flakes



**Stuffed Mix Veg Paratha** 110  
Cal: 200-250, Pro: 8-12g, Carbs: 35-45g, Fat: 8-12g  
Paratha stuffed with a mix of vegetables



**Plain Kulcha** 65  
Cal: 150-200, Pro: 4-6g, Carbs: 25-35g, Fat: 5-10g  
Soft, leavened bread cooked in a tandoor



**Butter Kulcha** 70  
Cal: 170-220, Pro: 4-6g, Carbs: 25-35g, Fat: 8-12g  
Kulcha brushed with melted butter



**Stuffed Aloo Kulcha** 110  
Cal: 250-300, Pro: 8-12g, Carbs: 35-45g, Fat: 10-15g  
Stuffed with mashed potatoes and spices, cooked in a tandoor



**Stuffed Mix Veg Kulcha** 110  
Cal: 250-300, Pro: 8-12g, Carbs: 35-45g, Fat: 10-15g  
Kulcha stuffed with a mix of vegetables



**Cheese Naan** 210  
Cal: 200-250, Pro: 6-8g, Carbs: 25-35g, Fat: 10-15g  
Naan stuffed with melted English Cheddar cheese.

## INDIAN SIDES

### Set Curd

Cal: 50-70, Pro: 3-5g, Carbs: 5-8g, Fat: 2-4g  
Creamy, chilled curd.

90

### Veg Raita

Cal: 50-100, Pro: 2-5g, Carbs: 8-15g, Fat: 2-5g  
Curd mixed with chopped vegetables and spices.

120

### Plain Pappad

Cal: 20-30, Pro: 1-2g, Carbs: 5-8g, Fat: 1-2g  
Crispy, thin lentil wafers.

25

### Masala Pappad

Cal: 30-40, Pro: 1-2g, Carbs: 5-8g, Fat: 2-3g  
Pappad seasoned with spices and herbs.

140

### French Fries

Cal: 250-350, Pro: 2-4g, Carbs: 40-50g, Fat: 15-25g  
Crispy potato fries.

170



# ASIAN RICE



## VEGETARIAN



### Fried Rice Veg

220

Cal: 200-250, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g

Savory fried rice with mixed vegetables

### Burned Chilli Garlic Rice Veg

230

Cal: 220-270, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g

Fried rice with vegetables, burnt Chilli, and garlic

### Schezwan Fried Rice Veg

230

Cal: 200-250, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g

Spicy fried rice with vegetables and Schezwan sauce.



### Nasi Goreng Veg

360

Cal: 250-300, Pro: 5-8g, Carbs: 40-50g, Fat: 10-15g

Indonesian fried rice dish prepared with a mix of vegetables, aromatic spices, and typically served with a side of condiments with Tofu and Broccoli Satay and veg crackers

### Sambal Veg Fried Rice

240

Cal: 200-250, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g

Spicy and flavourful Indonesian fried rice

## NON VEGETARIAN

### Fried Rice Egg

240

Cal: 250-300, Pro: 10-15g, Carbs: 30-40g, Fat: 10-15g

Fried rice with scrambled egg

### Fried Rice Chicken

280

Cal: 300-400, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Fried rice with chicken

### Fried Rice Prawns

390

Cal: 300-400, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Fried rice with prawns

### Burned Chilli Garlic Rice Egg

250

Cal: 270-320, Pro: 10-15g, Carbs: 30-40g, Fat: 10-15g

Fried rice with egg, burnt Chilli, and garlic

### Burned Chilli Garlic Rice Chicken

290

Cal: 320-370, Pro: 20-30g, Carbs: 30-40g, Fat: 15-20g

Fried rice with chicken, burnt Chilli, and garlic.

### Burned Chilli Garlic Rice Prawns

390

Cal: 320-370, Pro: 20-30g, Carbs: 30-40g, Fat: 15-20g

Fried rice with prawns, burnt Chilli, and garlic.

### Schezwan Fried Rice Egg

250

Cal: 250-300, Pro: 10-15g, Carbs: 30-40g, Fat: 10-15g

Spicy fried rice with egg and Schezwan sauce

### Schezwan Fried Rice Chicken

290

Cal: 300-400, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Spicy fried rice with chicken and Schezwan sauce.

### Schezwan Fried Rice Prawns

390

Cal: 300-400, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Spicy fried rice with prawns and Schezwan sauce.

### Sambal Fried Rice Egg

260

Cal: 250-350, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Spicy and flavourful Indonesian egg fried rice

### Sambal Fried Rice Chicken

290

Cal: 300-400, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Spicy and flavourful Indonesian chicken fried rice



### Nasi Goreng Chicken

390

Cal: 300-400, Pro: 20-30g, Carbs: 40-50g, Fat: 15-25g

Indonesian fried rice dish made with stir-fried rice, seasoned with spices, and mixed with chicken, vegetables, and often accompanied by a fried egg on top and accompanied by chicken satay and prawn crackers

#### Allergens



Nuts



Gluten



Seafood



Lactose



# ASIAN NOODLES



## VEGETARIAN



### Hakka Noodle Veg

Cal: 200-250, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g

Stir-fried noodles with mixed vegetables in Hakka style

230



### Chilli Garlic Noodle Veg

Cal: 220-270, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g

Stir-fried noodles with vegetables, Chilli, and garlic

240



### Schezwan Noodle Veg

Cal: 200-250, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g

Spicy stir-fried noodles with vegetables in Schezwan style

240



### Pad Thai Veg

Cal: 200-250, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g

Thai stir-fried noodle dish made with rice noodles, tofu, mixed vegetables, and a tangy tamarind-based sauce

280



# ASIAN NOODLE



## NON VEGETARIAN



### Hakka Noodle Egg

250

Cal: 250-300, Pro: 10-15g, Carbs: 30-40g, Fat: 10-15g

Stir-fried noodles with egg in Hakka style



### Schezwan Noodle Egg

260

Cal: 250-300, Pro: 10-15g, Carbs: 30-40g, Fat: 10-15g

Spicy stir-fried noodles with egg in Schezwan style

### Hakka Noodle Chicken

290

Cal: 300-400, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Stir-fried noodles with chicken in Hakka style

### Hakka Noodle Prawns

390

Cal: 300-400, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Stir-fried noodles with prawns in Hakka style

### Schezwan Noodle Chicken

290

Cal: 300-400, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Spicy stir-fried noodles with chicken in Schezwan style

### Schezwan Noodle Prawns

390

Cal: 300-400, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Spicy stir-fried noodles with prawns in Schezwan style

### Chilli Garlic Noodle Egg

260

Cal: 270-320, Pro: 10-15g, Carbs: 30-40g, Fat: 10-15g

Stir-fried noodles with egg, Chilli, and garlic

### Chilli Garlic Noodle Chicken

290

Cal: 320-370, Pro: 20-30g, Carbs: 30-40g, Fat: 15-20g

Stir-fried noodles with chicken, Chilli, and garlic



### Pad Thai Chicken

370

Cal: 250-350, Pro: 20-30g, Carbs: 30-40g, Fat: 15-25g

Thai stir-fried noodle dish featuring tender chicken, rice noodles, eggs, and a tangy tamarind-based sauce

#### Allergens



Nuts



Gluten



Seafood



Lactose

# DRINKS



**Pineapple Juice** 160



**Grape Juice** 160



**Orange/Musambi Juice** 160



**Watermelon Juice** 160  
Cal: 40-60, Pro: 1-2g, Carbs: 10-15g, Fat: 0-1g



**Black Current** 160  
Cal: 50-80, Pro: 0-1g, Carbs: 10-15g, Fat: 0-1g



**Peach Mojito** 160  
Cal: 50-80, Pro: 0-1g, Carbs: 10-15g, Fat: 0-1g



**Passion Fruit Mojito** 160  
Cal: 50-80, Pro: 0-1g, Carbs: 10-15g, Fat: 0-1g



**Strawberry Mojito** 160  
Cal: 50-80, Pro: 0-1g, Carbs: 10-15g, Fat: 0-1g



**Mango Lassi** 180  
Cal: 100-150, Pro: 3-5g, Carbs: 15-20g, Fat: 2-4g



**Sweet Lassi** 170  
Cal: 100-150, Pro: 3-5g, Carbs: 15-20g, Fat: 2-4g



**Strawberry Lassi** 190  
Cal: 100-150, Pro: 3-5g, Carbs: 15-20g, Fat: 2-4g

# TUMMY SINGH



**Choco Peanut Butter Shake** 220  
Cal: 100-150, Pro: 3-5g, Carbs: 15-20g, Fat: 2-4g



**Oreo Shake** 190  
Cal: 100-150, Pro: 3-5g, Carbs: 15-20g, Fat: 2-4g



**Kitkat Shake** 190  
Cal: 100-150, Pro: 3-5g, Carbs: 15-20g, Fat: 2-4g

## Fresh Lime Juice

Cal: 50-80, Pro: 0g, Carbs: 10-15g, Fat: 0g

60

## Fresh Lime Soda

Cal: 50-80, Pro: 0g, Carbs: 10-15g, Fat: 0g

70

## Iced Minty Lemon

Cal: 50-80, Pro: 0g, Carbs: 10-15g, Fat: 0g

140

## Black Tea

Cal: 2-5, Pro: 0g, Carbs: 0.5-1g, Fat: 0g

50

## Tea

Cal: 2-5, Pro: 0g, Carbs: 0.5-1g, Fat: 0g

70

## Coffee

Cal: 5-10, Pro: 0g, Carbs: 1-2g, Fat: 0g

70



# DESSERT



**Ras Malai** 180  
Cal: 100-150, Pro: 3-5g, Carbs: 20-30g, Fat: 5-8g



**Royal Falooda** 240  
Cal: 250-350, Pro: 5-8g, Carbs: 40-50g, Fat: 10-15g



**Gulab Jamun** 140  
Cal: 100-150, Pro: 2-4g, Carbs: 20-30g, Fat: 5-8g



**Carrot Halwa** 180  
Cal: 300-400, Pro: 5-8g, Carbs: 50-70g, Fat: 15-25g



**Carrot Halwa with Ice Cream** 210  
Cal: 300-400, Pro: 5-8g, Carbs: 50-70g, Fat: 15-25g

**Gulab Jamun With Ice Cream** 180  
Cal: 200-250, Pro: 4-6g, Carbs: 30-40g, Fat: 10-15g

**Choice Of Ice Cream** 180  
Cal: 150-200, Pro: 2-4g, Carbs: 20-30g, Fat: 8-12g

## Allergens



Nuts



Gluten



Seafood



Lactose





Please be advised that our menu items may contain or come into contact with common allergens, including:



Gluten



Seafood



Nuts



Dairy

We use standardized symbols throughout the menu to help identify dishes containing these ingredients. While we take every precaution to prevent cross-contamination, we cannot guarantee the complete absence of allergens in any dish.

If you have specific dietary requirements or allergies, kindly inform our staff before placing your order.

