MENU



TUMMY SINGH

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



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.

FOLLOW US

TUMMY SINGH

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 | Biriyani

SALADS



Onion Salad 45
Calories: 25-40, Protein: 0.5-1g, Carbs: 5-8g, Fat: 0-1g
Slices of Onion, green chilli and lemon wedges

Green Salad 190
Calories: 50-80, Protein: 2-4g, Carbs: 8-12g, Fat: 0g
Slices of Onion, green chillies and cucumber

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
Nuts Gluten Seafood Lactose

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

*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

*taxes & parcel charges as applicable

Allergens
Nuts Gluten Seafood Lactose

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 spiceswrapped in thin layer of crumbs



Peri Peri Paneer Tikka 4pc 280 / 8pc 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 4pc 280 / 8pc 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 4pc 290 / 8pc 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 4pc 280 / 8pc 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

*taxes & parcel charges as applicable

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 cashew, cream and topped with melted cheddar cheese



Murgh Seekh Kebab 370
Cal: 250-350, 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

half /



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

*taxes & parcel charges as applicable

Allergens
Nuts Gluten Seafood Lactose



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 *half* *full* 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 *half* *full* 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 *half* *full*
Tandoori chicken rubbed with yoghurt & hariyali masala

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

Allergens
Nuts Gluten Seafood Lactose

*taxes & parcel charges as applicable

PLATTER



Vegetable Kebab Khazana 1399
Cal: 200-250, Pro: 15-20g, Carbs: 5-10g, Fat: 10-15g
20 pc of assorted veg and paneer kebabs.



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 1399
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

*taxes & parcel charges as applicable

Allergens
Nuts Gluten Seafood Lactose

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

*taxes & parcel charges as applicable

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

*taxes & parcel charges as applicable

Allergens
Nuts Gluten Seafood Lactose

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
Nuts Gluten Seafood Lactose

*taxes & parcel charges as applicable



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

*taxes & parcel charges as applicable

Allergens
Nuts Gluten Seafood Lactose



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 Muttor 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
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

*taxes & parcel charges as applicable

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.

*taxes & parcel charges as applicable

Allergens
Nuts Gluten Seafood Lactose

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 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

*taxes & parcel charges as applicable

BIRIYANI



Paneer Tikka Biriyani 280
Cal: 350-450, Pro: 20-30g, Carbs: 40-50g, Fat: 20-30g



Sabzi Biriyani 240
Cal: 300-400, Pro: 10-15g, Carbs: 45-55g, Fat: 10-15g



Signature Chicken Biriyani 270
Cal: 350-450, Pro: 25-35g, Carbs: 40-50g, Fat: 15-25g



Tandoori Chicken Biriyani 480
Cal: 400-500, Pro: 30-40g, Carbs: 40-50g, Fat: 20-30g
Fragrant Tawa Biriyani with tender chicken.



Rajah Biriyani 1750
Cal: 4200-5700, Pro: 165-250g, Carbs: 585-810g, Fat: 165-265g
For 4 persons, 12 pc of kebab and Biriyani with unlimited rice, bread and sides, 4 black tea, 4 Gulab Jamun

Rani Biriyani 950
Cal: 4200-5700, Pro: 165-250g, Carbs: 585-810g, Fat: 165-265g
For 2 persons, 6 pc of kebab and Biriyani with unlimited rice, bread and sides, 2 black tea, 2 Gulab Jamun



Chicken Tikka Biriyani 320
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



Mutton Biriyani 420
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

*taxes & parcel charges as applicable

Allergens: 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
Nuts Gluten Seafood Lactose

*taxes & parcel charges as applicable



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.

BREADS
RICE and SIDES

INDIAN SIDES

Set Curd 90
Cal: 50-70, Pro: 3-5g, Carbs: 5-8g, Fat: 2-4g
Creamy, chilled curd.

Veg Raita 120
Cal: 50-100, Pro: 2-5g, Carbs: 8-15g, Fat: 2-5g
Curd mixed with chopped vegetables and spices.

Plain Pappad 25
Cal: 20-30, Pro: 1-2g, Carbs: 5-8g, Fat: 1-2g
Crispy, thin lentil wafers.

Masala Pappad 140
Cal: 30-40, Pro: 1-2g, Carbs: 5-8g, Fat: 2-3g
Pappad seasoned with spices and herbs.

French Fries 170
Cal: 250-350, Pro: 2-4g, Carbs: 40-50g, Fat: 15-25g
Crispy potato fries.

*taxes & parcel charges as applicable

Allergens
Nuts Gluten Seafood Lactose

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
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

*taxes & parcel charges as applicable

ASIAN NOODLES

VEGETARIAN



Hakka Noodle Veg 230
Cal: 200-250, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g
Stir-fried noodles with mixed vegetables in Hakka style



Chilli Garlic Noodle Veg 240
Cal: 220-270, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g
Stir-fried noodles with vegetables, Chilli, and garlic



Schezwan Noodle Veg 240
Cal: 200-250, Pro: 5-8g, Carbs: 30-40g, Fat: 5-10g
Spicy stir-fried noodles with vegetables in Schezwan style



Pad Thai Veg 280
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

*taxes & parcel charges as applicable

Allergens
Nuts Gluten Seafood Lactose

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

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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

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Allergens
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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 60
Cal: 50-80, Pro: 0g, Carbs: 10-15g, Fat: 0g

Fresh Lime Soda 70
Cal: 50-80, Pro: 0g, Carbs: 10-15g, Fat: 0g

Iced Minty Lemon 140
Cal: 50-80, Pro: 0g, Carbs: 10-15g, Fat: 0g

Black Tea 50
Cal: 2-5, Pro: 0g, Carbs: 0.5-1g, Fat: 0g

Tea 70
Cal: 2-5, Pro: 0g, Carbs: 0.5-1g, Fat: 0g

Coffee 70
Cal: 5-10, Pro: 0g, Carbs: 1-2g, Fat: 0g

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

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TUMMY SINGH

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.

TUMMY SINGH

