



SHIKAR
SINGAPORE

LUNCH THALI MENU (VEGETARIAN)

Tuesday to Friday, 12:00pm to 2:30pm

Presenting Singapore with an exclusive gourmet Thali experience that features Shikar's signatures and comforts in an elegant setting

mains

choice of one of the following

Curd Cheese, Kufte (V, N)

pinenuts, tomato-butternut-saffron sauce

Tandoor Roasted, Paneer (V, Gf)

heady masala, peppercorn, coriander

sides and rice

Spinach Mash (V, Gf)

garlic chips, fenugreek

Add Italian Morels at \$10

Shikari Daal (V, Gf)

patiently simmered Urad lentils,
creamed & buttered

**Young Turmeric &
Green Beans (Gf)**

asafoetida

Steamed Basmati Rice (Ve, Gf)

Cucumber Mint Raita (V, Gf)

Green Leaf Bowl (V, Gf)

bread(s)(V)

choice of one of the following

Wheat Roti (Ve) | Naan | Whole Wheat Parantha

butter, garlic, mint

Maize Millets Roti (Ve, Gf)

quinoa, mild chillies, onion

supplement \$10 for

dessert of the day

\$49 per person

Our Thali is passionately curated by our chefs and changes seasonally.

It is recommended for one person and is a limited option. Enjoy the authentic flavours and techniques.



Please note: Our food is mostly mild to medium. Despite our best efforts, our food & drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes & drinks are free from any allergen. Not all ingredients are listed on each dish, please inform your server of any allergies or dietary requirements you have

All prices are subject to 10% service charge & prevailing government taxes



SHIKAR
SINGAPORE

LUNCH THALI MENU (NON-VEGETARIAN)

Tuesday to Friday, 12:00pm to 2:30pm

Presenting Singapore with an exclusive gourmet Thali experience that features Shikar's signatures and comforts in an elegant setting

mains

choice of one of the following

Black Tiger Prawns, Kari (Gf)

curry leaves, coconut

Tandoor Roasted Chicken, "Makhani" (Gf, N)

smoked tomato-saffron-cream sauce, fenugreek speckled

sides and rice

Spinach Mash (V, Gf)

garlic chips, fenugreek

Add Italian Morels at \$10

Young Turmeric & Green Beans (Gf)

asafoetida

Shikari Daal (V,Gf)

patiently simmered Urad lentils,

creamed & buttered

Steamed Basmati Rice (Ve, Gf)

Cucumber Mint Raita (V, Gf)

Green Leaf Bowl (V, Gf)

bread(V)

choice of one of the following

Wheat Roti (Ve) | Naan | Whole Wheat Parantha

butter, garlic, mint

Maize Millets Roti (Ve, Gf)

quinoa, mild chillies, onion

supplement \$10 for
dessert of the day

\$49 per person

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