



SHIKAR

SINGAPORE

Shikar is inspired by the grand old feasts of Indian Royals where members of high society socialised, ate and drank. The menu at Shikar explores progressive ideas in Indian cuisine while maintaining traditional integrity. Chef Jolly reinterprets nostalgic Indian dishes with an openness towards global techniques and influences.

Desserts

Almond Brioche Toast (N)	\$25
saffron-cardamom reduced milk, gold	
Pistachio Rose Kulfi (V,N,Gf)	\$23
house signature	
Crisp Medjool Dates - Coconut Crepe (Ve)	\$21
coconut ice cream	
Jaggery Bulghur Hulw (Ve,N)	\$19
with natural sugar only, cashew nuts, raisins	
Caramelised Milk Cake "Jamun" (N)	\$23
hazelnut mascarpone	
Ice Cream & Sorbet of the Moment (V)	\$19
kindly check with our team for today's flavours.	

Aperitif/ Digestif

Asterley Brothers Dispense Amaro	\$18	Campari	\$18
Select Apertivo	\$18	Wondermint Schnapps Liqueur	\$18
Fernet Branca	\$20	St George Coffee Liqueur	\$20

Coffee/ Tea

	cup/kettle		
Saffron Masala Chai	\$15/\$25	Espresso	\$10
Americano	\$14	Double Espresso	\$12
Latte	\$14	Cappuccino	\$14



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