

#### 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 (N) pinenuts, tomato-butternut-saffron sauce

**Tandoor Roasted, Paneer (Gf)** heady masala, peppercorn, coriander

# sides and rice

#### Spinach Mash (Gf)

garlic chips, fenugreek Add Italian Morels at \$10

Stir-Fried Okra St green mango, cumin, onion

creamed & buttered Steamed Basmati Rice (Ve, Gf)

Shikari Daal (Gf)

patiently simmered Urad lentils,

Cucumber Mint Raita (Gf) Green Leaf Bowl (Gf)

breads choice of one of the following

Wheat Roti (Ve) I Naan I Whole Wheat Parantha butter, garlic, mint

Maize Millets Roti (Ve, Gf) quinoa, mild chillies, onion

## \$55++ per person \$59++ per person with dessert of the day

Our Thali is passionately curated by our chefs and changes seasonally. Enjoy the authentic flavours and techniques.



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



### 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

**Pot Roasted Lamb** heady spices, cinnamon, cloves, pepper, fennel, caramelised onions

# 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

Stir-Fried Okra green mango, cumin, onion Steamed Basmati Rice (Ve, Gf) Cucumber Mint Raita (V, Gf) Green Leaf Bowl (V, Gf)

Shikar - 10032

breads(V) choice of one of the following

Wheat Roti (Ve) I Naan I Whole Wheat Parantha butter, garlic, mint

Maize Millets Roti (ve, Gf) quinoa, mild chillies, onion

## \$55++ per person \$59++ per person with dessert of the day

Our Thali is passionately curated by our chefs and changes seasonally. Enjoy the authentic flavours and techniques.



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