



Let's Chaat (Vegetarian)

Saturday, 12.00pm to 2.30pm

Delivering authentic flavours reimagined and elevated for a modern setting, Shikar transports you across the country with a menu from which you will savour every last morsel.

Welcome Drink & Nibbles

Raspberry Nimbu Fizz, lime, mint (n/alc)

Appetizer

Roasted Sweet Potato Goats Cheese Tikki Chaat I cumin yoghurt I pomegranate-mint

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Mains (N)

Curd Cheese Kufte I pine nuts I tomato-butternut-saffron sauce

OR

Tandoor Roasted Paneer I peppercorn I coriander I tomato-caramelised onion gravy

Accompanied with;

Shikari Daal I stewed urad lentils I white butter

Baby Spinach Mash I roasted garlic I fenugreek

Vegetables of the Moment I Chef's selection

Steamed Basmati I rice

Your Choice of Bread I wheat parantha I wheat roti I naan I maize-millet roti (GF)

Raita I vegetable yoghurt I cumin

Kachumber Salad I onion I radish I cucumber I tomatoes

Supplement \$19++ for Wild Mushrooms Biryani I season's mushrooms I bay I cloves I raita

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Dessert

Gulab Jamun I saffron I hazelnut I almond (n)

Or

Kulfi I pistachio I rose (n)

\$59++ per person



Prices are subject to 10% service charge and prevailing government taxes



Let's Chaat (Non-Vegetarian)

Saturday, 12.00pm to 2.30pm

Delivering authentic flavours reimagined and elevated for a modern setting, Shikar transports you across the country with a menu from which you will savour every last morsel.

Welcome Drink & Nibbles

Raspberry Nimbu Fizz, lime, mint (n/alc)

Appetizer

Roasted Sweet Potato Goats Cheese Tikki Chaat I cumin yoghurt I pomegranate-mint

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Mains

Black Tiger Prawns Curry I coconut I tamarind

OR

Tandoor Roasted Chicken I "makhani", smoked tomato-saffron-cream sauce

Accompanied with;

Shikari Daal I stewed urad lentils I white butter

Baby Spinach Mash I roasted garlic I fenugreek

Vegetables of the Moment I Chef's selection

Steamed Basmati I rice

Your Choice of Bread I wheat parantha I wheat roti I naan I maize-millet roti (GF)

Raita I vegetable yoghurt I cumin

Kachumber Salad I onion I radish I cucumber I tomatoes

Supplement \$28++ for Australian Lamb Saddle & Shoulder Biryani I raita

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Dessert

Gulab Jamun I saffron I hazelnut I almond (n)

Or

Kulfi I pistachio I rose (n)

\$59++ per person



Prices are subject to 10% service charge and prevailing government taxes