



SHIKAR
SINGAPORE

A-LA CARTE

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.

nibbles & starters

Mathri Crackers & Makhana Pops chutney	\$13	Peri-Peri Prawns quinoa crusted	\$21	Roasted Sweet Potato Goats Cheese Tikki Chaat (V) yogurt, pomegranate-mint, kale chips	\$39
Grilled Young Jackfruit Patty (Ve) black cardamon, bay, sour gooseberry pickle	\$41	Lamb Pate "Gilawat" (N) saffron-almond roti, nigella-figs relish	\$43	Crisp Soft Shell Crab garlic-coriander aioli	\$41

charcoal tandoor & josper grill

Paneer (V) roselle leaves, mild chillies	\$43	Wild Caught, Tiger Prawns 200g -250g roasted garlic-cream cheese, Kashmiri chillies	\$59	Maimoa Grass-fed New Zealand Lamb Rack, Sula 200g clove smoked mint-mango-feta	\$63
Tender Stem Broccoli (V) thymol-fennel, soft cheese, smoked red pepper sauce	\$39	Lotus Leaf Roasted Seabass tamarind, chillies, caramelised onion-tomato rub	\$45	Duck Seekh pumpkin seeds, saffron, sesame-tangerine-plum	\$55
Crushed Corn & Fenugreek Skewers (Ve) pink ginger, peppercorns	\$39	Coconut Shell Baked Australian Lamb Shoulder chilly-curry leaf, sukka	\$57	Hawke's Bay, New Zealand Green Pastures Raised Red Deer Tenderloin 200g tandoor roasted, mustard-nigella -black pepper	\$69
Charred Cream Chicken, Tikka 250g royal cumin, green cardamon	\$49				

griddle grill / pot roasted

Purple Aubergine Ghee Roast (V) heady spices, coriander, ginger	\$37	Boston Lobster (N) Half 300-350g Full 625-675g garlic, chillies, coriander	\$59 \$89	Jungle Black Chicken (half/full) classically stone baked, robustly spiced, pickled ginger, coriander root, green chillies	\$39/\$51
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curry

Roasted Chicken, Smoked Tomato Butter Sauce (N) saffron-cream, fenugreek speckled	\$59	Black Tiger Prawns, Mussels & Scallops curry leaves, coconut	\$61	Braised Australian Hind Lamb Shanks 600g aromatic "potli spices", vetiver roots, rose petals	\$79
Curd Cheese, Kufte Pinenuts (V,N) tomato-butternut-saffron sauce	\$45	Spinach Mash Garlic Chips (V) fenugreek (Add on Italian morels at \$20)	\$47	Queensland, Australian Wagyu Beef Short Ribs, Laal Maas 220g garlic roasted roots, pickled red cabbage	\$89
Stirred Greens, Cashewnuts, Tymol, Fennel (Ve) onion-tomato, gravy	\$39	Cumin Roasted Potatoes (Ve) pickle spiced	\$29	Shikari Daal (V) patiently simmered Urad lentils, creamed & buttered	\$33

biryani (served with garlic yogurt)

Spring Chicken rose petals, cardamom-mace	\$55	Australian Lamb Saddle & Shoulder cinnamon, nutmeg, mint, saffron	\$65	Wild Mushrooms, Season's (V) bay, cloves	\$55
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bread

Maize Lentil Roti (Ve, Gf) quinoa, chickpea, mild chillies, onion	\$9	Naan (V) -butter, garlic -goats cheese-pickled chillies	\$11 \$13	Kulcha (V) spiced potatoes, coriander, sun-dried pomegranate	\$15
Whole Wheat Parantha (V) butter, mint	\$11	Wheat Roti (Ve) butter	\$7	Saffron-Almond Roti (V) pan-grilled	\$11

sides & rice

Smoked Paprika Popadums (V) rice, lentils, sago, chutney	\$11	Steamed Basmati Rice (Ve)	\$9	Cucumber Mint Raita (V)	\$7
				Pickled Shallots (Ve)	\$7



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