



SHIKAR
SINGAPORE

Celebration Menu

10th - 14th April 2024 | Lunch 12.00pm to 2.30pm

Celebrating the Festival of Harvest, Baisakhi

Surprise & Delight

(v) ALOO-SAGO TIKKI CHAAT

mint-yogurt | garlic-chilly chutney | cinnamon-tamarind molasses | radish

Mains

Kindly choose one of the following

MURGH ADHRAKI | pot roasted spring chicken | ginger root-caramelised onion-yogurt

KEEMA KALEJI | griddle stirred lamb mince & liver | green peas | cardamom-nutmeg-cinnamon

(V) KOFTA | ricotta curd cheese | tomato-basil sauce | sun-dried tomato | pistachios

(v) Mains accompanied with;

BHARTA | smoked aubergine | green peas | caramelised shallots-tomato mash

TENDER STEM BROCCOLI FLORETS | potatoes | stirred | ginger | crushed coriander

SHIKAR DAL | 48 hrs stewed urad lentils | churned white butter

PULAO | steamed basmati | cardamom-clove-bay leaf butter

BREAD | paratha | naan | dal-missi roti

LAUKI RAITA | bottle gourd | yogurt | cumin | coriander

KACHUMBER SALAD | pickled onion | red radish | young cucumber | cherry tomatoes

Dessert

PUNJABI KESARI KHEER | pistachios | almonds | saffron

Or

ROASTED ALMOND HALWA | milk cake | desi ghee | saffron

How about a glorious finish with GUR CHIKKI and our one and only Shikar's Royal Tea | \$8++

\$59++ per person



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

DLM- 080324