



SHIKAR
SINGAPORE

Mother's Day Tasting Vegetarian Lunch Thali

10th - 12th May 2024 | 12.00pm to 2.30pm

Celebrating the Mother's love in your life

Welcome Drink

RASPBERRY NIMBU FIZZ | lime | mint (non-alcoholic)

Appetizer

AVOCADO LOTUS PAPDI & BEET TIKKI CHAAT | cumin yoghurt | pomegranate-mint

Mains

Kindly choose one of the following

CHEENA BHURJEE | peas | tomato | ginger

TANDOOR ROASTED PANEER KADHAI | peppercorn | coriander | tomato-caramelised | onion gravy (N)

Mains accompanied with:

BABY SPINACH MASH & CORN | roasted garlic | fenugreek

VEGETABLES OF THE MOMENT | chef's selection

TADKA DAAL | stewed arhar lentils | chilli-garlic tempered

STEAMED BASMATI | rice (GF)

YOUR CHOICE OF BREAD | wheat paratha | wheat roti | naan | maize-lentil roti (GF)

RAITA | cucumber yoghurt | cumin

KACHUMBER SALAD | onion | radish | cucumber | tomatoes

Dessert

MALAI KULFI | pistachio | rose (N)

\$68++ per person



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

MDTTD- 230424



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Mother's Day Tasting Non-Vegetarian Lunch Thali

10th - 12th May 2024 | 12.00pm to 2.30pm

Celebrating the Mother's love in your life

Welcome Drink

RASPBERRY NIMBU FIZZ | lime | mint (non-alcoholic)

Appetizer

AVOCADO LOTUS PAPDI & BEET TIKKI CHAAT | cumin yoghurt | pomegranate-mint

Mains

Kindly choose one of the following

TANDOOR ROASTED CHICKEN | makhani | smoked tomato-saffron-cream sauce (N)

TIGER PRAWNS COASTAL CURRY | coconut | kokum

(V) Mains accompanied with:

BABY SPINACH MASH & CORN | roasted garlic | fenugreek

VEGETABLES OF THE MOMENT | chef's selection

TADKA DAAL | stewed arhar lentils | chilli-garlic tempered

STEAMED BASMATI | rice (GF)

YOUR CHOICE OF BREAD | wheat paratha | wheat roti | naan | maize-lentil roti (GF)

RAITA | cucumber yoghurt | cumin

KACHUMBER SALAD | onion | radish | cucumber | tomatoes

Dessert

MALAI KULFI | pistachio | rose (N, V)

\$68++ per person



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

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SHIKAR
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Mother's Day Tasting Vegetarian Dinner Menu

10th - 12th May 2024 | 6.00pm to 10.00pm

Celebrating the Mother's love in your life

Welcome Drink

PINK GUAVA BELLINI | pink guava | prosecco (alcoholic)

Starters

TENDER STEM BROCCOLI | thymol-fennel | soft cheese | smoked red pepper sauce

ASPARAGUS & CURD CHEESE SKEWER | mint-mango | red peppercorns

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MINT-MANGO SORBET

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Mains

CURD CHEESE KUPTE | pine nuts tomato-butternut-saffron sauce (N)

Mains accompanied with:

STIRRED SEASON'S GREENS | turmeric roots | green mango | cumin

PALAK DAAL | stewed arhar lentils | garlic-chilli tempered

YOUR CHOICE OF BREAD | wheat paratha | garlic naan | maize-lentil roti (GF)

STEAMED BASMATI | rice (GF)

Dessert

GREEN APPLE SAFFRON JALEBI & KULFI | pistachio | cardamom | rose (N)

\$98++ per person



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SINGAPORE

Mother's Day Tasting Non-Vegetarian Dinner Menu

10th - 12th May 2024 | 6.00pm to 10.00pm

Celebrating the Mother's love in your life

Welcome Drink

PINK GUAVA BELLINI | pink guava | prosecco (alcoholic)

Starters

DUCK SEEKH | pumpkin seeds | saffron | sesame-tangerine-plum
CHARRED CHICKEN TIKKA | cheddar | royal cumin | green cardamom

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MINT-MANGO SORBET

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Mains

BRAISED AUSTRALIAN LAMB SHOULDER | aromatic "potli" spices | vetiver roots | rose petals

Mains accompanied with:

STIRRED SEASON'S GREENS | turmeric roots | green mango | cumin (V)
PALAK DAAL | stewed arhar lentils | garlic-chilli tempered (V)
YOUR CHOICE OF BREAD | wheat paratha | garlic naan (V) | maize-lentil roti (GF)
STEAMED BASMATI | rice (V, GF)

Dessert

GREEN APPLE SAFFRON JALEBI & KULFI | pistachio | cardamom | rose (N, V)

\$98++ per person



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

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