



# SHIKAR

SINGAPORE

## À 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

|   |   |   |
|---|---|---|
| <b>Kale Chips &amp; Water Lily Pops</b> (VE)<br>mango-paprika \$12                            | <b>Quinoa Prawns</b> †<br>peri-peri dip \$21                                    | <b>Sweet Potato Tikki Chaat</b> (V)<br>goats cheese, pomegranate-mint -yoghurt chutney, lotus crisps \$33 |
| <b>Grilled Young Jackfruit Patty</b> (VE)<br>black cardamon, bay, sour gooseberry pickle \$29 | <b>Lamb Pate "Gilawat"</b> (N)<br>saffron-almond roti, nigella-figs relish \$41 | <b>Gunpowder Soft-Shell Crab</b> †<br>crisp fried, tamarind-coriander chutney 150g \$37                   |

### charcoal tandoor & jospur grill

|  |   |   |
|--|---|---|
| <b>Lal Mirch Paneer Tikka</b> (V, GF)<br>roasted curd cheese, pickled Kashmiri chillies, roselle leaves \$39 | <b>Tiger Prawns, Wild Caught, Indian Ocean</b> (GF) †<br>Kashmiri chillies, garlic, fenugreek 200g - 250g \$53            | <b>Tawa Bataer, Brisbane Valley, Quail</b> (GF)<br>coriander, cloves, cinnamon, pickled ginger, mild green chillies 250g \$43         |
| <b>Tender Stem Broccoli</b> (V, GF)<br>thymol-fennel, soft cheese, smoked red pepper sauce \$35              | <b>Charred Cream Chicken, Tikka</b> (GF)<br>royal cumin, green cardamon 250g \$47   | <b>Duck Seekh</b> (GF)<br>pumpkin seeds, saffron, sesame-tangerine-plum 250g \$41   |
| <b>Nadru Akhroat Seekh</b> (VE, GF, N)<br>lotus stem, walnut skewers, sesame-ginger-fennel-mint \$35         | <b>Lamb Rack, Sula, Maimoa, Grass-fed, New Zealand</b> (GF)<br>clove smoked, mustard-yoghurt, mint-mango relish 200g \$55 | <b>Chapli Kebab, Red Deer Tenderloin</b> (GF) †<br>crisp fried, stone flower, mace, red chilli-garlic chutney, radish slaw, 200g \$59 |

### griddle grill, pot roasted, curry & stirred

|  |   |  |
|--|---|--|
| <b>Curd Cheese, Kufte</b> (V, N)<br>pine nuts, tomato-butternut -saffron sauce \$43                          | <b>Lobster Tail, Boston</b> (GF) †<br>pan-fried, bell-peppers, coriander, ginger, mild chillies 200g \$79 | <b>Roasted Chicken, Smoked Tomato Butter Sauce</b> (N, GF)<br>saffron-cream, fenugreek speckled \$49             |
| <b>Monkey Head Mushrooms, Stirred</b> (VE)<br>scallion greens, caramelised red onion, black peppercorns \$35 | <b>Lotus Leaf Roasted Seabass</b> (GF) † †<br>tamarind, chillies, caramelised onion-tomato rub 225g \$41  | <b>Braised Hind Lamb Shank, Australian</b> (GF)<br>aromatic "potli" spices, vetiver roots, rose petals 400g \$67 |
| <b>Purple Aubergine Ghee Roast</b> (V) † †<br>heady spices, coriander, ginger \$31                           | <b>Black Tiger Prawns, Mussels &amp; Scallop</b> (GF)<br>curry leaves, coconut sauce \$57                 | <b>Lamb Shoulder Sukka, Coconut Shell Baked</b> † †<br>black pepper, ginger, green chillies 250g \$53            |
| <b>Spinach Mash</b> (V)<br>garlic chips, fenugreek (Add on Italian Morels at \$11) \$35                      | <b>Moringa Achari Aloo</b> (VE, GF)<br>pickled drumstick greens, new potatoes, pan roasted \$29           | <b>Short Rib, Lal Maas, Wagyu Beef, Queensland, Australia</b><br>pan-roasted parsnips, roast gravy 220g \$89     |

### biryani

(served with garlic yoghurt)

|   |   |  |
|---|---|--|
| <b>Spring Chicken</b> †<br>nutmeg, cinnamon, green chillies, black lemon \$55 | <b>Lamb Shoulder &amp; Saddle, New Zealand</b><br>green cardamom, mace, rose, mint \$65 | <b>Exotic Morels "Gucchi", Season's Vegetables Biryani</b> (V) †<br>royal cumin, bay, cloves, saffron \$49 |
|---|---|--|

### bread

(V)

|   |  |  |
|---|--|--|
| <b>Maize Lentil Roti</b> (VE, GF)<br>quinoa, chickpea, mild chillies, onion, olive oil \$11 | <b>Naan</b><br>butter, garlic \$11                                   | <b>Roasted "Blue Potatoes"</b> \$15                            |
| <b>Whole Wheat Parantha</b><br>butter, mint \$11  | <b>Goats Cheese Parantha</b> †<br>goats cheese-pickled chillies \$13 | <b>Parantha</b><br>coriander, ginger, red onion, mild chillies |
|   | <b>Wheat Roti</b> (VE)<br>butter (optional) \$7                      | <b>Saffron-Almond Roti</b><br>pan-grilled \$11                 |

### sides & rice

(V)

|   |  |                                      |
|---|--|--------------------------------------|
| <b>Smoked Paprika Popadums</b><br>rice, lentils, sago, chutney \$11 | <b>Steamed Basmati Rice</b> (VE, GF) \$9 | <b>Cucumber Mint Raita</b> (GF) \$11 |
|   |  | <b>Pickled Shallots</b> (VE, GF) \$5 |



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



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# SHIKAR SPECIAL SET MENU

Experience a culinary adventure with our special set menu!

Choice of  
two starters & two mains  
*with accompaniments and desserts*  
**\$78 per person**

Choice of  
three starters & two mains  
*with accompaniments and desserts*  
**\$98 per person**

*A minimum of two guests is required*

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## starters *choice of two / three*

**Charred Cream  
Chicken, Tikka 250g**  
royal cumin, green cardamon

**Tiger Prawns, Wild  
Caught, Indian Ocean (GF)** +\$10  
kashmiri chillies, garlic,  
fenugreek 200g - 250g

**Lamb Rack, Sula, Maimoa, +\$14**  
**Grass-fed, New Zealand**  
clove smoked, mustard-yoghurt,  
mint-mango relish

**Tender Stem Broccoli**  
(V, GF)  
thymol-fennel, soft cheese,  
smoked red pepper sauce

**Duck Seekh (GF)**  
pumpkin seeds, saffron,  
sesame-tangerine-plum

**Paneer (V, GF)**  
roselle leaves, mild chillies

## mains *choice of two*

**Roasted Chicken,  
Smoked Tomato  
Butter Sauce (N, GF)**  
saffron-cream, fenugreek speckled

**Short Rib, Lal Maas, +\$18**  
**Wagyu Beef, Queensland,  
Australia**  
pan-roasted parsnips,  
roast gravy 220g

**Black Tiger Prawns,  
Mussels & Scallop (GF)**  
curry leaves, coconut

**Lobster Tail, Boston (GF) +\$20**  
pan-fried, bell-peppers,  
coriander, ginger,  
mild chillies 200g

**Lamb Shoulder Sukka,  
Coconut Shell Baked ♪♪**  
black pepper, ginger,  
green chillies

**Spinach Mash (V)**  
garlic chips, fenugreek  
(Add on Italian Morels at \$11)

**Purple Aubergine  
Ghee Roast (V) ♪♪**  
heady spices,  
coriander, ginger

**Curd Cheese, Kufte (V, N)**  
pinenuts, tomato-butternut  
-saffron sauce

## mains *accompaniments*

**Shikari Daal (V, GF)**  
patiently simmered urad lentils,  
creamed & buttered

**Assorted Bread Basket**  
roti, naan, whole wheat paratha

## biryani *add-on*

**Lamb Shoulder &  
Saddle, New Zealand** +\$12  
green cardamom,  
mace, rose, mint

**Season's Greens ♪** +\$8  
royal cumin, bay, clove,  
black cardamom, lime, green chillies

## sweet endings

**Pistachio Rose  
Kulfi (V, N, GF)**  
heady spices,  
coriander, ginger

**Caramelised Milk Cake  
"Jamun" (N)**  
hazelnut mascarpone



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