



SHIKAR

SINGAPORE

SUNDAY Brunch

AT THE TABLE

(v) Mathari | Poppadum's | Chutneys

crisp savoury snack bites, thymol seeds, pepper flavoured

Dips & Relishes

sesame-yogurt, chilly-tomato-tamarind, green mango-mint, date-figs ginger marmalade

CHAATS (V)

Samosa Chole Chaat

flaky savoury pastry pyramids, cumin-chili-ginger tempered potatoes, cashew nuts, dates-tamarind chutney, stewed chickpeas

Kachalu, Sev, Papdi Chaat

roasted sweet potato, tangy-sweet, mint-tamarind-pomegranate sauce, gram flour hay

Pani Puri /Dahi Puri

"a street classic", crisp semolina shells, crushed potatoes-chickpeas, chili-mint-tamarind shots

Dahi Bhalla Chaat

spiced urad lentil savoury doughnuts, yogurt-chutney laden

TANDOOR

Bee-hive clay oven roasted (served at the table, choice of three dishes)

Tandoori Tiger Prawns

roasted garlic, kashmiri chillies, cream cheese, fenugreek

Tulsi Chilgoza Chicken Tikka

char grilled chicken, basil, mint, olives, pinenuts, orange

Duck Seekh Kebab

tender minced skewers, aromatic spices

Shikaar Maas Ka Soola

tandoori lamb chops, clove smoked, 5-spiced, garlic-mustard yogurt

Lal Mirch Paneer Tikka (V, GF)

roasted curd cheese, pickled kashmiri chillies, roselle leaves

Nadru Akhroat Seekh (VE, GF, N)

lotus stem, walnut skewers, sesame-ginger-fennel-mint

\$108 ++ PER PERSON

Menu is subject to change without prior notice

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



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CARVERY

Kindly choose any 2 from Carvery, Mains & Briyani

Braised Turkey Legs

green apples, prunes, cinnamon, cloves, mace-rose, aromatic stew, saffron sheermal

MAINS

Kindly choose 1 main, accompaniments served along side

(v) Daal Shikari, Tandoori Breads- Naan, Parantha, Saffron Basmati Rice

Tandoori Spatchcock - applewood smoked tomatoes, red pepper sauce, fenugreek

OR

Grilled Lobster - coastal coconut kari

OR

Roasted Wax Gourd - ricotta, butternut squash, orange vine tomato sauce, pinenuts

BRIYANI

Avadhi Gosht Dum

slow cooked aromatic lamb biryani, saffron basmati rice, "burani" raita. A persian influence

OR

Exotic Morels "Gucchi", Season's Vegetable Briyani (V)†

royal cumin, bay, cloves, saffron

DESSERT

Meetha Platter (Kindly choose one)

(v) Strawberry Kulfi

frozen condensed milk, almonds

Berry Doi - Hazelnut Croute

Couverture Chocolate Jamun - Toasted Pecans

Apple & Figs Toffee Jalebi Rabdi

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