



# 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) mango-paprika	<b>\$12</b>	<b>Sweet Potato Tikki Chaat</b> (V) goats cheese, pomegranate-mint -yoghurt chutney, lotus crisps	<b>\$37</b>	<b>Gunpowder Soft-Shell Crab</b> crisp fried, tamarind-coriander chutney 150g	<b>\$37</b>
<b>Grilled Young Jackfruit Patty</b> (VE) black cardamon, bay, sour gooseberry pickle	<b>\$33</b>	<b>Lamb Pate "Gilawat"</b> (N) saffron-almond roti, nigella-figs relish	<b>\$43</b>		

### charcoal tandoor & josper grill

<b>Lal Mirch Paneer Tikka</b> (V, GF) roasted curd cheese, pickled Kashmiri chillies, roselle leaves	<b>\$39</b>	<b>Tiger Prawns, Wild Caught, Indian Ocean</b> (GF) Kashmiri chillies, garlic, fenugreek 200g - 250g	<b>\$57</b>	<b>Duck Shikampur Kebab</b> (GF) Black cardamon, mace, mint-curd cheese, saffron-tangerine sauce	<b>\$49</b>
<b>Tender Stem Broccoli</b> (V, GF) thymol-fennel, soft cheese, smoked red pepper sauce	<b>\$37</b>	<b>Charred Cream Chicken, Tikka</b> (GF) royal cumin, green cardamon 250g	<b>\$47</b>	<b>Venison, Red Deer Tenderloin Seekh Kebab</b> (GF) stone flower, small chili, garlic	<b>\$59</b>
<b>Nadru Akhroat Seekh</b> (VE, GF, N) lotus stem, walnut skewers, sesame-ginger-fennel-mint	<b>\$39</b>	<b>Lamb Chops, Sula, Maimoa, Grass-fed, New Zealand</b> (GF) clove smoked, mustard-yoghurt, mint-mango relish 200g	<b>\$57</b>		

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

<b>Curd Cheese, Kufte</b> (V, N) pine nuts, tomato-butternut -saffron sauce	<b>\$43</b>	<b>Lobster Tail, Boston</b> (GF) pan-fried, bell-peppers, coriander, ginger, mild chillies 200g	<b>\$79</b>	<b>Roasted Chicken, Smoked Tomato Butter Sauce</b> (N, GF) saffron-cream, fenugreek speckled	<b>\$49</b>
<b>Monkey Head Mushrooms, Stirred</b> (VE) scallion greens, caramelised red onion, black peppercorns	<b>\$37</b>	<b>Lotus Leaf Roasted Seabass</b> (GF) tamarind, chillies, caramelised onion-tomato rub 225g	<b>\$45</b>	<b>Braised Hind Lamb Shank, Australian</b> (GF) aromatic "potli" spices, vetiver roots, rose petals 400g	<b>\$67</b>
<b>Purple Aubergine Ghee Roast</b> (V) heady spices, coriander, ginger	<b>\$31</b>	<b>Black Tiger Prawns, Mussels &amp; Scallop</b> (GF) curry leaves, coconut sauce	<b>\$57</b>	<b>Lamb Shoulder Sukka, Coconut Shell Baked</b> black pepper, ginger, green chillies 250g	<b>\$53</b>
<b>Spinach Mash</b> (V) garlic chips, fenugreek (Add on Italian Morels at \$11)	<b>\$35</b>	<b>Moringa Achari Aloo</b> (VE, GF) pickled drumstick greens, new potatoes, pan roasted	<b>\$29</b>	<b>Short Rib, Lal Maas, Wagyu Beef, Queensland, Australia</b> pan-roasted parsnips, roast gravy 220g	<b>\$89</b>
<b>Shikari Daal</b> (V, GF) patiently simmered urad lentils, creamed & buttered	<b>\$33</b>				

### biryani

(served with garlic yoghurt)

<b>Spring Chicken</b> nutmeg, cinnamon, green chillies, black lemon	<b>\$55</b>	<b>Lamb Shank</b> green cardamom, mace, rose, mint	<b>\$65</b>	<b>Exotic Morels "Gucchi", Season's Vegetables Biryani</b> (V) royal cumin, bay, cloves, saffron	<b>\$49</b>
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### bread

(V)

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

### sides & rice

(V)

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



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





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# SHIKAR'S TASTING MENUS

Experience the culinary adventures!

## TASTING 1 (VEGAN)

\$98

SOMMELIER RECOMMENDED WINE FLIGHTS +\$52

Kale Chips & Water Lily Pops  
mango-paprika

Grilled Young Jackfruit Patty (GF)  
black cardamon, bay, sour  
gooseberry pickle

"Nadru Akhroat Seekh" (GF,N)  
lotus stem-walnut skewers,  
sesame ginger-fennel-mint

Stirred Monkey Head Mushrooms  
scallion greens, caramelised red  
onion, black peppercorns

Arhar Dal Tadka (GF)  
garlic-chilly tempered

Moringa Achari Aloo (GF)  
pickled drumstick greens, new  
potatoes, pan roasted

accompanied with:  
Popadums, or Plain Parantha &  
Maize & Lentil Roti, Steamed Rice.

Crisp Crepes, Medjool Dates (N)  
walnuts, saffron, coconut Ice cream

## TASTING 2

\$128

SOMMELIER RECOMMENDED WINE FLIGHTS +\$62

Kale Chips & Water Lily Pops  
mango-paprika

Charred Cream Chicken, Tikka (GF)  
royal cumin, green cardamon

Lamb Chop, Sula, Maimoa,  
Grass-fed, New Zealand (GF)  
green cardamom, mace, rose,  
mint

Lotus Leaf Roasted Seabass (GF) ♯  
amarind, chillies, caramelised  
onion-tomato rub

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

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

accompanied with:  
Popadums, Naan or Parantha

Spring Chicken Briyani (Add on \$19)  
nutmeg, cinnamon,  
green chillies

Pistachio Rose Kulfi (N)  
house signature

## TASTING 3

\$158

SOMMELIER RECOMMENDED WINE FLIGHTS +\$72

Kale Chips & Water Lily Pops  
mango-paprika

Duck Shikampur Kebab (GF)  
black cardamon, mace, mint-curd  
cheese

Venison, Red Deer Tenderloin  
Seekh Kebab (GF)  
stone flower, small chili, garlic

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

Short Rib, Lal Maas, Wagyu Beef,  
Queensland, Australia (GF)  
pan-roasted parsnips,  
roast gravy

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

accompanied with:  
Popadums, Naan or Parantha

Lamb Shank Briyani (Add on \$29)  
green cardamom,  
mace, rose, mint

Almond Brioche Toast (N)  
saffron-cardamom reduced  
milk, gold

## KEBAB SAMPLER

CHOOSE ANY 3 FOR \$63  
mixologist recommends shikars signature  
cocktail, hunter's shot +\$20

Charred Cream  
Chicken, Tikka (GF)

Lamb Chop, Maimoa, Grass-  
fed, New Zealand (GF)

Duck Shikampuri (GF)

Red Deer, "Venison"  
Tenderloin Seekh  
Kebab (GF)

## VEG KEBAB SAMPLER

CHOOSE ANY 3 FOR \$43  
mixologist recommends shikars signature  
cocktail, pink tigeress +\$20

Lal Mirch Paneer Tikka (GF) Tender Stem Broccoli (GF)

Nadru Akhroat Seekh (GF,N)

Monkey Head  
Mushrooms (VE)



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