



SHIKAR



EVENTS BROCHURE



EVENTS AT SHIKAR

At SHIKAR, we create unforgettable events tailored specifically to your needs - from once-in-a-lifetime celebrations to intimate gatherings.



AREA	Capacity (Number Of Guest)			Food & Beverage Minimum Spend			
Private Dining Room	Seated	Cocktail - Mixed Seated & Standing	Availability	Day	Minimum spend	Duration	Venue Booking Fee
	8 - 10 Pax	8 - 10 Pax	Tuc - Sun	Tuc - Sun	\$2,000++	3 Hours	N/A
				Mon - Sat (Exc Of PH/PHs)	\$2,500++		
Semi Private Dining	20 - 25 Pax	25 - 30 Pax	Tuc - Sun	Tuc - Sun	\$3,000++	3 Hours	N/A
Main Dining Hall	40 - 50 Pax	60 Pax	Tuc - Sat	Tuc - Thur	\$8,000++	3 Hours	N/A
				Fri - Sun	\$6,000++		
				Thur - Sun	\$7,500++		
Buy Out	96	120	Tuc - Sat	Tuc - Sun	\$18,000++	5 Hours	\$4,000++

SHIKAR'S FLOOR PLAN

Shikar Main Dining Hall

With a capacity for up to 60 Guest, book an exclusive dining hall of SHIKAR for a private event with a dedicated service team, and enjoy special food & beverage packages.

Private Dining Room

For small-scale private room space, reserve the Shikar Private dining room. It features a perfect vantage point of the iconic, making for a memorable occasion for corporate gathering

Semi Private Dining

Enjoy an intimate yet lively atmosphere with our Semi-Private Dining experience. Ideal for close gatherings and corporate events, this exclusive space offers a cozy setting with curated food and drink packages.

Shikar Buy Out

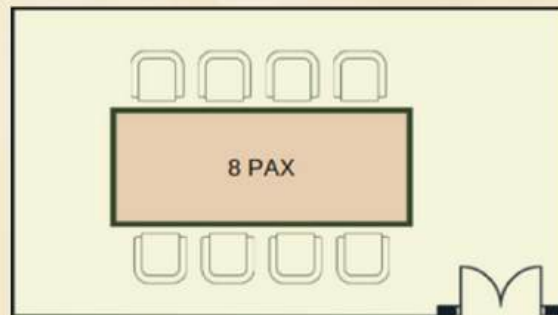
Planning a grand gala or a once-in-a-lifetime celebration? Enjoy the exclusive use of the whole venue with the SHIKAR Takeover. When holding your special event with us, anticipate a truly memorable setting and a choice of delightful food and drink packages.

SHIKAR BUY OUT

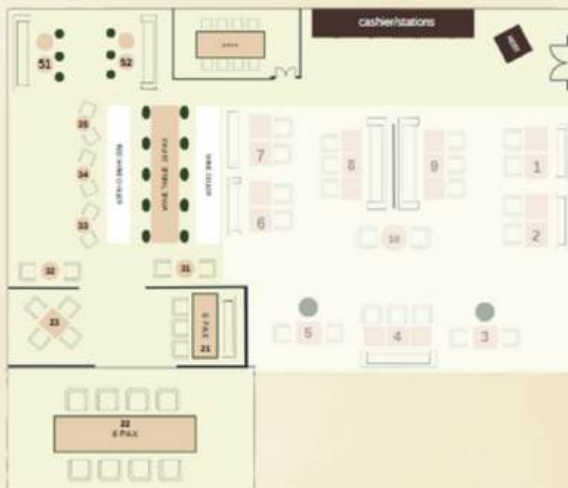


SHIKAR'S FLOOR PLAN

SHIKAR PRIVATE DINING ROOM



SHIKAR MAIN DINING



SHIKAR SEMI-PRIVATE DINING





SHIKAR'S TASTING MENUS

Experience the culinary adventures!

TASTING 1 (VEGAN)

\$98

SOMMELIER RECOMMENDED WINE FLIGHTS - \$22

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 cardamon, 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 chilli, 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 cardamon,
mace, rose, mint

Almond Brioche Toast (N)
saffron-cardamon 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)



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

Shikar Menu 202021



FREEFLOW BEVERAGE MENU

LUXURY

For the first hour starting at \$100++ per guest
Every subsequent hour adds \$20++ per guest

Alcoholic

Hard Liquor

Premium Gin
Premium Vodka
Premium Rum
Premium Tequila

Wine & Champagne

Champagne
White Wine
Red Wine

Non - Alcoholic

Juices

Apple Juice
Orange Juice
Cranberry Juice
Mango Juice

Soft Drinks

Pepsi
Pepsi Black
7-Up
Evervess Tonic Water
Evervess Soda Water

PREMIUM

For the first hour starting at \$80++ per guest
Every subsequent hour adds \$20++ per guest

Alcoholic

Hard Liquor

Gin
Vodka
Rum
Tequila
Whiskey
Asahi Super Dry

Wine & Prosecco

Prosecco
White Wine
Red Wine

Non - Alcoholic

Juices

Apple Juice
Orange Juice
Cranberry Juice
Mango Juice

Soft Drinks

Pepsi
Pepsi Black
7-Up
Evervess Tonic Water
Evervess Soda Water

All prices are subjected to 10% service charge and prevailing government taxes



FREEFLOW BEVERAGE MENU

CLASSIC

For the first hour starting at \$60++ per guest
Every subsequent hour adds \$20++ per guest

Alcoholic

Beer

Asahi Super Dry

Wine & Prosecco

Prosecco
White Wine
Red Wine

Non - Alcoholic

Juices

Apple Juice
Orange Juice
Cranberry Juice

Soft Drinks

Pepsi/Pepsi Black
7-Up

STANDARD

For the first hour starting at \$40++ per guest
Every subsequent hour adds \$20++ per guest

Alcoholic

Beer

Asahi Super Dry

Wine

White Wine
Red Wine

Non - Alcoholic

Juices

Apple Juice
Orange Juice
Cranberry Juice

Soft Drinks

Pepsi/Pepsi Black
7-Up

NON ALCOHOLIC DRINKS

Starting at \$30++ per guest

Water - Still/Sparkling
Coffee
Tea

Juices - Apple Juice/Orange Juice/Cranberry Juice
Soft Drinks - Pepsi/Pepsi Black/7-Up

All prices are subjected to 10% service charge and prevailing government taxes



INDIAN CANAPE MENU



HOT

Roasted Sweet Potato Tikki Chaat | Pomegranate Relish (v) Ambada Paneer |
Roselle Leaves | Mild Chillies (v) Crushed Corn & Fenugreek Skewers | Pink
Ginger | Peppercorn (v) Peri Peri Prawns | Quinoa Crusted Amritsari Fry Seabass
| Ajwain | Mint Chutney Tandoori Cream Chicken Tikka | Royal Cumin | Green
Cardamom Lamb Seekh | Garlic | Coriander-Mild Chillies

COLD

Pani Puri Shots | Semolina Shells | Avocado-Chilli-Mango (v)
Dahi Vada | Urad Lentil Savoury Ball | Yoghurt-Chutney (v)
Aloo Papadi Chaat | Spiced Potato | Tamarind & Coriander Chutney (v)
Masala Chilli Peanut | Onion-Tomato | Fresh Coriander (v)

SOMETHING SWEET

Gulab Jamun | Milk Cake Dumpling | Pistachio Zaffrani Kheer | Rice | Milk
Pudding | Saffron Double Ka Meetha Crispy Bread | Reduced Milk | Gold
Dust Mango Shrikhand