

THE ROYAL BANQUET

BESPOKE DINING EXPERIENCES
(MINIMUM 6 PAX)

– A WELCOME DRINK –

Pink Tigress
Botanical gin · Rose · Fresh lime · Honey · Orange blossom

or

Hunter Shot
Whisky · Dilmah Elixir of Ceylon Tea · Firewater tincture

THE JUNGLE TRAIL

\$128++ PER PERSON

NIBBLES & STARTERS

Sweet Potato Tikki Chaat (V)

Goats cheese, pomegranate-mint yogurt chutney, lotus crisps

Roselle-Red Chili Paneer Tikka (V)

Curd cheese, mustard, fenugreek

Tenderstem Broccoli (V)

Thymol, fennel, soft cheese, smoked red pepper sauce

TO BEGIN WITH

Lotus Stem & Roasted Walnut Skewers (V, N)

Lotus stem and walnut skewers, sesame, ginger, fennel, mint

MAINS & ACCOMPANIMENTS

Curd Cheese Kufte (V, N)

Pine nuts, tomato-butternut saffron sauce

Spinach Mash (V)

Roasted garlic chips, fenugreek

Moringa Achari Aloo (V)

Pickled drumstick greens, pan-roasted new potatoes

Shikari Daal (V)

Slow-simmered urad lentils, butter

Steamed Basmati Rice

Indian Breads (V)

Naan, Whole Wheat Paratha, Wheat Roti

Accompaniments

Smoked paprika poppadums, cucumber-mint raita, pickled shallots

DESSERTS (V)

Crisp Medjool Dates & Coconut Crepe

Coconut ice cream

Jamun & Figs

Caramelized milk-cake dumplings, fresh figs, vanilla bean ice cream

Rasmalai (N)

Sweetened poached curd cheese, whipped cream, seasonal fruit, saffron-cardamom reduced milk, gold

REGAL FEAST

\$168++ PER PERSON

CHARCOAL TANDOOR & JOSPER GRILL

Tandoori Spring Chicken

Mild red chili-garlic yogurt marinade, frontier spices, house pickle

New Zealand Maimoa Lamb Chops, Sula

Clove smoked, mustard-yogurt marinade, mint-mango relish

Quinoa-Crusted Peri-Peri Prawns

Tandoori Purple Cauliflower (V)

Thymol, fennel, Philadelphia cream cheese, cilantro-garlic chutney

Lotus Stem & Roasted Walnut Skewers (V, N)

Lotus stem and walnut skewers, sesame, ginger, fennel, mint

TO BEGIN WITH

Lamb Pâté Gilawat (N)

Saffron-almond roti, nigella-fig relish

MAINS & ACCOMPANIMENTS

Tiger Prawns, Mussels & Scallops

Coconut-lime leaf curry

Roasted Chicken Smoked Tomato Butter Sauce (N)

Saffron cream, fenugreek

Coconut Shell-Baked Lamb Shoulder, Sukka

Black pepper, ginger, green chili

Tawa Paneer (V, N)

Curd cheese, cherry tomatoes, coriander seeds, black peppercorns, red chili, bay leaves

Stir-Fried Monkey Head Mushrooms

Scallion greens, caramelized red onion, black peppercorns

Shikari Daal (V)

Slow-simmered urad lentils, butter

Steamed Basmati Rice

Indian Breads

Millet & Lentil Roti, Naan, Whole Wheat Paratha

Accompaniments

Smoked paprika poppadums, cucumber-mint raita, pickled shallots

DESSERTS (V)

Almond Brioche Toast (N)

Saffron-cardamom reduced milk, gold

Jamun & Figs

Caramelized milk-cake dumplings, fresh figs, vanilla bean ice cream

Rasmalai (N)

Sweetened poached curd cheese, whipped cream, seasonal fruit, saffron-cardamom reduced milk, gold

MAHARAJA'S HUNT

\$188++ PER PERSON

CHARCOAL TANDOOR & JOSPER GRILL

Wild-Caught Tiger Prawns

Indian Ocean prawns, Kashmiri chili, garlic, fenugreek

Charred Cream Chicken Tikka

Royal cumin, mace, coriander stems, green chili

New Zealand Maimoa Lamb Chops, Sula

Clove smoked, mustard-yogurt marinade, mint-mango relish

Venison Seekh Kebab

Australian red deer tenderloin, stone flower, chili, garlic

Tandoori Purple Cauliflower (V)

Thymol, fennel, Philadelphia cream cheese, cilantro-garlic chutney

Lotus Stem & Roasted Walnut Skewers (N)

Nadru Akhrot, sesame, ginger, fennel, mint

Roselle-Red Chili Paneer Tikka (V)

Curd cheese, mustard, fenugreek

Sweet Potato Tikki Chaat (V)

Goats cheese, pomegranate-mint yogurt chutney, lotus crisps

TO BEGIN WITH

Crisp Gunpowder Soft-Shell Crab

Tamarind-coriander chutney

MAINS & ACCOMPANIMENTS

Roasted Chicken Smoked Tomato Butter Sauce (N)

Saffron cream, fenugreek

Braised Australian Lamb Shank

Aromatic potli spices, vetiver roots, rose petals

Wok-Tossed Maine Lobster Tail

Bell peppers, coriander, ginger, mild chili

Spinach Mash (V)

Roasted garlic chips, fenugreek

Tawa Paneer (V, N)

Curd cheese, cherry tomatoes, coriander seeds, black peppercorns, red chili, bay leaves

Stir-Fried Monkey Head Mushrooms

Scallion greens, caramelized red onion, black peppercorns

Shikari Daal (V)

Slow-simmered urad lentils, tomato, butter

Steamed Basmati Rice

Indian Breads

Millet & Lentil Roti, Naan, Whole Wheat Paratha, Wheat Roti

Accompaniments

Smoked paprika poppadums cucumber-mint raita, pickled shallots

DESSERTS (V)

Almond Brioche Toast (N)

Saffron-cardamom reduced milk, gold

Jamun & Figs

Caramelized milk-cake dumplings, fresh figs, vanilla bean ice cream

Saffron, Almond & Pistachio Kulfi, Tilley-Wali (N)

Frozen reduced milk, saffron, pistachios, almonds

Baked Berry Pudding

Steamed-baked berries and yogurt, biscuit



SHIKAR
SINGAPORE

(V) VEGETARIAN (N) NUTS

We take food allergies, dietary restrictions, and celiac disease seriously and strive to accommodate our guests' needs. However, as our kitchen handles a variety of ingredients, we cannot guarantee that any dish is completely free from allergens or gluten. Guests with severe allergies, celiac disease, or gluten sensitivities are advised to exercise discretion when dining with us. Please inform our team of any dietary requirements or allergies before placing your order. All prices are subject to a 10% service charge and prevailing government taxes.