

BONES 'n' BARRELS

CONTEMPORARY INDIAN CUISINE

SALADS & RAITA

Garden Green Salad

(Freshly Prepared Salad)

\$7.8

Mix Veg Raita

(Chopped onions, tomatoes, cucumbers mixed with yoghurt)

\$7.8

VEG STARTERS

Masala Papad (2pcs)

(Crisp fried papad topped with filling of onions, tomato and spices)

\$6.8

Samosa (2pcs)

\$8.8

Peanut Masala

(Fried peanuts mixed with filling of onions, tomato and spices)

\$11.8

Palak Pappadi Chaat **MUST TRY**

(Deep fried baby spinach leaf topped with Potato, chickpeas, sweet yoghurt, tamarind & mint chutney)

\$12.8

Samosa Chaat

(Homemade mini samosa with chef special toppings)

\$12.8

Paneer Tikka

(Chunks of cottage cheese marinated in spices and cooked in Indian charcoal oven)

\$20.8

**CHEF SPECIAL
DELICIOUS
MUST TRY
MOMOS**



 * Vegetarian

10% Service Charge Applicable

MUST TRY INDO-CHINESE

Momos (Veg/Chicken)

(Traditional steamed dumplings with mixed veg or chicken fillings served with special sauce.)

\$15.8 / \$17.8

Chowmein (Veg/Chicken)

(Stir fried noodles with mix vegetables or chicken, soy sauce, aromatics and spices)

\$15.8 / \$17.8

Chilli Babycorn

(Shallow fried babycorn/paneer cooked with capsicum, onions and garlic)

\$18.8

Gobi Manchurian

(Crisp fried cauliflower coated in a delicious sweet and tangy Manchurian sauce)

\$18.8

Chilli Paneer

(Shallow fried cottage cheese cooked with capsicum, onions and garlic)

\$19.8

Schezwan Paneer **MUST TRY**

(Shallow fried cottage cheese cooked in chef special schezwan sauce)

\$19.8

Schezwan Chicken **MUST TRY**

(Shallow fried boneless chicken cooked in chef special schezwan sauce)

\$19.8

Chilli Chicken

(Shallow fried boneless chicken cooked with capsicum, onions and garlic)

\$19.8

Chicken Manchurian

(Shallow fried boneless chicken cooked in chef special manchurian sauce)

\$19.8

Chilli Mutton Fry

(Shallow fried boneless lamb cooked with capsicum onions and garlic)

\$24.8

Chilli Prawns

(Shallow fried prawns cooked with capsicum, onions and garlic)

\$24.8

NON-VEG STARTERS

Chicken Tikka

(Chicken marinated with spicy Indian spices and cooked in Indian charcoal oven)

\$19.8

Chicken Malai Kebab

(Boneless chicken leg meat marinated with Indian spices and cooked in Tandoor)

\$21.8

Tandoori Chicken (half/full)

(Chicken marinated with yogurt and Indian spices cooked in Indian charcoal oven)

\$20.8 / \$36.8

Mutton Seekh Kebab

(Minced Lamb seasoned with hot Indian spices, skewered and cooked in charcoal oven)

\$23.8

Fish Tikka

(Fish chunks marinated with carom seeds, yogurt & Indian spices, cooked in tandoor)

\$21.8

Tandoori Prawns **MUST TRY**

(Prawns marinated in garlic, spices and yogurt and cooked in Indian Charcoal oven)

\$26.8

PLATTERS

Assorted Veg Platter

(Mushroom Tikka, Paneer Tikka, Harabhara Kebab & Gobi Manchurian)

\$35.8

Assorted Non Veg Platter

(Live Charcoal Grill) **MUST TRY**

(Malai Chicken, Chicken Tikka, Mutton Seekh Kebab & Tandoori Prawns)

\$56.8



VEG MAIN COURSE

Pindi Chole

(Classic Punjabi dish made with Kabuli chana and perfectly blended with Indian spices.)

\$17.8

Diwani Handi

(Mixed vegetable with cashew nut and Indian spices with rich mughlai flavour)

\$18.8

Bhindi Masala

(Semi dry curry made with okra, onions, tomatoes and aromatic spices)

\$18.8

Baingan Bharta

(Roasted eggplant mash cooked with onions, tomatoes & spices)

\$18.8

Mutter Mushroom **MUST TRY**

(Indian curry made with green peas, mushrooms, onions, tomatoes & spices.)

\$19.8

Kadhai Paneer

(Flavorful Spicy cottage cheese curry made with fragrant Indian Spices in a deep cooking pot)

\$20.8

Paneer Makhani

(A delicious creamy recipe of succulent paneer cooked in makhani onion tomato cashew nut gravy)

\$20.8

Palak Paneer

(Cooked spinach studded with cubes of cottage cheese)

\$20.8

Paneer Lababdar **MUST TRY**

(Tandoori cooked cottage cheese chunks with silken tomato gravy)

\$22.8

Dal Makhani

(A creamy, rich and flavorful lentil dish made using whole black lentil and mild spices)

\$18.8

Yellow Dal Tadkewali

(Yellow lentil tempered with whole mix spice)

\$16.8

NON-VEG MAIN COURSE

Pahadi Chicken **MUST TRY**

(Chicken with bones cooked with onion and tomato gravy & aromatic spices finished with butter)

\$21.8

Chicken Saagwala

(Chicken cooked in silky smooth spinach gravy with fragrant Indian spices)

\$21.8

Butter Chicken **MUST TRY**

(Chicken cooked in silken mildly spiced tomato gravy and butter)

\$22.8

Chicken Tikka Masala

(Marinated chunks of roasted Chicken made with fragrant spices and creamy curry)

\$22.8

Bhuna Gosht **MUST TRY**

(Pan fried lamb curry made in onion base with fragrant Indian spices and herbs)

\$23.8

Mutton Rogan Josh

(Pieces of lamb cooked in a gravy flavoured with garlic, ginger and aromatic Indian spices)

\$24.8

Fish Curry

(Traditional Indian fish curry made with Indian spices)

\$21.8

Kadai Prawns **MUST TRY**

(Flavorful Spicy Prawns curry made with fragrant Indian Spices cooked in a deep cooking pot)

\$25.8

Prawns Masala

(Prawns prepared in a spicy masala gravy with a delightful blend of herbs and spices)

\$25.8



RICE

Steamed Basmati Rice

\$6.8

Zeera Rice

\$8.8

Fried Rice (Veg / Egg / Chicken)

\$16.8 / \$17.8 / \$19.8

Vegetable Biryani

(Basmati rice cooked with mixed vegetable, yoghurt and Indian spices)

\$18.8

Chicken Biryani

(Traditional Biryani Rice cooked with Chicken & spices)

\$23.8

Mutton Biryani **MUST TRY**

(Traditional Biryani Rice cooked with Lamb & spices)

\$25.8

Prawns Biryani

(Traditional Biryani Rice cooked with Spicy Prawns)

\$25.8

BREADS

Tandoor Roti **\$3.5**

Tandoori Butter Roti .. **\$3.8**

Plain Naan **\$3.5**

Butter Naan **\$3.8**

Garlic Naan **\$4.5**

Cheese Naan **\$7.8**

INDIAN SWEETS

Ras Malai **\$10.8**

Jalebi **\$9.8**

Gulab Jamun **\$9.8**

* Vegetarian

OUR OUTLETS

Far East Plaza

#01-14A, Far East Plaza (Outside Alfresco), 14 Scotts Road, Singapore - 228213

Sentosa Boardwalk

6 Sentosa Gateway, #01-05, 06,07, Sentosa Boardwalk, Singapore - 098072

Alexandra Technopark

438 B, Alexandra Road, 01-01, Alexandra Technopark, Block B, Singapore - 119968

**10% Service Charge
Applicable**

