

# SINGH SAHAB RESTAURANT

## TANDOOR KI MEHAK (NON-VEG)

- 
- **TANDOORI CHICKEN** 🍗 150 260  
(Marinated Chicken In Mixture Of Yogurt And Special Homemade Spice's)
  - **CHICKEN TIKKA** 🍗 190  
(Small Boneless Chicken Cooked In Tandoor After Marinating In Spices And Yogurt)
  - **CHICKEN PAHADI TIKKA** 190  
(Cooked In Herbs And Yogurt, The Flavours Are Basic And Uncomplicated But Still Powerful)
  - **KALI MIRCH LASSUNI CHICKEN TIKKA** 200  
(Garlicky And Peppery Chicken Pieces Cooked To Perfection)
  - **MURG MALAI TIKKA** 200  
(Marinated Chicken Pieces With Cream, Cheese And Homemade Spice's And Roasted In Clay Oven)
  - **MURG AFGANI TIKKA** 190  
(Marinated Chicken Pieces With Yogurt, Cheese And Homemade Spice's And Roasted In Clay Oven)
  - **MURG ACHARI TIKKA** 200  
(Marinated Chicken Pieces With Homemade Spice's, Some Tangy Flavors And Roasted In Clay Oven)
  - **TANGDI KEBAB** 🍗 150  
(Juicy Mouth Watering Pieces Of Chicken Leg, Marinated With Homemade Spices And Yogurt)
  - **CHEESY MURG TIKKA** 220  
(Boneless Chicken Marinated In Cream Cheese Sauce Cooked To Perfection)
  - **FISH ANGAARA TIKKA** 🍗 200  
(Boneless Fish Marinated With Yogurt, Tandoori Spice's And Red Chillies)
  - **FISH SAUFIYANI TIKKA** 200  
(Silan Fish Marinated With Carom Seed, Fennel And Yogurt, Roasted In Clay Oven)
  - **FISH KALIMIRCH** 200  
(Pieces Of Fish Creamy Mari Nation Of Black Pepper And Garlic)
  - **FISH MALAI TIKKA** 220  
(Marinated Boneless Fish Pieces With Cream, Cheese And Homemade Spice's And Roasted In Clay Oven)



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- **FISH AMRITSARI** 190  
(Fish Coated With Gram Flour, Homemade Spices And Deep Fried)
  - **MUTTON SHEEKH KABAB** 220  
(Minced Mutton Mixed With Onions, Herbs And Homemade Spices To Form Mouth Watering Kebab)
  - **CHICKEN SHEEKH KABAB** 200  
(Minced Chicken Mixed With Onions, Green Chili's, fresh Herbs And Homemade Spices To Form Mouth Watering Kebab)

## **TANDOOR KI MEHAK** (VEG)

- **PANEER TIKKA** 🍽️ 160  
(Mediterranean Spices Flavored Paneer Grilled Over The Grilled Served With Mint Sauce)
- **PANEER MALAI TIKKA** 180  
(Cheese Cubes Marinated With Cashew And Peanut Paste Finished With Fresh Cream)
- **PANEER PAHADI TIKKA** 160  
(Cooked In Herbs And Yogurt, The Flavours Are Basic And Uncomplicated But Still Powerful)
- **PANEER KALIMIRCH TIKKA** 180  
(Garlicky And Peppery Chicken Pieces Cooked To Perfection)
- **PANEER ACHARI TIKKA** 170  
(Marinated Chicken Pieces With Cream, Cheese And Homemade Spice's And Roasted In Clay Oven)
- **PANEER SAUFIYANI TIKKA** 160  
(Marinated Chicken Pieces With Cream, Cheese And Homemade Spice's And Roasted In Clay Oven)
- **PANEER PAKODA** 150  
(Long Pieces Of Cottage Cheese Coated With Gram Flour, Homemade Spices And Deep Fry)
- **TANDOORI MUSHROOM** 160  
(Pieces Of Mushroom Coated With Mediterranean, Homemade Spices And Cooked In Tandoor)
- **TANDOORI SOYA CHAAP** 160  
(Big Pieces Of Soya Coated With Mediterranean, Homemade Spices And Cooked In Tandoor)
- **MALAI SOYA CHAAP** 180  
(Soya Cubes Marinated With Cashew And Peanut Paste Finished With Fresh Cream)
- **CHATPATI SOYA CHAAP** 170  
(Soya Cooked In Herbs And Yogurt, The Flavours Are Basic And Uncomplicated But Still Powerful)
- **ALOO MATAR KI TIKKI** 120  
(Mashed Potatoes With Crush Green Peas , Homemade Spices And Deep Fry)

- **HARA BHARA KABAB** 130  
(Mashed Cottage Cheese , Potatoes With Green Paste And Peanut , Homemade Spices And Deep Fry)

## **SOUP** (NON-VEG)

- **CHICKEN LEMON CORRIANDER SOUP** 80  
➤ **CHICKEN HOT N SOUR SOUP** 80  
➤ **CHICKEN MANCHOW SOUP** 80  
➤ **CHICKEN CLEAR SOUP** 80

## **SOUP** (VEG)

- **VEG LEMON CORRIANDER SOUP** 70  
➤ **VEG HOT N SOUR SOUP** 70  
➤ **VEG MANCHOW SOUP** 70  
➤ **VEG CLEAR SOUP** 70  
➤ **CREAM OF TOMATO SOUP** 70

## **CHINESE WOK** (NON-VEG)

- **CHILLY CHICKEN**  180 340  
(Diced Pieces Chicken Marinated In Corn Flour, Served In Chinese Sauce With Onion And Capsicum)
- **CHICKEN MAKHMALI** 190  
(Boneless Chicken In Tangy Chinese Sauce And Garnished With Cashew-Nut And Raisins)
- **CHICKEN 65** 190  
(Diced Pieces Of Boneless Chicken Marinated, Curry Leaves And Finished With Grated Coconut)
- **CRISPY CHICKEN** 180  
(Chicken Pieces Coated With Flour And Deep Fry Served With Schzewan Sauce)
- **CHICKEN LOLLYPOP (6 PIECES)** 190  
(Chicken Wings Marinated In Corn Flour And Deep Fry Served With Hot Garlic Sauce)
- **CHICKEN DRAGON**  180  
(Diced Pieces Of Boneless Chicken In Hot Chinese Sauce)



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- **CHICKEN BLACK PEPPER** 200  
(Long Pieces Of Chicken With Flour Deep Fry & Cooked In Black Pepper Sauce)
  - **CHICKEN FRIED RICE** 160  
(Chicken With Colorful Array Of Vegetables And A Bounty Of Rice)
  - **EGG FRIED RICE** 140  
(Boiled Egg Pieces With Colorful Array Of Vegetables And A Bounty Of Rice)
  - **CHILLY FISH** 🍲 210  
(Slant Pieces Fish Marinated In Corn Flour, Served In Chinese Sauce)
  - **GARLIC FISH** 220  
(Pieces Of Fish Marinated In Corn Flour, Served In Garlic Sauce)
  - **FISH FINGER** 210  
(Long Pieces Of Fish Coated With Cornflour, Bread Crumb And Deep Fry & Served With Schzewan Sauce)
  - **CHICKEN HAKKA NOODLES** 160  
(Noodles Boiled And Tossed With With Sauces And Chicken To Make This All Time Favorite)
  - **CHILLY EGG** 🍲 130  
(Boiled Egg Marinated In Corn Flour, Served In Chinese Sauce)

## **CHINESE WOK** (VEG)

- **CHILLY PANEER** 140  
(Cubes Cottage Cheese In Chili Sauce)
- **PANEER MAKHMALI** 160  
(Paneer Diced In Tangy Chinese Sauce And Garnished With Cashew-Nut And Raisins)
- **PANEER 65** 150  
(Diced Pieces Of Cottage Cheese Marinated, Curry Leaves And Finished With Grated Coconut)
- **PANEER BLACK PEPPER** 🍲 160  
(Long Pieces Of Paneer With Flour Deep Fry & Cooked In Black Pepper Sauce)
- **CHILLI MUSHROOM** 🍲 150  
(Mushroom Pieces Coated With Flour & Cooked In Chinese Sauce)
- **CHILLI PANEER MUSHROOM** 🍲 170  
(Mushroom Pieces & Cottage Cheese Coated With Flour & Cooked In Chinese Sauce)

➤	<b>BABYCORN MUSHROOM</b> (Mushroom Pieces With Baby Corn Coated With Flour & Cooked In Chinese Sauce)	160
➤	<b>VEG. KOTHE</b> (Vegetables Balls In Soya Ginger Sauce)	130
➤	<b>VEG. LOLLYPOP</b> (Vegetables Balls Deep Fried And Serve With Hot Garlic Sauce)	160
➤	<b>FRENCH FRIES</b> (Potatoes Jardinière Pieces Deep Fry & Serve With Tomato Ketchup)	100
➤	<b>CRISPY CORN</b> (Fresh Corn Deep Fry Till Crisp And Toss With Onion, Capsicum And Chinese Chills)	130
➤	<b>CHILLY POTATO</b> (Potato Wages Deep Fry And Cooked In Chili Sauce)	130
➤	<b>HONEY CHILLY POTATO</b> (Potato Wages Deep Fry And Cooked In Chili Sauce & Finish With Honey And Sesame Seed)	150
➤	<b>VEG. FRIED RICE</b> (Colorful Array Of Vegetables And A Bounty Of Rice)	130
➤	<b>VEG. SCHEZWAN FRIED RICE</b> 🍲 (Colorful Array Of Vegetables And A Bounty Of Extra Spicy Rice)	140
➤	<b>VEG. HAKKA NOODLES</b> (Noodles Boiled And Tossed With With Sauces And Vegetables To Make This All Time Favorite)	140

## INDIAN KADHAI SE

(NON-VEG)

➤	<b>BUTTER CHICKEN</b> (Bar-be-quad chicken cooked in rich, savory tomato and cream based gravy)	210	360
➤	<b>CHICKEN MASALA</b> (Chicken cooked in onion, tomato based gravy with homemade spices)	200	350
➤	<b>KADHI CHICKEN</b> (Chicken Cooked In Onion Tomato Gravy With Kadai Masala And No Yogurt Or Cream Is Used)	210	360
➤	<b>HANDI CHICKEN</b> (Laziz Handi-Spicy Chicken Cooked In Handi – The Royal Dish!)	200	350
➤	<b>MURG HYDERABADI</b> (Curry Is Traditionally Cooked With Sesame, Chilli, Peanuts And Tamarind)	210	360





➤	<b>CHICKEN PUNJABI TADKA</b>	210	360
	(Delicious And Spicy <i>Dhaba</i> Style Chicken Made With Tomato Gravy With Julienne Of Onion And Capsicum)		
➤	<b>CHICKEN KOLHAPURI</b> 🍲	200	350
	(Chicken cooked in brown onion gravy with homemade spices and chillies)		
➤	<b>BHUNA CHICKEN</b> 🍲	220	370
	(Curry chicken in brown onion gravy cooked to perfection)		
➤	<b>CHICKEN KORMA</b>	220	370
	(Tender Chicken In A Mildly Spiced Curry Sauce)		
➤	<b>CREAMY CHICKEN</b>	230	380
	(Chicken piece cooked in rich white gravy and cashew nut paste)		
➤	<b>CHICKEN DO PYAZA</b>	210	360
	(Onions And Chicken Is Dunked In A Creamy, Rich, And Classic Onion, Tomato And Cashew Based Gravy)		
➤	<b>CHICKEN SAAGWALA</b>	230	380
	(A Light Sauce Made Flavorful With Cinnamon, Garam Masala, And Fresh Spinach With Pan-Fried Chicken)		
➤	<b>MUTTON MASALA</b>		180
	(Mutton Cooked In Brown Onion And Whole Spices)		
➤	<b>MUTTON KOLHAPURI</b> 🍲		200
	(Mutton Cooked In Brown Onion With Homemade Spices And Hot Chillies)		
➤	<b>MUTTON PUNJABI TADKA</b>		200
	(Mutton Cooked In Tomato Gravy And Brown Onion With Green Bell Pepper)		
➤	<b>MUTTON ROGAN ROSH</b> 🍲		200
	(Mutton Cooked In Kashmiri Style With Homemade Spices, Onion And Tomatoes)		
➤	<b>MUTTON SAAGWALA</b>		200
	(A Light Sauce Made Flavorful With Cinnamon, Garam Masala And Fresh Spinach)		
➤	<b>MUTTON BHUNA</b> 🍲		210
	(Mutton in brown onion gravy cooked to perfection)		
➤	<b>MUTTON RARA (SINGH SAHAB SPECIAL)</b>		240
	(Mutton Roasted With Onion On Low Fire And Cooked In Semi-Gravy With Minced Meat)		
➤	<b>KEEMA KALEJI</b>		180
	(Minced Meat And Liver Cooked Together With Spices)		
➤	<b>FISH CURRY (HOME-STYLE)</b>		190



(Marinated Fish Cooked With Brown Onion Gravy And Spices)

- **FISH KOLHAPURI**  **200**  
(Fish In Brown Onion Gravy, Homemade Spice And Hot Chilies)
- **BHUNA FISH** **220**  
(Fish In Brown Onion Gravy Cooked To Perfection)
- **EGG CURRY** **120**  
(Eggs Cooked In Onion Based Gravy And Powdered Spices)

## **INDIAN KADHAI SE** (VEG)

- **BUTTER PANEER MASALA** **150**  
(Soft Pieces Of *Paneer* Are Cooked In Rich Creamy *Butter* & Tomato Gravy)
- **PANEER PUNJABI TADKA** **160**  
(Delicious And Spicy *Dhaba* Style *Paneer* Made With Tomato Gravy With Julienne Of Onion And Capsicum)
- **KADHAI PANEER** **150**  
(*Paneer* Cooked In Onion Tomato Gravy With *Kadai* Masala And No Yogurt Or Cream Is Used)
- **PANEER LABABDAR** **160**  
(Luscious Combination Of Cottage Cheese And Exotic Gravy Made From Tomato)
- **PANEER DO PYAZA** **160**  
(Onions And *Paneer* Is Dunked In A Creamy, Rich, And Classic Onion, Tomato And Cashew Based Gravy)
- **PANEER KORMA** **160**  
(Cottage Cheese Cubes Immersed In Rich Cashew Nut Gravy Finished With Cream)
- **PALAK PANEER** **180**  
(Cottage Cheese Cubes Immersed In Palak Based Gravy Finished With Cream)
- **CREAMY PANEER** **170**  
(*Paneer* Cubes Immersed In Boiled Onion Gravy And Cashew)
- **MUTTER PANEER** **160**  
(*Paneer* Cheese Cooked With Tomato, Green Peas And Ginger)
- **MUSHROOM MASALA** **160**  
(White Button Mushroom In An Onion Tomato Based Medium Spicy Gravy)
- **MALAI METHI MUSHROOM** **180**  
(Mushrooms Cooked With Spices And Milk To Make A Tasty Dish)



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- **MALAI METHI MUTTOR** 180  
(Rich Dish Made From Freshly Chopped Fenugreek Leaves (Methi Leaves) , Green Peas, Cream And Indian Spices)
  - **KADHAI MUSHROOM** 160  
(Stir Fried Mushroom And Capsicum Cooked In Onion And Tomato Based Spicy Gravy)
  - **MUSHROOM PANEER MASALA** 180  
(Classic Indian Gravy Prepared With Mushroom, Peas And Paneer)
  - **MUTTOR MUSHROOM** 160  
(A Semi Dry Delicious Vegetable Dish Made With Peas And Mushroom)
  - **LASOONI PALAK** 170  
(Garlic Flavored Spinach Leaves Cooked In Yogurt Based Gravy)
  - **CORN PALAK** 170  
(Fresh Corns Cooked In A Spinach Based Gravy)
  - **PALAK KOFTA** 180  
(Delicious Spanish & Potato Pops Wrapped And Fried To Perfection Cooked In Brown Gravy)
  - **NAVRATAN KOFTA** 180  
(Delicious Paneer Pops Wrapped In Gram Flour And Fried To Perfection Cooked In Creamy Gravy)
  - **MIX VEGETABLE** 130  
(Creamy, Mildly Sweet And Spiced Mix Veg Sabji Made In North Indian Style)
  - **SHAHI SABJI (SINGH SAHAB SPECIAL)** 190  
(Roasted Cashews & Other Vegetable Are Slowly Cooked In A Spicy, Creamy And Silky Onion Tomato Based Gravy)
  - **MALAI PANEER KOFTA** 180  
(Koftas Are Served With A Rich, Delicious And Creamy Gravy To Which *Malai* (Cream) Has Been Added)
  - **VEG. KOFTA CURRY** 170  
(Mix Vegetable Dumplings Dunked In A Onion-Tomato Based Gravy)
  - **SEV TAMATAR KI SABJI** 120  
(Sabzi Is Made Using Juicy Tomatoes, Desi Masalas And Served With Heaps Of Besan Sev)

## **SIZZLER** (non-veg)

- **CHICKEN TIKKA SIZZLER** 300
- **CHILLI CHICKEN SIZZLER** 310
- **BUTTER CHICKEN SIZZLER** 320



## **SIZZLER** (veg)

- **PANEER TIKKA SIZZLER** 270
- **CHILLI PANEER SIZZLER** 280
- **BUTTER PANEER SIZZLER** 290

## **INDIAN BREAD'S**

- **TANDOORI ROTI** 10
- **BUTTER TANDOORI ROTI** 15
- **ROOMALI ROTI** 10
- **LACHA PARATHA** 30
- **PLAIN NAAN** 20
- **BUTTER NAAN** 25
- **GARLIC NAAN** 30
- **CHILLY GARLIC NAAN** 35
- **CHEESE NAAN** 50
- **ALOO PARATHA** 60
- **PANEER PARATHA** 70
- **ALOO KULCHA** 60
- **PANEER PARATHA** 70
- **BREAD BASKET** 120  
(Tandoori Roti, Lacha Paratha, Butter Naan, Roomali Roti, Paneer Paratha)



## INDIAN DAL

- **DAL TADKA** 110  
(Arhar Dal Cooked In Onion Tomato Based Gravy And Finish With Cumin Seeds)
- **DAL MAKHANI** 130  
(Black Lentil Cooked In Tomato, Butter Cream And Garnish With Ginger)
- **DAL BHUKHARA** 150  
(Black Lentil And Kidney Beans Cooked In Tomato, Butter Cream And Finish With Cream & Butter)

## Khushbu-e-basmati

- **PLAIN RICE** 90
- **JEERA RICE** 100
- **BUTTER KHICHDI** 130
- **DAL MAKHANI KHICHDI** 140
- **MUTTOR PULAO** 120
- **VEGETABLE PULAO** 140
- **LAPETA RICE (NON-VEG)** 140

## SPECIAL BIRYANI(Chicken)

- **QUARTER** 100
- **HALF** 160
- **FULL** 260
- **MUTTON BIRYANI(3 PIECES)** 170
- **EGG BIRYANI** 120
- **VEGETABLE BIRYANI** 140



## **SALADS**

- **ONION SALAD**
- **KUCUMBER SALAD**
- **GREEN SALAD**
- **PEANUT CHAT**
- **CURD**

30  
40  
50  
60  
40

## **PAPAD**

- **PLAIN PAPAD (DRY/FRY)**
- **MASALA PAPAD (DRY/FRY)**

20  
30

## **BEVERAGES**

- **MINERAL WATER**
- **COLD DRINK**

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# SINGH SAHAB RESTAURANT

782, GROUND FLOOR, SAHARA INDIA BANK

KHATIWALA TANK NEAR PUNJAB SWEET

INDORE (M.P.)

LG-1, 5/2 NAVNEET TOWER, OLD PALASIA

NEAR APNA SWEET

INDORE(M.P.)