

Tandoori Corner

North Indian Curry House

Menu



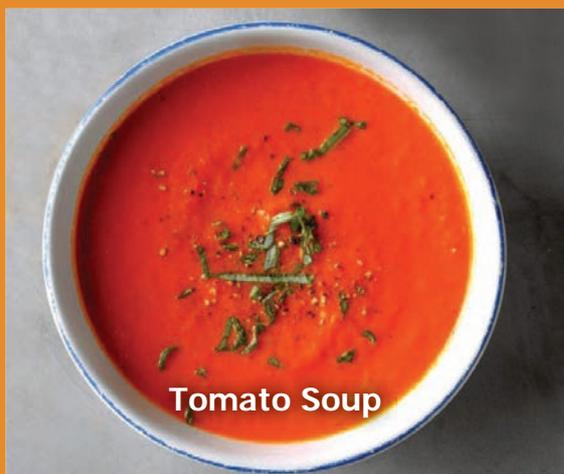
400 Balestier Road, #01-12 Balestier Plaza

Singapore 329802

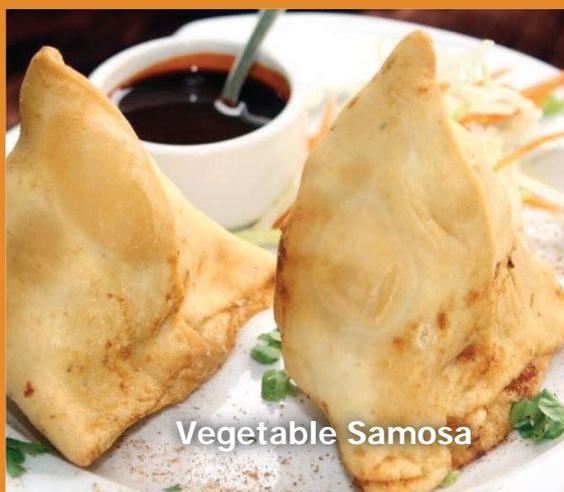
TEL: 6250 0200

www.tandooricorner.com.sg

Quality Casual Dining



Tomato Soup



Vegetable Samosa



Onion Bhaji

Snacks Corner

Vegetable Samosa

8.0

Probably the most famous snack. Crispy patty filled with spiced potatoes and peas, served with tamarind sauce.

Papri Chaat

8.5

Indian nachos served with potatoes, chickpeas, yogurt and tamarind sauce.

Tomato dhaniye ka soup ★

7.0

A wholesome blend of fresh tomatoes & coriander cooked with mild spices.

Paneer Pakora

9.5

Cubes of fresh cottage cheese mixed in spiced batter and fried.

Onion Bhaji ★

8.5

Thinly sliced Red onions mixed with batter and fried.

Chicken Samosa ★

9.5

Crispy patty filled with minced chicken.



Tandoori Lamb Chop



Mutton Kebab



Murgh Malai Tikka

Tandoori Corner

Chicken Tikka

16.0

Boneless marinated chicken leg cooked in tandoor, served with mint chutney.

Tandoori Chicken

18.0

(4pcs) ★

Chicken marinated and cooked in tandoor, served with mint chutney.

Mutton Sheekh Kebab

16.0

(4pcs)

Succulent mutton mince spiced with fresh coriander and freshly ground spices, barbecued in tandoor.

Tandoori Prawn

18.0

Fresh Tiger prawns marinated with spices and cooked in tandoor.

Tandoori Paneer Tikka

18.0

Fresh cottage cheese marinated in herbs and grilled in tandoor.

Fish Tikka

18.0

Boneless fish cubes marinated with yoghurt & Indian spices barbecued in tandoor, served with mint chutney.

Murgh Malai Tikka

22.0



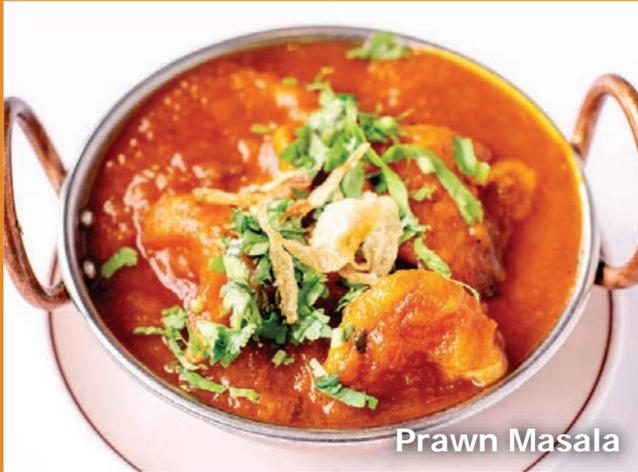
Boneless chicken cubes marinated with yoghurt & Indian spices barbecued in tandoor, served with mint chutney.

Tandoori Lamb Chop

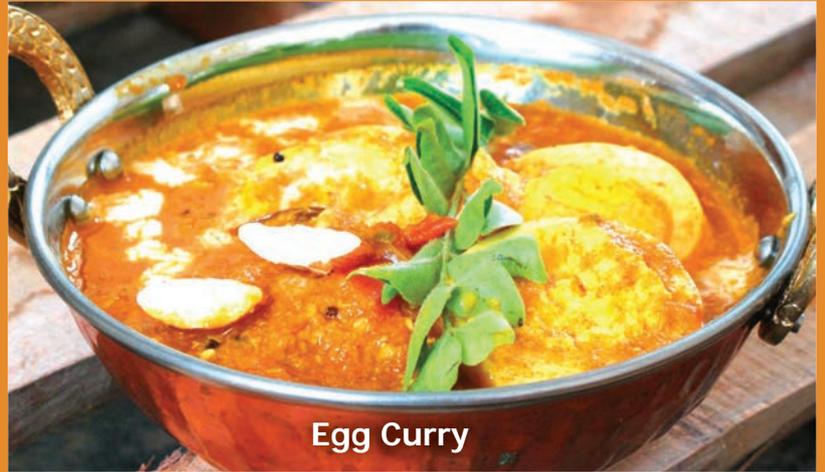


26.0

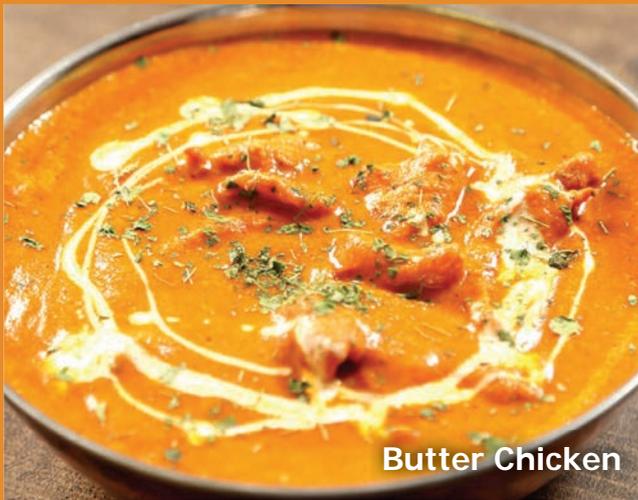
Fresh lamb chops marinated with spices and grilled in tandoor.



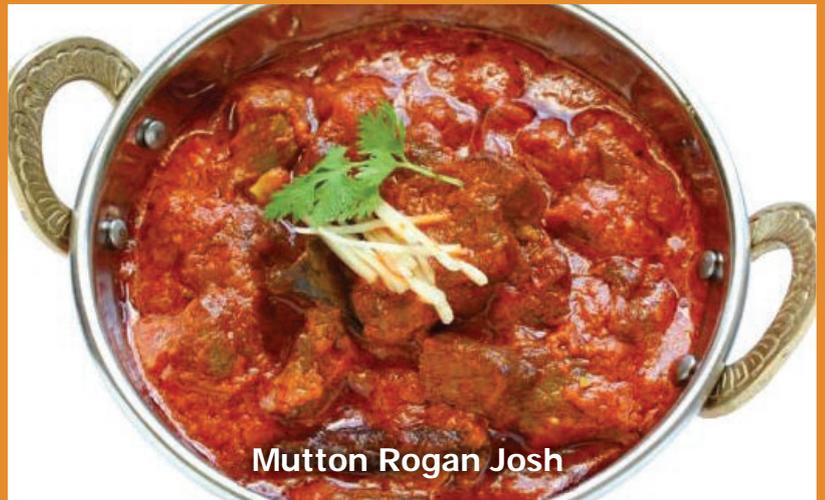
Prawn Masala



Egg Curry



Butter Chicken



Mutton Rogan Josh

Curry Corner (Main Course)

Butter Chicken ★

14.5

Tender tandoori chicken tikka cooked in a traditional creamy tomato sauce with butter.

Chicken Vindaloo 🔥

14.5

Boneless chicken cubes cooked in traditional delicately spiced Vindaloo sauce.

Chicken Curry ★

14.5

Fresh boneless chicken marinated in spices and cooked in onion based sauce.

Mutton Rogan Josh

14.5

An aromatic traditional mutton cooked in a blend of yoghurt and exotic spices.

Saag Mutton

14.5

Mutton chunks cooked to perfection with spinach, ginger, garlic tomatoes and spices.

Egg Curry

12.5

Boiled egg cooked with spices in a home based style curry.

Fish Curry ★

18.0

Fresh fish fillet marinated and cooked with a rich onion gravy.

Prawn Masala ★

18.5

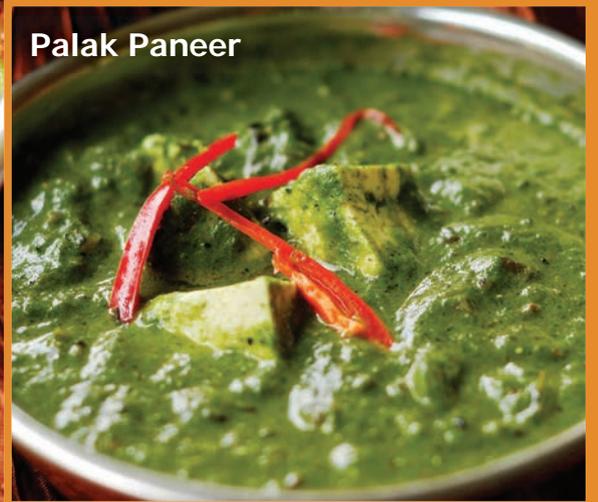
Tiger prawns cooked in a delicious tomato and onion sauce.



Bhindi Masala



Aloo Gobi



Palak Paneer

Sabzi Corner (Main Course)

Tadka Dhal ★

A special mix of tuar and moong dhal cooked with an onion and tomato tadka.

11.0

Bhindi Masala ★

Fresh cut ladyfingers cooked with dry masala.

12.0

Makhni Dhal

Rich black dhal spiced and cooked overnight with cream and butter.

12.0

Vegetable Curry

Exotic garden green vegetables cooked in tomato onion gravy.

12.0

Rajma/Kabuli Channa

Cooked with an tomato and onion masala.

12.0

Malai Kofta Curry

Cottage cheese dumplings cooked in rich korma gravy.

13.5

Aloo Gobi ★

Cauliflower and potatoes, sauted with fresh tomatoes, ginger, green chilies and ground coriander.

12.0

Palak Paneer

A classic traditional pureed spinach and cottage cheese cooked with onion, ginger and green chillies.

13.5

Baigan Bartha

Oven roasted Eggplant cooked to perfection with a selection of mild spices.

12.0

Paneer Makhni ★

Fresh cottage cheese cooked in a traditional creamy tomato sauce.

13.5



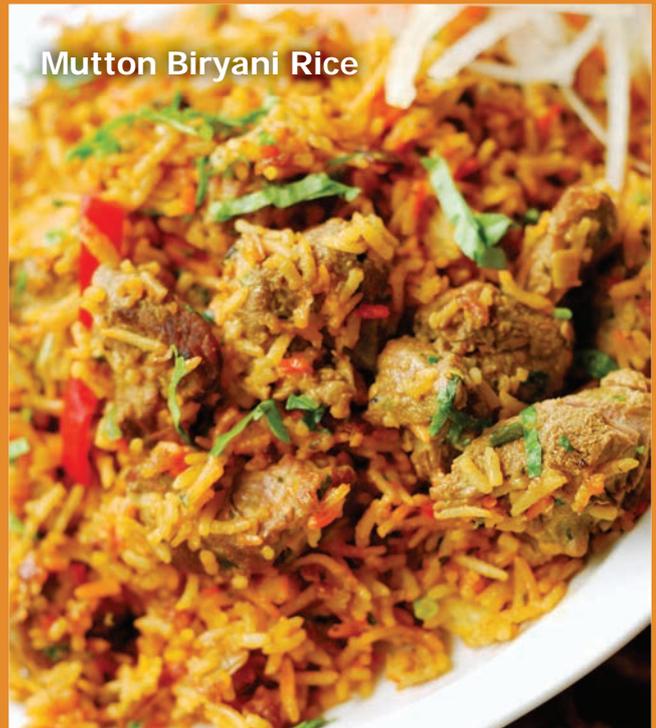
Vegetable Biryani



Onion Rice



Mixed Vegetable Raita



Mutton Biryani Rice

Rice Corner

Plain Rice 3.9

Steamed basmati rice.

Onion Rice ★ 5.9

Aromatic Basmati rice cooked with fresh onions.

Biryani Rice 5.9

Aromatic Basmati rice cooked with saffron.

Vegetable Biryani 8.0

Basmati rice cooked with mildly spiced seasonal vegetables.

Mutton/Chicken Biryani ★ 🔥 10.0

Tender juicy chunks of mutton or chicken cooked with mild spices and Basmati rice.

Mixed Vegetable Raita 3.5

Homemade yoghurt blended with exotic vegetables and spices.



Plain Naan



Phudina Paratha



Stuffed Tandoori Paratha



Garlic Naan

Bread corner

Plain Naan

3.5

Delicious tandoor baked bread made with fine flour dough.

Tandoori Roti

3.5

Whole wheat bread cooked in tandoor.

Butter Naan ★

4.5

Flaky tandoor baked bread topped with butter.

Garlic Naan ★

4.5

Bread rubbed with fresh garlic and baked in tandoor.

Tandoori Paratha

4.5

Whole wheat unleavened bread topped with butter baked in tandoor.

Phudina Paratha ★

4.5

Dry mint topped whole wheat bread baked in tandoor.

Peshawari Naan

6.5

Bread topped with mixture of dried fruits.

Cheese Naan ★

6.5

Stuffed Cheese Naan.

Stuffed Tandoori Paratha

6.5

Mashed potatoes bland with spices.

House Pour (per glass)

Classic French White(Sauvignon Blanc)	\$9.00
Classic French Red (Merlot Cabernet)	\$9.00

Wines (per bottle)

Corner Stone,Chile (Sauvignon Blanc)	\$40.00
Corner Stone,Chile (Carbenet Sauvigon)	\$40.00
Cora Shiraz (Australia)	\$40.00
Cora Chardonnay (Australia)	\$40.00
Xavier Rose (Rhône Valley France)	\$40.00
Barsano Moscato (Piedmonte Italy)	\$55.00

Hard Drinks

Smirnoff Vodka	\$9.50
Absolut Vodka	\$9.50
Bacardi Rum (White)	\$9.50
J.W. Black Label	\$10.00
Chivas Regal	\$10.00
Glenfiddich	\$10.00
Tequila	\$9.50
Bombay Sapphire Gin	\$9.50
Gordon's Gin	\$9.50

Beer

Tiger - 330ml	\$8.50
Heineken - 330ml	\$9.50
Corona - 330ml	\$9.50
Hoegaarden-330ml	\$9.50
Erdinger white/Dark - 500ml	\$12.00

Fruit Juice

Mango Juice	\$4.00
Lime Juice	\$4.00
Water melon (Freshly Squeeze)	\$6.00
Orange Juice (Freshly Squeeze)	\$6.00

Lassi

Mango	\$6.00
Sweet	\$5.00
Salted	\$5.00
Chaas (Butter Milk)	\$5.00

Soft Drinks

Coke	\$3.50
Sprite	\$3.50
Ginger Ale	\$3.50
Tonic Water	\$3.50
Mineral Water	\$3.50
Diet Coke	\$3.50
Ice lemon Tea	\$3.50
Perrier	\$5.00

Hot Drinks

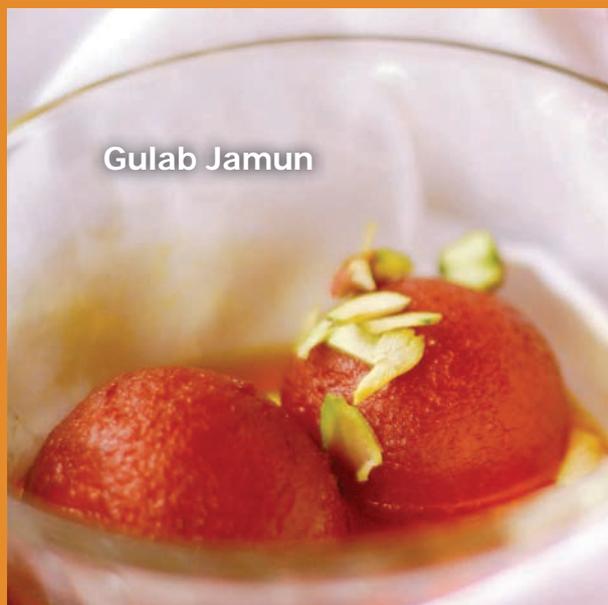
Tea with lemon	\$3.50
Coffee with Milk	\$3.50
Masala Tea	\$3.50

House Pour (Beer Bucket)

Bucket of 5 Bottles	\$38.00
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Sweet Corner



Gulab Jamun

Milk spheres, soaked in saffron flavor syrup – served hot.

\$6.50

Kulfi

Indian ice cream, flavored with pistachios – A Must Try!

\$6.50

Ice Cream

Vaniila or Strawberry

\$6.50



Thank You
See You Again