

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



Vegetable Samosa



Chicken Fingers



Onion Bhaji

Snacks Corner

Vegetable Samosa

8.5

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

Tomato dhaniye ka soup ★

7.5

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

Onion Bhaji ★

9.5

Thinly sliced Red onions mixed with batter and fried.

Masala Papad

3.5

onions, tomatoes, green chillies, coriander leaves, salt, chaat masala powder, red chili powder, and lemon juice

Papri Chaat

8.9

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

Paneer Pakora

9.9

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

Chicken Samosa ★

9.9

Crispy patty filled with minced chicken.

Mixed Veg Pakora

8.9

Mixture of onions, green chillies, cauliflower, potatoes mixed with batter and dip fry.

Chicken Fingers ★

8.9

skinless boneless chicken breast, egg, garlic powder, all-purpose flour, seasoned bread crumbs.



Tandoori Corner

Chicken Tikka	17.0	Tandoori Broccoli ★	16.0
Boneless marinated chicken leg cooked in tandoor, served with mint chutney.		Fresh Broccoli marinated with spices and grilled in tandoor.	
Tandoori Chicken ★ (Half)	18.0	Tandoori Paneer Tikka	18.0
Chicken marinated and cooked in tandoor, served with mint chutney.		Fresh cottage cheese marinated in herbs and grilled in tandoor.	
Mutton Sheekh Kebab (4pcs)	18.0	Fish Tikka	18.0
Succulent mutton mince spiced with fresh coriander and freshly ground spices, barbecued in tandoor.		Boneless fish cubes marinated with yoghurt & Indian spices barbecued in tandoor, served with mint chutney.	
Tandoori Prawn	20.0	Murgh Malai Tikka ★	22.0
Prawns marinated with spices and cooked in tandoor.		Chees & Yogurt marinated Juicy chicken breast cooked in tandoor.	
Tandoori Platter ★	26.0	Tandoori Lamb Chop ★	28.0
2 PC's chicken Tikka, 2 PC's Fish Tikka & 2 PC's Mutton Kebab		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 ★

15.5

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

Saag Mutton

16.5

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

Chicken Vindaloo 🔥

15.5

Boneless chicken cubes cooked in traditional delicately spiced Vindaloo sauce.

Egg Curry

12.5

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

Chicken Curry ★

15.5

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

Fish Curry ★

18.0

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

Mutton Rogan Josh

16.5

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

Prawn Masala ★

19.5

Prawns cooked in a delicious tomato and onion sauce.



Bhindi Masala



Aloo Gobi



Palak Paneer

Sabzi Corner (Main Course)

Tadka Dhal ★	11.9	Bhindi Masala ★	12.9
A special mix of tuar and moong dhal cooked with an onion and tomato tadka.		Fresh cut ladyfingers cooked with dry masala.	
Makhni Dhal	12.9	Vegetable Curry	12.9
Rich black dhal spiced and cooked overnight with cream and butter.		Exotic garden green vegetables cooked in tomato onion gravy.	
Rajma/Kabuli Channa	12.9	Malai Kofta Curry	13.9
Cooked with an tomato and onion masala.		Cottage cheese dumplings cooked in rich korma gravy.	
Aloo Gobi ★	12.9	Palak Paneer	13.9
Cauliflower and potatoes, sauted with fresh tomatoes, ginger, green chilies and ground coriander.		A classic traditional pureed spinach and cottage cheese cooked with onion, ginger and green chillies.	
Baigan Bartha	12.9	Paneer Makhni ★	13.9
Oven roasted Eggplant cooked to perfection with a selection of mild spices.		Fresh cottage cheese cooked in a traditional creamy tomato sauce.	
Corn Palak ★	12.9		
Palak Gravy cooked with Corn and spices.			



Vegetable Biryani



Mutton Biryani Rice



Onion Rice



Mixed Vegetable Raita

Rice Corner

Plain Rice 3.9

Steamed basmati rice.

Onion Rice ★ 6.5

Aromatic Basmati rice cooked with fresh onions.

Biryani Rice 6.5

Aromatic Basmati rice cooked with saffron.

Vegetable Biryani 8.0

Basmati rice cooked with mildly spiced seasonal vegetables.

Mutton \$12 / Chicken \$10 Biryani ★ 🔥

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

Chicken Fried Rice 12.0

Chicken cooked with mild spices and Basmati rice.

Mixed Vegetable Raita 3.5

Homemade yoghurt blended with exotic vegetables and spices.

Green Salad 4.5



Plain Naan



Phudina Paratha



Stuffed Tandoori Paratha



Garlic Naan

Bread corner

Plain Naan	3.5	Phudina Paratha ★	5.5
Delicious tandoor baked bread made with fine flour dough.		Dry mint topped whole wheat bread baked in tandoor.	
Tandoori Roti	3.5	Peshawari Naan	7.5
Whole wheat bread cooked in tandoor.		Bread topped with mixture of dried fruits.	
Butter Naan ★	4.9	Cheese Naan ★	6.5
Flaky tandoor baked bread topped with butter.		Stuffed Cheese Naan.	
Garlic Naan ★	4.9	Stuffed Tandoori Paratha	7.5
Bread rubbed with fresh garlic and baked in tandoor.		Mashed potatoes bland with spices.	
Tandoori Paratha	5.5	Tandoori Kulcha (Ajwain)	5.5
Whole wheat unleavened bread topped with butter baked in tandoor.		Freshly baked bread in tandoor with Ajwain.	

House Pour (per glass)

Inspired Company Shiraz Cabernet	\$9.00
Inspired Company Chardonnay	\$9.00

Wines (per bottle)

Inspired Company Shiraz Cabernet	\$40.00
Inspired Company Chardonnay	\$40.00
Inspired Company Cabernet Merlot	\$45.00
Woolshed Sauvignon Blanc	\$50.00
Francoise Chauvenet Lajolie Pinot Noir	\$50.00

Beer

Tiger - 330ml	\$8.50
Heineken - 330ml	\$9.50
Corona - 330ml	\$9.50
Hoegaarden-330ml	\$9.50
Erdinger white/Dark - 500ml	\$12.00
King Fisher Premium (600ml)	\$14.50
House Pour Bucket (5 Btl)	\$30.00

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

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
J.W. Black Label (Bottle)	\$80.00
Chivas Regal / Glenfiddich (Btl)	\$100.00

Fruit Juice

Mango Juice	\$4.50
Lime Juice	\$4.50
Pineapple Juice	\$4.50
Fresh Thai Coconut	\$5.50
Orange Juice (Freshly Squeeze)	\$6.50

Lassi

Mango	\$6.50
Sweet	\$5.00
Salted	\$5.00
Chaas (Butter Milk)	\$5.00

Hot Drinks

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



Sweet Corner



Gulab Jamun

Milk spheres, soaked in saffron flavor syrup – served hot. \$6.50

Kulfi

Homemade Indian ice cream, flavored with pistachios – A Must Try! \$6.50

Ice Cream

Vanilla or Chocolate (Single Scoop) \$4.50



Thank You
See You Again