

# Tandoori Corner

North Indian Curry House

## Menu



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[www.tandooricorner.com.sg](http://www.tandooricorner.com.sg)

Quality Casual Dining

**Onion Bhaji**

## Snacks Corner

### Vegetable Samosa 9

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

### Tomato Dhaniye ka soup 8

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

### Onion Bhaji 10

Thinly sliced Red onions mixed with batter and fried.

### Papri Chaat 10

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

### Masala Peanuts 8

Typical North Indian Street food, served with fresh cut Onion, tomato n green chillies.

### Chicken Samosa 12

Crispy patty filled with minced chicken.

### Masala Papad 5

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



**Tandoori Lamb Chop**



**Mutton Kebab**



**Tandoori Paneer Tikka**



**Tandoori Broccoli**

## Tandoori Corner

### Chicken Tikka 18

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

### Tandoori Chicken 20 ★ (Half)

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

### Mutton Sheekh Kebab 20 (4pcs)

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

### Tandoori Prawn 22

Prawns marinated with spices and cooked in tandoor.

### Tandoori Platter 28 ★

2 PC's chicken Tikka, 2 PC's Fish Tikka & 2 PC's Mutton Kebab

### Tandoori Broccoli 18 ★

Fresh Broccoli marinated with spices and grilled in tandoor.

### Tandoori Paneer Tikka 19

Fresh cottage cheese marinated in herbs and grilled in tandoor.

### Fish Tikka 20

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

### Murgh Malai Tikka 24 ★

Cheese & Yogurt marinated Juicy chicken breast cooked in tandoor.

### Tandoori Lamb Chop 30 ★

Fresh lamb chops marinated with spices and grilled in tandoor.



## Curry Corner (Main Course)

### Butter Chicken 17

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

### Chicken Vindaloo 17

Boneless chicken cubes cooked in traditional delicately spiced Vindaloo sauce.

### Chicken Curry 17

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

### Mutton Rogan Josh 18

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

### Saag Mutton 18

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

### Egg Curry 15

Boiled egg cooked with spices in a home style curry.

### Fish Curry 20

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

### Prawn Masala 22

Prawns cooked in a delicious tomato and onion sauce.



## Sabzi Corner (Main Course)

### Tadka Dhal 12 ★

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

### Makhni Dhal 14

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

### Aloo Gobi 14 ★

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

### Corn Palak 14 ★

Palak Gravy cooked with Corn and spices.

### Baigan Bartha 14

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

### Palak Paneer 16

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

### Vegetable Curry 14

Exotic garden green vegetables cooked in tomato onion gravy.

### Malai Kofta Curry 16

Cottage cheese dumplings cooked in rich korma gravy.

### Bhindi Masala 14 ★

Fresh cut ladyfingers cooked with dry masala.

### Paneer Makhni 16 ★

Fresh cottage cheese cooked in a traditional creamy tomato sauce.



## Rice Corner

### Plain Rice 4

Steamed basmati rice.

### Onion Rice 8

Aromatic Basmati rice cooked with fresh onions.

### Jeera Rice 6

Aromatic Basmati rice cooked with Cumin(Jeera).

### Green Salad 5

### Vegetable Raita 5

Homemade yoghurt blended with exotic vegetables and spices.

### Vegetable Biryani 10

Basmati rice cooked with mildly spiced seasonal vegetables.

### Mutton 14 / Chicken 12 Biryani

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

## SIDE ORDERS

Papadum Basket 1

Extra Curry 2

Onion Salad 2



Plain Naan



Phudina Paratha



Tandoori Kulcha



Garlic Naan

## Bread corner

### Plain Naan 4

Delicious tandoor baked bread made with fine flour dough.

### Tandoori Roti 4

### Butter Roti 5

Whole wheat bread cooked in tandoor.

### Butter Naan 6

Flaky tandoor baked bread topped with butter.

### Garlic Naan 6

Bread rubbed with fresh garlic and baked in tandoor.

### Tandoori Paratha 7

Whole wheat unleavened bread topped with butter baked in tandoor.

### Phudina Paratha 7

Dry mint topped whole wheat bread baked in tandoor.

### Cheese Naan 8

Stuffed Cheese Naan.

### Peshawari Naan 8

Bread topped with mixture of dried fruits.

### Stuffed Tandoori Paratha 9

Mashed potatoes bland with spices.

### Tandoori Kulcha 7 (Ajwain)

Freshly baked bread in tandoor with Ajwain.

## House Pour (per glass)

Inspired Company Shiraz Cabernet 10  
 Inspired Company Chardonnay 10

## Wines (per bottle)

Inspired Company Shiraz Cabernet 40  
 Inspired Company Chardonnay 40  
 Inspired Company Cabernet Merlot 45  
 Woolshed Sauvignon Blanc 50  
 Francoise Chauvenet Lajolie Pinot Noir 50

## Beer

Tiger - 330ml 8  
 Heineken - 330ml 9  
 Corona - 330ml 9  
 Hoegaarden-330ml 9  
 Erdinger white/Dark - 500ml 12  
 King Fisher Premium (600ml) 14  
 House Pour Bucket (5 Btl) 30

## Soft Drinks

Coke 4  
 Sprite 4  
 Ginger Ale 4  
 Tonic Water 4  
 Mineral Water 4  
 Coke Zero 4  
 Ice lemon Tea 4  
 Perrier 5

## Hard Drinks

Smirnoff Vodka 10  
 Absolut Vodka 10  
 Bacardi Rum (White) 10  
 J.W. Black Label 10  
 Chivas Regal 10  
 Glenfiddich 10  
 Tequila 10  
 Bombay Sapphire Gin 10  
 Gordon's Gin 10  
 J.W. Black Label / Singleton (Btl) 100  
 Chivas Regal / Glenfiddich (Btl) 120

## Fruit Juice

Mango Juice 5  
 Lime Juice 5  
 Fresh Thai Coconut 6

## Lassi

Mango 7  
 Sweet 6  
 Chaas (Butter Milk Salted) 6

## Tea/Coffee

Tea with lemon 4  
 Coffee with Milk 5  
 Masala Tea 5  
 Iced Masala Tea 6  
 Iced coffee 6



## Sweet Corner

### Gulab Jamun 7

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



**Gulab Jamun**

### Kulfi 8

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



**Kulfi**



*Thank You*  
*See You Again*