



HOME DELIVERY MENU

Home Delivery Hotline: **6255-4730**

Webpage: www.SpiceSutra.com

Facebook: www.FaceBook.com/SpiceSutra.com

Email: sales@spicesutra.com

TESTIMONIALS FROM SPICE SUTRA CUSTOMER

“the Naans were quite good, it was done just nice. It was crispy without being too hard like a biscuit and goes very well with the butter chicken”

Miss X L Lee

“the food was good and the waiter attending to us was excellent”

Mr. Adrian Reeves

“this has to be my favorite restaurant in Singapore”

Mr. Lim

“My best experience for north Indian food in Singapore”

Ms. Suvidha Dalmia

“Nice and cozy! Food is good and reasonable. Friendly service!!!”

Miss Aki Masae

“The food is great! The ambiance quiet, warm and even romantic!”

Mr. Benjamin Tan

“..was crazy about North Indian cuisine after visiting Spice Sutra. There are a great variety of foods to choose from, every dish we tried is absolutely excellent”

PickyEater – A reviewer from sg.Openrice.com

“The food is amazing. The briyani rice is so flavorful that it can be eaten on its own without any other side dishes”

Miss Jess

“Their food is seriously good. If you have never thought that you would like Indian food, this place will change your impression of it all! “

Mr “Blimp” – A reviewer from HungryGoWhere

“The food is good. We had the mixed grill which was very well done. It was grilled just nice. Still juicy but with the distinct grilled taste. The butter curry and that dish with spinach and cottage cheese was spot on”

Mr. K Ko

Over 190 people **LIKES** in **FACEBOOK** (www.FaceBook.com/SpiceSutra)
(As in 11-Nov-2011)

★ = Chef Recommended; 🌶️ = Mild Spicy; 🌶️🌶️ = Spicy; 🌶️🌶️🌶️ = Very Spicy



STARTERS - VEG

★ **VEGETABLE POKARAS** \$4.90
(Rissole of vegetable deep fried till golden brown served as a snack)



MUSHROOM POKARAS \$6.90
(Finely cut mushrooms dipped in gram flour batter then deep-fried)

PANEER POKARAS \$8.90
(Finely chopped home-made cottage cheese dipped in gram flour batter then deep-fried)

ONION BHAJI \$4.90
(Rissole onions deep fried till golden brown served as a snack)

SAMOSA \$4.90
(Finely diced vegetable marinated with hot spices stuffed into thin pastry cones and deep fried)

🌶️ **SAMOSA CHAAT** \$5.90
(Chick peas, boiled potatoes, yogurt, ketchup, chopped onions, lime squeeze and spicy garnish)

🌶️ **PAPAD MASALENDAR** \$2.90
(Indian lentil crackers roasted in the earthen oven or deep fried)

RAITA \$4.90
(Mixture of cubed cucumber, tomatoes potatoes served in a yogurt sauce)

ALOO RAITA \$4.90
(Cubes of potatoes mixed with Indian spices and yogurt sauce)

🌶️ **BHARWA MIRCH** \$11.90
(Capsicums stuffed with vegetables and spices, grilled in traditional charcoal tandoor)

SHEESH KEBAB BANARASI \$11.90
(Minced Vegetables mixed with spices and grilled in traditional charcoal tandoor)

TANDOORI ALOO BHARWA \$11.90
(King potatoes stuffed with vegetables and spices grilled in traditional charcoal tandoor)

TANDOORI PANEER TIKKA \$13.90
(Home-made cottage cheese mixed with vegetables and spices grilled in traditional charcoal tandoor)

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STARTERS - NON VEG



★ **TANDOORI CHICKEN**
(Tender fresh chicken marinated in cream and rare spices grilled in traditional charcoal tandoor)
Whole \$21.90
Half \$11.90
Quarter \$7.90



★ **MIX GRILL HOTPLATE** \$31.90
(An assortment of our chef's selection of meats marinated with oriental spices and grilled)

🌶️ **CHICKEN/FISH/MUTTON/MALAI/HARIYALI TIKKAS**
(Tikkas delicately seasoned and grilled in traditional charcoal tandoor)
Chicken \$15.90
Fish \$15.90
Mutton \$15.90
Malai \$15.90
Hariyali \$15.90

CHICKEN 65 \$15.90
(Boneless pieces of chicken meat marinated with spices then deep fried until golden brown)

TANDOORI BEGAM BAHAR \$16.90
(Chicken breast stuffed with chef's special recipe and grilled in traditional charcoal tandoor)



★ **TANDOORI PRAWNS** \$25.90
(Fresh prawns marinated in yogurt, spices and cooked in traditional charcoal tandoor)

CHICKEN POKARAS \$7.90
(Boneless pieces of chicken meat marinated in gram flour with spices then deep fried)

CHICKEN SAMOSA \$7.90
(Minced chicken meat marinated with spices and stuffed into thin pastry cones then deep fried)

MUTTON SAMOSA \$8.90
(Minced mutton meat marinated with spices stuffed into thin pastry cones then deep fried)

CHICKEN / MUTTON SHEEKH KEBAB
(Minced meat and spices mixed together then grilled in clay oven)
Chicken \$16.90
Mutton \$16.90

KASHMIRI KEBAB \$15.90
(Boneless pieces of chicken meat coated with egg and mild spices then grilled in traditional charcoal tandoor)

SHAMMI KEBABS (CHICKEN & MUTTON) \$16.90
(Minced mutton patties cooked with spices and served with onions)

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MAIN COURSE - VEGETARIAN

★ **GOBI MANSURIAN** \$11.90
(Finely cut cauliflower deep fried and cooked with chef's secret recipe)

ALOO MATAR SUKHEW ALI \$8.90
(Potato pieces and green peas cooked with spices)



★ **ALOO GOBI SABZI** \$9.90
(Garden fresh cauliflower and potatoes specialty prepared with onion, tomatoes and spices)



★ **PALAK PANEER** \$10.90
(Fresh home-made cottage cheese cooked in spinach gravy)

PANEER BUTTER MASALA \$11.90
(Cottage cheese cooked in tomatoes based gravy)

PANEER PASANDA \$11.90
(Cottage cheese stuffed with dry fruits and mix vegetable spices in mild gravy)

🌶️ **KADHAI PANEER** \$11.90
(Cottage cheese, capsicum in green chili, spicy in light gravy)

🌶️ **VEGETABLE JALFRAZI** \$8.90
(Green peas, cheese, beans, mushroom and carrots stir fried with onions and tomatoes)

KASHMIRI KHORMA \$10.90
(An assortment of garden fresh mix vegetables cooked with mild cashew nut thick gravy)

ROGANI SABZI \$10.90
(Mixed vegetables in a spicy gravy)

BINDI-DO-PIAZA \$8.90
(Lady Finger cooked with onion, tomatoes and rare spices)

MALAI - KOFTA \$10.90
(Cottage cheese, raisins and cashew nut patties cooked in vegetable gravy)

DAAL TADKA \$9.90
Yellow lentils cooked with traditional ghee tadka)

DAAL MAKHANI \$10.90
(Black lentils and red kidney beans cooked with chef's secret recipe)

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MAIN COURSE - CHICKEN

★ **CHICKEN MANSURIAN** \$15.90
(Boneless pieces of chicken meat deep fried and cooked with chef's special recipe)

★ **BUTTER CHICKEN** \$15.90
(Boneless pieces of tandoori chicken cooked with puree of tomatoes, cream and mild spices)



MURGI KA BHARTA \$16.90
(Shredded tender chicken cooked in with various aromatic spices,

chef's secret mild spiced brown gravy, garnished with coriander, green peas and fresh boiled egg)

CHICKEN TIKKA MASALA \$15.90
(Boneless pieces of grilled chicken cooked with tomatoes and cashew nut sauce)

🌶️ **CHICKEN MASALA** \$14.90
(Boneless pieces of chicken with special spices and herbs)

🌶️🌶️ **CHICKEN VINDALOO** \$15.90
(Boneless cube of chicken and potatoes cooked in hot spicy gravy)



★ **CHICKEN CURRY** \$14.90
(Boneless pieces of chicken cooked with onions & oriental spices with spicy gravy)

🌶️🌶️ **CHICKEN MADRAS** \$14.90
(Boneless chicken cooked in spicy gravy with black pepper and chef's special recipe)

PUDINA CHICKEN \$14.90
(Boneless pieces of chicken cooked with fresh mint leaves and chef's special recipe)

CHICKEN SAAGWALA \$14.90
(Boneless chicken cooked in spinach and green herbs with spicy gravy)

★ **CHICKEN KHORMA** \$15.90
(Boneless pieces of chicken meat cooked in mild cashew nuts thick gravy)

🌶️ **CHICKEN JALFRAZI** \$14.90
(Boneless chicken stir fried with onion, tomatoes and green peppers)

🌶️🌶️ **KHADAI CHICKEN** \$14.90
(Chicken meat with bones cooked with special spices and herbs in hot light gravy)

🌶️🌶️🌶️ **CHILLI CHICKEN** \$15.90
(Boneless pieces of chicken meat marinated with herbs then fried until brown and cooked with capsicum, onion in a spicy gravy)

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MAIN COURSE - MUTTON



★ **ROGAN JOSH** \$15.90
(Boneless mutton curry cooked with rare herbs and chef's secret spices)

🔥 **VINDALOO** \$15.90
(Mutton cubes and potatoes cooked in hot spicy gravy)

★ **KEEMA MAATAR HYDERABADI** \$15.90
(Minced mutton and green peas cooked with spicy sauce)

🔥 **MUTTON KALI MIRCHWALA** \$15.90
(Boneless mutton cooked with black pepper in thick gravy sauce)

🌶️ **MUTTON DO PAIZA** \$15.90
(Boneless mutton cubes cooked with onions, tomatoes and spices)

GOSHT DIL BAHAR \$15.90
(Boneless pieces of mutton cooked in mild thick cashew nut gravy)

MUTTON KOFTA \$15.90
(Minced mutton patties cooked in mild sauce)

GOSHT SAAGWALA \$16.90
(Choice cut of tender lamb cooked with spinach and green herbs)

🔥 **MUTTON PEPPER FRY** \$16.90
(Boneless pieces of mutton treated with pepper and stir fried)

★ 🌶️ **MUTTON MASALA** \$15.90
(Mutton cubes cooked in spicy gravy)

🌶️ **KHADAI MUTTON** \$15.90
(Boneless mutton cubes cooked with chef's secret spicy gravy)


PUDINA GOSH \$15.90
(Boneless mutton cooked in mint and chef's special spices)

🌶️ **MUTTON CHILLI** \$15.90
(Mutton cubes marinated with herbs then fried until brown color and cooked with capsicums and onions)

★ **SUKHA GOSH** \$16.90
(Boneless mutton cooked with spices served with light sauce)

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MAIN COURSE - SEAFOOD

 **FISH CURRY** \$14.90
(Boneless fish cubes cooked with spicy
gravy)


★ **FISH JALFRAZI** \$15.90
(Boneless fish stir fried with onions,
tomatoes and green peppers)


FISH KHORMA KASHMIRI \$15.90
(Boneless fish cubes cooked in mild sauce
with cashew nut gravy)

FISH VINDALOO \$15.90
(Boneless fish cubes and potatoes cooked in
hot spicy gravy)

PRAWN MASALA \$17.90
(Fresh prawns cooked in onions, tomatoes
with spicy gravy)

PRAWN LUZIZA \$17.90
(Fresh prawns marinated in honey and sour
spices served sweet and sour)

 **PRAWN VINDALOO** \$17.90
(Fresh prawns and potatoes cooked in hot
spicy gravy)

 **PRAWN CHILLI** \$18.90
(Fresh prawns marinated with herbs and
fried until brown)

NAAN & ROTI

PLAIN/DELHI NAAN \$3.00
(Plain Indian bread roasted in traditional
charcoal tandoor)

BUTTER NAAN \$3.50
(Indian bread stuffed and coated with
butter, roasted in traditional charcoal
tandoor)

GARLIC NAAN \$3.90
(Freshly made Indian bread topped with
garlic and roasted in traditional charcoal
tandoor)

★ **KASHMIRI NAAN** \$3.90
(Indian bread topped with cherries and dry
fruits, roasted in traditional charcoal
tandoor)

★ **KEEMA NAAN** \$5.90
(Indian bread stuffed with minced mutton
and roasted in traditional charcoal tandoor)

SEAFOOD NAAN \$5.90
(Indian bread stuffed with fresh minced
prawn and fish, roasted in traditional
charcoal tandoor)

★ **TANDOORI ROOTI** \$2.90
(Indian bread made from wheat flour and
baked in traditional charcoal tandoor)

TANDOORI BUTTER ROOTI \$3.90
(Indian bread made from wheat flour and
baked in traditional charcoal tandoor and
topped with butter)

ROOMALI ROOTI \$3.90
(Indian bread like handkerchief-thin
chapatti made from flour and wheat flour)

CHEESE KULCHA \$5.90
(Indian bread stuffed with cheese and
roasted in traditional charcoal tandoor)

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★ **BUTTER LACCHA PARATHA** \$3.90
(Indian wheat bread stuffed with butter and roasted in traditional charcoal tandoor)

STUFFED PARATHA \$5.90
(Indian bread stuffed with spicy vegetables and roasted in traditional charcoal tandoor)

FRAGRANT RICE & BIRYANI

MOTIA CHAWAL \$4.50
(Pearl white rice served steaming hot)

YAGANI CHAWAL \$5.90
(Aromatic rice parboiled and steamed with saffron strands and oriental spices)

★ **ZEERA RICE** \$5.90
(Basmati steamed rice fried with ghee and cumin seed)

SHAKAHRI PULAU \$7.90
(Fragrant rice steamed and pan-fried with garden fresh mix vegetables)

★ **MATTAR PANEER PULAU** \$8.90
(Fresh home-made cottage cheese and fresh green peas served with fragrant rice)

SULTANA PULAU \$6.90
(Biryani rice flavored with saffron strands cooked with raisins)

KASHIMIRI PULAU \$8.90
(Basmati steamed rice cooked with cheese, green peas, carrots and garnished with cocktail and dried fruits)

★ **PEAS PULAU** \$6.90
(Basmati rice flavored with saffron strands cooked with green peas)

VEGETABLE BIRYANI \$10.90
(Pick of the garden vegetables cooked with saffron rice and Indian spices)

★ 🌶️ **CHICKEN BIRYANI** \$13.90
(Tender pieces of chicken steamed and cooked with saffron rice in an oriental curry sauce garnished with almonds)



with saffron rice)

🌶️ **MUTTON BIRYANI** \$14.90
(Boneless pieces of mutton marinated in yoghurt with traditional Indian spices cooked

🌶️ **FISH BIRYANI** \$14.90
(Tender pieces of deep fried fish chunks and cooked with saffron in typical Indian spices garnished with ginger)

🌶️ **PRAWN BIRYANI** \$15.90
(Deep fried prawn with saffron in typical Indian spices garnished with ginger)

KEBAB ROLLS

★ **CHICKEN KEBAB ROLL** \$10.90
(A thin roasted bread stuffed with chicken meat, cabbage and spices served as a snack in a roll)

MUTTON KEBAB ROLLS \$10.90
(A thin roasted bread stuffed with mutton meat, cabbage and spices served as a snack in a roll)

FISH KEBAB ROLL \$10.90
(A thin roasted bread stuffed with fish meat, cabbage and spices served as a snack in a roll)

VEGETABLE ROLL \$8.90
(A thin roasted bread stuffed with mix vegetables served as a snack in a roll)

DESSERTS



RASAGULLA \$4.90
(Indian Sweet)

GULAB JAMUN \$4.90
(Indian Sweet)



GAJJAR HALUWA \$4.90
(Carrot Dessert)

SOUPS

TOMATO SOUP \$4.90
(Fresh tomato cooked with Indian herbs)

BOMBAY DAL SHORBA \$4.90
(Lentil curried soup garnished with saffron rice)

VEGETABLE SOUP \$4.90
(Assortment of fresh vegetables in cream soup)

MUSHROOM SOUP \$5.90

CHICKEN SOUP \$5.90

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