

Yantra
WGS Celebratory Menu 2009

“Kebab Festival”

17 April to 1 May 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

CHICKEN

Kashmiri Kali

Chicken drumstick marinated in yoghurt & flavoured with cardamom

Chicken Kasturi Kebab

Chunks of boneless chicken flavoured with fenugreek cooked over charcoal

Murg Lasooni Kebab

Boneless chicken nicely balanced with garlic, chilli & exotic spices

LAMB

Adraki Chop

Ginger-marinated lamb chop cooked over charcoal

Boti Kali Mirch

Cubes of boneless lamb wrapped with freshly crushed black pepper

Noorani Seekh

Finely-minced lamb on skewer, flavoured with celery & exotic spices

SEAFOOD

Mahi Gulnar

Whole pomfret fish marinated with ajwain (carom) grilled over charcoal

Fish Malai Tukda

Chunks of fish marinated with cream & cheese

Jhinga Kalimirch

Plump tiger prawns marinated with freshly ground black pepper

VEGETARIAN

Makai Malai Seekh

Freshly-minced cottage cheese, grilled on a skewer with a wrap of sweet corn

Stuffed Grilled Mushroom

Fresh button mushroom stuffed with minced vegetables & spices

Paneer Tikka Hariyali

Cubes of cottage cheese marinated with mint & fresh yogurt.

**All kebabs will be accompanied with a rommali roti, dal & tandoori onion salad.*

Price Range: S\$16 - S\$30 per dish

All prices are subject to 10% service charge and 7% GST

Held In:

UNIQUELY
Singapore
visitsingapore.com

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