



Evoked the illustrious bygone era of the Maharajas,
the historical rulers of India's princely states,
and indulge in a royal gastronomic experience at Tiffin Room.

Established in 1892 during the golden period of their reign, Tiffin Room promises a finely-curated symphony of authentic North Indian delicacies, a beautiful ambience and dedicated tableside service.

Inspired by the royal culinary heritage of the Maharajas, award-winning Chef Kuldeep Negi applies traditional cooking techniques and special blends of freshly-ground spices to present an exquisite dining experience at one of Singapore's oldest North Indian restaurants.

Chef Kuldeep is pleased to personally attend to your dietary needs with vegan or Jain dishes available upon request.



*Our colleagues will assist you with any dietary requirements
(D) Dairy-free (V) Vegan (GF) Gluten-free (N) Nuts (V) Vegetarian*

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and services tax.

THELA CHAAT
Savoury Street Snacks



SEV PAPDI CHAAT ^V
Deep-fried bread with chick pea, tamarind chutney and sweet yogurt
25

**MUGHLAI
SHAKAHARI SHURUVAT**
Vegetarian Appetisers



ANJEER PANEER TIKKA ^N
Grilled Indian cottage cheese flavoured with fig, yogurt and spices
30

HARI TAWA TIKKI ^{VG}
Broccoli, edamame bean and green pea patty, flavoured with rose petals
and served with garlic-basil chutney
28

2

MUGHLAI SHURUVAT
Non-vegetarian Appetisers



RAAN-E-TIFFIN
Lamb leg kebab cooked with bay leaf, malt vinegar and spices
52

ZAFRANI MURGH MALAI
Tandoor-cooked boneless chicken leg marinated with cheese, saffron, cardamom powder and spices
44

JHINGA KEBAB
Tiger prawn kebab with cardamom, spices and mango salsa
65



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SHAKAHARI KHANA

Vegetarian Main Course



DELHI TAWA VEGETABLE ^{NV}

Baby eggplant, carrot, mushroom, bell pepper and baby corn
cooked with ginger powder and spices

28

PALAK PANEER ^V

Indian cottage cheese cooked with spinach, garlic and coriander seed

32

ALOO GOBHI ^V

Cauliflower and potato in a yogurt, garlic and masala onion gravy

28

DAL PANCHMEL TADKA ^V

Yellow lentil curry stewed with cumin seed, garlic, onion and tomato

25

TIFFIN DAL MAKHANI ^V

Organic black lentil curry with tomato purée and spices

26

KHANA

Non-vegetarian Main Course



LAAL MAAS

Traditional Rajasthani lamb curry with yogurt, garlic, tomato and spices

52

MURGH MAKHANI ^N

Corn-fed boneless chicken leg in tomato and cashew nut gravy

45

SCALLOPS COCONUT CURRY ^D

Hokkaido scallops in a coconut, lemongrass and tamarind curry scented with
curry leaves, coconut and cucumber salad

66

MACHER JHOL ^{D GF}

Seabass curry with ginger, onion and spices

49



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SAATH MEIN

Accompaniments



KHEERA RAITA ^V

Yogurt mixed with cucumber and roasted cumin

8

RAITA ^V

Yogurt with roasted cumin

8

CHAWAL

Rice



MURGH BIRYANI ^N

Delicately flavoured Indian basmati rice with spices, boneless chicken leg, makhana salan gravy and raita

56

SUBZ BIRYANI ^N

Aromatic Indian basmati rice with medley of vegetables, makhana salan gravy and raita

32

SAADA CHAWAL ^{GF VG}

Steamed Indian basmati rice

8

JEERA RICE ^{GF VG}

Cumin and saffron flavoured basmati rice

12



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TANDOORI BREAD



PLAIN NAAN ^v

Freshly-baked naan bread

7

BUTTER NAAN ^v

Freshly-baked naan bread with butter

8

GARLIC NAAN ^v

Freshly-baked naan bread with garlic

7

KULCHA ^v

Freshly-baked naan stuffed with a choice of spiced onion or potatoes

9

PUDHINA LACCHA ^v

Leavened wheat flour Indian flatbread with mint powder

8

KASHMIRI NAAN ^{NV}

Freshly-baked naan stuffed with mixed nuts

12

AJWAINI TANDOORI ROTI ^v

Unleavened wheat flour flatbread with carom seed

7

MISSI ROTI ^v

Chickpea flour flatbread with spices

7



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MEETHA

Dessert

PISTA GULAB JAMUN ^{NV}

Sweet milk dumplings with pistachio and saffron

22

*1985 | Dalva | Colheita | Port | Portugal
28 per glass*

KESAR RASMALAI ^{NV}

Poached cottage cheese dumplings perfumed with rose water and saffron

22

*Pierre Ferrand Réserve 20 Years | Cognac | France
30 per glass*

MANGO KULFI FALOODA ^{NV}

Homemade mango ice-cream with rose syrup and mixed nuts

24

*2018 | Klein Constantia | Vin de Constance | South Africa
35 per glass*

SEASONAL FRUIT PLATTER ^{VG}

A plate of freshly cut seasonal fruit

20



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