

PERSIAN
**GLUTEN
FREE** 
MENU



Finest Persian Cuisine



Signature Charcoal Grilled Kebabs

Chef's recommendation

Our gluten free dishes are prepared in the same kitchen as our standard dishes. We take time to decontaminate the surfaces and equipment just as you would do at home

**Please inform your server of any
FOOD INTOLERANCES OR ALLERGIES**



**SAFFRON
BBQ CHICKEN WINGS**



KOOFTE PARSİ

Appetisers

Please note we replace bread with cucumber sticks for dips

KOOFTE PARSİ 17
A delightful combination of Kufte-e-anar and Kufte tebrizi, made of fresh minced lamb, nuts and vegetables | 🐑 🥜

HALIM BADEMJAN 16
Puréeed eggplant with braised tender lamb and green lentils, garnished with curd sauce and mint sauce | 🐑

SAFFRON BBQ CHICKEN WINGS 14
Selected chicken wings and drumlette marinated with saffron, fresh lemon juice and Persian herbs | 🐔

HUMMUS 13
Freshly cooked chickpeas blended with lemon juice, garlic, tahini and olive oil. Served with our freshly baked Persian bread | (V)

KASH-E-BADEMJAN 14
Eggplant Dip | A mixture of sautéed eggplant, onion, mint and sun-dried yoghurt | (V)

BORANI ESFANAJ 14
Spinach borani, a dish fit for a Persian queen. Fresh spinach with fried onion, garnished with sun-dried yoghurt and saffron | (V)

HOMEMADE CHEESE 16
Shabestan's speciality dip, topped with olive oil. Served with freshly baked Persian bread | (V)

MAST 13
Three Caspian-style Persian yoghurt dips; mountain shallot, fresh spinach and cucumber, and dried mint. Served with freshly baked Persian bread | 🥜 (V)

FALAFEL 16
A vegetarian speciality found across borders, from the Nile to the mountains of Alborz. Fried chickpea patties, drizzled and served with homemade sauce | (V)

DOLME 12
Vine leaves stuffed with a mixture of rice and savoury herbs | (V)

Prices shown are subject to 8% GST & 10% service charge

Salads

SHIRAZI SALAD 14

Freshly chopped cucumber, tomato and onion with Shabestan's Shirazi dressing
Pairing suggestion: Wild Berry Tea | (V)

ZEYTOON PARVADEH 16

Marinated green olives with walnuts, mountain herbs, Persian spices, and pomegranate sauce drizzled over fresh pomegranates | (N)(V)



SHIRAZI SALAD



KORESH-E-FESENJAN
BA ORDAK

Persian Stews

VEGETARIAN KHORESH BAMIEH 27

Okra cooked in tomato sauce & garlic,
Served with basmati rice | (V)

BAMIEH STEW 35

Lamb or chicken cubes with okra cooked in tomato sauce and garlic, Served with basmati rice | (L)(C)

VEGETARIAN GHORMEH SABZI 29

A savoury medley of red beans, herbs, sun-dried lime and fresh vegetables. Served with Persian rice | (V)

GHORMEH SABZI 35

A savoury medley of fresh lamb cooked with red beans, herbs, sun-dried lime and fresh vegetables. Served with Persian rice | (L)

GHUREH BADEMJAN STEW 27

Eggplants braised with green grapes, tomatoes and saffron sauce | (V)

GHUREH-O-JUJEH-O BADEMJAN STEW 32

Spring chicken and eggplants braised with green grapes, tomatoes and saffron rice | (C)

IMPOSSIBLE FASENJAN 39

Vegan meatballs made in-house with impossible meat cooked in pomegranate sauce | (V)(N)

KORESH-E-FESENJAN BA ORDAK 39

Caspian-style braised duck or chicken cooked in a walnut and pomegranate sauce. | (N)(C)(L)(C)
Served with Basmati rice



ZEYTOON PARVADEH

Prices shown are subject to 8% GST & 10% service charge

(V) Vegetarian (N) Gluten Free (C) Contain Nuts (L) Chicken (C) Duck (L) Lamb (C) Beef (F) Fish (P) Prawns

Charcoal Grilled Kebabs with Rice

CHENJEH KEBAB

55

Premium lamb 'eye loin' cubes, marinated in saffron and Persian herbs, skewered and charcoal grilled | 🐏

SHANDIZ

57

Tender chunks of spring lamb on the bone, charcoal grilled to perfection and grilled tomatoes | 🐏

LAMB KUBIDEH

42

Tender ground lamb leg and lamb shoulder with whole tomatoes skewered and charcoal grilled to perfection *2018 / 2019 - Singapore River's Signature Winner* | 🐏

SOLTANI

68

The duo of tender lamb fillet skewer and minced lamb kebab skewer, served with 'chelow' - a steamed Persian saffron rice | 🐏



MIXED KEBAB
KUBIDEH



LAMB
KUBIDEH



SHANDIZ

KEBAB BARG

54

Succulent and tender lamb fillet marinated with saffron and Persian herbs | 🐏

MIXED KEBAB KUBIDEH

38

Combination of lamb and chicken kubideh. Served with basmati rice and grilled tomatoes | 🐏 🐓

BAKHTIARI LAMB

50

Grilled mixed chicken and lamb eye loin marinated in saffron | 🐏 🐓



CHEN JEN KEBAB

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🌿 Vegetarian 🌾 Gluten Free 🥜 Contain Nuts 🐓 Chicken 🦆 Duck 🐏 Lamb 🐄 Beef 🐟 Fish 🦐 Prawns

PASAND KEBAB



SAFFRON JUJEH

38

Tender and fresh whole spring chicken marinated in our special sauce, charcoal-grilled with tomato and bell peppers | 🐔

CHICKEN SHISH KEBAB

38

Succulent boneless chicken leg marinated with saffron & our special seasoning for this dish | 🐔

CHICKEN MASTI

40

A special dish from Southern Iran Fresh boneless chicken leg marinated in yoghurt and Persian herbs | 🐔

BAKHTIARI BEEF

47

Grilled mixed chicken and beef fillet, marinated in saffron, lime juice and shallots | 🐔 🐮

CHICKEN KUBIDEH

34

Tender chicken ground with saffron, vegetables and herbs, grilled to perfection | 🐔

TEKEH MASTI

50

Tender beef fillet cubes marinated in yoghurt and Persian spices | 🐮

SHAH PASAND CHICKEN

42

A special recipe from the Persian Gulf Tender boneless chicken breast marinated in saffron and herbs | 🐔

PASAND KEBAB

54

Beef fillet marinated in golden saffron, Persian herbs, shallots and olive oil | 🐮

2018 / 2019 - Singapore River's Signature Winner



JUJEH SAFFRONI



TEKEH MASTI



CHICKEN SHISH KEBAB

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🌿 Vegetarian 🍷 Gluten Free 🥜 Contain Nuts 🐔 Chicken 🦆 Duck 🐏 Lamb 🐮 Beef 🐟 Fish 🦐 Prawns

PRAWN KEBAB



FISH KEBAB 39

Charcoal-grilled seasonal fish skewer marinated in exceptional saffron sauce | 🐟

PRAWN KEBAB 43

Tiger prawns marinated in saffron and lime juice | 🍤

GULF KEBAB 41

A combination of fish and prawn kebab topped with pomegranate paste and our special sauce | 🐟 🍤

SABZI KEBAB 27

Charcoal grilled vegetarian kebab using Chef's signature recipe with seasonal fresh vegetables and homemade Cottage cheese | 🌱

SHABESTAN PLATTER 🐮 🐏 🐔 🐟 🍤

FOR 2 120

FOR 4 210

Chef's recommended specialty platter with minced lamb, chicken, fish, prawn, lamb or beef fillet

ISFAHAN MEAT PLATTER 🐮 🐏 🐔

FOR 2 130

FOR 3 195

FOR 4 225

The ultimate meat platter to share, inspired by the beautiful city of Isfahan. A combination of chicken, beef and lamb

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🌱 Vegetarian 🍷 Gluten Free 🥜 Contain Nuts 🐔 Chicken 🦆 Duck 🐏 Lamb 🐮 Beef 🐟 Fish 🍤 Prawns

LAMB POLO



JAVAHER POLO WITH CHICKEN



Persian Rice Dishes

LAMB POLO

32

Fresh boneless lamb leg and Basmati rice cooked with herbs and saffron, topped with assorted nuts | 🌱🐑

Pairing suggestion: Assam Harmuttu Tea

MEIGU POLO

31

Selected prawns with Basmati rice cooked with herbs and saffron, topped with assorted nuts | 🌱🍤

ZERESHK POLO WITH CHICKEN

39

Fresh slow-cooked chicken served with wild 'zereshk' berries, fresh pomegranate and saffron-flavoured basmati rice | 🌱🐔

BAHALA POLO MAHICHEH

58

Lamb shank cooked with special herbs and spices served with basmati rice mixed with lima beans and fresh dill | 🐑

JAVAHER POLO WITH CHICKEN

39

Fresh Slow cooked chicken served with Basmati rice, mixed with Persian nuts, berries, dried orange peel and zereshk | 🌱🐔

SABZI POLO

26

Seasonal fresh vegetables with Persian herbs and spices - Biryani rice in a hot clay pot | 🌱🍲

ADDITIONAL RICE

5

MEIGU POLO



ZERESHK POLO WITH CHICKEN

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🌱 Vegetarian 🌱 Gluten Free 🌱 Contain Nuts 🐔 Chicken 🦆 Duck 🐑 Lamb 🐄 Beef 🐟 Fish 🍤 Prawns