

MERA ROYAL DABBA

Indulge in an Elevated Tiffin Box Experience

Inspired by the lavish celebratory feasts meticulously prepared by Indian mothers or wives for their loved ones, the Mera Royal Dabba offers a sumptuous North Indian dining experience featuring premium ingredients and signature delights. An ode to the historic restaurant's namesake, this experience is presented in exquisite, custom-made copper tiffin Boxes arranged in four tiers.

Customise your very own Royal Dabba with a selection of comforting curries complemented with delicately-flavoured rice, tandoori breads, chutneys and pickles.

142 per person for Non-vegetarian

126 per person for Vegetarian

Choose any two of the following specialities:

VEGETARIAN APPETISER

ANJEER PANEER TIKKA N

Grilled Indian cottage cheese flavoured with fig, yogurt and spices

MALAI MUSHROOM BROCCOLI KEBAB

White button mushroom, broccoli and cheddar cheese kebab with mango salsa

NON-VEGETARIAN APPETISER

KASHMIRI LAMB CHOP

Tandoori-grilled lamb chop marinated with spices and served with apple chutney

JHINGA KEBAB ^{GF}

Tiger prawn kebab with cardamom,
Indian spices and mango salsa

Choose any one main course per person:

VEGETARIAN MAIN COURSE

BHINDI DO PAYAZA

Lady's finger marinated with onion, tomato and spices

DELHI TAWA VEGETABLE ^{GF}

Baby eggplant, carrot, lady finger, mushroom,
baby corn cooked with ginger powder and spices

PALAK PANEER

Indian cottage cheese cooked with spinach, garlic and coriander

ALOO GOBHI ^{GF}

Cauliflower and potato in a yogurt, garlic and onion gravy

 Sustainable

Menu is subject to changes and availability.

Our colleagues will assist you with any dietary requirements.

(^A)Alcohol (^{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.

AMERA ROYAL DABBA

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NON-VEGETARIAN MAIN COURSE

SCALLOPS COCONUT CURRY ^{GF}

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

CAMBORO KADHAI PRAWN ^N

Prawn with bell pepper, coriander seed and onion-tomato masala

MACHER JHOL ^{GF}

Seabass with ginger, onions and Indian spices

LAAL MAAS

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

MURGH MAKHANI ^N

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

MURGH TIKKA MASALA ^{N GF}

Tandoori-grilled chicken breast with browned onions, spices and cherry tomato salad

Each Dabba comes with these accompaniments:

TIFFIN DAL MAKHANI ^{V GF}

Organic black lentils curry with tomato purée

KESARI JEERA PULAO ^{V GF}

Indian basmati rice flavoured with saffron and cumin

ASSORTED TANDOORI BREADS

Garlic Naan, Butter Naan

DESSERT

RASMALAI | MANGO KULFI FALOODA ^{N V}

Poached cottage cheese dumplings perfumed with rose water and saffron
Homemade mango ice-cream topped with rose syrup and mixed nuts

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