

Cumin  
Cinnamon  
Vanilla  
Rosemary  
Mustard  
Mint  
Cardamom  
Chili  
Turmeric



# TANI

## BISTRO & BAR



## SET LUNCH SPECIAL

(Available on Monday To Friday from 11:00am to 3:00pm only)



**VEGETARIAN MEAL** **\$11**

2 Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad

**CHICKEN MEAL** **\$13**

Chicken of the Day, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad

**MUTTON MEAL** **\$14**

Mutton of the Day, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad

**CHICKEN TIKKA MEAL** **\$14**

2pcs Chicken Tikka, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad

**FISH MEAL** **\$14**

Fish of the Day, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad

**CHOLE BHATURE** **\$11**

Hot & Fluffy puffed bread, served with chole & sweet



# Our Chef's FISH SPECIAL

THE KING OF THE INDIAN OCEAN  
IS A FANTASTIC ADDITION TO YOUR MEALS!

**SURMAI (KING FISH)**  
Tawa Fry or Tandoori

\$18.<sup>90</sup>



**SEABASS**  
Tawa Fry or Tandoor

\$22.<sup>90</sup>



**GOLDEN POMFRET**  
Tawa Fry or Tandoor



\$22.<sup>90</sup>



All Pictures shown are for illustration purpose only.

All prices are subject to 10% service charge

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## CHAAT

### BHEL PURI

\$9.90

A popular chaat snack made with puffed rice, onions, tomatoes, chaat masala, mixed with sweet, sour & spicy sauce topped with sev.

### SEV PURI

\$9.90

Crispy puri (whole wheat crackers) topped with potatoes, onions, tomatoes and a variety of sauce, finished with sev.

### DAHI PURI

\$9.90

Stuffing crispy puffed puris filled with boiled potatoes & pulses, topped with a combination of sweet, sour & spicy sauce, onion sev and beaten curd (dahi)

### SAMOSA CHAAT

\$9.90

Crispy vegetable samosa smothered with channa masala (chick peas) and topped with onions, sweet, sour & spicy chutneys, yoghurt, sev and garnished with blended spices.

### PAPDI CHAAT

\$9.90

Crispy Puri/ papdi (whole wheat crackers) served with potatoes, sweet, sour & spicy sauce topped with yogurt, garnish with blended spices.



## MUMBAI SPECIAL

### VADA PAV

\$6

Fried batter coated potato dumpling fritter served in a pav bun, with spicy and sweet chutneys

### SAMOSA PAV

\$6

Crispy and crunchy samosa served in a pav bun.

### BHAJI PAV

\$10

Spicy curry of mixed vegetables cooked in a special blend of spices and served with pav bun.

### KEEMA PAV

\$12

Mutton Mince is mixed with authentic Indian spices and herbs and served with pav bun.



## SALAD = RAITA

### GREEN SALAD

Sliced of fresh Tomato, cucumber, onion, carrot, chilli & lime.

\$8

### ONION SALAD

Sliced of fresh onion, chilli & lime.

\$5

### RAITA

Choice of Onion / Cucumber / Boondi / Mix Vegetable

\$6

## STARTER

### FLAMING COMMANDO

Mix of tofu, potatoes, sausage, and fried ikan bilis (anchovies) all mixed with our very own special sambal mix.

\$15

### CHICKEN LOLLIPOP

Fried segments of chicken wings cooked with bell pepper, cilantro & garlic

\$13

### GOBI 65

Fried cauliflower with florets and spices

\$12

### HARA BHARA KEBAB

Green vegetable patty made with minced spinach, green peas & potatoes flavored with traditional herbs and spices.

\$12

### CHICKEN 65

Deep fried chicken marinated with curry leaves and green chillies

\$12

### TANI CHICKEN WING

Deep fried marinated chicken wings with chef special sauce

\$12

### PEANUT MASALA

Roasted peanuts, mixed with chopped onions, tomatoes green chilli, lime and spices.

\$10

### VEGETABLE PAKORAS

Onions, cabbage, carrot, curry leaves marinated in spicy gram flour and deep fried

\$10

### KURKURE BHINDI

Okra coated with spices and fried until crispy and crunchy

\$10

### MASALA FRENCH FRIES

Spicy Indian style Potato French Fries

\$10

### POPCORN CHICKEN

Small bite-sized pieces of chicken that have been breaded and deep fried.

\$10

### IKAN BILLIS

Fried dried anchovies with peanuts, onion, chilli padi garnishing with lime & coriander

\$10

### VEG SAMOSA

Fried pastry with spiced potatoes, onions & peas

\$8



## TANDOORI KEBABS

|  |             |
|--|-------------|
| <b>PANEER TIKKA</b><br><i>Choice of Normal/Hariyali / Malai</i><br>Cube of cottage cheese marinated with yoghurt and spices, grilled in tandoor, served with mint sauce. | \$16        |
| <b>VEG SEEKH KEBAB</b><br><i>Minced mixed vegetables tossed in Indian spices, skewered and grilled in tandoor</i>  | \$16        |
| <b>TANDOORI GOBI</b><br><i>Cauliflower marinated in a variety of spices &amp; grilled in tandoor</i>   | \$16        |
| <b>TANDOORI MUSHROOM</b><br><i>Button Mushroom marinated in a variety of spices &amp; grilled in tandoor</i>   | \$16        |
| <b>AJWANI FISH TIKKA</b><br><i>Tender boneless fish marinated with a combination of yoghurt &amp; rare spices like ajwain (Carom Seeds) grilled in tandoor</i>           | \$18        |
| <b>CHICKEN HARIYALI TIKKA</b><br><i>Boneless chicken marinade with mint, coriander, spinach &amp; Indian spices, grilled in tandoor</i>                                  | \$20        |
| <b>MURG MALAI KEBAB</b><br><i>Boneless chicken marinade in malai (cream), cheese, mildly seasoned with spices &amp; grilled in tandoor</i>                               | \$20        |
| <b>CHICKEN TIKKA</b><br><i>Boneless chicken infused with saffron &amp; Indian spices, grilled in tandoor</i>   | \$20        |
| <b>CHICKEN TIKKA TRIO</b><br><i>Assortment of chicken tikkas, trio flavours in form of cheese, malai &amp; hariyali</i>  | \$20        |
| <b>TANDOORI CHICKEN (4PCS / 8PCS)</b><br><i>A classic of Indian Spring chicken marinated with freshly powdered masala &amp; yoghurt</i>                                  | \$16 / \$32 |
| <b>TANDOORI PRAWN</b><br><i>Prawns marinated with spices and cooked in tandoor served with mint chutney.</i>   | \$22        |
| <b>LAMB SHEEKH KEBAB</b><br><i>Minced lamb spiced, rolled on a skewer, grilled in tandoor</i>  | \$22        |
| <b>ADRAKI LAMB CHOPS</b><br><i>Ginger flavoured lamb chops, cooked in tandoor</i>  | \$28        |



# TANDOORI PLATTERS

## VEG PLATTER

Paneer Tikka , Veg Seekh Kebab, Tandoori Gobi  
with Naan, Spicy sauce & Mint chutney

\$24

## MEAT PLATTER

Tandoori Chicken, Malai Chicken Tikka, Lamb Seekh Kebab,  
with Naan, spicy sauce & mint chutney

\$30

## SEAFOOD PLATTER

Fish Ajwani Tikka, Fish Tikka, Tandoori Prawn with Naan,  
spicy sauce & mint chutney

\$36



# MAIN COURSE

## CHICKEN

### BUTTER CHICKEN

Chunks of tender chicken tikka cooked in a traditional  
creamy tomato gravy with butter

\$18

### CHICKEN TIKKA MASALA

Tender pieces of chicken tikka cooked in a rich spicy sauce  
finished with a touch of cream and garnished with ginger.

\$18

### KORI KONDAPURI

Boneless chicken cooked in a mild spicy golden homemade sauce

\$17

### KADAI CHICKEN

Boneless chicken cooked in thick gravy spiced with chilli,  
onions and capsicum

\$17

### CHICKEN KOLHAPURI

Boneless chicken cooked in spicy red kolhapuri spices and served hot.

\$17

### CHICKEN KORMA

Boneless chicken cooked in a mild creamy thick gravy

\$18

### CHICKEN VINDALOO

Classic Goan chicken - spicy dish cooked with potatoes  
and vinegar

\$18



## MAIN COURSE

### EGG

#### EGG BUTTER MASALA

Boiled eggs with fresh tomato & butter gravy

\$12

#### EGG CURRY

Boiled egg cooked with home style curry

\$12

#### EGG BHURJI

Eggs cooked with plenty of chopped onions, green chillies, red chillies & tomatoes

\$12

#### EGG OMELETTE

Beaten eggs cooked in a frying pan with chopped onions, tomatoes & green chillies

\$12



### MUTTON

#### ROGAN JOSH

Mutton cooked with onions, red Kashmiri chilli

\$22

#### CHANDNI CHOWK KEEMA

Spicy minced lamb cooked with onions, almonds & garam masala

\$22

#### RAJASTHANI LAAL MAAS

Mutton curry from Rajasthan is favourite among spicy food lovers

\$22

#### MUTTON VINDALOO

Succulent meat cooked with potatoes in a sharp tangy sauce

\$22

#### KADAI MUTTON

Boneless lamb cooked in thick gravy spiced with chilli, onions, and capsicum

\$22

#### MYSORE MUTTON

Succulent boneless peices of lamb cooke dwith fresh tomatoes, onion, bell pepper, spices & corriander

\$22



# MAIN COURSE

## SEAFOOD

### KADAI FISH

*Fish fillet with tomatoes & onions with special Indian sauce & stir fried in kadai*

\$18

### FISH KOLHAPURI

*Boneless FISH cooked in spicy red kolhapuri spices and served hot.*

\$18

### FISH METHI MASALA

*Fish fillet cooked in fenugreek leaves gravy*

\$20

### KERALA FISH CURRY

*A tangy fish curry made with coconut milk, spices & challots - a regional delicacy*

\$20

### GOAN PRAWN CURRY

*A Goan speciality of delicately spiced prawns cooked in coconut milk*

\$20

### PRAWN VINDALOO

*Spicy prawns cooked with potatoes and vinegar*

\$20

### KADAI PRAWN

*Prawn with tomatoes & onions with special Indian sauce & stir fried in kadai*

\$20

### PRAWN MIRCH MASALA


*Prawns off the shell cooked with onion, tomatoes and red chilli flakes*

\$20



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## MAIN COURSE

### VEGETARIAN

|   |      |
|---|------|
| <b>DAL TADKA</b><br><i>Yellow lentils cooked to perfection with garlic &amp; spices</i>   | \$15 |
| <b>DAL MAKHNI</b><br><i>Black lentil and beans cooked overnight on tandoor, tempered with house special masala</i>  | \$17 |
| <b>PUNJABI CHANNA MASALA</b><br><i>Chick peas cooked with seasonal herbs and spices</i>   | \$16 |
| <b>ALOO GOBI</b><br><i>Dual of potato and cauliflower cooked in masala</i>  | \$16 |
| <b>SUBZI DIWANI HANDI</b><br><i>Fresh vegetable in semi dry gravy, creating memorable taste</i>   | \$18 |
| <b>VEG KOLHAPURI</b><br><i>Combination of mixed vegetables in a thick, spiced gravy.</i>  | \$18 |
| <b>VEG CHILLI MILLI</b><br><i>A special preparation made with mixed vegetables &amp; cottage cheese.</i>  | \$18 |
| <b>PALAK PANEER</b><br><i>Creamy spinach and pan served cottage cheese infused with Indian spices</i>   | \$18 |
| <b>KADAI PANEER</b><br><i>Cottage cheese and green peppers in a spicy tomato &amp; onion gravy</i>  | \$18 |
| <b>PANEER BUTTER MASALA</b><br><i>Homemade cottage cheese prepared tomato gravy and variety of spices</i>   | \$18 |
| <b>PANEER TIKKA MASALA</b><br><i>Cubes of cottage cheese barbequed in a clay oven, cooked with onions, tomatoes simmered in a pan with light curry sauce.</i> | \$18 |
| <b>MATTAR PANEER</b><br><i>Fresh cottage cheese cooked gently with garden fresh peas &amp; potatoes</i>   | \$18 |
| <b>MUSHROOM MATTAR</b><br><i>Mushroom cooked gently with garden fresh peas</i>  | \$16 |
| <b>GOBI MATTAR</b><br><i>Cauliflower cooked gently with garden fresh peas</i>   | \$16 |
| <b>BHINDI MASALA</b><br><i>Ladies fingers (okra) sauteed with onions, tomatoes and dry masala.</i>  | \$16 |



## BIRYANI AND RICE

### BIRYANI POT

All our briyani are served with Raitha & Gravy

#### VEGETABLE BIRYANI

Basmati rice cooked with mildly spiced seasonal vegetables

\$15

#### EGG BIRYANI

Egg with cooked basmati rice, herb and spice.

\$16

#### CHICKEN BIRYANI

Tender juicy chunks of boneless chicken cooked with mild spices and basmati rice

\$18

#### TANDOORI CHICKEN BIRYANI

Chicken is marinated with Tandoori masala and yogurt and cooked with basmati rice

\$18

#### MUTTON BIRYANI

Tender juicy chunks of boneless lamb cooked with mild spices and basmati rice

\$20

#### PRAWN BIRYANI

Prawns cooked with baked basmati rice and spices

\$22



### RICE BOWL

#### PLAIN BASMATI RICE

Plain steam basmati rice

\$6

#### JEERA RICE

Aromatic basmati rice tempered with cumin seeds.

\$8

#### SAFFRON RICE

Aromatic basmati rice parboiled with saffron strands and oriental spices

\$8

#### VEG PULAO

Aromatic basmati rice steamed and pan fried with mixed vegetables

\$10

#### DAL KHICHADI

Fragrant basmati rice steamed & cooked with lentils, fried with chopped onions, tomatoes, green chillies in pure ghee.

\$14

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## INDIAN BREADS

### TANDOORI ROTI

*Oven roasted unleavened bread*

\$4

### BUTTER ROTI

*Oven roasted unleavened bread topped with butter*

\$4.50

### PLAIN NAAN

*Leavened bread*

\$4

### BUTTER NAAN

*Crispy Indian bread roasted in a clay oven and topped with butter*

\$4.50

### GARLIC NAAN

*Crispy Indian bread roasted in a clay oven and topped with garlic*

\$5

### CHEESE NAAN

*Cheese stuffed Indian bread roasted in a clay oven*

\$6.50

### KEEMA NAAN

*Handmade bread filled with minced lamb*

\$7.50

### PUDINA PARATHA

*Multi layer whole wheat bread topped with mint & hot ghee*

\$5.50

### LACHA PARATHA

*Multi layer whole wheat bread topped with hot ghee*

\$5.50

### KULCHA

*Unleavened bread stuffed with your choice -  
Aloo / Paneer / Onion / Masala*

\$7.50

### NAAN BASKET

*Plain Naan, Butter Naan, Garlic Naan, Cheese Naan*

\$19

### ROTI BASKET

*Plain Roti, Butter Roti, Pudina Paratha, Lacha Paratha*

\$19



## INDO CHINESE

### CHILLI CHICKEN (DRY/GRAVY)

\$18

*Bite size chunk of chicken, seasoned with spices and cooked in a chilli sauce*

### CHILLI GARLIC FISH (DRY/GRAVY)

\$18

*Fish in a Indo-Chinese fusion of spring onions, red chilli, & chef special sauce*

### CHILLI GARLIC PRAWNS (DRY/GRAVY)

\$20

*Prawns in a Indo-Chinese fusion of spring onions, red chilli, & chef special sauce*

### CHILLI PANEER (DRY/GRAVY)

\$18

*Indian cottage cheese stir fried with sliced onions, capsicum & green chillies*

### GOBI MANCHURIAN (DRY/GRAVY)

\$22

*Florets of cauliflower deep fried and tossed with house special masala*

### VEG FRIED RICE

\$12

*Basmati rice tossed with carrot, peas with chopped ginger, garlic, green chilli & spring onion.*

### EGG FRIED RICE

\$12

*Basmati rice tossed with egg, chopped ginger, garlic, green chili & spring onion*

### CHICKEN FRIED RICE

\$15

*Basmati rice tossed with boneless chicken, chopped ginger, garlic green chili & spring onion*

### SEAFOOD FRIED RICE

\$18

*Basmati rice tossed with prawn, fish, chopped ginger, garlic green chili & spring onion*



## DESSERTS

### GULAB JAMUN

*Fried balls consisting mainly of milk and flour a sugar syrup flavored with cardamom seeds and saffron*

\$6

### RAS GULLA

*Ball shaped dumplings of chhena and semolina dough, cooked in light syrup made of sugar*

\$6

### GAJAR HALWA

*Grated carrots boiled in milk and sugar, flavoured with cardamom, raisins, saffron & almonds.*

\$8

### KULFI

*Badam Pista / Butterscotch / Mango / Malai / Paan / Chocolate*

\$8

### KULFI GUAVA

\$10

### ICE CREAM

\$8



# KIDS MENU

## VEGETARIAN

### SET A

Spring Roll, Fries, Fried Rice

\$10

### SET B

Mini Burger, Fries, Hakka Noodles

\$10

## NON VEGETARIAN

### SET A

Chicken Nuggets, Fries, Chicken Fried Rice

\$12

### SET B

Fish & Chips, Hakka Noodles

\$12

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## DRINKS

### JUICES

|                 |     |
|-----------------|-----|
| LIME JUICE      | \$5 |
| ORANGE JUICE    | \$5 |
| APPLE JUICE     | \$5 |
| MANGO JUICE     | \$5 |
| FRUIT PUNCH     | \$5 |
| FRESH LIME SODA | \$6 |

*Sweet/Salt / Mix*

### LASSI

|                  |     |
|------------------|-----|
| SWEET LASSI      | \$5 |
| SALT LASSI       | \$5 |
| MANGO LASSI      | \$6 |
| STRAWBERRY LASSI | \$6 |

### SOFT DRINKS

|   |                    |
|---|--------------------|
| COKE / COKE ZERO / SPRITE               | \$3 <sup>.50</sup> |
| ICE LEMON TEA / GINGER ALE / SODA WATER | \$3 <sup>.50</sup> |

### MINERAL WATER

|                     |     |
|---------------------|-----|
| DASANI              | \$3 |
| PERRIER (SPARKLING) | \$6 |



# BEER

## DRAFT BEER

HEINEKEN  
GUINNESS



\$8  
\$9



\$14  
\$16

## BOTTLED BEER

HOEGAARDEN 330ML  
TIGER 330ML  
CORONA 330ML  
ASAHI 330ML



\$10  
\$10  
\$10  
\$10



# WINE

## WHITE WINE

MONTMEYRAC BLANC  
*Grande selection, France*

LUIGI LEONARDO  
*Chardonnay, Italy*

STONE BAY  
*Sauvignon Blanc, New Zealand*

GRAF JOHANN  
*Riesling, Germany*

VIU MANENT  
*Sauvigno, Chile*

## RED WINE

MONTMEYRAC ROUGE  
*Medium red, France*

LUIGI LEONARDO  
*Sangiovese, Italy*

VIU MANENT  
*Merlot, Chile*

STONE BAY  
*Pinot noir, New Zealand*

TOI TOI  
*Merlot, New Zealand*

CHATEAU DE CATHALOGNE  
*Rouge, France*



\$10



\$42

\$48

\$55

\$72

\$75

\$10

\$42

\$48

\$50

\$60

\$64

\$70



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**LIQUOR**

**BLENDED WHISKEY**

|                 |   |   |
|-----------------|---|---|
|                 |  |  |
| JW BLACK LABEL  | \$8   | \$130   |
| CHIVAS 12       |   | \$130   |
| CHIVAS 18       |   | \$180   |
| MONKEY SHOULDER |   | \$130   |

**BOURBON**

|             |      |       |
|-------------|------|-------|
| JIM BEAM    | \$10 | \$120 |
| JACK DANIEL |      | \$120 |

**SINGLE MALT**

|                |      |       |
|----------------|------|-------|
| GLENFIDDICH 12 | \$10 | \$160 |
| GLENFIDDICH 18 |      | \$240 |
| GLENLIVET 12   |      | \$140 |
| GLENLIVET 18   |      | \$220 |
| SINGLETON 12   |      | \$140 |
| MACALLAN 12    |      | \$220 |
| BALVENIE 12    |      | \$160 |
| AMRUT          |      | \$130 |
| AMRUT FUSION   |      | \$140 |
| RAMPUR         |      | \$240 |
| INDRI          |      | \$240 |

**BRANDY**

|                    |      |       |
|--------------------|------|-------|
| ST REMY            | \$10 | \$120 |
| MARTELL RED BARREL |      | \$160 |
| HENNESSY VSOP      |      | \$180 |

**GIN**

|                 |     |       |
|-----------------|-----|-------|
| GORDON'S        | \$8 | \$100 |
| BOMBAY SAPPHIRE |     | \$120 |
| ROKU            |     | \$150 |
| HENDRICKS       |     | \$150 |

**VODKA**

|                |     |       |
|----------------|-----|-------|
| SMIRNOFF       | \$8 | \$100 |
| GREY GOOSE     |     | \$160 |
| BELVEDERE      |     | \$160 |
| ESPRESSO VODKA |     | \$150 |
| LIME VODKA     |     | \$150 |

**RUM**

|                |     |       |
|----------------|-----|-------|
| BACARDI        | \$8 | \$100 |
| OLD MONK       |     | \$100 |
| CAPTAIN MORGAN |     | \$120 |

**TEQUILA**

|               |     |       |
|---------------|-----|-------|
| JOSE CUERVO   | \$8 | \$120 |
| PATRON SILVER |     | \$180 |

## MOCKTAILS

### SHIRLEY TEMPLE

Lime, sprite, grenadine syrup

### GUNNER

Ginger Ale, Sprite, Bitters

### TANI MINT LIGHT

Lime, mint, sodawater

### CINDRELLA

Orange, pineapple, grenadine

### PUSSY FOOT

Fruit punch, cream

## COCKTAILS

### COSMOPOLITAN

Vodka, triplesec, lime, cranberry

### MAGARITA

Tequila, triplesec, lime

### MOJITO

Rum, mint, sugar, lime, soda

### TEQUILA SUNRISE

Tequila, orange, grenadine

### SCREWDRIVER

Vodka, orange

### BLACK RUSSIAN

Vodka, kahlua

### LONG ISLAND

Gin, vodka, rum, tequila, triplesec, lime, coke

### SINGAPORE SLING

Gin, cherry, brandy, lime, pineapple, grenadine

### NEGRONI

Gin, Vermouth and Campari



\$9

\$9

\$9

\$9

\$9



\$12

\$12

\$12

\$12

\$12

\$12

\$15

\$15

\$15



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