



## Tandoori Festival Experience

12 to 25 January 2026

Immerse in the Tandoori Festival, a curated collection of succulent meats, seafood and vegetables, slow-marinated and cooked in the clay tandoor, the traditional clay oven that defines North India's most cherished flavour.

Lunch & Dinner: 138<sup>++</sup> per guest  
Alcohol Beverage Pairing: 88<sup>++</sup> per guest

### **BHATTI KI MACCHI <sup>N</sup>**

Mint black pepper marinated grilled Halibut with caviar and tandoori tomato & coriander chutney

*Golden Tadka | Curry Leaves | Coriander Seeds | Beer  
Brewed just for Tiffin Room by Specific Gravity*

### **TANDOORI GUINEA FOWL**

Tandoori-marinated, grilled guinea fowl with tandoori pineapple salad

*Pewsey Vale | 1961 Block | Eden Valley | Australia | Riesling*

### **LAMB TAWA KEBAB**

Pan-seared lamb kebab with bell peppers and lamb roganjosh purée,  
served on ragi kulcha

*Franz Haas | Alto Adige | Italy | Lagrein*

### **CRAB COCONUT BIRYANI**

Marinated snow crab with Indian basmati rice, Madras curry spices and fresh coconut

*Franz Haas | Alto Adige | Italy | Gewürztraminer*

### **ON THE TABLE**

Sirka Pyaz, Cucumber, Tomato

Pudhina Peanut Chutney <sup>GF N</sup>, Aam Chutney <sup>GF V</sup>, Lemon Pickle <sup>GF V</sup>, Papadam

Our colleagues will assist you with any dietary requirements.

(GF) Gluten-free (N) Nuts

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



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12 to 25 January 2026

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### Vegetarian

Lunch & Dinner: 128++ per guest  
Alcohol Beverage Pairing: 88++ per guest

#### **BHATTI KA PANEER**

Mint black pepper marinated grilled cottage cheese with tomato & coriander chutney

*Golden Tadka | Curry Leaves | Coriander Seeds | Beer*

*Brewed just for Tiffin Room by Specific Gravity*

#### **MITHE ALOO SABUDANA KEBAB**

Tandoori-grilled sweet potato and sago with tandoori pineapple salad

*Pewsey Vale | 1961 Block | Eden Valley | Australia | Riesling*

#### **JIMIKAND TAWA KEBAB**

Pan-seared yam kebab with bell peppers and makhani masala purée,  
served on ragi kulcha

*Franz Haas | Alto Adige | Italy | Lagrein*

#### **AVIAL COCONUT BIRYANI**

Marinated mixed vegetables with Indian basmati rice,  
Madras curry spices and fresh coconut

*Franz Haas | Alto Adige | Italy | Gewürztraminer*

#### **ON THE TABLE**

Sirka Pyaz, Cucumber, Tomato

Pudhina Peanut Chutney <sup>GF N</sup>, Aam Chutney <sup>GF V</sup>, Lemon Pickle <sup>GF V</sup>, Papadam

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