



OPEN DAILY 11:00 AM TO 10:30 PM

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# BITES NIBBLES AND MORE

**Onion & Spinach Pakoras** 9  
Trio of fresh cilantro mint, tamarind and garlic cream chutney

**Sahebs Samosa** 9  
Spicy Chickpea mash, duo of fresh cilantro mint and tamarind chutney

**Naan Tacos** 16  
Fresh cilantro, pickled onions, barbeque slaw, (Pulled Lamb/Chicken or Paneer)

**Sri Lankan Devilled Wings** 19  
Spicy

## SPICE & ALL THAT'S NICE

- Masala peanuts 7
- Papdi Chaat 9
- Dahi Puri 9
- Paani Puri 10
- Dilli Tawa Tikki 10
- Mumbai Chilli Cheese Toast 9

## Healthy LUNCH BOWLS

- Masala Rice, greens, roasted corn, veggies, red beans
- Chicken Tikka 20
  - Lamb Boti 20
  - Tawa Prawns 20
  - Paneer Tikka 19

## The Grills

NON-VEGETARIAN

**Chicken Tikka Purani Dilli** 24  
Tandoor roasted chicken, Burnt cumin, Carom seeds and masala yoghurt tzatziki

**Chilli Cheese Kebab** 24  
Tandoor Roasted chicken, Saffron cream, morsels of cheddar, chilli padi duo

**Punjabi Bhatti Ki Machchi** 24  
Fish tikka in Hung yoghurt, dried mango powder, mustard extract and fresh cilantro mint chutney

**Kandhari Tiger Prawns** 29  
Stuffed with crab mince, duo of mustard and cilantro and mint chutney

**Lucknawi Shammi Kebab** 24  
Tawa Cooked mince lamb and cashew kebabs, slaw and garlic cream

**Street style Seekh Kebabs** 27  
Skewered Mince lamb kebabs, fresh cilantro mint chutney, pickled cucumber onions

**Tandoori Chicken (whole/half)** 20/38  
Hung yoghurt, dried mango powder, mustard extract, fresh cilantro mint chutney

**Colonels Platter** 32  
For the meat lovers - grilled chicken, prawn, fish and lamb

## Sweet Tooth

**Carrot Pudding with vanilla** 12

**Gulab Jamun with saffron vanilla** 10

**Ras Malai** 10

**Kulfi** 14  
with pistachio rabdi

**Saffron Jalebi** 14  
(weekend only)

**The Mango Phirnee** 10

**Balchao Prawn Poori** 18  
Sweet and spicy, Cucumber Achaar

**Fish Koliwada** 16  
Crispy batter fried fish with a Duo of fresh cilantro and mint, Garlic cream chutney

**Curry Leaf & Shrimp Popcorn** 18  
Garlic cream, Mustard chutney

**Mumbai Frankie** 16  
Spicy flatbreads, stuffed with a filling of your choice. Chicken/Lamb/Paneer

**Masala Bhutta** 7  
Street style roasted corn- burnt lime, cayenne pepper

# CURRIES & MORE

NON-VEGETARIAN



**Sahebs Butter Chicken** 28

Choice of Pandara road (spicy)/Old Bombay (mild) As classic as it gets - Succulent Chicken, roma tomatoes, fenugreek and fresh cream

**Chicken Tikka Masala** 27  
British yet Indian-boneless, grilled chicken, onion bell peppers, spicy. Optional: Vsop Flambe

**Homestyle Chicken Curry** 27  
What can we say - that is what the staff ate at the old Bombay Gymkhana

**Railway Mutton Curry** 30  
As the Sahibs liked it in the old days-boneless succulent lamb in a spicy tomato curry

**Awadhi Korma** 30/28

Lamb/Chicken  
Tender in textures and flavors as can be, rich in history - done with cashew and cream

**Punjabi Saag Gosht** 30  
The original - chunky lamb in a spinach and mustard curry

**Rara Gosht** 30  
A classic stew of succulent lamb in a keema sauce

**Keema Mattar** 28  
Mince lamb and fresh snow peas in a fragrant tomato sauce

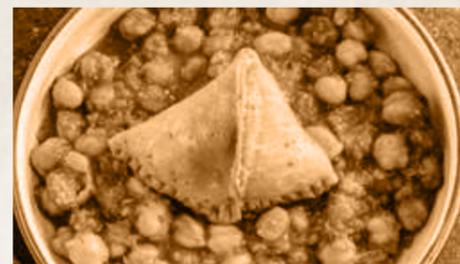
**Sahebs Vindaloes** 30/28/30

Lamb/Chicken/Brawn  
Originally known as 'Carne de Vinha D'alhos', this fiery dish has seen many transformations from its Portuguese origins, we give you a spice level 1-10 to chose from.

**Malabari fish Curry** 28  
Boneless fish curry and made with our exclusive Sahebs 5 spice secret mix

**Goan Fish Curry** 28  
Boneless fish curry, in a sour and spicy coconut curry m Done with aubergine, okra and potatoes

**Kerela Prawn Masala** 30  
Tiger prawns, Roasted coconut, roma tomatoes and dollops of aromatic spices



VEGETARIAN

**Sahebs Butter Paneer** 28

Panadara road(spicy)/Old Bombay(mild) - As classic as it gets - fresh cottage cheese, roma tomatoes, fenugreek, fresh cream

**Saag Paneer** 28  
The original grandma's recipe - spinach, mustard and fresh cottage cheese

**Hyderabadi Baighara Baingan** 25  
Baby eggplant, coconut, peanuts sesame seeds, tamarind in a spicy mix

**Memsahibs Aubergine Bhartha** 25  
Smoked and smashed aubergine, done with fresh aromatics and chilli padi

**Pind da Saag** 25  
Mustard and spinach mash done with corn and with dollops of butter

**Bombay Aloo** 20  
Potatoes tossed in cumin asafoetida and freshly extracted lime

**Okra Masala** 24  
Fresh okra, roma tomatoes, slivers of ginger and chilli padi, chunks of garlic

**Awadhi Yam and Mango Kofta Curry** 24  
Yam and green mango dumplings in classic Awadhi curry

**Kadahi** 28

Paneer/Vegetable  
The original version of the British Indian tikka masalas, a curry so complex in its textures and flavors

## THE MORES

BREADS

**Naan** 6.5/7/8  
Leavened breads, cooked in the clay oven  
Plain/butter/garlic

**Roti** 6/6.5/7/8  
Flat breads, cooked in the clay oven  
Plain/ butter/ garlic/makki

**Keema/Kashmiri Naan** 10  
Leavened breads, stuffed with spiced minced lamb/dry fruits and cheddar cheese

**Cheese/Chilli Cheese Naan** 10/11  
Dollops of cheddar cheese, stuffed in the naan bread

**Lachcha/Pudina** 9

**Parantha**  
A layered flat bread with a topping of butter and loads of texture

**Paneer Makhni Kulcha** 12  
An old classic, with flavors of cottage cheese and roma tomatos

**Aloo Parantha** 10  
Spiced potatoes, stuffed in a flat bread and tandoor cooked

RICE

**Steamed Rice** 8  
Fragrant basmati rice cooked to perfection

**Masala Saffron** 10  
Fragrant Basmati rice, cooked with saffron and lightly spiced

**Banarasi Pulao** 20  
Fragrant Basmati rice cooked with vegetables

**Masala Khichdi** 18  
Basmati rice, yellow lentils and spices in one mix

## The Biryanis

**Chicken Dum Biryani** 26  
Succulent boneless chicken, Dum cooked on a soft fire with basmati rice, fried onions, aromatics and herbs

**Lamb Dum Biryani** 30  
Succulent boneless lamb, Dum cooked on a soft fire with basmati rice, fried onions, aromatics and herbs

**Prawn Dum Biryani** 30  
Tiger prawns, Dum cooked on a soft fire with basmati rice, fried onions, aromatics and herbs

**Vegetarian Dum Biryani** 26  
An eclectic mix of vegetables, Dum cooked on a soft fire with basmati rice, fried onions, aromatics and herbs

