



STEP INTO THE
Heart of Spice!

Welcome to **Anglo Indian Cafe & Bar**
where bold flavours meet simplicity.

Indulge in favourites like Butter Chicken, Chicken Tikka, and Railway Mutton Curry, served with fragrant basmati rice or with naan bread. Whether dining in or taking out, every dish offers an authentic taste of Anglo-Indian cuisine.

MARINA ONE (MENU)






SOUP, SALAD AND WRAPS

TOMATO SHORBA 	8
<i>Thick tomato soup with added seasoning.</i>	
SPINACH SHORBA 	8
<i>Thick spinach soup with added seasoning.</i>	
FRESH GREEN SALAD	10
<i>Carrots, cucumbers, tomatoes and lettuce tossed in salad dressing.</i>	
CAESAR SALAD	12
<i>Romaine lettuce, boiled eggs, parmesan and homemade parmesan dressing.</i>	
ADD-ON CHICKEN TIKKA +4	
WRAPS (TORTILLA OR NAAN BREAD)	12.90
<i>Choice of filling: Paneer Tikka, Chicken Tikka, Lamb Sheekh Kebab along with a portion of fresh green salad.</i>	

INDIAN STREET SAVOURIES

MASALA PAPAD 	7
<i>Roasted papadam garnished with freshly chopped tomatoes, onions, coriander, a dash of lemon juice and Indian chaat masala for that tangy flavour.</i>	
MASALA PEANUTS 	10
<i>Roasted peanuts tossed with chopped tomatoes, onions, coriander, a dash of lemon juice and Indian chaat masala for that tangy flavour.</i>	
CHAAT 	12
<i>Choice of chaat: Samosa Papri Aloo Tikki It's a riot of flavours, tangy, hot, sweet served in yoghurt base.</i>	
PANI PURI (8PCs) 	14
<i>Bite-sized crispy fried puffed wheat balls filled with potato, chick peas and flavoured tamarind-mint water.</i>	

RAITA

BOONDI RAITA 	6.50
<i>Yoghurt mixed with fried pea-sized chickpea balls, seasoning added.</i>	
CUCUMBER RAITA 	6.50
<i>Yoghurt mixed with grated cucumber, seasoning added.</i>	
MIXED RAITA 	6.50
<i>Yoghurt mixed with chopped onions, tomatoes, green chilles, cucumber, seasoning added.</i>	

Please inform us for any allergy or dietary restrictions before placing your order.



Vegetarian



Chef's Special



Nut Free



Gluten Free



Dairy Free



APPETISERS

SAMOSA (2 PCs) 	8
<i>Handmade triangle pastry filled with a mixture of potatoes, peas, cashewnuts and Indian spices.</i>	
ONION BHAJI 	14
<i>Subtly spiced onion fritters served with condiments.</i>	
CHEESY NACHOS 	14
<i>Tortilla chips in hot cheese sauce, topped with salsa, guacamole & sour cream.</i>	
ADD-ON CHICKEN TIKKA +4	
TRUFFLE FRIES 	12
<i>French fries (potato) tossed in truffle flavour.</i>	
CHICKEN TENDER STRIPS	14
<i>Cajun marinated tender chicken strips with honey mustard, fried to perfection.</i>	
CHICKEN DRUMLETS	12
<i>Marinated chicken drumlets deep fried and served with chilli sauce.</i>	
CHICKEN 65	16
<i>Spicy, deep-fried chicken dish originating from Chennai Buhari Hotel, India.</i>	
CALAMARI RINGS	14
<i>Fried squid rings with seasoning, served with tartar sauce</i>	
PRAWN STAR 	22
<i>Prawns tossed with mustard seeds, curry leaves, garlic and chilli.</i>	
HUMMUS AND PITA	16
<i>Pita is round Mediterranean flat bread and hummus is dip made of chickpeas.</i>	

SINO-INDIAN TANGY BITES

Indian dishes influenced by Chinese cuisine, prepared with diced onion, bell peppers, green chillies and tossed in tangy sweet-sour sauce, served in semi-dry consistency.

CHILLI PANEER (COTTAGE CHEESE) 	20
CHILLI CHICKEN	22
GOBHI MANCHURIAN (CAULIFLOWER) 	18

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FRIED AND TANDOORI FOOD VEGETARIAN

Tandoori food barbecued in Indian Charcoal Oven.

HARA BHARA KEBAB 	16
<i>Deep fried patties made of spinach, peas, potato, coriander, ginger and Indian spices.</i>	
TANDOORI BROCCOLI 	18
<i>Full Broccoli marinated in cream, cheese, cardamom and grilled in tandoor.</i>	
ACHARI SOYA CHAAP (8PCs) 	18
<i>A flavourful dish made of onions, ginger, garlic, spices with soya chunks.</i>	
PANEER TIKKA 	18
<i>Cottage cheese marinated in yoghurt and Indian spices, grilled to perfection in tandoor.</i>	
VEGETARIAN COMBO PLATTER 	34
<i>Platter consisting of paneer tikka, hara bhara kebab, soya chaap and tandoori broccolli.</i>	

NON-VEGETARIAN

Tandoori food barbecued in Indian Charcoal Oven.

CHICKEN TIKKA  	20
<i>Succulent boneless chicken pieces marinated in yoghurt and spices, grilled to perfection in tandoor.</i>	
CHICKEN MALAI TIKKA  	20
<i>Tender boneless chicken pieces marinated in a mild mixture of yoghurt, cream cheese, saffron and Indian spices, grilled in tandoor.</i>	
CHICKEN TIKKA PLATTER 	24
<i>Succulent boneless chicken pieces marinated in different flavours with yoghurt, herbs and spices, grilled to perfection. (Regular tikka, malai tikka, hariyali, black pepper, peri peri).</i>	
ANGLO SPECIALITY TANDOORI CHICKEN	
<i>Spring chicken with bone, marinated with yoghurt, lime juice, blend of Indian spices and charcoal grilled in a tandoor.</i>	
HALF PORTION (4 PCs)	22
FULL PORTION (8 PCs)	38
FISH AMRITSARI	18
<i>Fish fillet marinated with unique combination of spices and herbs, popular street food from Amritsar, Punjab.</i>	
FISH SHASHLIK  	22
<i>Aromatic tender dory fish pieces grilled with bell peppers and onion.</i>	
LAMB SHEEKH KEBAB  	24
<i>Minced lamb mixed with ginger, garlic and exotic Indian spices. Grilled in skewers.</i>	
NON-VEGETARIAN PLATTER	48
<i>Platter consisting of tandoori prawn, chicken malai kebab, lamb seekh kebab and fish amritsari.</i>	

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Must Try!

MAIN COURSE VEGETARIAN

DINE-IN LUNCH SET MEAL AT \$19.90

Mon to Fri | 11am - 2:30pm

Choose any 2 Curry Dishes from our daily specials, accompanied with plain basmati rice, plain naan and seasonal cut fruit. (Our servers will assist you with the daily specials available).

PALAK PANEER 	22
<i>Cottage cheese cubes cooked in fresh creamy spinach puree.</i>	
BALTI PANEER 	20
<i>Cottage cheese cubes cooked in tomato and onion gravy, balti cuisine is popular in UK and India.</i>	
KADAI PANEER 	20
<i>Cottage cheese cooked in kadai masala, bell peppers, tomatoes, kasuri methi.</i>	
PANEER BUTTER MASALA 	22
<i>Cubes of cottage cheese cooked in a blend of buttery tomato gravy and rich herbs.</i>	
ALOO GOBHI 	18
<i>Florets of cauliflower and potato cubes cooked with tomatoes, green chillies and cumin seeds.</i>	
BOMBAY POTATOES	16
<i>Boiled potatoes tossed with a spicy mix of onions, tomatoes, spices and curry leaves.</i>	
BHINDI MASALA	18
<i>Made with okra, whole and ground spices, herbs, onions and tomatoes. This semi-dry dish.</i>	
VEGETABLE JALFREZI 	18
<i>Mix of fresh seasonal vegetables cooked with Indian spices in a tomato base.</i>	
SARSON KA SAAG	20
<i>Mix of green leafy vegetables cooked with ginger and Indian spices to thick puree texture.</i>	
LAHORI CHOLE	17
<i>Chickpeas cooked with special Lahori chana masala, onions and tomatoes.</i>	
SOYA CHAAP MASALA	20
<i>Soya chaap is made from soya beans. It is cooked in a tomato based gravy with aromatic Indian spices. Soya chaap is an excellent alternative to meat products.</i>	
DAAL BUKHARA 	20
<i>Classic Indian dish made of black lentil cooked on slow fire in tomato puree with ginger, garlic and Indian spices, it has an aromatic buttery flavour.</i>	
DHABA DAAL 	16
<i>Yellow and black lentil cooked together with onion, tomatoes, tempered with cumin seeds.</i>	
YELLOW DAAL   	15
<i>Yellow lentil cooked with onion, tomatoes, green chillies, tempered with cumin seeds.</i>	
YELLOW DAAL TADKA   	17
<i>Lentil curry made with an equal proportion of moong dal and toor dal with spiced ghee tempering.</i>	

Most of our curry dishes contain nuts or dairy products, Please inform our servers at the time of ordering if you are allergic to nuts or lactose intolerant.



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NON-VEGETARIAN (CHICKEN)

- BUTTER CHICKEN**  **24**
*Cubes of boneless chicken cooked with tomatoes, butter and cream.
(This popular dish was first introduced by an Old Delhi restaurant during colonial rule).*
- CHICKEN TIKKA MASALA**  **24**
cubes of boneless grilled chicken cooked in tomato gravy. Popular Indian dish in UK.
- ANGLO INDIAN COUNTRY CAPTAIN CHICKEN**  **22**
Boiled chicken pieces cooked with onions, tomatoes, ginger, garlic with a fusion of raisins and Indian spices.
- CHICKEN KOHLAPURI**  **22**
Kohlapuri chicken is infused with bold and flavourful spices of Western India, a region known for its vibrant and spicy cuisine. Chicken is cooked in onions, tomatoes, coconut and Indian spices.

NON-VEGETARIAN (LAMB)

- LAMB ROGAN JOSH**  **26**
This is a famous Kashmiri dish, tender lamb pieces cooked with exotic Kashmiri spices.
- INDIAN RAILWAY MUTTON CURRY**  **26**
A popular lamb curry which was served in first-class coaches of Indian Railways during pre-independence era. Even today it is served in Indian Railways.
- RAGRA MUTTON**  **28**
Yellow and black lentil cooked together with onion, tomatoes, tempered with cumin seeds.
- LAMB VINDALOO**  **26**
An authentic spicy lamb dish from the Goa. Pieces of meat are cooked with potatoes in a riot of vindaloo sauce, chillies and spices giving it a hot, tangy flavour.
- LAAL MAAS (RED MEAT)**  **24**
Meat curry from Rajasthan prepared in yoghurt, garlic and hot spices, loads of red chillies give it the "laal" (red) colour.

NON-VEGETARIAN (SEAFOOD)

- FISH MASALA** **22**
Chunks of dory fish are cooked to a semi dry consistency in a lip smacking base of onions, tomatoes, curry leaves and spices.
- MADRAS PRAWN CURRY** **26**
The authentic piquant spicy prawn curry from Tamilnadu. Popular in UK and India.
- KADAI PRAWN** **26**
Prawns cooked in tomato gravy with bell peppers, onions and Indian spices.

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ANGLO INDIAN SIGNATURE DUM BIRYANI

All our biryanis are accompanied with raita.

VEGETABLE DUM BIRYANI 	20
<i>Fresh seasonal vegetables cooked with herbs, aromatic Indian basmati rice in a sealed earthen pot.</i>	
CHICKEN DUM BIRYANI	22
<i>Boneless chicken pieces cooked with herbs, aromatic Indian basmati rice in a sealed earthen pot.</i>	
MUTTON DUM BIRYANI	24
<i>Boneless chicken pieces cooked with herbs, aromatic Indian basmati rice in a sealed earthen pot.</i>	
SEAFOOD DUM BIRYANI	26
<i>Marinated seafood with dory fish and medium-sized deshelled prawns, cooked with herbs and aromatic Indian basmati rice in a sealed earthen pot.</i>	

RICE

PLAIN BASMATI RICE	7
<i>Aromatic Indian boiled basmati rice.</i>	
JEERA RICE	8.50
<i>Boiled aromatic basmati rice tempered with cumin seeds.</i>	
SAFFRON RICE	12
<i>Boiled aromatic basmati rice flavoured with saffron.</i>	
PEAS PULAO	12
<i>Seasonal vegetables tossed with aromatic basmati rice, tempered with cumin.</i>	

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INDIAN BREADS

Most of our breads are baked in Indian tandoor and may have slight blackish/burnt look on one side.

TANDOORI ROTI	4
MISSI ROTI <i>Savoury flatbreads made with a mix of whole wheat flour, gram flour and spices.</i>	6
LACCHA PARATHA <i>Multi-layered flatbread shallow fried.</i>	6
PUDINA PARATHA <i>Crispy, flaky, layered, mint flavored whole wheat flatbreads.</i>	6.50
KULCHA (CHOICE OF POTATO, ONION AND MIXED)	8
PLAIN NAAN	4.50
BUTTER NAAN	5
GARLIC NAAN	5.50
CHEESE NAAN	8
KASHMIRI NAAN (NAAN STUFFED WITH DRY FRUITS)	8.50

DESSERTS

GULAB JAMUN (2PCs) <i>Spongy, milky fried dumpling soaked in sugar syrup.</i>	8
RASMALAI (2PCs) <i>One of the most favourite milk-based dessert, cheese patty soaked in flavoured and sweetened saffron milk, garnished with pistachios.</i>	8
KULFI (CHOICE OF FLAVOUR - MANGO / PISTA / PAAN) <i>Traditional Indian home-made ice cream in different flavours.</i>	10

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ALL-DAY HAPPY HOUR

BEER ON TAP	GLS	PINT	TWR
Heineken	6.50	8.90	48
Erdinger	9.90	12.90	58
Guinness	•	12.90	•

BEER BUCKET	4 BTLS	6 BTLS
Asahi/Corona/Tiger	32	46

BEER BOTTLE		
Asahi/Corona/Tiger/Heineken Zero	•	8.90

CIDER		
Green Apple/Pear	•	10.90

HOUSEPOUR WINE	GLS	BTL
Red Wine	9.90	48
White Wine	9.90	48

HOUSEPOUR DRINKS	SINGLE	DOUBLE	BTL
Gin	8.90	11.90	110
Vodka	8.90	11.90	110
Rum	8.90	11.90	110
Whisky	8.90	11.90	110

PREMIUM WINES

LOVELY REDS	GLS	BTL
Heritage Road Bloodstone Shiraz (AUS)	17	75
Tiki Pinot Noir (Waipara, NZ)	18	85
Domaine Bouquet Malbec (ARG)	18	80
Chateau Landereau (FR)	18	85

CHILLED WHITES		
Domaine Bouquet Chardonnay (ARG)	17	75
Chateau Vignol (FR)	18	80
Tiki Sauvignon Blanc (NZ)	18	80

SPARKLINGS		
Prosecco - Montelvini (ITLY)	•	80
Domaine Bousquet Rosé (ARG)	•	85
Champagne - Moët & Chandon Imperial (FR)	•	120



Must Try!

COCKTAILS

SINGAPORE SLING | 18

*Singapore's very own cocktail created in Raffles Hotel by Ngaim Tong Boon.
Mix of dry gin, benedictine D.O.M., pineapple juice, lime juice and cherry heering.*

MARGARITA (SHAKEN) <i>Tequila, triple sec, cointreau, sweet and sour mix.</i>	18
TEQUILA SUNRISE <i>Tequila, orange juice, lime, grenadine.</i>	18
WHISKY SOUR <i>Whisky, lime juice, sugar syrup, dash of angostura.</i>	18
MARTINI (VODKA OR GIN) <i>Flavours - original, peach and green apple. Vodka or gin, vermouth.</i>	18
COSMOPOLITAN <i>Vodka, cointreau, cranberry juice, fresh lime.</i>	18
SCREWDRIVER <i>Vodka, orange juice, dash of angostura bitter.</i>	18
MOJITO <i>Combination of sweet, citrus and mint flavours which complements the potent kick of white rum.</i>	18
LONG ISLAND ICED TEA <i>Vodka, tequila, light rum, triple sec, gin, freshly squeezed lime juice, a dash of cola.</i>	18
JÄGERBOMB <i>A shot of Jägermeister and Red Bull.</i>	16

MOCKTAILS

VIRGIN MOJITO <i>Combination of sweet, citrus and mint flavours mixed in lime juice.</i>	14
SHIRLEY TEMPLE <i>Sprite mixed with splash of Grenadine syrup. The drink was named after iconic child actor Shirley Temple.</i>	14
LEMON LIME BITTER <i>Lemonade, lime cordial, and Angostura bitters.</i>	14

BLENDED WHISKY/WHISKEY

	SINGLE	DOUBLE	BTL
Jim Beam Bourbon	10	18	110
Jack Daniel's Tennessee Whiskey	12	20	130
Johnnie Walker Black Label	10	18	120
Chivas Regal 12YO	10	18	120
Canadian Club	10	18	120
Monkey Shoulder	12	20	140
Nikka Whisky 12YO	20	32	320
Nikka From The Barrel	16	26	180
Hibiki	18	32	320



PREMIUM MALTS

	SINGLE	DOUBLE	BTL
The Macallan 12YO	14	22	220
The Macallan 15YO	18	32	290
The Macallan 18YO	24	42	450
Glenfiddich 12YO	14	22	165
Glenfiddich 15YO	16	28	250
Glenfiddich 18YO	20	32	320
The Balvenie 12YO	12	20	160
Glenmorangie 10YO	14	22	170
Glenlivet 12YO	14	28	240
Glenlivet 18YO	16	28	240
Yamazaki 12YO	16	28	240
Laphroaig Triple Wood	16	28	240

SPIRITS

Grey Goose Vodka	14	22	170
Absolut Vodka	10	18	120
Hendrick's Gin	14	22	170
Bombay Sapphire Gin	10	18	120
Bacardi White Rum	10	18	110
Jose Cuervo Especial Tequila	10	18	130
Hennessy V.S.O.P.	12	22	150
Martell V.S.O.P.	14	26	160
St-Rémy V.S.O.P.	12	20	130

SHOTS

	ONE SHOT	FOUR SHOTS	SIX SHOTS
Tequila / Sambuca / Vodka / Jägermeister	10	34	50

APERITIFS AND AFTER FOOD

	SINGLE	DOUBLE	
Campari	10	18	•
Cinzano (Bianco / Rosso / Dry)	10	18	•
Cointreau / Chartreuse / Tia Maria / Drambuie	10	18	•
Apricot Brandy Amaretto / Grand Mariner / Bailey's / Kahlúa			



BEVERAGES

STILL MINERAL WATER (EVIAN)	8
SPARKLING MINERAL WATER (500ML)	12
CANNED DRINKS	6
<i>Coke, Coke Light, Sprite, Bitter Lemon, Ginger Ale, Soda, Tonic Water.</i>	
JUICES	8
<i>Apple, Orange, Cranberry, Pineapple, Lime, Lemon Lime Bitter.</i>	
FRESH LIME SODA	8
<i>Choice of flavours: Sweet, Salted and Mixed.</i>	
NIMBU PANI (FRESH LIME WATER)	8
CHILLED LASSI	8
<i>Choice of flavours: Sweet or Salted. Frothy yoghurt-based drink, blended with water and seasonings.</i>	
MANGO LASSI	10
<i>Frothy yoghurt-based drink, blended with mango pulp and seasonings.</i>	
STRAWBERRY LASSI	12
<i>Frothy yoghurt-based drink, blended with strawberry pulp and seasonings.</i>	
MASALA CHACH (BUTTER MILK)	8
<i>Made with yoghurt, water and some spices.</i>	
MASALA TEA	5
<i>Regular Indian milk tea flavoured with cardamom and ginger.</i>	
ICED MASALA TEA	7
<i>Regular Indian milk tea flavoured with cardamom and ginger with ice.</i>	
ICED TEA	7
<i>Lemon, Peach.</i>	
TEA	5
<i>Earl Grey, Chamomile, Peppermint, English Breakfast, Green Tea.</i>	
JAL JEERA	12
<i>A refreshing Indian spiced drink made with cumin, mint, and tamarind.</i>	

COFFEE

ESPRESSO SINGLE	4.50
ESPRESSO DOUBLE	5.50
BLACK	4
BLACK WITH MILK	4.50
CAPPUCCINO	6
LATTE	6
ICE LATTE	6.50