



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.

CHIJMES (MENU)



SOUP, SALAD AND WRAPS

TOMATO SHORBA / DAL SHORBA 12

Thick tomato soup with added seasoning.

Thick yellow lentil soup with added seasoning.

WRAPS (TORTILLA OR NAAN BREAD) 16

Choice of filling: Paneer Tikka, Falafel, Chicken Tikka, Lamb Sheekh Kebab along with a portion of fresh green salad.

GREEK SALAD 18

Romaine and iceberg lettuce, bell peppers, olives, feta cheese tossed in greek dressing.

MOONG DAL SALAD 18

Sprouted and blanched green gram beans tossed with onions, tomatoes, coriander, chat masala in lemon dressing.

INDIAN STREET SAVOURIES

MASALA PAPAD 8

Roasted papadam garnished with freshly chopped tomatoes, onions, coriander, a dash of lemon juice and indian chaat masala for that tangy flavour.

MASALA PEANUTS 8

Roasted peanuts tossed with chopped tomatoes, onions, coriander, a dash of lemon juice and Indian chaat masala for that tangy flavour.

CHAAT 14

Choice of chaat: Samosa | Papri | Aloo Tikki

It's a riot of flavours, tangy, hot, sweet served in yoghurt base.

PANI PURI (6PCs) 16

Bite-sized crispy fried puffed wheat balls filled with potato, chick peas and flavoured tamarind-mint water.

RAITA

BOONDI RAITA 7

Yoghurt mixed with fried pea-sized chickpea balls, seasoning added.

CUCUMBER RAITA 7

Yoghurt mixed with grated cucumber, seasoning added.

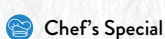
MIXED RAITA 8

Yoghurt mixed with chopped onions, tomatoes, green chillies, cucumber, seasoning added.

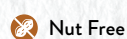
Please inform us for any allergy or dietary restrictions before placing your order.



Vegetarian



Chef's Special



Nut Free



Gluten Free





APPETISERS

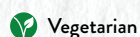
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|--|-----------|
| SAMOSA (2 PCs)  | 10 |
| <i>Deep-fried handmade triangle pastries with savoury filling of peas, spiced potatoes, onions, cashews and Indian spices.</i> | |
| ONION BHAJI  | 14 |
| <i>Subtly spiced onion fritters served with condiments.</i> | |
| TRUFFLE FRIES  | 14 |
| <i>French fries (potato) tossed in truffle flavour.</i> | |
| CHICKEN DRUMLETS | 16 |
| <i>Marinated chicken drumlets deep fried and served with chilli sauce.</i> | |
| CHICKEN 65 | 18 |
| <i>Spicy, deep-fried chicken dish originating from Chennai Buhari Hotel, India.</i> | |
| CHEESY NACHOS  | 18 |
| <i>Tortilla chips in hot cheese sauce, topped with salsa, guacamole and sour cream.</i> | |
| ADD-ON CHICKEN TIKKA +4 | |
| MEZZE PLATTER  | 24 |
| <i>Hummus, baba ganoush, feta cheese, olives, falafel and pita bread.</i> | |
| PRAWN STAR  | 24 |
| <i>Prawns tossed with mustard seeds, curry leaves, garlic and chilli.</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)  | 22 |
| CHILLI CHICKEN | 26 |
| GOBHI MANCHURIAN (CAULIFLOWER)  | 22 |

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FRIED AND TANDOORI FOOD VEGETARIAN

Tandoori food barbecued in Indian Charcoal Oven.

| | |
|---|-----------|
| HARA BHARA KEBAB  | 20 |
| <i>Deep fried patties made of spinach, peas, potato, coriander, ginger and Indian spices.</i> | |
| TANDOORI BROCCOLI  | 22 |
| <i>Full Broccoli marinated in cream, cheese, cardamom and grilled in tandoor.</i> | |
| ACHARI SOYA CHAAP (8PCs)  | 24 |
| <i>Vegan meat chunks made of soybeans marinated in Indian pickle spices and grilled.</i> | |
| PANEER TIKKA  | 24 |
| <i>Cottage cheese marinated in yoghurt and Indian spices, grilled to perfection in tandoor.</i> | |
| VEGETARIAN PLATTER  | 42 |
| <i>Platter consisting of paneer tikka, hara bhara kebab, soya chaap and tandoori broccolli.</i> | |

NON-VEGETARIAN

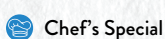
Tandoori food barbecued in Indian Charcoal Oven.

| | |
|--|-----------|
| CHICKEN TIKKA   | 24 |
| <i>Succulent boneless chicken pieces marinated in yoghurt and spices, grilled to perfection in tandoor.</i> | |
| CHICKEN MALAI TIKKA   | 26 |
| <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  | 28 |
| <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) | 24 |
| FULL PORTION (8 PCs) | 40 |
| FISH AMRITSARI | 20 |
| <i>Fish fillet marinated with unique combination of spices and herbs, popular street food from Amritsar, Punjab.</i> | |
| FISH SHASHLIK   | 26 |
| <i>Aromatic tender dory fish pieces grilled with bell peppers and onion.</i> | |
| LAMB SHEEKH KEBAB   | 28 |
| <i>Minced lamb mixed with ginger, garlic and exotic Indian spices. Grilled in skewers.</i> | |
| LAMB CHOPS  | 32 |
| <i>Minced lamb mixed with ginger, garlic and exotic Indian spices. Grilled in skewers.</i> | |
| NON-VEGETARIAN PLATTER | 58 |
| <i>Platter consisting of tandoori prawn, chicken malai kebab, lamb seekh kebab and fish amritsari.</i> | |

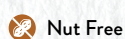
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MAIN COURSE VEGETARIAN

| | |
|---|-----------|
| PALAK PANEER   | 22 |
| <i>Cottage cheese cubes cooked in fresh creamy spinach puree.</i> | |
| BALTI PANEER   | 24 |
| <i>Cottage cheese cubes cooked in tomato and onion gravy, balti cuisine is popular in UK and India.</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> | |
| KURKURE BHINDI  | 20 |
| <i>Lady fingers are deep fried in a batter of flour and Indian spices giving it a crisp and crunchy texture.</i> | |
| VEGETABLE JALFREZI  | 22 |
| <i>Mix of fresh seasonal vegetables cooked with Indian spices in a tomato base.</i> | |
| LAHORI CHOLE  | 20 |
| <i>Chickpeas cooked with special Lahori chana masala, onions and tomatoes.</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  | 18 |
| <i>Yellow and black lentil cooked together with onion, tomatoes, tempered with cumin seeds.</i> | |
| YELLOW DAAL   | 18 |
| <i>Yellow lentil cooked with onion, tomatoes, green chillies, tempered with cumin seeds.</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**  **28**
*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**  **26**
Cubes of boneless grilled chicken cooked in tomato gravy. Popular Indian dish in UK.
- ANGLO INDIAN COUNTRY CAPTAIN CHICKEN**  **26**
Boiled chicken pieces cooked with onions, tomatoes, ginger, garlic with a fusion of raisins and Indian spices.
- CHICKEN KORMA**  **26**
Boneless chicken pieces cooked in yoghurt and cashew nut paste, flavoured with exotic spices.
- KADHAI CHICKEN** **28**
Delicious, spicy and flavourful dish made of chicken, onions, ginger, garlic and fresh ground spices cooked in kadhai (Indian Wok).

NON-VEGETARIAN (LAMB)

- LAMB ROGAN JOSH**  **28**
This is a famous Kashmiri dish, tender lamb pieces cooked with exotic Kashmiri spices.
- INDIAN RAILWAY MUTTON CURRY**   **28**
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.
- LAMB VINDALOO**  **28**
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.
- RAGRA MUTTON**  **32**
Yellow and black lentil cooked together with onion, tomatoes, tempered with cumin seeds.

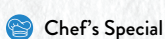
NON-VEGETARIAN (SEAFOOD)

- 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** **28**
The authentic piquant spicy prawn curry from Tamilnadu. Popular in UK and India.
- CHETTINAD PRAWN MASALA** **28**
This dish from Southern India has few spices and bold flavours. Prawns are cooked in a base of onions, tomatoes, ginger, garlic, curry leaves and special spices.

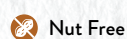
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ANGLO INDIAN SIGNATURE DUM BIRYANI

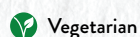
All our biryanis are accompanied with raita.

| | |
|--|-----------|
| VEGETABLE DUM BIRYANI  | 22 |
| <i>Fresh seasonal vegetables cooked with herbs, aromatic Indian basmati rice in a sealed earthen pot.</i> | |
| CHICKEN DUM BIRYANI | 26 |
| <i>Boneless chicken pieces cooked with herbs, aromatic Indian basmati rice in a sealed earthen pot.</i> | |
| MUTTON DUM BIRYANI | 28 |
| <i>Boneless chicken pieces cooked with herbs, 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 |
| <i>Boiled aromatic basmati rice tempered with cumin seeds.</i> | |
| SAFFRON RICE  | 9 |
| <i>Boiled aromatic basmati rice flavoured with saffron.</i> | |
| VEG PULAO  | 14 |
| <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> | 4 |
| LACCHA PARATHA  <i>Multi-layered flatbread shallow fried.</i> | 6 |
| PUDINA PARATHA  <i>Crispy, flaky, layered, mint flavored whole wheat flatbreads.</i> | 6 |
| KULCHA (CHOICE OF POTATO, ONION AND MIXED)  | 8 |
| PLAIN NAAN  | 5 |
| BUTTER NAAN  | 5.50 |
| GARLIC NAAN  | 6.50 |
| CHEESE NAAN  | 8 |
| PESHWARI NAAN (NAAN STUFFED WITH DRY FRUITS)  | 10 |

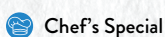
DESSERTS

| | |
|--|-----------|
| GULAB JAMUN (2PCs)  <i>Spongy, milky fried dumpling soaked in sugar syrup.</i> ADD-ON VANILLA ICE CREAM +3 | 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> | 9 |
| PISTA KULFI  (CHOICE OF FLAVOUR - CLASSIC / PAAN / MANGO) <i>Traditional Indian home-made ice cream with pistachio.</i> | 10 |
| BROWNIE WITH ICE CREAM  <i>Baked chocolate confection in square/rectangle shape, served with vanilla ice cream and hot chocolate on top.</i> | 16 |

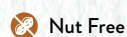
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ALL-DAY HAPPY HOUR

| BEER ON TAP | GLS | PINT |
|------------------------------|------------|-------------|
| Paulaner Munich (Lager/Dark) | 7.90 | 9.90 |
| Tiger | 8.90 | 10.90 |

| BEER BOTTLE | | |
|-----------------------|---|------|
| Asahi/Corona/Heineken | • | 9.90 |

| BEER BUCKET | 4 BTLS | 6 BTLS |
|-----------------------|---------------|---------------|
| Asahi/Corona/Heineken | 35 | 52 |

| CIDER | | |
|--------------------|---|----|
| Green Apple / Pear | • | 10 |

| HOUSEPOUR WINE | GLS | BTL |
|-----------------------|------------|------------|
| Red Wine | 11.90 | 54 |
| White Wine | 11.90 | 54 |

| HOUSEPOUR DRINKS | SINGLE | DOUBLE | BTL |
|-------------------------|---------------|---------------|------------|
| Gin | 10.90 | 14.90 | 110 |
| Vodka | 10.90 | 14.90 | 110 |
| Rum | 10.90 | 14.90 | 110 |
| Whisky | 10.90 | 14.90 | 110 |

PREMIUM WINES

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

| CHILLED WHITES | | |
|----------------------------------|----|----|
| Domaine Bouquet Chardonnay (ARG) | 17 | 80 |
| Chateau Vignol (FR) | 18 | 83 |
| Tiki Sauvignon Blanc (NZ) | 18 | 85 |

| SPARKLINGS | | |
|--|---|-----|
| Prosecco - Montelvini (ITLY) | • | 82 |
| Domaine Bousquet Rosé (ARG) | • | 88 |
| Champagne - Moët & Chandon Imperial (FR) | • | 125 |



Must Try!

COCKTAILS

SINGAPORE SLING 22 (SINGLE) | 23 (DOUBLE)

*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.*

| | |
|--|-----------|
| TEQUILA SUNRISE <i>Tequila, orange juice, lime, grenadine.</i> | 18 |
| BLOODY MARY <i>Vodka, tomato juice with in-house seasoning mix.</i> | 18 |
| COSMOPOLITAN <i>Vodka, cointreau, cranberry juice, fresh lime.</i> | 18 |
| SCREWDRIVER <i>Vodka, orange juice, dash of angostura bitter.</i> | 18 |
| MARGARITA (SHAKEN OR FROZEN) <i>Tequila, triple sec, cointreau, sweet and sour mix.</i> | 20 |
| WHISKY SOUR <i>Whisky, lime juice, sugar syrup, dash of angostura.</i> | 20 |
| MARTINI (VODKA OR GIN) <i>Flavours - original, peach and green apple. Vodka or gin, vermouth.</i> | 20 |
| MOJITO <i>Combination of sweet, citrus and mint flavours which complements the potent kick of white rum.</i> | 20 |
| EAST COAST <i>Gin, fresh lime, lemon, mint leaves, coconut water.</i> | 20 |
| PIÑA COLADA <i>White rum, coconut milk, pineapple juice, noix de coco, shaken with ice.</i> | 23 |
| BLUE HAWAIIAN <i>Vodka, white rum, blue curacao, pineapple juice, sweet and sour mix.</i> | 23 |
| SANGRIA <i>A blend of cognac, vodka, cointreau, lime juice, orange/pineapple juice, sugar syrup, red wine.</i> | 23 |
| MAHARAJA <i>Heady mix of Gin, vodka, white rum, seedip citrus cain, lime juice, pineapple juice, coco lopez.</i> | 23 |
| LONG ISLAND ICED TEA <i>Vodka, tequila, light rum, triple sec, gin, freshly squeezed lime juice, a dash of cola.</i> | 23 |



MOCKTAILS

| | |
|--|-----------|
| VIRGIN MAHARAJA | 16 |
| <i>Seedip citrus cain, lime juice, pineapple juice, coco lopez.</i> | |
| VIRGIN COAST | 16 |
| <i>Fresh lime, lemon, mint leaves, coconut water.</i> | |
| VIRGIN MOJITO | 16 |
| <i>Combination of sweet, citrus and mint flavours mixed in lime juice.</i> | |
| SHIRLEY TEMPLE | 16 |
| <i>Sprite mixed with splash of Grenadine syrup. The drink was named after iconic child actor Shirley Temple.</i> | |
| FRUIT PUNCH | 16 |
| <i>Amedley of fruit juices with a dash of grenadine syrup for that perfect punch!</i> | |

BLENDED WHISKY/WHISKEY

| | SINGLE | DOUBLE | BTL |
|---------------------------------|--------|--------|-----|
| Jim Beam Bourbon | 10 | 18 | 110 |
| Jack Daniel's Tennessee Whiskey | 14 | 22 | 130 |
| Johnnie Walker Black Label | 14 | 22 | 150 |
| Chivas Regal 12YO | 14 | 22 | 150 |
| Canadian Club | 14 | 22 | 150 |
| Monkey Shoulder | 15 | 24 | 180 |

PREMIUM MALTS

| | | | |
|-----------------------|----|----|-----|
| Glenfiddich 12YO | 15 | 24 | 180 |
| Laphroaig Triple Wood | 16 | 26 | 220 |
| The Macallan 12YO | 16 | 26 | 220 |
| The Macallan 18YO | 28 | 46 | 450 |

SPIRITS

| | | | |
|------------------------------|----|----|-----|
| Grey Goose Vodka | 16 | 25 | 180 |
| Absolut Vodka | 12 | 18 | 140 |
| Hendrick's Gin | 16 | 28 | 180 |
| Bombay Sapphire Gin | 14 | 22 | 160 |
| Bacardi White Rum | 12 | 20 | 130 |
| Jose Cuervo Especial Tequila | 12 | 20 | 130 |
| Hennessy V.S.O.P. | 14 | 24 | 160 |
| Martell V.S.O.P. | 15 | 26 | 165 |
| St-Rémy V.S.O.P. | 13 | 22 | 140 |

SHOTS

| | | | |
|--|----|---|---|
| Tequila / Sambuca / Vodka / Jägermeister | 10 | • | • |
|--|----|---|---|

APERITIFS AND AFTER FOOD

| | | | |
|---|----|----|---|
| Campari | 10 | 18 | • |
| Cinzano (Bianco / Rosso / Dry) | 10 | 18 | • |
| Cointreau / Tia Maria / Baileys Amaretto / Grand Marnier / Kahlúa | 10 | 18 | • |



BEVERAGES

| | |
|--|------|
| STILL MINERAL WATER | 8 |
| SPARKLING MINERAL WATER (500ML) | 10 |
| CANNED DRINKS | 6 |
| <i>Coke, Coke Light, Sprite, Bitter Lemon, Ginger Ale, Soda, Tonic Water.</i> | |
| JUICES | 10 |
| <i>Orange, Pineapple, Lime.</i> | |
| COLD PRESSED FRESH JUICES | 14 |
| <i>Mixed of apple, orange and carrot.</i> | |
| FRESH LIME SODA | 9 |
| <i>Choice of flavours: Sweet, Salted and Mixed.</i> | |
| MANGO LASSI | 10 |
| <i>Frothy yoghurt-based drink, blended with mango pulp and seasonings.</i> | |
| STRAWBERRY LASSI | 10 |
| <i>Frothy yoghurt-based drink, blended with strawberry pulp and seasonings.</i> | |
| CHILLED LASSI | 8 |
| <i>Choice of flavours: Sweet or Salted. Frothy yoghurt-based drink, blended with water 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 TEA | 7.50 |
| <i>Lemon, Peach.</i> | |
| TEA | 8 |
| <i>Earl Grey, Chamomile, Peppermint, English Breakfast, Green Tea.</i> | |
| FRESH COCONUT WATER | 12 |
| JAL JEERA | 10 |
| <i>Cooling digestive drink tempered with cumin and spices. Served chilled.</i> | |

COFFEE

| | |
|-----------------------------|------|
| ESPRESSO SINGLE | 4.50 |
| ESPRESSO DOUBLE | 5.50 |
| LONG BLACK | 4 |
| LONG BLACK WITH MILK | 4.50 |
| CAPPUCCINO | 6 |
| LATTE | 6 |
| ICE LATTE | 7 |