



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)

MERRY FESTIVE FEAST MENU

Must Try!



Anglo Tandoori Chicken

Whole Tandoori Chicken / Ginger and Garlic Paste / Coriander / Ginger / Green Chilli / Chilli Flakes / Hung Curd

1 for \$49⁺⁺ | 2 for \$89⁺⁺



Mughlai Malai Kofta

Cottage Cheese / Mixed Nuts / Indian Spices / Cashew Nuts

\$29⁺⁺



Galouti Kebab

Minced Mutton / Ginger / Garlic / Coriander / Cloves / Chef's Special Masala / Cinnamon Powder / Star Anise / Missi Roti

\$30⁺⁺



Amritsari Chicken Masala Tikka

Roasted Chicken / Chopped Onion / Bell Pepper / Ginger and Garlic / Cashew Nuts

\$30⁺⁺



Anglo Desi Mutton

Mutton Leg / Onion / Tomato / Cashew Paste / Yoghurt / Ginger and Garlic Paste / Indian Spices

\$32⁺⁺



Kashmiri Lamb Chop Masala

Lamb Chop / Onion / Tomato / Cashew Nuts / Indian Spices

\$38⁺⁺



Festive Platters

Lamb Chop / Tandoori Chicken / Haryali Chicken / Reshmi Kebab / Periperi Chicken / Falafel / Achari Soya Chaap

\$75⁺⁺

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

Vegetarian

Chef's Special

Nut Free

Gluten Free

MERRY SIPS & SPARKLES

\$25++ (Cocktail) | \$20++ (Mocktail)



Blue Nackles



Pink Lady's



Pepper Chilli



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.

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APPETISERS

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 soyabeans 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

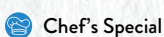
Tandoori food barbecued in Indian Charcoal Oven.

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>	

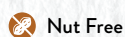
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Chef's Special

















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Gluten Free



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.

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



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	•	•
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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.</i> <i>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	7.50
<i>Earl Grey, Chamomile, Peppermint, English Breakfast, Green Tea.</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