

the
Curry Culture
TRADITIONAL INDIAN DINING



Passion for Life

The love of food is a great way to define the Curry Culture Experience. The culture of enjoying a traditional Indian meal with family and friends is an age-old practice. The Curry Culture would like to share this experience with all our guests.

Tradition and passion is a heady contradictory mix and that is what India is all about and so are we - to be able to bring the tradition of age-old cooking processes to the table with a passion for cooking and serving all our guests. And, to be able to have some fun, while doing this.

The 7 Chakras depicted in the menu are the energy centres in our body in which energy flows through. The word 'chakra' is derived from the Sanskrit word meaning 'wheel'. And the wheel of life stops for no one!!

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Snacks and Indian style tapas have been part of the culture for Generations and vary from region to region. A Punjabi samosa, Maharashtrian Bhaji or a Calcutta Kathi roll are as much a part of our daily lives as the travelling woes of Mumbai.

Shuruat · Small Bites

PUNJABI SAMOSA

(Vegetarian/Chicken/Lamb)

Traditional filo pastry, deep fried with a choice of your liking - typically Punjabi- served on a bed of spicy chickpeas.

ONION BHAJI

Bite into crunchiness of fresh onions and coriander. Served with tamarind and mint chutney.

PAPDI CHAAT

Typically Indian-Spicy, sweet, tangy, crunchy - so many sensations.

KALE CHANNE KI TIKKI

A chef's Special - black gram in a new avatar, served with a spicy tomato chutney.

CHILLI & PANEER PAKODA

One for the Rainy days - A classic combination ala modinagar.

MACCHLI ARMITSARI



A classic combination for the Beer lovers - Fish cubes in a spicy crunchy batter served with mint sauce.

KATHI ROLLS

(Paneer/Chicken)

A Bengali innovation - A spicy Indian mix, stuffed in Roomali rotis, with a yoghurt dip and mint chutney.

MUSHROOM ARMITSARI



Fresh Mushrooms in a spicy, crunchy batter, served with mint sauce.

TAWA GARLIC JHINGA

Tiger prawns, cooked on the griddle with a healthy dose garlic- smoky.

Shorba · Soups


MULLIGATAWNY SOUP

(Vegetarian/Chicken/Lamb)

A colonial classic, Lentils, freshly ground black pepper and Indian herbs make this a classic combination.


TOMATO DHANIA SHORBA

Comfort soup - Fresh tomatoes, Cilantro and Mild Indian spices.



Comfort food or upscale fine dining, soups carry a special place in our hearts. We, at the Curry Culture, believe that cooking a soup requires a lot of love.

Service charge and
GST as applicable.



The Indian Tandoor is one of the healthiest forms of cooking in the world. The very idea of eating a dish cooked in its juices and that too when it is marinated in a complex yet wonderful combination of Indian spices and ingredients is just too tempting to pass up.

Tandoor Se · Indian Charcoal Oven

NON-VEGETARIAN

CHILLI CHEESE KEBAB

To die for - Tender boneless chicken breast, cooked in tandoor and topped with melted cheese.

MURGH PESHAWARI

(Full/Half/Quarter)

Traditional Tandoori Chicken - a must have for the true Curry Culture experience.

MACHHI DIL SE

Chef's special - Aromas from the fresh Dil leaves, tender fish cubes; what more can we say?

CHICKEN TIKKA

Taste of the Northern Frontier - Chicken marinated with Roasted Cumin and yoghurt.

PUDINE WALE SEEKH KEBAB

Melt in the mouth - skewered Lamb Sheesh kebabs, topped with dollops of fresh mint and coriander.

SAMARKANDI PRAWNS

With a recipe that is so secret that is passed only by word of mouth - Tiger prawns stuffed with crab meat and cooked to perfection in the Tandoor.

ADRAKI PANJE

Smoky yet amazingly tender - Lamb chops, marinated overnight in Indian spices.

TANDOORI PLATTER

(3 PCS/2 PCS)

For those who can't have enough - chicken, fish, prawn and lamb kebabs, all on one platter.

MALAI BROCCOLI

Chef's special - Flowerets of Broccoli, fresh cream, white pepper - a classic combination.

BHARWAN AATISH KHUMBH

Heavenly - Melt in the mouth mushrooms, marinated with cheese and stuffed spicy potatoes and cottage cheese.

PANEER TIKKA

As traditional as it gets - Cottage cheese in a classic tandoori marinade.

VEGETABLE TANDOORI PLATTER

(3 PCS/2 PCS)

For those who can't have enough - Mushrooms, cottage cheese Broccoli, all on one platter.

Service charge and
GST as applicable.



*As passionate
lovers of Indian Curries,
we may not be able to recommend
the best curry from our menu. The complex
yet masterful combination of spices in each of our
curries makes every curry a work of art.
So go ahead and order your favourite.*

Kadhai Se · Curries

NON-VEGETARIAN CURRIES

BUTTER CHICKEN

(Dilli ishtyle/Mumbai ishtyle)

Heavenly - Tender Chicken, tomato, cream, fenugreek. Kudos to the original inventor of this dish.

MURGH TIKKA MASALA

The all-time Favourite - Chicken tikka, onions, bell peppers in a classic Indian blend of spices.

CHICKEN JALFREZI

Spicy - A melange of Vegetables, cooked with tender chicken slices and coriander leaves.

MURGH KORMA

A curry as delicate as it can be - Tender Chicken in a delicate cashew and rose flavoured curry.

GOAN FISH CURRY

Tangy and spicy - this one is done with Tamarind.

MALABAR FISH CURRY

Taste of the tropical south - Boneless fish curry prepared with coconut milk and a variety of spices.

PRAWN MALABAR MASALA

Just the way we like it - Prawns, cooked with tomatoes, black pepper, Indian spices and a dash of coconut oil.

BOMBAY MUTTON CURRY

The classic Mumbai road-style lamb curry - cooked in a tomato base.

BHUNA GOSHT

Cooked over a slow, lazy fire - Tender lamb, basted with caramelised onions and Indian spices - a dish made for Breads.

SAAG GOSHT

A curry made for bread - Lamb stewed in a spinach curry with a green chilli kick.

LAMB KORMA

Soft as a baby's bum - Lamb in a delicate cashew and rose flavoured curry.

KEEMA MATTAR

Now we are talking hardcore curry - Lamb mince, fresh green peas and potatoes, flavoured with cardamom, you will come back for more.

VINDALOO

(Lamb/Chicken/Prawn)

The marriage of Portuguese and Indian cooking comes alive in this famous Goan dish. Our Chef does a spice level of 1 to 10, choose yours.

Service charge and
GST as applicable.



*Ask any Vegetarian
and they will tell you that
Indian cuisine has the widest variety
of vegetarian dishes and we at The Curry
Culture, second that. As passionate curry lovers, we
believe that cooking a vegetarian Indian curry is a true art.*

Kadhai Se • Curries

VEGETARIAN CURRIES

PALAK PANEER

We will go out on a limb and say that spinach is the King of Indian vegetables - Cottage Cheese and Spinach is as classic as it gets.

KUMBH MAKAI AUR PALAK

Try our variation with spinach, corn and mushrooms in an eclectic mix.

KADHAI SABZI

Feel the different textures and flavours of fresh vegetables in this classic dish.

PANEER MAKHANWALA

(Dilli ishtyle / Mumbai ishtyle)

Heavenly - Tender Cottage cheese, tomato, cream, fenugreek - kudos to the original inventor of this dish.

MALAI KOFTA

Regal - the classic cream based curry, with cottage cheese dumplings.

NAVRATTAN KORMA

A delicate combination of vegetables in a cream based curry.

METHI MALAI MATTAR

The classic combination of green peas and fenugreek in a mildly creamy curry - heavenly.

ALOO GOBHI

Simplicity is the key to this ever popular dish and don't let anyone tell you different - potatoes and cauliflowers tossed with tomatoes.

HARE PYAAZ KA ALOO JEERA

Just the way we like it - Home style potatoes cooked with cumin, green onions and tossed lemon.

BAINGAN BHARTHA

A traditional delicacy - eggplant and green peas, with a healthy green chilli kick.

HYDERABADI BAINGAN

Don't like eggplant - try this combination of eggplant, fresh coconut and peanuts and you are a convert for life.

BHINDI DO PYAAZA

Home Style Okra - cooked with onions, ginger and garlic.

DAL MAKHANI

We love our Dals and this one is a truly lazy affair - simmered overnight on the tandoor, the smoky flavour, the texture, the colour - black lentils as they should be.

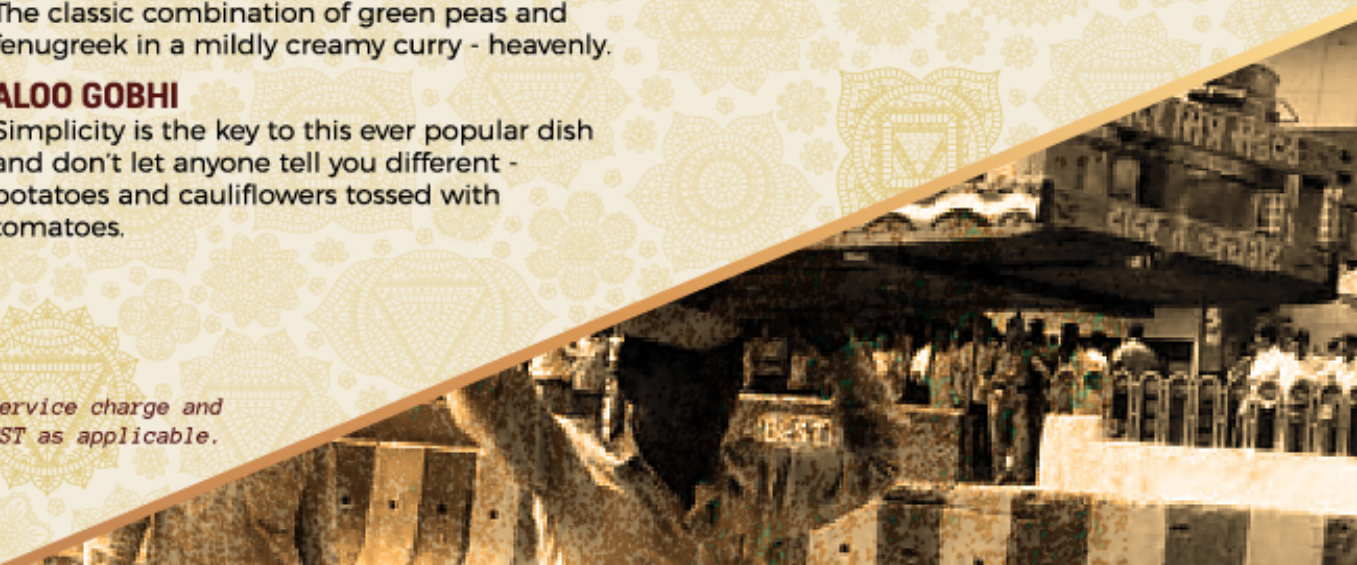
DAL TADKA

The tempering is the key - onions, tomatoes, sun-dried red chillis, hing, garlic, ginger - the list goes on.

CHANNA PESHAWARI

An original recipe - we make this chickpea dish with a lot of love and care.

Service charge and
GST as applicable.





Rice

Truly, the Indian Basmati rice is one of the best varieties in the world. We, at The Curry Culture, love to cook this rice.

PLAIN RICE

Basmati rice, fragrant and delicious, cooked to perfection.

SAFFRON RICE

Add saffron to Basmati rice and the combination is heavenly.

KASHMIRI PULAO

Pilaf - Done Kashmiri style, with dry fruits, milk and aromatics.

MUSHROOM PULAO

Basmati rice with aromatic mushrooms.

PURDAH BIRYANI

(Chicken/Lamb/Vegetarian/Prawn)

The King of rice dishes - cooking a biryani is like doing a Rembrandt, a work of art.

Breads

TANDOORI ROTI

(Plain/Butter)

NAAN

(Plain/Butter/Garlic/Chilli)

MASALA KULCHA

KASHMIRI NAAN

CHEESE NAAN

CHEESE GARLIC NAAN

As curry lovers, we strongly recommend using your hands while eating Indian bread. Traditionally, Indians do not use too much cutlery and we believe it adds to the experience.

KEEMA NAAN

LACHCHA PARANTHA

PUDINA PARANTHA

ALOO PARANTHA

Accompaniments

BOONDI RAITA

A Punjabi special - crunchy chickpea dumplings in yoghurt.

CUCUMBER RAITA

Fresh cucumber in yoghurt.

MIX VEGETABLE RAITA

Onions, tomatoes, green chillies, yoghurt - feel the flavours.

GREEN SALAD

Mitha · Desserts

Traditionally, all Indian meals must be finished with Mitha. At The Curry Culture, we would love to round off your meal with our traditional Indian desserts; of course, you need a sweet tooth for these.

KESARI PHIRNEE

Our signature dessert - one is not enough. Rice, cream and milk in a magical combination.

GULAB JAMUN WITH ICE CREAM

Khova - a sweet Indian cheese is deep fried and dipped in a honey flavoured syrup. Served hot with ice cream.

RAS MALAI

Wonderfully sinful - Cottage cheese dumplings dipped in sweetened milk and served with dry fruits.

DESSERT PLATTER

For the sweet lovers - ras malai, gulab jamun and phirnee, all in one.

KULFI

Mango/Pista

The classic Indian Ice cream - homemade and exquisite.

CHOCOLATE BROWNIES & ICE CREAM

We believe that brownies are a wonderful finish for an Indian curry meal.

CHOICE OF ICE CREAM

Vanilla/Chocolate

Again, curries finished off with a dollop of Ice cream is just right to cleanse the palette.