



Haldi



Mexicana

Authentic North Indian
& Mexican Cuisine



61 BOAT QUAY, SINGAPORE 049849

 8292 1657  8399 6646



BEVERAGES

FRESH LIME JUICE	\$5.00
JUICE	\$6.00
<i>Orange / Apple / Pinapple / Mango / Cranberry</i>	
LASSI	\$7.00
<i>(Plain, Sweet or Salty)</i>	
LASSI	\$8.00
<i>(Mango, Straweberry and Banana)</i>	
SOFT DRINK	\$5.00
<i>(Coke/ Coke Zero / Sprite/ Ginger Ale /Tonic Water)</i>	
SODA / ROOT BEER / RED BULL	\$5.00
HEINEKEN ZERO (ALCOHOL FREE)	\$10.00
STILL WATER BOTTLE (600 ML)	\$3.50
SPARKLING WATER (500 ML)	\$7.00
ENGLISH B.F. TEA / EARL GRAY	\$5.00
GREEN TEA / MINT TEA	\$5.00
MASALA TEA	\$6.00



DRAUGHT BEER

	Full Pint	Jug (1.3L)	Tower (3L)
TIGER	\$14.00	\$34.00	\$67.00
HEINEKEN	\$14.00	\$34.00	\$67.00
ERDINGER WEISSBIER	\$16.00	\$38.00	\$75.00
GUINNESS	\$16.00	\$38.00	\$75.00

BOTTLE BEER

	Bottle	Bucket of THREE	Bucket of FIVE
HOEGAARDEN / CORONA	\$9.00	\$25.00	\$42.00
TIGER / HEINEKEN	\$10.00	\$27.00	\$44.00
BUDWEISER/KINGFISHER	\$11.00	\$29.00	\$46.00
ASAHI / PERONI	\$12.00	\$31.00	\$48.00
APPLE CIDER	\$12.00	\$31.00	\$48.00
SOJU (JINRU CHAMISUL)	\$14.00	\$40.00	\$65.00



MOCKTAILS

SHIRLY TEMPLE \$10.90
Lime Juice, Sprite, Grenadine Syrup

VIRGIN MOJITO \$10.90
Lime Wedge, Fresh Mint, Raw Sugar, Soda

CINDRELLA \$10.90
Lemon, Orange, Pineapple Juice, Grenadine, Ginger Ale

FRUIT PUNCH \$10.90
Orange, Lime, Pineapple Juice, Grenadine Syrup

VIRGIN PINA COLADA \$12.90
Coconut Milk, Pineapple Juice

FRESH LIME SODA \$8.90
Sweet, Salty or Mixed

COCKTAILS

SINGAPORE SLING \$21.90
Gin, Cherry Brandy, Triple Sec, Pineapple Juice, Lime Juice, Benedictine, Angostura bitter

CLASSIC MOJITO \$18.90
White rum, Raw sugar, fresh mint leaves, Soda

MARGARITA SHAKEN \$18.90
Tequila, Triple Sec, Lime Juice

COSMOPOLITAN \$16.90
Gin, Cranberry Juice, Lime Juice

SEX ON THE BEACH \$22.90
Vodka, Peach snapper, triple sec, orange juice, cranberry juice

BLOODY MARY \$22.90
Vodka, Tomato Juice, Worcestershire Sauce, Salt & Pepper, Celery

BLUE LAGOON \$16.90
Vodka, Blue Curacao, Lime Juice, Sprite

WHISKEY SOUR \$17.90
Bourbon Whiskey, Lemon Juice, Sugar, Dash of Egg White

PINA COLADA \$21.90
White Rum, Coconut Cream, Pineapple Juice

APPEROL SPIRITZ \$24.00
Apperol, Prosecco, club soda, sliced of Orange

Long Island Ice Tea \$24.00
Gin, Vodka, Rum Tequila, Triple Sec, Lemon Juice



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RED WINE

MACGUIGAN SHIRAZ <i>(HOUSE POUR)</i>	\$14.00	\$70.00
PIERRE JEAN MERLOT <i>(HOUSE POUR)</i>	\$14.00	\$70.00
DE BORTOLI CABERNET SAUVIGNON <i>(Australia)</i>		\$85.00
MONTES CLASSIC MERLOT <i>(Chile)</i>		\$85.00
REGALEALI NERO D'AVOLA <i>(Italy)</i>		\$90.00
MITOLO JESTER SHIRAZ <i>(Australia)</i>		\$90.00



WHITE WINE

MACGUIGAN SAUVIGNON BLANC <i>(Australia)</i>	\$14.00	\$70.00
PIERRE JEAN CHARDONNAY <i>(HOUSE POUR)</i>	\$14.00	\$70.00
TORRESELLA PROSECCO <i>(HOUSE POUR)</i>	\$15.00	\$75.00
MONTES ALPHA CHARDONNAY <i>(Chile)</i>		\$90.00
MISHA VINEYARD THE STARLET SAUVIGNON BLANC <i>(New Zeland)</i>		\$98.00
DE BORTOLI SAUVIGNON BLANC <i>(Australia)</i>		\$85.00
DE BORTOLI EMERI SPARKLING ROSE MOSCATO <i>(Australia)</i>		\$85.00
MOET CHANDON BRUT <i>(CHAMPAGNE)</i>		\$140.00



HARD LIQUOR

BLENDDED WHISKY



JW BLACK LABLE	\$14.00	\$170.00
CHIVAS REGAL 12 YEARS	\$14.00	\$170.00
CHIVAS REGAL 18 YEARS	\$16.00	\$230.00
MONKEY SHOULDER	\$14.00	\$190.00

SINGLE MALT WHISKY

GLENFIDDICH 12 YEARS	\$15.00	\$190.00
GLENFIDDICH 15 YEARS	\$16.00	\$230.00
MACALLAN DOUBLE OAK CASK	\$18.00	\$240.00
BALVENIE 12 YEAR DOUBLE WOOD	\$15.00	\$230.00
BALVENIE 14 YEAR CARIBBEAN CASK		\$290.00
SINGLTON	\$14.00	\$170.00

BOURBON

JIM BEAM	\$14.00	\$160.00
JACK DANIEL	\$15.00	\$180.00
MAKER'S MARK	\$16.00	\$190.00
TULLAMORE DEW (IRISH WHISKEY)	\$14.00	\$160.00

COGNAC

REMY MARTIN VSOP	\$15.00	\$210.00
MARTELL VSOP	\$15.00	\$210.00



TEQUILA



JOSE CUERVO	\$14.00	\$160.00
PATRON SILVER	\$16.00	\$230.00
MILAGRO SILVER		\$210.00

GIN

GORDON'S	\$14.00	\$160.00
BOMBAY SAPPHIRE	\$15.00	\$180.00
HENDRICKS	\$16.00	\$210.00

VODKA

STALINSKAYA	\$12.00	\$140.00
ABSOLUTE	\$14.00	\$160.00
GRAY GOOSE	\$15.00	\$190.00
REYKA	\$16.00	\$210.00

RUM

BACARDI BLANC	\$12.00	\$140.00
SAILOR JERRY SPICED RUM	\$14.00	\$160.00
OLD MONK	\$13.00	\$145.00

SHOOTERS

BRAIN HEMORRHAGE	\$12.00	\$50.00
KAMAKAZE	\$14.00	\$60.00
JAGERBOMB	\$16.00	\$70.00
TEQUILA SHOTS	\$14.00	\$60.00
TAQUILLA 5	\$50.00	



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SOUP

TOMATO SOUP

Fresh tomato soup cooked with a lush flavour of fresh Indian herbs and spices

\$9.90

CHICKEN SOUP

Clear chicken broth with pieces of chicken, vegetables and saffron

\$12.90

MUTTON SOUP

Clear mutton broth with chunk of mutton bone, vegetables and saffron

\$12.90

MANCHOW SOUP (VEG)

Made with mixed vegetables, garlic, ginger, soy sauce, black pepper and herbs

\$10.90

MANCHOW SOUP (CHICKEN)

Veg broth, shredded chicken, ginger, garlic, soy sauce, black pepper and herbs

\$12.90



SALAD & RAITA

KACHUMBER SALAD

Fresh chopped cucumber, onions, tomatoes, lemon juice and chilli pepper

\$8.50

GARDEN GREEN SALAD

Sliced onion, cucumber, tomatoes, carrot, lemon juice, salt & pepper

\$8.90

CAESAR SALAD

Romaine lettuce, Grated egg, croutons, Caesar dressing

\$16.00

GREEK SALAD

Consist of sliced cucumber, tomato, green bell pepper, red onions, olives and feta cheese

\$16.00

TANDOORI CHICKEN SALAD

Sliced tandoori chicken pieces mixed with suitable Indian salad dressing

\$17.50

MIXED RAITA

Fine chopped onions, tomatoes, cucumber and drizzled with yoghurt

\$6.50

BOONDI RAITA

Tiny fried gram flour balls soaked in spiced yoghurt

\$6.50



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SPECIAL PLATTER

SAMOSA PLATTER..... \$24.00
Combination of Cocktail Samosa, Onion Bhaji, & French Fries

PAKORA PLATTER..... \$28.00
Combination of Onion Bhaji, Aloo Pakora, Gobi Pakora & Chilli Pakora

WESTERN STARTER PLATTER..... \$28.00
Combination of Onion Ring, Spring Roll, French Fries

INDO – CHINESE PLATTER (VEG)..... \$32.00
Combination of Chilli Paneer, Chilli Potato & Gobi Manchurian

NON VEG INDO – CHINESE PLATTER..... \$36.00
Combination of Chilli Chicken, Fish Manchurian & Dragon Chicken

VEG TANDOORI PLATTER
Combination of Paneer Tikka, Veg Seekh, Tandoori Gobi & Mushroom Tikka

2 PIECES OF EACH \$28.00

3 PIECES OF EACH \$37.00

4 PIECES OF EACH \$45.00

NON VEG KEBAB PLATTER
Combination of Chicken Tikka, Mutton Seekh Kebab, Fish Tikka & Tandoori Prawn

02 PIECES OF EACH \$38.00

03 PIECES OF EACH \$47.00

04 PIECES OF EACH \$55.00



STARTER

VEGETABLE SAMOSA	\$6.90
<i>Potatoes, Green Peas & served with sweet sour tamarind sauce</i>	
ONION BHAJI	\$9.90
<i>Fresh sliced red onions, marinated with suitable spiced gram flour batter and deep fried, served with mint sauce</i>	
CRISPY BHINDI	\$12.90
<i>Fine julienne cut okra, marinated with spiced batter and deep fried</i>	
HARA BHARA KEBAB	\$15.90
<i>Mashed potatoes mixed with green peas, spinach and deep fried</i>	
ALOO PALAK PAKORA	\$11.90
<i>Spinach and potatoes coated in mild spiced gram flour & crispy fried to perfection</i>	
ALOO CHANNA CHAAT	\$10.90
<i>Spiced boiled potatoes and chickpeas served with yoghurt & mint sauce</i>	
SAMOSAS CHAAT	\$11.90
<i>Mashed veg samosa topped with mint sauce, yoghurt, tamarind sauce</i>	
PAPDI CHAAT	\$11.90
<i>Crispy flour cake served with yoghurt and homemade mint chutney</i>	
TAWA FRY FISH (02 PIECES)	\$15.50
<i>Deep fried peanut tossed with chopped onion, tomatoes, green chillies</i>	
CHICKEN 65	\$15.50
<i>suitable spiced gram flour batter and deep fried, served with mint sauce</i>	
PEPPER CHICKEN	\$19.90
<i>Pepper Chicken is a delicious, aromatic, and traditional side dish which has its origin in Chettinad cuisine, South India.</i>	
MUTTON CHUKKA VARUVAL	\$21.90
<i>Boneless mutton pieces marinated with chettinad masala and shallow fry on pan</i>	

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BAR BITES

COCKTAIL SAMOSA(8 Psc)	\$12.90
<i>Small triangle puff pastries filled with potatoes, served with tamarind sauce</i>	
PEANUT MASALA	\$13.90
<i>Deep fried peanut tossed with chopped onion,tomatoes, green chillies</i>	
CORN MASALA	\$11.90
<i>Deep fried corn tossed with chopped onion, tomatoes, green chillies</i>	
ONION RINGS	\$14.00
<i>Ring of onion, dipped in batter or breadcrumbs and deep fried to golden brown</i>	
MASALA FRENCH FRIES	\$10.50
<i>Deep fried french fries tossed with Indian chaat masala</i>	
TRUFFLE FRIES	\$14.50
<i>Deep fried French fries, tossed with truffle oil and grated cheese</i>	
POTATO WEDGES	\$14.50
<i>Sliced of potatoes deep fried to golden brown</i>	
EGG BHURGI / EGG PODIMAS	\$14.90
<i>Beaten egg stir fried tossed with chopped onion, tomatoes, green chillies</i>	
CHICKEN WINGS (06 pcs)/12(pcs)	\$15.90/\$29.90
<i>Chicken wings, marinated in corn flour black pepper and deep fried, sautéed with sweet chilli sauce</i>	
POP-CORN CHICKEN	\$15.90
<i>Bite sized chicken pieces, breaded and deep fried</i>	
CHICKEN KARAAGE	\$16.50
<i>Bite size thigh chicken, dusted with flour and deep fried</i>	
FRIED CALAMARI (SQUID)	\$15.50
<i>Tender pieces of squid, soaked in butter milk then coated in seasoned flour and deep fried to golden brown</i>	
SRING ROLLS	\$14.00
<i>Traditional Chinese savoury snack where a pastry sheet is filled with Vegetables, rolled and deep fried</i>	
FRENCH FRIES	\$11.90
<i>Fried Patato Stick</i>	

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MEXICAN

STARTER

JALAPENO POPPERS..... \$20.00
Cream cheese, chilli powder, oregano, coated bread crumbs

CORN CHIPS WITH SALSA/GAUCAMOLE..... \$12.00
Yellow corn chips,with tomato salasta

NACHOS

Yellow corn tortila chips, lamb, tomato salsa, sour cream, guacamole, sliced jalapino, black olives

VEGETARIAN NACHOS..... \$16.00

CHICKEN NACHOS..... \$18.00

LAMB NACHOS..... \$20.00

PRAWN NACHOS..... \$21.00

TACOS

3PCS Hard shell tacos, filled with shredded cheese, tomato, Ballpeper, jalapeno and black olives

VEG \$17.90

CHICKEN \$19.90

LAMB \$21.90

PRAWN \$21.90



BURRITOS

Fine bean paste, lettuce, capsicum, zucchini, sweet corn with trio dips

VEGETABLE BURRITO \$20.00

CHICKEN BURRITO..... \$21.00

LAMB BURRITO..... \$22.00

PRAWN BURRITO..... \$23.00

QUESADILLAS

VEGETABLE..... \$20.00

Zucchini, capsicum, onion, shredded cheese served with trio dips

CHICKEN..... \$21.00

Ground chicken stuffed tortilla served with trio dips

LAMB..... \$22.00

Lamb, stuffed tortilla served with trio dips

PRAWN..... \$23.00

Prawn, stuffed tortilla served with trio dip



WESTERN FOOD

SPAGHETTI PASTA

VEGETABLE CARBONARA..... \$22.00
Pasta dish made with eggs, hard cheese, and black pepper

CHICKEN BOLOGNESE.....\$23.00
Chicken, onions, carrots, tomato sauce, milk, and Italian herbs and spices.

PRAWN AGLIO OLIO.....\$24.00
Olive oil, onion, garlic, prawn

CLASSIC CARBONARA.....\$24.00
Cheese, egg, ham, olive oil



PIZZA

MARGHARITA.....\$22.00
Pizza Sauce, garlic, mozzarella cheese, tomatoes

PANEER TIKKA (VEG).....\$22.00
Pizza sauce, charcoal baked cottage cheese and bell pepper

HAWAIIAN.....\$23.00
Pizza sauce, shredded mozzarella cheese, cooked ham

PEPPORONI.....\$24.00
Pepperoni, mozzarella cheese, tomato sauce

CHICKEN TIKKA.....\$23.00
Pizza sauce, shredded mozzarella cheese, Chicken tikka pieces



MAINS

CHICKEN PARMIGIANA..... \$23.00
Bread cucumber, coated chicken top with melted cheese served with fries and salad

LAMB CHOP \$28.00
Served with spiced fries and mix salad

FISH & CHIPS..... \$24.00
Beer battered fish served with fries & tartar sauce, salad

MEXICANA GRALIC PRAWN..... \$24.00
Prawn, garlic, cube capsicum, onion



KEBAB & TIKKAS

VEG SEEKH KEBAB.....	\$15.90
<i>Minced Vegetables kebab mixed with fresh herbs grilled in tandoor to perfection</i>	
TANDOORI GOBHI.....	\$14.90
<i>Marinated cauliflower florets grilled in tandoor to perfection</i>	
TANDOORI MASHROOM.....	\$17.90
<i>Mushrooms stuffed with cheese grilled in tandoor to perfection</i>	
TANDOORI PANEER TIKKA.....	\$15.90
<i>Marinated cottage cheese cubes grilled in tandoor to perfection</i>	
CHICKEN MALAI KEBAB.....	\$18.90
<i>A creamy chicken kebab with a touch of saffron</i>	
HARIYALI CHICKEN KEBAB.....	\$18.90
<i>Boneless chicken pieces in green paste of mint, coriander and spinach leaves.</i>	
CHICKEN TIKKA.....	\$18.90
<i>Tender chicken cubes in a perfect combination of fresh herbs and spices</i>	
TANDOORI CHICKEN	
<i>Whole chicken pieces marinated in spiced yoghurt & gently roasting tandoor</i>	
QUARTER (02 PIECES)	\$11.90
HALF (04 PIECES)	\$20.90
FULL (08 PIECES)	\$38.00
CHICKEN SEEKH KEBAB.....	\$19.90
<i>Minced chicken meat combined with fresh herbs & grilled in tandoor to perfection</i>	
LAMB SEEKH KEBAB.....	\$20.90
<i>Minced lamb meat combined with fresh herbs & grilled in tandoor to perfection</i>	
LAMB CHOP METHI KEBAB.....	\$21.90
<i>Lamb rack with fenugreek flavour</i>	
FISH TIKKA.....	\$19.90
<i>Marinated fish cubes grill in tandoor to perfection in tandoor</i>	
TANDOORI PRAWN.....	\$22.90
<i>Tender prawns marinated in suitable spices & grilled in tandoor to perfection</i>	
TANDOORI POMFRET.....	\$32.90
<i>Whole pomfret marinated in subtle spices & grilled in tandoor to perfection</i>	

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MAIN COURSE VEG

DAL TADKA	\$14.00
<i>Yellow lentil cooked and tempered with cumin seeds</i>	
DAL PALAK	\$14.00
<i>Yellow lentils cooked with spinach tempered with cumin seeds and red chilli</i>	
PUNJABI DAL	\$14.00
<i>Black lentil cooked and tempered with ginger, garlic and cumin seeds</i>	
DAL MAKHANI	\$14.90
<i>Lentil simmered overnight over the tandoor with exotic spices and finished with butter</i>	
GOBI MASALA	\$14.00
<i>Green peas and cauliflower cooked with onion, tomato and green chilli</i>	
ALOO JEERA	\$12.00
<i>Potato tossed with whole cumin seeds and fresh coriander</i>	
ALOO METHI	\$15.00
<i>Potato cooked with fenugreek</i>	
BHINDI MASALA	\$14.90
<i>Spiced pan-fried okra with onion and tomato, a rich north Indian speciality</i>	
BAINGAN BHARTHA	\$15.00
<i>Roasted eggplant, stir fried with spices and herbs</i>	
VEG JALFREZI	\$13.90
<i>A well combination of cauliflower, capsicum, onion & green peas</i>	
VEG KORMA	\$15.00
<i>A jewel-coloured vegetable dish cooked in saffron white creamy gravy</i>	
PUNJABI CHANA MASALA	\$13.90
<i>Chickpeas cooked in traditional Punjabi style</i>	
MUSHROOM MATTER	\$14.90
<i>Fresh mushroom cooked with green pea?</i>	
ALOO GOBI	\$13.00
<i>Potato and cauliflower cooked with tomato & green chilli</i>	

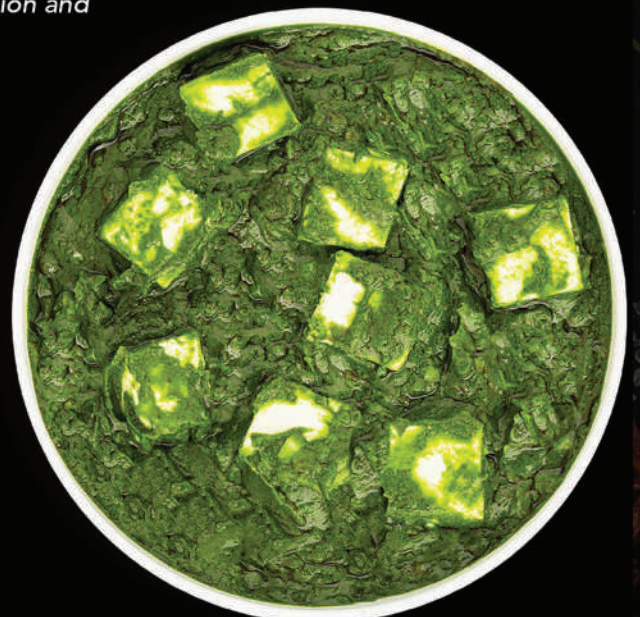


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PANEER

- PANEER TIKKA MASALA**..... \$18.00
Cottage cheese marinated and gently roast in tandoor finally. cooked with rich onion based gravy
- PANEER BUTTER MASALA**..... \$18.00
Cottage cheese cooked in rich cream and butter with onion, tomato gravy
- METHI MALAI PANEER**..... \$18.00
Soft paneer cooked in fenugreek and simmered in mild spices gravy
- PANEER MAKHNI**..... \$18.00
Homemade cottage cheese cooked in mild creamy tomato gravy
- MALAI KOFTA**..... \$18.00
Mixture of cheese and nuts cooked in the thick creamy gravy
- PANEER KORMA**..... \$18.00
Dish prepared with cottage cheese in coconut cream
- PALAK PANEER**..... \$18.00
Classic recipe of thick spinach puree and cottage cheese
- KADAH PANEER**..... \$18.00
Cubes of cottage cheese cooked with onion, tomato, capsicum and whole spices in semi dry onion gravy
- MATTAR PANEER**..... \$18.00
Cottage cheese cooked with green peas with rich onion and tomato based gravy



MAIN COURSE

CHICKEN

- BUTTER CHICKEN**.....\$20.90
Tandoori roasted chicken simmered in rich creamy tomato gravy
- CHICKEN TIKKA MASALA**.....\$20.90
Chicken tikka pieces cooked in spiced onion based gravy
- CHICKEN KADHAI**.....\$20.90
Tender chicken pieces cooked with rich onion-based gravy with whole spices
- CHICKEN MADRAS**.....\$20.90
Boneless chicken cooked with tomato and capsicum
- CHICKEN KORMA**.....\$20.90
Chicken simmered in delicate almond curry
- CHICKEN JALFREZI**.....\$20.90
Boneless chicken cubes cooked with ginger, garlic and tomatoes
- ANDHRA CHICKEN CURRY**.....\$20.90
Boneless chicken pieces cooked in Andhra Special tangy, hot and spicy sauce



MUTTON

- ROGAN JOSH**.....\$22.90
A Kashmiri dish cooked with fourteen varieties of Indian spices and herbs
- BHUNA GOSHT**.....\$22.90
Marinated lamb cubes cooked with yoghurt
- LAMB CHOP MASALA**.....\$22.90
Tender lamb racks cooked with finest herbs and spices
- LAMB SAAG**.....\$22.90
Tender cubes of lamb cooked with spinach
- LAMB KORMA**.....\$22.90
Lamb pieces cooked with cream and almond to get a rich creamy curry
- KEEMA MATTER**.....\$22.90
A subtly spiced blend of minced lamb and green peas
- LAMB VINDALOO**.....\$22.90
A spicy treat of lamb and potatoes



PRAWN

PRAWN VINDALOO..... \$23.90

Prawn cooked with potatoes in the famous hot vindaloo sauce

PRAWN MASALA.....\$23.90

Braised prawn cooked in onion and tomato sauce

PRAWN JHALFRAZIE.....\$23.90

Prawns cooked with onion, capsicum and mushrooms

BENGALI PRAWN MALAI CURRY.....\$23.90

Prawn prepared in thick creamy gravy

MALABAR PRAWN CURRY.....\$23.90

Prawn prepared in the famous Malabar style in coconut sauce

PEPPER PRAWN.....\$23.90

Prawn cooked in garlic, ginger and black papper

SINGAPORE SIGNATURE CRAB (MARKET PRICE)
(CHILI / PEPPER / MASALA)

FISH

FISH KORMA.....\$19.90

Fish cooked in a rich cashew nut based creamy sauce

FISH MASALA.....\$19.90

Braised fish fillet in onion and tomato sauce

GOAN FISH CURRY.....\$19.90

Fish prepared with coconut milk, red chilli pepper corns and tamarind

KADAHI FISH.....\$19.90

An aromatic spicy fish curry

MALABAR FISH CURRY.....\$19.90

A mild spicy curry prepared with coconut milk

FISH HEAD CURRY HALF \$40.00 FULL \$65.00

A mild spicy curry prepared with a hint of mustard flavour

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NAAN - ROTI - PARATHA

TANDOORI ROTI.....	\$3.50
<i>Clay over baked round wheat bread</i>	
BUTTER ROTI.....	\$4.00
<i>Unleavened round bread with butter</i>	
TANDOORI PARATHA.....	\$5.50
<i>Whole wheat layered bread</i>	
ALOO PARATHA.....	\$7.50
<i>Whole wheat bread with stuffed potato</i>	
PUDINA PARATHA.....	\$6.00
<i>Whole wheat bread with mint, clarified butter baked in clay oven</i>	
ONION KULCHA.....	\$7.50
<i>Naan stuffed with potato</i>	
PLAIN NAAN.....	\$3.50
<i>White flour bread baked in tandoor</i>	
BUTTER NAAN.....	\$4.00
<i>White flour bread baked in tandoor top with butter</i>	
GARLIC NAAN.....	\$4.50
<i>White flour bread baked in tandoor top with garlic and butter</i>	
CHEESE NAAN.....	\$7.50
<i>White flour bread stuffed with cheddar cheese baked in tandoor top with butter</i>	
CHEESE GARLIC NAAN.....	\$7.90
<i>Cheese baked in tandoor top with garlic</i>	
PESHWARI NAAN.....	\$7.90
<i>White flour bread baked in tandoor stuffed fine ground nuts</i>	
KASHMIRI NAAN.....	\$7.90
<i>White flour bread stuffed with fruits nuts</i>	
KEEMA NAAN.....	\$8.90
<i>White flour bread stuffed with minced mutton</i>	
ROTI BASKET.....	\$17.50
<i>Tandoori roti, butter roti, tandoori paratha and pudina paratha</i>	
NAAN BASKET.....	\$18.50
<i>Plain naan, Butter naan, Garlic naan and Cheese Naan</i>	



RICE - BIRYANI

STEAM RICE..... \$4.90
Steamed basmati Rice

JEERA RICE.....\$7.00
Steam Basmati rice with cumin seeds

SAFFRON RICE\$7.00
Steamed basmati rice cooked with saffron

KASHMIRI PULAO.....\$11.90
Basmati rice cooked with fruits and nuts

VEGETABLE PULAO.....\$11.90
Saffron flavoured rice with mix vegetable

VEGETABLE BIRYANI.....\$13.90
Assorted vegetable with saffron flavoured Rice

PANEER TIKKA BIRYANI.....\$18.50
Tandoori grilled cottage cheese cooked with saffron flavoured rice

CHICKEN BIRYANI.....\$19.90
Boneless chicken cooked with saffron flavoured rice

CHICKEN TIKKA BIRYANI.....\$20.50
Tandoori grilled boneless chicken cooked with saffron flavoured rice

LAMB BIRYANI.....\$23.90
Tender cubes of lamb cooked with saffron flavours rice

PRAWN BIRYANI.....\$24.00
Prawn cooked with saffron flavoured rice

FISH TIKKA BIRYANI.....\$18.90
Marinated fish cubes, gently roast in tandoor cooked with saffron flavoured rice



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INDO- CHINESE

GOLDEN BABY CORN..... \$14.90

Baby corn deep fried with homemade sauce

VEGETABLE MANCHURIAN..... \$16.90

Crispy vegetable stir fried in ginger, garlic and soya sauce

CHILLI POTATO..... \$12.90

Deep fried spicy potato finger, sauté with sweet chili sauce

GOBI MANCHURIAN..... \$15.00

Gobi tossed with ginger, garlic and soya sauce

CHILLI PANEER..... \$16.90

Paneer cubes dipped in spiced batter and deep fried, cooked with diced capsicum, onion, sweet chilli sauce and soya sauce

CHILLI CHICKEN \$19.90

Chilli chicken is a sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli sauce & soya sauce.

CHICKEN LOLIPOP..... \$20.90

Chicken lollipop is a popular Indo-Chinese appetizer where a frenched chicken drumette is marinated and then batter fried or baked until crisp

CHICKEN MANCHURIAN..... \$19.90

Chicken manchurian is a popular Indo chinese appetiser made of fried chicken in manchurian sauce

EGG CHILLI..... \$15.90

This Egg chilli is made with Eggs ,Tomato Ketchup and soy sauce.

CHILLI FRIED FISH..... \$20.90

Boneless pieces of fish, batter fried and doused in a spicy-tangy sauce made with soy, tomato and chilli sauce along with chillies, ginger and garlic.

CHILLI PRAWN..... \$20.90

Prawns in spicy, hot, sweet and sour sauce

FRIED RICE & NOODLES

VEGETABLE FRIED RICE.....	\$12.90
<i>Basmati rice fried with mix vegetables</i>	
EGG FRIED RICE.....	\$13.90
<i>Basmati rice fried with egg and mixed vegetables</i>	
CHICKEN FRIED RICE.....	\$15.90
<i>Basmati rice fried with vegetable, egg and chicken</i>	
SCHEZWAN SEAFOOD FRIED RICE.....	\$20.90
<i>Basmati rice fried with egg, fish and prawn along with famous schezwan sauce</i>	
VEGETABLE HAKKA NOODLES.....	\$13.90
<i>Noodles fried with onion, capscicum and cabbage</i>	
CHICKEN FRIED NOODLES.....	\$16.90
<i>Noodles fried with vegetable, egg and chicken</i>	
SCHEZWAN SEAFOOD FRIED NOODLES	\$18.90
<i>Noodles fried with vegetable, fish and prawn along with famous schezwan sauce</i>	

DESSERTS

TIRAMESU.....	\$12.00
BROWNIE WITH ICE CREAM.....	\$12.00
CHURROS.....	\$12.00
BANANA SPLIT.....	\$22.00
ICE CREAM.....	\$6.00
<i>Vanilla or Chocolate</i>	
GULAB JAMUN.....	\$6.00
<i>Caramelized mild dumplings</i>	
GAJAR KA HALWA.....	\$7.50
<i>Carrot based sweet dessert pudding</i>	
KULFI.....	\$7.90
<i>Badam & pista / mango</i>	
MATKA KULFI.....	\$8.90

*All prices are subject to 10% service charge | *images are for illustrative purposes only



Haldi Mexicana

Authentic North Indian & Mexican Cuisine



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