



## Robinson Road - Singapore

**Business Hours :** Robinson Road -07.30 A.m. To 09.30 P.m.



### **LOCAL INSPIRATION**

#### **Hot Idly**

Rice & lentil patties served with varieties of chutney, sambar & gun powder.

#### **Mini Ghee Idly Sambar**

Mini idlies immersed in delicious South Indian lentil gravy garnished with ghee.

#### **Poori Masala**

Fried fluffy whole wheat bread served with mashed potato gravy.

#### **Parotta**

Delicious South Indian fluffy bread served with two curries.

#### **Chappathi (2)**

Thin soft whole wheat bread served with smashed potatoes & spicy cauliflower gravy.

#### **Channa Batura (5.30 pm)**

Big fluffy fried bread served with channa masala.

#### **Aapam**

South Indian delicious pancake served with vegetable khorma.

#### **Rava Idly (2) (5.30 pm)**

Steamed lentil wheat patties with shreds of carrots & nuts.

#### **Kaima Idly**

Deep fried idly halves sauteed with onion, tomato & Indian spices.

#### **Mixed Vegetable Parotta (5.30 pm)**

Sliced parotta tossed with indian spices & vegetables.

#### **Ghee Pongal**

Steamed raw rice mashed with green gram dhal sauteed with ghee, pepper, jeera, garnished with cashew nuts.

#### **Rava Kitchadi (4.00 pm)**

Roasted sooji cooked with onions, tomatoes, carrots, green chillies & green peas, sauteed with flavoured herbs served with chutney & sambar.

#### **Adai Avial (5.30 pm)**

Pancake made of pulses & lentils, served with Kerala style sauce made of garden fresh vegetables, coconut paste & spices.

### **REGIONAL OFFERINGS**

#### **Sambar Vada (2)**

Deep fried lentil doughnut immersed in delicious regional lentil gravy garnished with onion & cilantro.

#### **Set Vada (2)**

Fried lentil flour doughnut garnished with green chilli.

#### **Medhu Vada**

Fried lentil flour doughnut served with coconut chutney.



**Curd Vada (2)**

Lentil doughnut immersed in sourless yoghurt garnished with carrots, coriander leaves & crispies.

**Bonda of the Day (5.30 pm)**

Deep fried urad balls stuffed with the day's special.

**Bajji of the Day (5.30 pm)**

Deep fried basin flour coated with the day's special.

**Vegetable Cutlet (4.00 pm)**

Mashed potatoes with vegetables coated with breadcrumbs & deep fried.

**Mixed Vegetable Parattha**

Sliced paratta tossed with vegetables & Indian spices.

**Rava Kichadi**

Roasted sooji cooked with onions, tomatoes, carrots, green chillies & green peas sauteed with flavoured herbs served with chutney & sambar.

**Channa Bhatura**

Big fluffy fried bread served with chick pea stew.

**Rava Idly (2)**

Steamed lentil wheat patties with shreds of carrots & nuts.

**Adai Avial**

Pancake made of pulses & lentils, served with Kerala style sauce made of garden fresh vegetables, coconut paste & spices.

**REGIONAL OFFERINGS**

(11.30 am onwards)

**Cooktail Fried Idly**

Deep fried mini idlies sauteed with delicious regional spices.

**Sambar Vada (2)**

Deep fried lentil doughnut immersed in delicious regional lentil gravy garnished onion & cilantro.

**Rasa Vada (2)**

Lentil fried doughnut immersed in mild spicy South Indian soup.

**Curd Vada (2)**

Lentil doughnut immersed in sourless yoghurt garnished with carrots, coriander leaves & crispies.

**DOSA CORNER**

**Plain Dosa**

Thin crispy rice & lentil crepe.

**Special Masala Dosa**

Rice crepe stuffed with spicy potatoes.

**Special Dosa**

Thin crispy rice and lentil crepe.

**Dry Fruit Rava**

Thin & crispy crepe from cream of wheat & rice, mildly spiced & garnished.

**Rava Masala Dosa**

Cream of wheat & rice crepe stuffed with spicy potatoes.

**Onion Rava Dosa**

Thin crepe from cream of wheat & rice crepe sprinkled with onions.



### **Onion Rava Masala**

*Cream of wheat & rice crepe filled with smashed potato and sprinkled onions.*

### **Kara Dosa**

*Spicy rice crepe filled with spices, onion and potatoes.*

### **Vegetable Dosa**

*Thin rice crepe filled with mildly spiced mixed vegetables.*

### **Plain Utthappam**

*Rice and lentil pancake.*

### **Onion Utthappam**

*Thick rice & lentil pancake topped with onions and green chillies.*

## **SARAVANAA SPECIAL MEALS**

### **(Not to be shared)**

*Sweet, poori (2) or chappathi with side dish, rice, sambar, rasam, special kuzhambu, two vegetable curries, curd, appalam, pickle.*

## **QUICK LUNCH**

### **Normal**

*Sweet Pongal, Rice of the Day, Curd Rice, Bisibelabath, poriyal, Pappad, pickle.*

### **Quick Lunch A**

*Chappati (2), Cauliflower Chops, Curd Rice, Bisibelabath, Poriyal, Pappad, Pickle.*

### **Quick Lunch B**

*Sweet, Pulao or Biryani, Tandoori side dish, chappathi (2), dhall, pappad.*

## **RICE CORNER**

### **Bisibelabath**

*Rice cooked with lentils & mixed vegetables served with potato chips / appalam.*

### **Bagalabath**

*Yoghurt rice mixed with cashews, grapes, mustard seeds served with pickle.*

### **Vegetable Pulao**

*Fluffy basmathi rice cooked with vegetables & mild Indian spices.*

### **Rice of the Day**

*Variety rice made of cauliflower, coriander, tomato, tamarind or lemon. Thick rice & lentil pancake topped with onion & chilli.*

## **STARTERS**

### **Vegetable Spring Roll**

*Pancakes stuffed with carrots, cabbage, capsicum & sprouts served with hot garlic sauce.*

### **Paneer 65**

*Diced cottage cheese marinated with Indian herbs & spices.*

### **Aloo 65**

*Deep fried florets of Indian spiced cauliflower.*

### **Samosa**

*Stuffed potatoes with Indian spices fried.*

### **Chilly Gobi Fry**

*Sauteed chilli & Cauliflower with onions & tomatoes.*



### **Paneer Mushroom Fry**

*Diced paneer & mushroom marinated with Indian herbs & spices.*

### **Mushroom Gobi Fry**

*Marinated mushrooms & cauliflower with Indian herbs & spices.*

### **Aloo Pepper Fry**

*Steamed aloo sauteed with onion & crushed pepper corn*

### **Devil Potato**

*Dices of potato tossed with crushed red chilli & Indian spices.*

### **Aloo Gobi Fry**

*Steamed cauliflower & potato cooked with onion paste & north Indian spices.*

### **Fried Mushrooms**

*Deep fried mushrooms sauteed with flavoured vegetables & crushed pepper corn.*

### **Potato Varuval**

*Sliced potatoes sauteed & fried.*

### **Gobi 65**

*Deep fried florets of Indian spiced cauliflower.*

## **FROM OUR CHEF'S TUREEN**

### **Corn Vegetable Soup**

*Thick soup with mashed corn & vegetables.*

### **Vegetable Soup**

*The all time favourite Szechwan spicy vegetables, thick soup topped with chilly oil.*

### **Vegetable Clear Soup**

*Clear soup made with sliced carrot, beans, bamboo shoot & cabbage.*

### **Green peas soup**

*Green peas boiled & blended with cream.*

### **Sweet Corn Soup**

*Thick soup with mashed corn & vegetables.*

### **Hot & Sour Soup**

*Szechwan spicy vegetables, thick soup topped with chilli oil.*

### **Mirthaniya Soup**

*Extract of curry leaves cooked in cream sauce.*

### **Tomato Soup**

*Extract of tomatoes blended with cream & garnished with croutons.*

### **Manchow Soup**

*Garlic flavour stock with onion, carrot, cabbage, bamboo shoot & mushrooms*

### **Rasam**

*Tamarind, pepper stock cooked with tomato & Indian herbs.*

## **FROM THE FARMER'S**

### **Vegetable Biryani**

*Basmathi rice cooked with mixed vegetables & Indian spices.*

### **Mushroom Biryani**

*Basmathi rice cooked with garden fresh mushroom & Indian spices.*



**Paneer Biryani**

*Basmathi rice cooked with dices of fresh cottage chese & Indian spices.*

**Special Briyani**

*Mixed vegetable cooked with spicy special gravy & basmathi rice.*

**Vegetable Pulao**

*Fluffy basmathi rice cooked with vegetables & mild Indian spices.*

**Cashew Pulao**

*Fluffy basmathi rice sauteed with golden fried cashew nuts.*

**Kashmiri Pulao**

*Fluffy basmathi rice cooked with fresh fruits & cashew nuts.*

**Peas Pulao**

*Fluffy basmathi rice cooked with green peas & mild Indian spices.*

**Mushroom Pulao**

*Fluffy basmathi rice sauteed with mushroom & mild spices.*

**Paneer Pulao**

*Fluffy basmathi rice sauteed with fresh cottage cheese & mild spices.*

**Rich Nut Pulao**

*Fluffy basmathi rice sauteed with golden fried cashew.*

**Vegetable Fried Rice**

*Fluffy rice sauteed with red pepper, sauce*

**Paneer Fried Rice**

*Fluffy rice sauteed with onion, capsicum & cottage cheese.*

**Mushroom Fried Rice**

*Fluffy rice sauteed with onion, capsicum & mushroom.*

**Ghee Basmathi Rice**

*Fluffy basmathi rice sauteed with butter.*

**Ginger Rice**

*Crushed ginger & Indian spices cooked with basmathi rice.*

**Noodles**

*Golden fried crisp noodles, topped with steamed & shredded vegetables.*

**FROM THE CLAY POT**

**Roti 1.00**

**Paratha 1.80**

**Choice of Paratha**

*(Mint, fenu greek leaves, stuffed)*

**Naan**

**Butter Naan**

**Kulcha**

**Choice of Kulcha** *(onion, stuffed)*

**Garlic Naan**

**Butter Roti**

**Methi Paratha**

**Pudina Paratha**

**Onion Kulcha**

**Masala Kulcha**

**Chinese Meal**

**Veg.Beehoon**



### **TONGUE TICKLERS**

#### **Aloo Gobi**

Steamed cauliflower & potato cooked with onion paste & Indian spices

#### **Aloo Mutter**

Pease & potato cooked in onion paste with North Indian spices.

#### **Aloo Pepper Fry**

Steamed potato sauteed with onions & crushed pepper corn.

#### **Aloo Capsicum**

Steamed aloo sauteed with capsicum & Indian herbs & north Indian spices.

#### **Aloo Fry**

Steamed aloo sauteed with onion & crushed corn

#### **Aloo Dum**

Fried aloo stuffed with cashew, paneer, potato topped with spicy butter gravy.

#### **Aloo Paneer**

Dices of potatoes & cottage cheese cooked in onion paste with Indian spices.

#### **Aloo Palak**

Paste of spinach sauteed with onions, tomatoes, garlic & potato.

#### **Baingan Masala**

Roasted brinjal sauteed with Indian herbs.

#### **Bindi Masala**

Bindi cooked in yellow gravy.

#### **Bindi Fry**

Sliced bindi sauteed with onions & Indian herbs.

#### **Bindi Dopiazza**

Pieces of bindi cooked with yellow gravy, spring onion garnished with coriander.

#### **Paneer Kurma**

Cubes of paneer cooked in white gravy garnished with coriander.

#### **Paneer Dopiazza**

Paneer cubes cooked in yellow gravy with spring onion garnished with coriander.

#### **Paneer Manchurian**

Butter fried cottage cheese with flavoured & spicy vegetables with manchurian sauce.

#### **Mutter Paneer**

Chick pease & cottage cheese cooked in onion paste with north Indian spices.

#### **Paneer Makhani**

Cubes of cottage cheese cooked with rich butter gravy.

#### **Kadai Paneer**

Cottage cheese, onion, tomatoes, capsicum cooked with Indian spices & chilly flakes.

#### **Palak Paneer**

Paste of spinach with cubes of paneer cooked in onion paste with Indian spices.



**Vegetable Kofta**

Deep fried (mashed vegetable balls) cooked with onion paste and north Indian spices.

**Vegetable Kola Puri**

Mixed vegetables, cottage cheese, mushroom, spinach & capsicum cooked with butter gravy.

**Vegetable Makhanwala**

Cubes of mixed vegetables cooked with rich butter gravy.

**Vegetable Dopiazza**

Cubes of vegetables cooked in yellow gravy with spring onion, garnished with coriander.

**Vegetable Chilli Fry**

Steamed vegetable sauteed with onion & green chillies.

**Kadai Vegetable**

Diced vegetables sauteed with onions, capsicum & tomatoes cooked with Indian spices & chilli flakes.

**Vegetable Butter Masala**

Steamed vegetables cooked with rich butter gravy.

**Vegetable Khurma**

Boiled vegetables mixed with Indian spices, cooked in rich butter gravy.

**Vegetable Curry**

Boiled vegetables mixed with Indian spices, cooked with yellow gravy.

**Vegetable Manchurian**

Fried seasoned vegetables sauteed with flavoured vegetables.

**Vegetable Jaipuri**

Mixed vegetables, paneer, cashew nuts sauteed with north Indian spices & cooked in yellow gravy.

**Gobi Kaju Curry**

Sauteed cashewnuts cooked with boiled cauliflower in butter gravy.

**Gobi Masala**

Steamed cauliflower cooked with onion paste & north Indian spices.

**Chilli Gobi**

Batter fried cauliflower cooked with red chilli oil & paste.

**Gobi Mutter**

Steamed cauliflower & peas cooked in onion paste with north Indian spices.

**Gobi Mutter Masala**

Steamed cauliflower & peas cooked with yellow gravy.

**Mushroom Masala**

Fresh mushroom cooked with rich butter gravy.

**Mushroom Paneer Fry**

Fresh mushroom & cubes of paneer sauteed with Indian herbs.

**Mushroom Manchurian**

Butter fried mushrooms cooked in manchurian sauce.

**Plain Palak**

Paste of palak sauteed with onion & tomato.



**Stuffed Tomato**

Tomatoes stuffed with vegetables cooked in yellow gravy.

**Kaju Masala**

Sauteed cashew nuts cooked with onion paste & north Indian spices.

**Dal Butter Fry**

Butter fried onion, tomatoes cooked with green gram dal.

**Channa Masala**

Channa cooked in onion paste with north Indian spices.

**Malai Kofta**

Deep fried mashed cottage cheese balls served in cashew gravy.

**Green Peas Masala**

Steamed chick peas cooked in onion paste with north Indian spices.

**Stuffed Capsicum**

Capsicum stuffed with vegetables cooked in onion paste with north Indian spices

**SWEET TEMPTATION**

Gulab Jamun per pc

Badam Halwa

Carrot Halwa

Sweet pongal

Milk Halwa

Rava Kesari

Rasa Malai per pc

Semiya Milk Payasam

**QUENCHERS**

Orange Juice

Apple Juice

Pine Apple juice

Carrot Juice

Mango Juice

Grape Juice

Pomegranate

Water Melon

Fresh Lime Juice

Triveni

( grape, Pine Apple & Ginger )

Lassi sweet

Lassi- fruits

Badam Kheer

Rose milk

Milk shakes

Ice lemon Tea

Butter Milk

**HOT BEVERAGES**

Coffee

Tea

Masala Tea

Milk

Masala Milk

Milo

Milo Ice

**ICE CREAMS**

Falooda

Saravana Tuity Fruity

Saravana Special

Honey Moon

Special 3 in one

Plain Fruit Salad

Fruit salad with ice cream



**HOTEL  
SARAVANA BHAVAN®**  
(A CHAIN OF HIGH QUALITY VEGETARIAN RESTAURANTS)



**Robinson Road-**  
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CREDIT CARD ACCEPTED

- ★ *Rights of Admission Reserved*
- ★ *All items are subject to Availability*
- ★ *Strictly no Smoking*
- ★ *Tandoor Varieties will take a minimum of 20 minutes, Kindly bear with us.*
- ★ *Customers are requested to specify juices with (or) without ice.*
- ★ *Prices are subject to change without prior notice*
- ★ *Management is not responsible for loss or damage of your belongings*
- ★ *Government taxes as applicable.*