



## Syed Alwi Road - Singapore

*Business Hours* 08.00 A.m To 11.00 P.m



### LOCAL INSPIRATION

#### **Idly**

Steamed rice & lentil patties served with varieties of chutney, sambar & gun powder

#### **14 pcs Mini Ghee Idly**

Mini idlies immersed in delicious south Indian lentil gravy garnished with ghee

#### **Poori**

Fried fluffy whole wheat bread served with mashed potato curry

#### **Parotta**

Delicious south Indian fluffy bread served with two curries

#### **Chappathi**

Thin soft whole wheat bread served with mashed potatoes & vegetable curry

#### **Channa Batura**

Big fluffy fried bread served with chick peas masala

#### **Appam**

South Indian delicious pancake served with vegetable korma

#### **Rava Idly**

Steamed lentil wheat patties with shreds of carrots & nuts

#### **Kanchipuram Idly**

Steamed rice patties with lentils & pepper

#### **Kaima Idly**

Deep fried mini idly pieces sauteed with onion, tomato & Indian spices

#### **Mixed Vegetable Parotta**

Sliced parotta tossed with Indian spices & vegetables

#### **Ghee Pongal**

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

#### **Rava Kichadi**

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

#### **Adai Avial**

Pancake made of pulses & lentil served with kerala style sauce made of garden fresh vegetables, coconut paste & spices

### REGIONAL OFFERINGS

#### **Sambar Vada**

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

#### **Set Vada**

Fried lentil flour doughnut mixed with onion and garnished with green chilli served with sambar and coconut chutney

#### **Medhu Vada**

Fried lentil flour doughnut served with sambar and coconut chutney



### **Special Vada**

Fried lentil flour doughnut mixed with spinach served with sambar and chutney

### **Masala Vadai**

Fried crisp lentil dumpling prepared with bengal gram dhal, onion and spices served with sambar and chutney

### **Curd Vada**

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

### **Bonda of the Day**

Deep fried urad balls stuffed with the day's special

### **Bajji of the Day**

Potato / Onion / Plantain coated with besan flour & deep fried

### **Vegetable Cutlet**

Mashed potatoes with vegetables coated with breadcrumbs & deep fried

### **DOSA CORNER**

#### **Plain Dosa**

Thin rice & lentil crepe

#### **Special Dosa**

Thin crispy rice & lentil crepe

#### **Special Masala Dosa**

Thin crispy rice & lentil crepe filled with potato masala

#### **Ghee Roast Dosa**

Thin long rice & lentil crepe sprinkled with ghee

#### **Ghee Roast Masala Dosa**

Thin long rice & lentil crepe filled with potatoes sprinkled with ghee

### **Paper Roast Dosa**

Thin long rice & lentil crepe

### **Paper Roast Masala Dosa**

Thin long rice & lentil crepe filled with potatoes

### **Dry Fruit Rava**

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

### **Rava Masala Dosa**

Cream of wheat & rice crepe stuffed with potato masala

### **Onion Rava Dosa**

Thin crepe from cream of wheat & rice sprinkled with onions

### **Onion Rava Masala Dosa**

Cream of wheat & rice crepe filled with mashed potato & sprinkled with onions

### **Kara Dosa**

Spicy rice crepe filled with special spices onion & potatoes

### **Vegetable Dosa**

Thin rice crepe filled with mildly spiced mixed vegetables

### **Paneer Dosa**

Thin rice crepe filled with spicy cottage cheese masala

### **Plain Uthappam**

Thick Rice & lentil pancake

### **Onion & Chilli Uthappam**

Thick rice & lentil pancake topped with onions & green chillies



### **SARAVANAA SPECIAL MEALS**

*(Not to be shared)*

Sweet, Poori(2) or Chappathi with curry, Rice, Sambar, Rasam, Special Kuzhambu, Two vegetable curries, Curd, Appalam, Pickle

#### **Quick Lunch**

Sweet, Rice of the day, Curd Rice, Bisibelabath, Poriyal, Pappad, Pickle

#### **Mini Meals**

Chappathi(2), Cauliflower curry, Curd Rice, Bisibelabath, Poriyal, Pappad, Pickle

#### **Mini Thali**

Sweet, Pulao or Biryani, North Indian Curry, Chappathi & Dhall, Pappad

#### **Mini Tiffin**

Rava Kesari, Mini Idly(5), Rava Kichadi, Mini Masala Dosa

#### **Punjabi Thali**

Gulab Jamun(1) / Tomato Soup, Roti(2) / Phulka(4), Vegetable Pulao / Ghee Basmathi Rice, Palak, Aloo Gobi Fry, Channa Masala, Dhal Butter Fry, Pappad, Curd, Pickles, Ice Cream / Cut Fruits

### **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 pickles

#### **Vegetable Pulao**

Fluffy basmathi rice cooked with vegetables & mild Indian spices

#### **Rice of the day**

Variety Rice made of cauliflower / coriander / tomato / tamarind / lemon

### **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, deep fried

#### **Aloo 65**

Deep fried potato pieces mixed with Indian spices

#### **Samosa**

Deep fried triangular shaped pastry stuffed with mixture of spiced potatoes & peas, served with tomato ketchup

#### **Chilli Gobi Fry**

Sauteed chilli & cauliflower with onions & tomatoes

#### **Paneer Mushroom Fry**

Diced paneer & mushroom marinated with Indian herbs & spices

#### **Mushroom Gobi Fry**

Marinated mushroom & 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 Indian paste & North Indian spices

**Fried Mushroom**

Deep fried mushroom sauteed with cauliflower & 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 & vegetable

**Vegetable Soup**

The all time favorite szechwan spicy vegetables thick soup topped with chilli

**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

**Mulligatawny Soup**

Pepper stock cooked with 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 cheese & Indian Spices

**Special Biryani**

Mixed vegetable cooked with spicy special gravy & basmathi rice

**Vegetable Pulao**

Fluffy basmathi rice cooked with vegetable & 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

**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

**FROM THE CLAY POT**

**Roti**

**Paratha**

**Choice of Paratha**

(Mint, Fenu greek leaves, Stuffed)

**Naan**

**Butter Naan / Garlic Naan**

**Kulcha**

**TONGUE TICKLERS**

**Aloo Gobi**

Steamed cauliflower & potato cooked with onion paste & Indian spices

**Aloo Mutter**

Peas & 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**

Fried aloo sauteed with onion & crushed corn

**Aloo Dum**

Steamed 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

**Channa Masala**

Chick Peas cooked in onion paste with north Indian spices



**Bindi Masala**

*Bindi cooked in yellow gravy*

**Bindi Fry**

*Sliced bindi sauteed with Indian herbs*

**Bindi Dopiaza**

*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 Dopiaza**

*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 peas & 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 & chilli 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 & north Indian spices*

**Vegetable Kohlapuri**

*Mixed Vegetables, cottage, cheese, mushroom, spinach & capsicum cooked with butter gravy*

**Vegetable Makhanwala**

*Cubes of mixed vegetables cooked with rich butter gravy*

**Vegetable Dopiaza**

*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 vegetable sauteed with onions, capsicum & tomatoes cooked with Indian spices & chilli flakes*

**Vegetable Butter Masala**

*Steamed vegetable cooked with rich butter gravy*

**Vegetable Kurma**

*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 vegetable*



### **Vegetable Jaipuri**

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

### **Gobi Kaju Curry**

Sauteed cashew nuts cooked with boiled cauliflower in butter gravy

### **Gobi Masala**

Steamed cauliflower cooked with onion paste with 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

### **Kaju Masala**

Sauteed cashew nuts cooked with onion paste & north Indian spices

### **Dal Butter Fry**

Butter fried onion, tomatoes cooked with green gram dal

### **Malai Kofta**

Deep fried mashed cottage cheese balls served in cashew gravy

### **Green Peas Masala**

Steamed green peas cooked in onion paste with north Indian spices

### **Stuffed Capsicum**

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

## **CHAAT**

### **Special Raj Kachodi**

### **Pav Bhaji**

### **Dahi Papdi Chat**

### **Channa Samosa**

### **Channa Kachodi**

### **Dahi Poori**

### **Bhel Poori**

### **Sev Poori**

### **Kachodi per Plate**

### **Samosa per Plate**

### **Pani Poori**

### **Aloo Tikkiya**



### ***SWEET TEMPTATION***

*Gulab Jamun Per Pc*

*Dry Fruit Halwa*

*Badam Halwa*

*Carrot Halwa*

*Sweet Pongal*

*Milk Halwa*

*Rava Kesari*

*Rasa Malai Per Pc*

*Semiya Milk Payasam*

### ***FRESH JUICE***

*Triveni Juice*  
(Ginger, Pineapple, Grapes)

*Ganga Jamuna*  
(Orange, Mandarin orange)

*Carrot Juice with Milk*  
(Carrot, Milk)

*Apple with Pineapple*  
(Apple, Pineapple)

*Water Melon with Honey*  
(Water Melon, Honey)

*Pomegranate*  
(Anar)

*Apple Juice*

*Pineapple Juice*

*Mango Lassi*

*Sweet Lassi*

*Tender Coconut with Honey*

*Orange Juice*

*Mango Juice*

*Cold Badam Milk*

*Rose Milk*

*Ice Lemon Tea*

*Butter Milk*

*Can Drinks*

### ***MILK SHAKES***

*Vanilla*

*Pista*

*Chocolate*

*Strawberry*

*Apple Fruit Shake*

*Pineapple Fruit Shake*



**DRY FRUITS MILK SHAKES**

*Dry Nuts*

*Almond Milk Shake*

*Dates Milk Shake*

**HOT BEVERAGES**

*Coffee*

*Tea*

*Masala Tea*

*Milk*

*Masala Milk*

*Panangalkandu Milk*

*Milo*

*Milo Ice*

**DESSERTS**

*Plain Fruit Salad*

*Fruit Salad with Ice Cream*

*Special Kulfi*

*Falooda*

*New Zealand Natural Ice Cream 8 Flavours*

*One Flavour*

*Two Flavours*

*Three Flavours*

*Sundae*



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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.