



OPEN DAILY 11:00 AM TO 10:30 PM

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BITES NIBBLES AND MORE

Onion & Spinach Pakoras 9
Trio of fresh cilantro mint, tamarind and garlic cream chutney

Sahebs Samosa 8
Spicy Chickpea mash, duo of fresh cilantro mint and tamarind chutney

Naan Tacos 14
Fresh cilantro, pickled onions, barbeque slaw, (Pulled Lamb/Chicken or Paneer)

Sri Lankan Devilled Wings 18
Spicy

Balchao Prawn Poori 16
Sweet and spicy, Cucumber Achaar

Fish Koliwada 13
Crispy batter fried fish with a Duo of fresh cilantro and mint, Garlic cream chutney

Curry Leaf & Shrimp Popcorn 16
Garlic cream, Mustard chutney

Mumbai Frankie 14
Spicy flatbreads, stuffed with a filling of your choice. Chicken/Lamb/Paneer

Masala Bhutta 6
Street style roasted corn- burnt lime, cayenne pepper

CURRIES & MORE

NON-VEGETARIAN



Sahebs Butter Chicken 26

Choice of Pandara road (spicy)/Old Bombay (mild) As classic as it gets - Succulent Chicken, roma tomatoes, fenugreek and fresh cream

Chicken Tikka Masala 25
British yet Indian-boneless, grilled chicken, onion bell peppers, spicy. Optional: Vsop Flambe

Homestyle Chicken Curry 24
What can we say - that is what the staff ate at the old Bombay Gymkhana

Railway Mutton Curry 28
As the Sahibs liked it in the old days-boneless succulent lamb in a spicy tomato curry

Awadhi Korma 28/26
Lamb/Chicken
Tender in textures and flavors as can be, rich in history - done with cashew and cream

Punjabi Saag Gosht 28
The original - chunky lamb in a spinach and mustard curry

Rara Gosht 28
A classic stew of succulent lamb in a keema sauce

Keema Mattar 25
Mince lamb and fresh snow peas in a fragrant tomato sauce

Sahebs Vindaloos 28/26/27
Lamb/Chicken/Prawn
Originally known as 'Carne de Vinha D'alhos', this fiery dish has seen many transformations from its Portuguese origins, we give you a spice level 1-10 to chose from.

Malabari fish Curry 26
Boneless fish curry and made with our exclusive Sahebs 5 spice secret mix

Goan Fish Curry 27
Boneless fish curry, in a sour and spicy coconut curry m Done with aubergine, okra and potatoes

Kerala Prawn Masala 27
Tiger prawns, Roasted coconut, roma tomatoes and dollops of aromatic spices



VEGETARIAN

Sahebs Butter Paneer 26
Panadara road(spicy)/Old Bombay(mild) - As classic as it gets - fresh cottage cheese, roma tomatoes, fenugreek, fresh cream

Saag Paneer 25
The original grandma's recipe - spinach, mustard and fresh cottage cheese

Hyderabadi Baighara Baingan 22
Baby eggplant, coconut, peanuts sesame seeds, tamarind in a spicy mix

Memsahibs Aubergine Bhartha 20
Smoked and smashed aubergine, done with fresh aromatics and chilli padi

Pind da Saag 20
Mustard and spinach mash done with corn and with dollops of butter

Bombay Aloo 19
Potatoes tossed in cumin asafoetida and freshly extracted lime

Okra Masala 20
Fresh okra, roma tomatoes, slivers of ginger and chilli padi, chunks of garlic

Awadhi Yam and Mango Kofta Curry 20
Yam and green mango dumplings in classic Awadhi curry

Lehsooni Saag 20
Classic spinach curries with the quintessential fried garlic

Corn Palak 20
Spinach and roasted corn kernels in a spicy mix

Kadahi 26
Paneer/Vegetable
The original version of the British Indian tikka masalas, a curry so complex in its textures and flavors

SPICE & ALL THAT'S NICE

- Masala peanuts 5
- Papdi Chaat 7
- Dahi Puri 8
- Paani Puri 8
- Dilli Tawa Tikki 8
- Mumbai Chilli Cheese Toast 8

Healthy LUNCH BOWLS

Masala Rice, greens, roasted corn, veggies, red beans

- Chicken Tikka 18
- Lamb Boti 19
- Tawa Prawns 19
- Paneer Tikka 18

The Grills

Chicken Tikka Purani Dilli 22
Tandoor roasted chicken, Burnt cumin, Carom seeds and masala yoghurt tzatziki

Chilli Cheese Kebab 22
Tandoor Roasted chicken, Saffron cream, morsels of cheddar, chilli padi duo

Punjabi Bhatti Ki Machchi 22
Fish tikka in Hung yoghurt, dried mango powder, mustard extract and fresh cilantro mint chutney

Kandhari Tiger Prawns 28
Stuffed with crab mince, duo of mustard and cilantro and mint chutney

Lucknawi Galouti Kebab 24
Tawa Cooked mince lamb and cashew kebabs, slaw and garlic cream

Street style Seekh Kebabs 24
Skewered Mince lamb kebabs, fresh cilantro mint chutney, pickled cucumber onions

Tandoori Chicken (whole/half) 19/34
Hung yoghurt, dried mango powder, mustard extract, fresh cilantro mint chutney

Colonels Platter 30
For the meat lovers - grilled chicken, prawn, fish and lamb

Memshahebs Platter 30
Veggie lovers of the world unite - Paneer, rooms, broccoli, corn, and veggies

Paneer Malai Purani Dilli 22
Fresh Tandoor cooked cottage cheese, Saffron Cream, Hung yoghurt, dill leaves, mustard chutney

Achaari Paneer Tikka 22
Fresh Tandoor cooked cottage cheese, Hung yoghurt, Pickled marinade, masala tzatziki

Kandhari Broccoli 20
Tandoor roasted Broccoli in Saffron cream, duo of mango salsa and fresh mint and cilantro chutney.

Oats and lentils kebabs 17
Tawa cooked kebabs, fresh coriander, chili padi, ginger and masala tzatziki



Sweet Tooth

Carrot Pudding with vanilla 12

Gulab Jamun with saffron vanilla 10

Ras Malai 10

Kulfi with pistachio rabdi 12

Blue berry Cheesecake 12

Saffron and Mango Jalebi (weekend only) 14

The Mango Phirnee 10



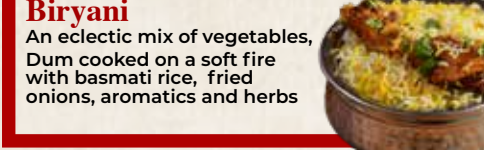
The Biryanis

Chicken Dum Biryani 22
Succulent boneless chicken, Dum cooked on a soft fire with basmati rice, fried onions, aromatics and herbs

Lamb Dum Biryani 28
Succulent boneless lamb, Dum cooked on a soft fire with basmati rice, fried onions, aromatics and herbs

Prawn Dum Biryani 28
Tiger prawns, Dum cooked on a soft fire with basmati rice, fried onions, aromatics and herbs

Vegetarian Dum Biryani 22
An eclectic mix of vegetables, Dum cooked on a soft fire with basmati rice, fried onions, aromatics and herbs



THE MORES

Black Dal 20
Black lentils, cooked overnight on the clay oven, tender yet flavorful, with dollops of fresh cream

Tadka Dal 20
Yellow lentils, done with a tempering of sundried chillis, fresh garlic, asafoetida, ginger... the list goes on.

Aloo Gobhi 20
Homestyle potatoes and fresh cauliflower in a comforting mix

Channa Masala 19
Chickpeas in a classic Delhi style tamarind and tomato mix

Cucumber Raita 7
Fresh cucumber and yoghurt in a fresh healthy mix

Boondi Raita 8
Chickpea dumplings in fresh yoghurt, cilantro and burnt cumin

Poppadums 5
Mango, cilantro chutney and fresh salsa

Steamed Rice 7
Fragrant basmati rice cooked to perfection

Masala Saffron 9
Fragrant Basmati rice, cooked with saffron and lightly spiced

Banarasi Pulao 12
Fragrant Basmati rice cooked with vegetables

Masala Khichdi 12
Basmati rice, yellow lentils and spices in one mix

BREADS

Naan 6/6.5/7
Leavened breads, cooked in the clay oven
Plain/butter/garlic

Roti 5/5.5/6/7
Flat breads, cooked in the clay oven
Plain/butter/garlic/makki

Kashmiri Naan 10
Leavened breads cooked in the clay oven, with dry fruits and cheddar cheese

Keema Naan 10
Leavened breads, stuffed with spiced minced lamb

Cheese Naan 9
Dollops of cheddar cheese, stuffed in the naan bread

Chilli Cheese Naan 10
Dollops of cheddar cheese, chilli padi duo

Lachcha Parantha 8
A layered flat bread with a topping of butter and loads of texture

Pudina Parantha 8
A layered flat bread with a topping of fresh mint, butter and loads of texture

Paneer Makhni Kulcha 9
An old classic, with flavors of cottage cheese and roma tomatoes

Aloo Parantha 9
Spiced potatoes, stuffed in a flat bread and tandoor cooked