

SET LUNCH @



MAINS Only \$8 | TWO Course \$11 | THREE Course \$14 | FOUR Course \$18

Available Mondays to Friday (except PH) 11:30 to 14:30

MAINS

All mains come with Plain Rice & Baby Naan

Veg Diwani Handi 🌱

Seasonal fresh vegetables tossed with freshly pound spices and tomatoes, onions and green chillies

Chicken Masala 🐔

Boneless chicken cooked in a mild spicy golden homemade sauce

Kadai Fish 🐟

Fish fillet with tomatoes & onions with special Indian sauce & stir fried in a kadai

Mutton Rogan Josh 🐑

Tender pieces of lamb with fresh ground spices cooked in a rich stew of onions - A classic from Kashmir

SOUP

Tomato Dhania Shorba 🌱

An earthy broth of ripe tomatoes with a hint of coriander

SALADS

Chicken Tikka Salad 🐔

Chicken Tikka on a bed of fresh lettuce tossed with house dressings

Paneer Tikka Salad 🌱

Chicken Tikka on a bed of fresh lettuce tossed with house dressings

APPETIZERS

Fried Cauliflower 🌱

Florets of cauliflower, deep fried and tossed with house special sauce

Chicken 65 🐔

Boneless chicken cubes tempered with curry leaves and green chillies & sautéed in hot red sauce

Tawa Fish 🐟

Boneless chunks of fish marinated with ginger, garlic, Indian spices & pan-fried

All prices are subjected to 10% service charge and all prevailing government taxes

TANI – MODERN INDIAN BISTRO, 20 AH HOOD ROAD, 01-19 ZHONGSHAN MALL, SINGAPORE – 329984

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SALADS

MIX VEGETABLE RAITHA	\$8
<i>Fresh yogurt with chopped onion & cucumber</i>	
HEARTY "PANEER" SALAD	\$12
<i>Grilled paneer, assorted veggies with mango salsa</i>	
TANI CHICKEN TIKKA SALAD	\$12
<i>Chicken tikka on a bed of garden greens and dressed with mango salsa</i>	
TANDOORI PRAWN SALAD	\$16
<i>Garden greens topped with succulent tandoori prawn, drizzled with mango dressing</i>	

SMALL PLATES

VEG SAMOSA	\$5
VEGETABLE PAKORAS	\$8
FRIED CAULIFLOWER	\$10
KURKURE BHINDI	\$10
<i>Deep fried lady finger tossed in spices</i>	
MASALA FRENCH FRIES	\$10
CHICKEN 65	\$10
POPCORN CHICKEN	\$10
CHICKEN LOLLIPOP	\$12
HARA BHARA KEBAB	\$12
<i>Shallow fried cakes made out of green spinach, yoghurt & fresh mint</i>	



PIZZA

TANI VAZHI	\$20
<i>Pizza with crispy anchovies, chillipadi, onions & lots of cheese</i>	
MAHARAJAH	\$20
<i>Pizza with tandoori chicken, olives, tomatoes, onions & lots of cheese</i>	
KEEMA PIZZA	\$20
<i>Pizza with minced meat, tomatoes, onions & lots of cheese</i>	



BIRYANI BOWLS

VEGETABLE BIRYANI	\$16
CHICKEN BIRYANI - BONELESS	\$18
TANDOORI CHICKEN BIRYANI	\$18
FISH BIRYANI	\$20
MUTTON BIRYANI - BONELESS	\$20
LAMB SHANK BIRYANI	\$24
PRAWN BIRYANI	\$24

All our Biryanis are served with Raitha & Gravy



WARM BOWLS

PLAIN BASMATI RICE	\$5
VEGETABLE SCHEZWAN FRIED RICE	\$12
PULAO (CUMIN / PEAS / SAFFRON /	\$12
EGG SCHEZWAN FRIED RICE	\$12
SEAFOOD FRIED RICE	\$14
SEAFOOD SCHEZWAN FRIED RICE	\$18

MENU

INDIAN BREADS

PLAIN NAAN	\$4
TANDOORI ROTI	\$4
GARLIC NAAN	\$5
BUTTER NAAN	\$5
PUDINA PARATA	\$6
<i>Multi layer whole wheat bread topped with mint & hot ghee</i>	
LACHA PARATA	\$6
<i>Multi layer whole wheat bread topped with hot ghee</i>	
CHEESE NAAN	\$7
KEEMA NAAN	\$8
<i>Hand made bread filled with minced lamb</i>	
KULCHA	\$8
<i>Unleavened bread stuffed with your choice - Aloo / Paneer / Onion / Masala</i>	



PLATTERS

VEG PLATTER	\$24
<i>Honey mustard paneer, veg sheekh kebab, kurkure bhindi & masala fries with naan, spicy sauce and mint chutney</i>	
MEAT PLATTER	\$30
<i>Tandoori chicken, malai chicken, lamb sheekh kebab with naan, butter chicken gravy and mint chutney</i>	
SEA FOOD PLATTER	\$36
<i>Tawa fish, fish tikka, prawn tikka with naan, spicy sauce and mint chutney</i>	



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KEBABS & GRILL

HONEY MUSTARD PANEER TIKKA	\$18
<i>Paneer marinated in mustard, spices & honey, cooked in tandoor.</i>	
VEG SHEEKH KEBAB	\$18
<i>Mixed mix vegetables tossed in Indian spices</i>	
AJWANI FISH TIKKA	\$18
<i>Boneless chunk of fish marinated in yoghurt, cumin and garam masala, grilled in tandoor.</i>	
TAWA FISH	\$18
<i>Boneless chunk of fish marinated with ginger, garlic indian spices and gram flour</i>	
TANDOORI KI JHEENGA	\$24
<i>Juicy prawns in a creamy spicy marinade finished off in tandoor, matched with fresh mint chutney</i>	
CHICKEN HARIYALI TIKKA	\$20
<i>Boneless chicken marinate with mini and Indian spices grilled in tandoor</i>	
MURGH MALAI KABAB	\$20
<i>Creamy chicken kebab in a combination of cheese, fresh herbs and mild spices</i>	
ANGARA CHICKEN TIKKA	\$20
<i>Boneless chicken infused with saffron and Indian spices grilled in tandoor.</i>	
CHICKEN TIKKA TRIO	\$20
<i>Assortment of chicken tikkas, trio Flavours in form of classic, malai and hariyali.</i>	
TANDOORI CHICKEN (4PC / 8PC)	\$16 / \$32
<i>A classic of Indian cooker's Spring chicken marinated with freshly pounded masala and yoghurt.</i>	
LAMB SHEEKH KEBAB	\$20
<i>Mixed lamb subtly spiced, rolled on a skewer, then roasted Tandoori.</i>	
ADRARI LAMB CHOPS	\$24
<i>Ginger flavored lamb chops, cooked in Tandoor</i>	



VEGETABLES

DAL TAKDA	\$12
<i>Yellow lentils cooked to perfection with garlic and spices</i>	
DAL MAKHANIKHAAS	\$12
<i>Black lentils and beans cooked overnight on tandoor, tempered with house special masala</i>	
PUNJABI CHANA MASALA	\$12
<i>Chick peas cooked with seasonal herbs and spices</i>	
ALOO GOBI	\$12
<i>Dices of potatoes and cauliflower cooked in masala</i>	
BOMBAY ALOO MASALA	\$14
<i>Potato cubes deep fried then cooked with mild yet tangy gravy</i>	
SUBZI DIWANI HANDI	\$14
<i>Fresh vegetables in semi dry gravy, creating memorable taste</i>	
PALAK PANEER	\$14
<i>Creamy spinach and pan-seared cottage cheese infused with Indian spices</i>	
KADAI PANEER	\$14
<i>Cottage cheese and green peppers in a spicy tomato and onion gravy</i>	
PANEER MAKHNI	\$14
<i>Cottage cheese and green peppers in a spicy tomato and onion gravy</i>	
MATTAR PANEER	\$16
<i>Fresh cottage cheese cooked gently with garden fresh peas & potatoes</i>	
CHILLI PANEER - NON GRAVY	\$16
<i>Indian cottage cheese stir fried with sliced onion, capsicum and green chillies</i>	
KADAI MUSHROOM	\$16
<i>Mushroom stir fried with bell peppers and season with black peppers</i>	
MUSHROOM MUTTAR	\$16
<i>Mushroom cooked gently with garden fresh peas</i>	
BHINDI DO PYAZA	\$16
<i>Okra with onion, tomatoes & freshly ground spices</i>	
GOBI MANCHURIAN - NON GRAVY	\$14
<i>Florets of cauliflower, deep fried and tossed with house special sauce</i>	
MUSHROOM MANCHURIAN- NON GRAVY	\$16
<i>the deep fried florets are sautéed with chopped onion, capsicum, garlic, etc., in soy and chili sauce.</i>	
PANEER MANCHURIAN - NON GRAVY	\$16
<i>Indian cottage cheese stir fried with sliced onion, capsicum and green chillies</i>	



EGG

EGG BUTTER MASALA	\$12
<i>Boiled egg, fresh tomato & butter gravy</i>	
EGG CURRY	\$12
<i>Boiled eggs cooked with home style curry.</i>	
EGG BURJI	\$10



CHICKEN

BUTTER CHICKEN	\$18
<i>Boneless chicken thighs cooked with dill and tomatoes.</i>	
CHICKEN TIKKA MASALA	\$18
<i>All time favourite, boneless chicken tikka cooked in tomato & onion gravy</i>	
CHICKEN MASALA	\$18
<i>Boneless chicken cooked in a mild spicy golden homemade sauce</i>	
KADAI CHICKEN	\$18
<i>Tender pieces of chicken with tomatoes & onions with special Indian sauce & stir fried in kadai</i>	
CHICKEN SAAG	\$18
<i>Chicken cooked with fresh spinach and cream</i>	
KORI KUNDAPURI	\$18
<i>Boneless chicken cooked with coconut, red chilli & fresh coriander leaves - A classic from south India</i>	
CHILLI CHICKEN - NON GRAVY	\$18
<i>Bite sized chunks of chicken, seasoned with spices and cooked in chilli sauce</i>	
CHICKEN MANCHURIAN - NON GRAVY	\$18
<i>Bite sized chunks of chicken, seasoned with spices and cooked in chilli sauce</i>	
CHICKEN VINDALOO	\$18
<i>Classic Goan Chicken spicy dish cooked with potatoes and vinegar</i>	



MUTTON

ROGAN JOSH	\$22
<i>Mutton cooked with onions, red Kashmiri chilli, cardamom, garlic and ghee.</i>	
CHANDNI CHOWK KEEMA	\$22
<i>Spicy minced lamb cooked with onions, almonds and garam masala.</i>	
RAJASTHANI LAAL MAAS	\$22
<i>The fiery mutton curry from Rajasthan is a favourite among spicy food lovers.</i>	
MUTTON VINDALOO	\$22
<i>Succulent Meat cooked with potatoes in a sharp tangy sauce.</i>	
SAAG GOSHT	\$22
<i>Boneless lamb cooked with fresh spinach puree and freshly ground spices</i>	
LAMB KORMA	\$22
<i>Lamb slow cooked in a delicate almond curry & creamy sauce</i>	
MYSORE MUTTON	\$22
<i>Succulent boneless pieces of lamb cooked with fresh tomatoes, onions, bell pepper, spices & coriander</i>	



DRINKS

JUICES

LIME JUICE	\$5
ORANGE JUICE	\$5
MANGO JUICE	\$5
FRESH LIME SODA	\$5
FRUIT PUNCH	\$5

LASSI

SWEET LASSI	\$5
SALT LASSI	\$5
MANGO LASSI	\$5
STRAWBERRY LASSI	\$5

SOFT DRINKS

COKE / LITE COKE / ICE LEMON TEA	\$4
GINGERALE / SODA WATER/ SPRITE	\$4

MINERAL WATER

DASANI	\$2
PERRIER (SPARKLING)	\$4

SEAFOOD

CHILLI GARLIC PRAWNS - NON GRAVY	\$18
<i>Prawns in an Indo-Chinese fusion of spring onion, red chilli, garlic and chef special sauce</i>	
CHILLI GARLIC FISH - NON GRAVY	\$18
<i>Fish in an Indo-Chinese fusion of spring onion, red chilli, garlic and chef special sauce</i>	
METHI FISH	\$20
<i>Fish fillets cooked in fenugreek leaves gravy.</i>	
KERALA FISH CURRY	\$20
<i>A tangy fish curry made with coconut milk, spices and shallots - a regional delicacy</i>	
CHILLI GARLIC PRAWNS	\$22
<i>Prawns cooked with Bell peppers & onions in garlic & chilli sauce</i>	
GOAN PRAWN CURRY	\$22
<i>A Goanspeciality of delicately spiced prawns cooked in coconut milk.</i>	
PRAWN VINDALOO	\$22
<i>Very spicy prawns cooked with potatoes and vinegar</i>	
PRAWN MIRCH MASALA	\$22
<i>Tiger prawns off the shell cooked with onion, tomatoes & red chilli flakes</i>	
MALABAR PRAWN CURRY	\$22
<i>Prawns slow cooked in a coconut milk and onions curry</i>	
KADAI FISH	\$22
<i>Fish fillet with tomatoes & onions with special Indian sauce & stir fried in a kadai</i>	



DESSERTS

GULAB JAMUN	\$8
<i>Milk dumplings fried and simmered in sugar syrup</i>	
RASMALAI	\$8
<i>Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk</i>	
ICE CREAM (VANILLA/CHOCOLATE)	\$6

BOTTLED BEERS

HEINEKEN	\$7
TIGER	\$7
CORONA	\$7
KINGFISHER	\$7
ERDINGER WEISSBIER	\$12

WINE BY GLASS

RED	\$10
WHITE	\$10