INDIAN SAAGA

NORTH INDIAN RESTAURANT

Savor the Authentic Flavors of North India at our new HALAL Restaurant.

Brought to life by the founders of The Song Of India, Indian Saaga is yet another delicious destination in Singapore,
Where you will find the same exceptional flavours and warm hospitality as the original award wining establishment.

Our family friendly atmosphere provides a welcoming haven for friends and loved ones together and enjoy rich traditional North Indian food.

Experience a warm and inviting ambience where you can indulge in delicious Halal certified authentic Indian favourites such as Kebabs, Biryani, Curries and fresh hot Naans.
An explosion of flavors await !

NAAN BREADS

PLAIN NAAN . 2.50
Plain leavened bread cooked in charcoal tandoor

TANDOORI ROTI . 2.50
A healthy staple of wholegrain wheat flour roti

BUTTER NAAN . 2.80
Butter topped leavened bread from the charcoal tandoor

★ GARLIC NAAN . 2.80
A healthy staple of wholegrain wheat flour roti

BUTTER TANDOORI ROTI . 2.80
Butter topped wholegrain wheat flour roti

LACHCHA PARATHA . 3.80
layered flaky wholegrain wheat flour paratha

PUDINA MINT PARATHA . 3.80
Mint infused layered flaky wholegrain wheat flour paratha

ALOO PARATHA . 3.80
Naan bread stuffed with spiced potato mix

👍★ CHEESE NAAN . 4.80
Cheese stuffed naan bread from the charcoal tandoor

CHILI CHEESE NAAN . 4.80
Chili and cheese stuffed naan bread from the charcoal tandoor

★ ONION CORIANDER KULCHA . 4.80
Tandoori flour bread topped with onions and coriander

AMRITSARI KULCHA . 4.80
Tandoori flour bread topped with spiced potato mix

MAKKI KI ROTI . 4.80
Cornmeal Roti, to go with sarson ka saag dish

★ POPULAR

👍 CHEFS RECOMMENDATION

RICE - RAITA - SOUP

	SMALL	LARGE
STEAMED BASMATI RICE Fragrant long grain basmati rice	1.50	5.50
JEERA RICE Cumin tempered long grain basmati rice	2.80	6.20
PEAS PULAO Basmati rice cooked with peas	2.80	6.20
👍 BIRYANI RICE Basmati rice cooked with spices	2.80	6.20
👍 SAFFRON RICE Basmati rice cooked with precious saffron	3.80	6.80

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PLAIN YOGURT . 1.80
Plain fresh yogurt made in house

GREEN SALAD . 2.80
Fresh tossed salad

BOONDI RAITA . 2.80
Chickpea beads in fresh yogurt

KACHUMBAR SALAD . 2.80
Onions, cucumber and tomatoes tossed with lime, chili and fresh coriander

MIXED VEG RAITA . 2.80
Cucumber, onions and tomatoes in yogurt

BURNT GARLIC RAITA . 3.80
Roasted garlic flavored yogurt relish

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LENTIL CORIANDER SOUP . 4.80
Lentil soup with fragrant coriander

MULTANI TOMATO SOUP . 4.80
Cornmeal Roti, to go with sarson ka saag dish

MULTANI CHICKEN SOUP . 5.80
Slow simmered fragrant chicken stock soup

STREET FOOD OF INDIA

PANI PURI / GOLGAPPA . 5.80
Baby puffs stuffed with onions, chili, coriander, steamed potatoes, served with mint and sweet tamarind water

SEV PURI . 5.80
Famous Mumbai street food of wholewheat crispy puri topped with potatoes, onions, tomatoes and a variety of chutneys garnished with sev

DAHI PURI . 5.80
Wholewheat puffs stuffed with potatoes, mint chutney, sweet tamarind chutney and beaten curd

BHEL PURI . 5.80
A slightly sweet, spicy & sour tasting chaat snack made with puffed rice, chaat, chutneys and sev. A very popular street food

PAPDI CHAAT . 5.80
Wholewheat crispy papdi topped with spiced potato, mint and sweet chutney, yogurt and lentil vermicelli

SAMOSA CHAAT . 6.80
Crispy crushed samosas topped with chopped onions, tomatoes, mint and sweet chutney, yogurt and lentil vermicelli

Menu pries are subject to standard government taxes and service charge

SNACKABLE DELIGHTS

FRIED PAPAD . 1.10
Crispy, light lentil papadams

MASALA PAPAD . 2.80
Papad topped with onions, tomato and coriander

SAMOSA . 2.80
Traditional fried savory snack filled with spiced potatoes

MASALA CHAAT FRIES . 3.80
Spiced fries snack

ONION BHAJIA . 5.80
Crispy sliced onion fried with spices

KOTHIMBIR WADI . 6.80
A crispy delight of lentils, coriander and toasted sesame

PANEER TIKKA QUESADILLA . 9.00
Cottage cheese in a flour Tortilla wrap, crispy with butter & Chef's secret sauce

CHICKEN TIKKA QEUSADILLA . 9.00
Cottage cheese in a flow Tortilla wrap, crisp with butter & chef's secret sauce

PRAWN KOLIWADA 4pc . 9.00
Bombay's koliwada (fisherman) fried speciality

★GOBHI 65 . 14.00
Crispy cauliflower fried with spices

PANEER KATHI ROLL . 15.00
Spiced paneer cubes in a wrap

CHICKEN KATHI ROLL . 15.00
Spiced chicken cubes in a wrap

★CHICKEN 65 . 15.00
Crispy chicken morsels fried with spices

★ POPULAR

CHEFS RECOMMENDATION

SIZZLERS FROM THE TANDOOR

VEGETABLE

VEGETABLE SEEKH KEBAB 2pc . 6
A delicacy vegetarian mince seekh made with cottage cheese, corn, tangy pomegranate spices and dry fruits

PANEER TIKKA SIZZLER 2pc . 8
Cottage cheese cubes, marinated with mustard, yellow chili and yogurt grilled in the tandoor

TANDOORI BROCOLLI 3pc . 8
Broccoli vegetable grilled in tandoor with spices

MIXED VEGETARISN PLATTER . 18
A tasting platter of vegetarian favorites

NON VEGETARIAN

MAHI FISH TIKKA 2pc . 7
Fish morsels marinated with yellow chili, yogurt and omam seeds

MUTTON SEEKH KEBAB 2pc . 7
Awadhi minced lamb with onions and a blend of spices

CHICKEN TIKKA SIZZLER 4pc . 8
Chicken marinated in paprika and yogurt cooked in the tandoor

TANDOORI CHICKEN SIZZLER (Quarter) . 8
Our irresistible version of this world famous dish, chicken with bone

MALAI CHCIKEN TIKKA 3pc . 9
Chicken chunks marinated with cream, cheese, yogurt and green cardamom spices cooked in the tandoor

TANDOORI PRAWN . 16
Marinate prawn cooked in the tandoor

★ KASHMIRI LAMB RACK SIZZLER . 18
Robust Lamb Chops marinated with special spices

TANDOORI MIX GRILL PLATTER . 21
Robust Lamb Chops marinated with special spices

BIRYANI

PANEER TIKKA BIRYANI IN A CUP . 9
Basmati Rice cooked with paneer tikka and chefs special spice blend served in a cup

CHCIKEN TIKKA BIRYANI IN A CUP . 9
Basmati Rice cooked with chicken tikka and chefs special spice blend served in a cup

FISH TIKKA CUP BIRYANI IN A CUP . 9
Basmati Rice cooked with fish tikka and chefs special spice blend served in a cup

★VEGETABLE SUFIYANI BIRYANI . 14
Seasonal vegetables and basmati rice cooked in a flavorful vegetable stock

PANEER SHAHI BIRYANI . 15
Paneer and basmati rice cooked dum style biryani in a flavorful stock

👍 ★CHICKEN BIRYANI . 15
Basmati rice cooked with boneless chicken in special biryani spice mix

FISH BIRYANI . 15
Juicy fish cubes cooked with basmati rice in fragrant masala smoked in handi

★MUTTON BIRYANI . 15
Basmati rice simmered with boneless mutton in mace, ittar and kewra smoked in handi

PRAWN BIRYANI . 17
Basmati rice and prawns cooked in aromatic masala smoked in handi

★GOAT BIRYANI . 18
Basmati rice simmered with boneless goat meat in mace, ittar and kewra smoked in handi

LAMB RACK BIRYANI . 24
Lamb chops cooked with basmati rice in special spice mix

👍 ★LAMB SHANK BIRYANI . 26
A Signature dish, a juicy lamb shank on the bone served on top a bed of biryani rice

★ POPULAR

👍 CHEFS RECOMMENDATION

CHEF'S CREATIONS

VEGETARIAN

DAL TADKA . 11
Tempered yellow lentils, a comfort food

★DAL MAKHNI . 11
Black lentils slow cooked on charcoal to a flavorful gravy

BAINGAN BHARTA . 12
Smoked mashed egg plant tossed in cumin, garlic and tomato

MUSHROOM CORN / MUSHROOM PALAK . 12
Mushroom and corn / spinach tossed in Indian spices

SUBZ MILONI . 12
A medley of Vegetables with spinach

★VEG KOLHAPURI . 12
Mixed vegetables in a spicy masala

SARSON KA SAAG . 14
A Punjabi dish of mustard leaves best had with Makki ki roti

MUTTER MALAI METHI CURRY . 14
Green peas and fenugreek leaves in a creamy sauce

PANEER BUTTER MASALA . 15
Famous paneer makhani in luscious spicy gravy

PALAK PANEER . 15
A North Indian Punjabi delicacy of spinach and paneer

PANEER TAKA TAK . 15
Cottage cheese in a tomato, onion and capsicum masala

PANEER LABABDAR . 15
Cottage cheese in a creamy sauce

PANEER JALFREZI . 15
Cottage cheese in an onion and capsicum masala

KADAI PANEER . 15
Cottage cheese cooked in kadai masala

MALAI SUBZ KOFTA CURRY . 15
Cottage cheese dumpling in an onion cashew gravy

CHEF'S CREATIONS

NON VEGETARIAN

KADAI CHICKEN . 15
Boneless chicken pieces cooked in a curry

★ BUTTER CHICKEN . 15
Chicken tikka cooked in a smooth tomato and fenugreek sauce

CHICKEN TIKKA MASALA . 15
Chicken tikka in an onion, tomato, coriander infused masala

CHICKEN KHADA MASALA . 15
Boneless chicken cooked in whole spice masala

HYDERABADI CHICKEN CURRY . 15
Chicken pieces in a spicy rich sauce

ALOO CHICKEN KORMA . 15
Chicken cooked with potatoes in a mild cashew curry

CHICKEN VINDALOO . 15
Chicken pieces in tangy Goan spicy vindaloo sauce

BENGAL MURGIR KOSHA . 16
Tender boneless chicken cooked with aromatic spices

★ CHICKEN LAZEEZ HANDI . 16
A mild Lucknowi specialty of chicken in a creamy gravy

★ FISH MOILY . 15
Mild spicy fish in a rich coconut sauce, coastal Indian style

GOAN FISH CURRY . 15
Fish cooked in a mild coconut sauce, Goan style

PRAWN MASALEDAR . 17
Tiger prawns tossed with garlic and capsicum in an aromatic cashew paste masala

★ BENGAL PRAWN CURRY . 17
Prawn tossed in 5 spice marinade from Bengal

★ PRAWN MOILY . 17
Mild spicy prawns in a rich coconut sauce, coastal style

CHEF'S CREATIONS

NON VEGETARIAN

KASHMIRI ROGAN JOSH . 16
Slow cooked lamb with fennel, cardamom, cinnamon, onion, tomato gravy

ROAST GINGER LAMB . 16
A spicy robust dish of lamb, onion, ginger and coriander

LAMB VINDALOO . 16
Spicy lamb and potato curry infused with vinegar in a Goan masala

LAMB PEPPER MASALA . 16
Spicy black peppercorn infused lamb curry

SPINACH LAMB CURRY . 16
Lamb cooked in a spinach gravy

BENGALI KOSHA MANGOSHO . 16
Tender boneless lamb cooked over slow flame with aromatic spices in a Bengali style sauce

NIZAMI GOAT CURRY . 19
Spicy goat meat in a royal awadhi style sauce

★LAMB SHANK NAWABI . 22
Tender lamb shank in a robust Lucknavi sauce

★FLAMING LEG OF LAMB RAAN . 39
Slow cooked leg of lamb meat in a robust Afghani sauce flamed

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INDIAN CHINESE

VEGETARIAN

- ★ GOBI MANCHURIAN (Dry/Gravy) . 14
- CHILI GARLIC PANEER . 14
- VEG FRIED RICE . 14
- VEG HAKKA NOODLES . 14

NON VEGETARIAN

- ★ CHILI CHICKEN . 14
- CHILI PEPPER FISH . 14
- EGG FRIED RICE . 14
- CHICKEN FRIED RICE . 14
- LAMB FRIED RICE . 15
- CHICKEN HAKKA NOODLES . 14

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DESSERT SELECTION

KULFI . 5
A traditional way to end your meal on a sweet note

VANILLA ICE CREAM SCOOP . 4
A scoop of vanilla ice cream and chocolate sauce

CHOCOLATE ICE CREAM SCOOP . 4
A scoop of chocolate ice cream and chocolate sauce

COCONUT ICE CREAM SCOOP . 4
A scoop of coconut ice cream and caramel sauce

GULAB JAMUN (2pcs) . 5
Milk dumplings in saffron sugar dressing

CARROT HALWA . 5
Halwa made from fresh carrots and milk

CARROT HALWA WITH VANILLA ICE CREAM . 5
A traditional way to end your meal on a sweet note with a scoop of vanilla ice cream

GULAB JAMUN WITH ICE CREAM . 7
Milk dumplings in saffron sugar dressing with a scoop of vanilla ice cream

★BROWNIE SIZZLER . 7
Brownie with a scoop of vanilla ice cream and chocolate sauce

★CHOCOLATE LAVA CAKE W ICE CREAM . 8
Molten chocolate cake with a scoop of vanilla ice cream and chocolate sauce

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BEVERAGES

SOFT DRINKS

MINERAL WATER . 5
CLASSIC COKE FLOAT . 4
COKE CLASSIC . 4
COKE LIGHT . 4
GINGER ALE . 5
SPRITE . 5

HOT AND COLD DRINKS

TEA . 3.50
COFFEE . 3.50
MASALA TEA . 3.80
GINGER HONEY LEMON TEA . 3.80

LIME SODA . 4.60
LIME JUICE . 3.80
PINEAPPLE JUICE . 3.80
ORANGE JUICE . 3.80
APPLE JUICE . 3.80
CRANBERRY JUICE . 3.80
BANDUNG ROSE DRINK . 3.80

PLAIN / SALTED / SWEET LASSI . 5.60
MANGO LASSI . 5.80
SPICED BUTTERMILK . 5.80
MANGO MILKSHAKE . 5.80
CHOCOLATE MILKSHAKE . 5.80
VANILLA MILKSHAKE . 5.80
COCONUT MILKSHAKE . 5.80
ADD ON SCOOP . $2 .

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