



◆ SINGH SAHIB ◆



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Maharaja Ranjit Singh epitomized the spirit of undivided Punjab. He was robust yet refined, his nobility tempered with humility. Despite his exalted status, he preferred the epithet 'Singh Sahib'. Like their king, the people of Punjab have a passion for the simple pleasures of feasting, battle, and fellowship. The result was a culinary style that blended subtlety and substance with great panache – the cuisine of undivided Punjab.

Every dish has been painstakingly researched and recreated, bringing up to life the hearty exuberant glories of the past. At Singh Sahib you will rediscover the magical flavor of Potohar, Sargodha, Lahore, Rawalpindi, Peshawar and Amritsar.

Bon appétit, as you travel to a time when lions still roamed the Punjab.





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Aperitif

-  **Ginger Kali** 47 kcal / 250 ml Serving **395**
a soothing beverage with ginger ale, cumin, lemon and brown sugar
-  **Mausam da Ras** 300 kcal / 250 ml Serving **395**
please ask your server for the selection of fresh juices
-  **Pistey wali Lassi** 325 kcal / 250 ml Serving **395**
a must have on Amritsari streets, yoghurt smoothie laced with pistachio
-  **Shikanjvi** 83 kcal / 250 ml Serving **395**
traditional Punjabi cooler made from syrup extract of sun cured lime and sugar
-  **Amrood da Panna** 180 kcal / 250 ml Serving **395**
a raw guava juice, flavored with cumin and mint, served chilled.
-  **Mattha** 43 kcal / 250 ml Serving **395**
salted yoghurt shake with roasted cumin seeds, black salt, lemon and mint






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Soup

-  **Bhunni Dal Makai da Shorba** 43 kcal / 250 ml Serving **525**
roasted lentil and corn soup, flavored with herbs and light garlic
-  **Tamatar Basil da Shorba** 29 kcal / 250 ml Serving **525**
tomato and basil soup tempered with cumin and coriander, garnished with basil
-  **Gosht ka Shorba** 143 kcal / 250 ml Serving **595**
robust lamb broth flavored with green cardamom and thickened with almonds
-  **Murgh Yakhani Shorba** 91 kcal / 250 ml Serving **595**
slow cooked chicken and coriander stock, flavored with garlic

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Chaat

-  **Chooza Tikka Chaat** 27 kcal / 320 g Serving **650**
melange of tandoori chicken tikka with mint and saunth chutney
-  **Pan Patte ki Chaat** 152 kcal / 230 g Serving **595**
crispy betel leaves topped with smooth curd, saunth and mint chutney
-  **Dahi Poori** 216 kcal / 230 g Serving **595**
wheat and semolina puffs, served with smooth curd, tamarind chutney and seasoning
-  **Tandoori Shakarkandi ki Chaat** 134 kcal / 230 g Serving **595**
sweet potato marinated with yoghurt & cooked in clay oven, topped with smooth curd, saunth and mint chutney
-  **Aloo Channa Chaat** 27 kcal / 320 g Serving **595**
chicpea and potato chaat mixed with mint and tamarind chutney

 Healthy Options  Vegetarian  Non-Veg.  Lactose  Gluten  Nuts  Fish  Crustacean  Egg  Soyabean  Singh Sahib Signature dish

All prices in Indian Rupees. We levy no service charge. Government taxes as applicable.

Please contact your server for any allergen free food.

हालके चाइके

The Appetizers

Maansahaari / Non -Vegetarian

-  **Non-Vegetarian Platter** 123 kcal / 420 g Serving **2950**
assortment of tandoori jheenga, Amritsari macchi, murg surkh lal tikka and Jalandhari seekh
-  **Tandoori Jheenga** 347 kcal / 250 g Serving **2650**
jumbo prawns marinated with chef special spices, garlic and hung yoghurt, cooked in clay oven
- Jaltaran Thuhadi Pasand*
fish cooked to perfection with aromatic spices
-  **Amritsari Macchi** 209 kcal / 280 g Serving **1500**
classical cat fish marinated with carom seeds, chilli and roasted in clay oven
-  **Kalongi da Sole Tikka** 108 kcal / 280 g Serving **1500**
delicate and flaky fish marinated with onion seeds and garlic, cooked in charred smoky clay oven
-  **Peshawari Chaampein**  83 kcal / 300 g Serving **3050**
marinated New Zealand lamb chops with salt, ginger, garlic paste, lemon juice and coarsely ground black pepper, cooked in tandoor and glazed with rum (with bone)
-  **Jalandhari Seekh** 211 kcal / 250 g Serving **1450**
traditional seekh kebab of lamb mince, laced with fresh mint, cooked in clay oven
-  **Peshawari Chapli Kebab** 162 kcal / 220 g Serving **1400**
Pashtun style minced kebab of lamb with spices and herbs in the shape of patty
-  **Tandoori Kukaad (Full/Half)** 273 kcal / 600/300 g Serving **1950/1100**
signature preparation of chicken marinated in a special masala prepared by our chefs and finished in a clay oven (with bone)
-  **Bhatti ki Bater**  129 kcal / 220 g Serving **1500**
signature preparation of Japanese quail marinated in a special masala, prepared by our chefs and finished in clay oven with aromatic spices.
-  **Murgh ki Raan** 229 kcal / 220 g Serving **1350**
legs of chicken marinated with spices and rubbed with herbs, finished and cooked in clay oven
-  **Murgh Tuhadi Pasand** 154 kcal / 220 g Serving **1350**
Murgh Malai Tikka - creamy kebab of bone less chicken blended with cream, cheese, lemon juice, green chilly and coriander and cooked in clay oven
Murgh Surkh Laal Tikka - Spicy red chili tikka

हालके चाइके

The Appetizers

Shaakhaari / Vegetarian

-  **Vegetarian Platter** 175 kcal / 320 g Serving **2300**
an assortment of kebab, basil da paneer tikka, subz galouti kebab, Lahori subz kaju di seekh and dahi ke kebab
-  **Paneer aur Gucchi ke Tinkey**  211 kcal / 220 g Serving **1250**
saffron drenched skewers served with kala bhatt chutney
-  **Multani Paneer Tikka**  173 kcal / 250 g Serving **1150**
mushroom and pomegranate filled cottage cheese, from Multan, the land of dairy
-  **Basil da Paneer Tikka** 256 kcal / 250 g Serving **1150**
basil flavored cottage cheese chunks stuffed with cheese and roasted in clay oven
-  **Dahi de Kebab** 202 kcal / 250 g Serving **1150**
crumbed fried spiced yogurt galletas
-  **Hara Matar te Mawa Bhara Kebab** 157 kcal / 250 g Serving **1050**
green peas and raisins, blended together with spices and griddled
-  **Bharwan Tandoori Aloo** 200 kcal / 250 g Serving **1050**
stuffed barrels of potato with raisin, cashew and smashed potato
-  **Lahori Subz Kaju ki Seekh** 130 kcal / 250 g Serving **1050**
cashew nut crusted skewered kebab of seasonal vegetables cooked in clay oven
-  **Subz Galouti Kebab** 158 kcal / 250 g Serving **1050**
mouth melting kebab of subz and yam smoked and finished on griddle

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Curries and Stir Fries

Maansahaari / Non-Vegetarian


-  **Singh Sahib da Prawn Masala**  146 kcal / 320 g Serving **2500**
prawn tossed with onion, tomato, bell peppers and garlic
-  **Achhari Pomfret** 106 kcal / 320 g Serving **2200**
pomfret fish served with pickled spices
-  **Peshawari Nalli Nihari** 201 kcal / 320 g Serving **1850**
a braised baby lamb shanks, simmered with Indian spices in lamb stock
-  **Dum ki Bater**  267 kcal / 400 g Serving **1800**
two Japanese quail in smooth gravy of almond and onion
-  **Mutton Beliram**  190 kcal / 320 g Serving **1750**
a delicate and popular recipe from the kitchen's of Maharaja Ranjit Singh ji
-  **Patiyala Shahi Meat** 170 kcal / 320 g Serving **1750**
tender lamb chunks slow cooked with onions, coriander seeds and clarified butter

Kukkad Shukkad Aap ki Pasand

chicken cooked to perfection with aromatic Indian spices



-  **Makhani Murgh** 231 kcal / 320 g Serving **1550**
tandoor roasted chicken tikka, simmered in satin smooth tomato gravy, redolent of fenugreek seeds
-  **Murgh Saag Naal** 249 kcal / 320 g Serving **1550**
the evergreen dish is a preparation of chicken, spinach, fenugreek leaves, ginger and clarified butter
-  **Pakhtoni Murgh** 272 kcal / 320 g Serving **1550**
rich and flavorful chicken dish with thick gravy from tawa a must to try, dish owes its irresistible taste to the nuts and the slow cooking process
-  **Murgh Moogeywala** 281 kcal / 320 g Serving **1550**
chicken curry with ginger and thick gravy

Shaakahaari / Vegetarian

-  **Bharwan Gucchi** 215 kcal / 320 g Serving **1850**
morels filled with cottage cheese, khoya, nuts and dried fruits, tossed with onion and tomato.

Paneer Thuhadi Pasand

cottage cheese cooked to perfection with aromatic Indian spices

-  **Makhani Paneer** 217 kcal / 320 g Serving **1350**
cottage cheese roulade in a braised tomato butter sauce.
-  **Kadai Paneer** 213 kcal / 320 g Serving **1350**
cottage cheese tossed with onion and peppers, pounded spices.

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Curries and Stir Fries

Shaakhaari / Vegetarian


	 Palak Paneer	228 kcal / 320 g Serving	1350
cottage cheese pockets stuffed with dried pomegranate and served with spinach grev			
	 Khumani Kofta Curry	291 kcal / 320 g Serving	1350
stuffed apricot dumpling, simmered in rich cashew nut and tomato gravy			
	 Mattar Mushroom Makhana	146 kcal / 320 g Serving	1200
green peas, fox nuts & mushrooms, tempered with royal cumin, onion and tomato masala			
	 Amritsari Chole	529 kcal / 320 g Serving	1050
chick peas tost with Indian spices and clarified butter			
	 Bhartha Rawalpindi 	68 kcal / 320 g Serving	1050
charcoal roasted eggplant concasse cooked with onion, garlic and green chillies			
	 Sarson da Saag	93 kcal / 320 g Serving	1050
tempered mustard greens, served with white butter and jaggery			
	 Lasooni Bhutta Palak	88 kcal / 320 g Serving	1050
greens tossed with garlic and corn nibbles			
	 Bhindi do Payaza	70 kcal / 320 g Serving	950
okra tossed with onion, tomato and freshly ground spices			
	 Meethi Matar Malai	298 kcal / 320 g Serving	950
creamy melange of fenugreek, green peas finished to perfection			
	 Aloo Dum Kashmiri	186 kcal / 320 g Serving	1050
slow cooked potato curry cooked with selected spices			
	 Singh Sahib di Dal 	334 kcal / 320 g Serving	1050
black lentil cooked overnight with tomato, butter and cream			
	 Sindhi Kadhi	105 kcal / 320 g Serving	950
gram flour vegetable cooked in yoghurt stew			
	 Daal Tadkeywali	397 kcal / 320 g Serving	950
yellow lentil tempered in clarified butter with cumin, dried chillies and garlic			
	 Dal Palak	309 kcal / 320 g Serving	950
yellow lentil and spinach tempered in clarified butter with cumin, dried chillies and garlic.			
	 Kashmiri Rajma	348 kcal / 320 g Serving	950
simmered red kidney beans, home ground spices and butter			
	 Singh Sahib di Soya Chaap Masala	86 kcal / 320 g Serving	950
soya dumpling cooked in tandoor finished in thick robust gravy			
	 Aloo Mattar Wadi	157 kcal / 320 g Serving	950
sun dried dumplings made from ground lentils and finished with potato curry			

दही

Yoghurt


-  **Methi Tadka Dahi**  119 kcal / 320 g Serving **750**
hung yoghurt tempered with chopped fenugreek, garlic and ginger
-  **Raita** 56 kcal / 320 g Serving **450**
choice of boondi / cucumber / pineapple / tomato and onion

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-  **Classical Green Salad** 27 kcal / 320 g Serving **450**
onion, carrot, cucumber, tomato green chilli and lemon

चावल

Rice

-  **Cholistani Gosht ka Pulao** 157 kcal / 320 g Serving **1500**
lamb and finest basmati rice cooked together with mint and caramelized onions, a favorite among the people of undivided Punjab
-  **Kabuli Murgh da Pulao** 218 kcal / 320 g Serving **1400**
marinated chicken morsels, dry fruit, basmati rice and chef special masala cooked together Afghanistan, where it is considered as a national dish. Kabuli also means “from Kabul”
-  **Gucchi Pulao** 131 kcal / 320 g Serving **1350**
saffron seasoned basmati rice cooked with morels and aromatic spices
-  **Subzian da Pulao** 148 kcal / 320 g Serving **950**
seasonal vegetables cooked with basmati rice flavored with fresh mint
-  **Wadiyan da Pulao** 148 kcal / 320 g Serving **950**
lentil dumpling cooked with rice
-  **Chawal/Rice** 22 / 18 / 78 kcal / 320 g Serving **650**
jeera / plain / kesari

















रोटी

Breads

-  **Keema Kulcha**  254 kcal / 250 g Serving **450**
bread stuffed with minced lamb spices & herbs
-  **Kulcha** 303 / 244 / 265 kcal / 250 g Serving **400**
paneer / onion / Amritsari
-  **Naan** 326 / 414 / 290 / 240 / 265 kcal / 250 g Serving **375**
cheese / Peshawari naan / jaitoon chilli cheese naan / garlic / plain
-  **Paratha** 307 / 267 / 292 kcal / 200 g Serving **375**
lachcha / mirchi / pudina
-  **Roti** 427 / 303 / 238 / 352 / 271 kcal / 120 g Serving **325**
khasta / missi / plain / makai / roomali

mitha

Dessert

-    **Mithe di Thali**  159 kcal / 250 g Serving **995**
an assortment of sweets, comprising of shahad-e-jaam, pista kulfi, saffron phirni
-    **Kulfi Falooda** 174 kcal / 100 g Serving **650**
pistachio-almond flavored Indian iced dessert made with reduced milk, adorned with rose syrup
-    **Sahib Pista di Rasmalai** 267 kcal / 300 g Serving **650**
spongy milk dumplings dipped in saffron pistachio and cardamom flavored milk
-    **Shahad - e - Jaam** 441 kcal / 250 g Serving **600**
reduced milk dumplings, honey syrup filled with almonds and pistachio
-    **Mausam da Halwa** 172 kcal / 250 g Serving **600**
please ask your server for the selection of seasonal pudding

