

TIFFIN ROOM

RAFFLES SINGAPORE

À LA CARTE

Evoke the illustrious bygone era of the Maharajas, the historical rulers of India's princely states, and indulge in a royal gastronomic experience at Tiffin Room. Established in 1892 during the golden period of their reign, Tiffin Room promises a finely-curated symphony of authentic North Indian delicacies, a beautiful ambience and dedicated tableside service. Inspired by the royal culinary heritage of the Maharajas, Chef Kuldeep Negi applies traditional cooking techniques and special blends of freshly-ground spices to present an exquisite dining experience at one of Singapore's oldest North Indian restaurants. Chef Kuldeep is pleased to personally attend to your dietary needs with vegan or Jain dishes available upon request.

RAFFLES SINGAPORE • 1 BEACH ROAD • SINGAPORE

A KISMET MENU • RAFFLES SINGAPORE

À LA CARTE

THELA CHAAT

SAVOURY STREET SNACKS

- Palak Channa Chaat 26
 Baby spinach leaves, potato, chickpeas, sweet yogurt, mint and tamarind chutney
- Pani Puri 26
 Crispy shells filled with spiced potato and tangy & spiced flavoured water
- Dahi Bhalla Chaat 26
 Soft lentil dumplings soaked in creamy yogurt topped with sweet & tangy chutneys

MUGHLAI · SHAKAHARI SHURUVAT

VEGETARIAN APPETISERS

- Dhudhar Paneer Tikkan 32
 Smoked Indian cottage cheese marinated with spices served with tomato chutney
- ⊙ Yam Ke Kebab (GF)(LF) 30
 Pan-seared yam & sweet potato kebab marinated with fresh herbs & spices
- ⊙ Hari Tawa Tikki (GF)(LF) 30
 Broccoli, edamame bean and green pea patty, flavoured with rose petals and served with garlic-basil chutney
- Truffle Mushroom Malai (SL) 35
 White button mushroom, fresh truffles and cheddar cheese kebab
- Maharaja Kebab Platter 32
 Dhudhar Paneer Tikka, Yam Ke Kebab and Truffle Mushroom Malai

MUGHLAI SHURUVAT

NON-VEGETARIAN APPETISERS

- Kashmiri Lamb Chop 68
 Tandoori-grilled lamb chop marinated with spices and served with apple chutney
- Raan-E-Tiffin 54
 Lamb leg kebab cooked with bay leaf, malt vinegar and spices
- Achari Murgh Kebab (N)(SL) 44
 Tandoor-cooked boneless chicken leg marinated with yogurt and pickled spices

■ VEGETARIAN ⊙ VEGAN

(A) Alcohol · (GF) Gluten-free · (LF) Lactose-free · (N) Nuts · (SL) Sourced Locally Sustainable
 (V) Vegetarian · (VG) Vegan

Selected dishes can be tailored to gluten-free preferences upon request.

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MUGHLAI SHURUVAT • CONTINUED

Guinea Fowl Tandoori	48
Grilled guinea fowl breast marinated in rose powder and traditional spices	
Methi Mahi Tikka	62
Tandoor-grilled Black Cod flavoured with fenugreek and spices	
Octopus Kebab	56
Tandoori-grilled octopus marinated with basil, yogurt and spices, served with kachumber salad, quinoa khichdi and spicy mint chutney	
Jhinga Kebab <i>(GF)</i>	65
Tiger prawn kebab with cardamom, Indian spices and mango salsa	
Maharaja Kebab Tasting Platter	68
Raan-E-Tiffin, Jhinga Kebab and Achari Murgh Kebab	

TARAWAT

SOUP

☐ Tomato Shorba <i>(GF)(LF)</i>	21
Tomato soup with coriander, cumin seed, fresh herbs and spices	

SHAKAHARI KHANA

VEGETARIAN MAIN COURSE

☐ Delhi Tawa Vegetable <i>(N)</i>	30
Baby eggplant, carrot, mushroom, bell pepper and baby corn cooked with ginger powder and spices	
☐ Kathal Ki Subzi <i>(GF)(LF)</i>	30
Jackfruit curry with onion and tomato masala	
☐ Paneer Makhani <i>(N)</i>	34
Indian cottage cheese with cashew nut and tomato gravy	
☐ Palak Paneer	34
Indian cottage cheese cooked with spinach, garlic and coriander seed	
☐ Aloo Gobhi	30
Cauliflower and potato in a yogurt, garlic and masala onion gravy	

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SHAKAHARI KHANA · CONTINUED

■	Shaam Savera Kofta <i>(N)</i>	32
	Spinach dumplings stuffed with cheese & nuts in shallot and tomato gravy	
□	Dal Dhaba <i>(GF)(LF)</i>	26
	A trio of lentils with cumin, garlic, onion and tomato	
■	Tiffin Dal Makhani	26
	Organic black lentil curry with tomato purée and spices	

KHANA

NON-VEGETARIAN MAIN COURSE

Laal Maas	52
Traditional Rajasthani lamb curry with yogurt, garlic, tomato and spices	
Kadhai Nalli	54
Shredded lamb shank curry with cinnamon, Kashmiri red chillies, bell peppers, sweet corn and spices	
Murgh Makhani <i>(N)(SL)</i>	46
Corn-fed boneless chicken leg in tomato and cashew nut gravy	
Murgh Tikka Masala <i>(N)(SL)</i>	46
Tandoori-grilled chicken breast with browned onions, spices and cherry tomato salad	
Prawn Balcho	48
Goan-Style tangy spiced prawn curry	
Scallop Coconut Curry <i>(GF)</i>	66
Hokkaido scallops in a coconut, lemongrass and tamarind curry, scented with curry leaves, coconut and cucumber salad	
Macher Jhol <i>(GF)(LF)</i>	49
Seabass curry with ginger, onion and spices	

SAATH MEIN

ACCOMPANIMENTS

■	Kheera Raita <i>(GF)</i>	8
	Yogurt mixed with cucumber and roasted cumin	

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SAATH MEIN • CONTINUED

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|---|---|
|  Raita <i>(GF)</i> | 8 |
| Yogurt with roasted cumin | |

CHAWAL

RICE

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| Murgh Biryani <i>(N)(SL)</i> | 58 |
| Delicately flavoured Indian basmati rice with spices, boneless chicken leg, makhana salan gravy and raita | |
| Jhinga Biryani <i>(N)</i> | 58 |
| Flavoured Indian basmati rice with prawns, makhana salan gravy and raita | |
|  Subz Biryani <i>(N)</i> | 34 |
| Aromatic Indian basmati rice with medley of vegetables, makhana salan gravy and raita | |
|  Saada Chawal <i>(GF)(LF)</i> | 8 |
| Steamed Indian basmati rice | |
|  Jeera Rice <i>(GF)(LF)</i> | 12 |
| Cumin and saffron flavoured basmati rice | |

TANDOORI BREAD

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|  Plain Naan | 10 |
| Freshly-baked naan bread | |
|  Butter Naan | 10 |
| Freshly-baked naan bread with butter | |
|  Garlic Naan | 10 |
| Freshly-baked naan bread with garlic | |
|  Kulcha | 12 |
| Freshly-baked naan stuffed with a choice of spiced onion or potatoes | |
|  Pudhina Laccha | 10 |
| Leavened wheat flour Indian flatbread with mint powder | |

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TANDOORI BREAD • CONTINUED

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|---|--|----|
| ■ | Kashmiri Naan <i>(N)</i> | 12 |
| | Freshly-baked naan stuffed with mixed nuts | |
| □ | Tandoori Roti | 10 |
| | Unleavened wheat flour flatbread | |
| ■ | Missi Roti <i>(GF)</i> | 10 |
| | Chickpea flour flatbread with spices | |
| □ | Besan Roti <i>(GF)</i> | 10 |
| | Chickpea flour flatbread | |

MEETHA

DESSERT

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|---|--|--------------|
| ■ | Pista Gulab Jamun <i>(N)</i> | 23 |
| | Sweet milk dumplings with pistachio and saffron | |
| | Camikara 8 Years Rum India | 26 per glass |
| ■ | Kesar Rasmalai <i>(GF)(N)</i> | 23 |
| | Poached cottage cheese dumplings perfumed with rose water and saffron | |
| | Pierre Ferrand Réserve 20 Years Cognac France | 30 per glass |
| ■ | Mango Malai <i>(N)</i> | 23 |
| | Soft and creamy cake with fresh mango | |
| | Amrut Single Malt Whisky India | 20 per glass |
| ■ | Badam Till Halwa Rasmalai <i>(N)</i> | 25 |
| | Almond and sesame seed pudding | |
| | Amrut Two Indies Rum India | 18 per glass |
| ■ | Pistachio Kulfi Falooda <i>(N)</i> | 25 |
| | Homemade pistachio Indian Ice cream with corn flour noodles and mixed nuts | |

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MEETHA • CONTINUED

2018 Klein Constantia | Vin de Constance | South Africa

35 per glass



Seasonal Fruit Platter *(GF)(LF)*

22

A plate of freshly cut seasonal fruit

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