



**AWADH**  
*Royal Indian Dining and Lounge*



M - E - N - U



Awadh, #01-33H, The Centrepoint  
176 Orchard Road, Singapore 238843  
[www.theawadh.com](http://www.theawadh.com)



## SOUPS

### MURG-MULTANI SHORBA 14

Fragrant chicken broth, an Awadhi signature recipe.

### TAMATAR DHANIYA SHORBA 12

Delicately spiced tomato and coriander soup.

## NON - VEGETARIAN STARTERS

### GOSHT GALAWAT KEBAB 27

A staple in Awadhi cuisine, melt-in-your-mouth mutton patties with a blend of over 25 rare spices, best complemented with Mughlai paratha.

### KALMI KEBAB 24

Tender chicken leg pieces in a special blend of spices, kalmi masala, marinated with cashews, green chillies and cream.

### MURG SEEKH KEBAB 24

Boldly spiced minced chicken kebabs skewered on an iron rod and chargrilled to perfection.

### MURG KATHI ROLL 20

Two rolls of Mughlai paratha stuffed with tender pieces of chicken, egg, peppers, onions drizzled over with garlic mint chutney.

### GOSHT KATHI ROLL 23

Two rolls of mughlai paratha stuffed with juicy mutton pieces, peppers, onions and drizzled over with garlic mint chutney.

### BHATTI KA MURG 24

Pan seared chicken marinated in whole spices, best complemented with magaj naan.

### MURG CHANDI TIKKA 22

Fork tender chicken tikka marinated in a cashews and a special spice blend.

### TANDOORI MACCHI 22

Chargrilled boneless pieces of fish gently marinated in tandoori spices and thickened yoghurt.

### MURG PASANDA 24

An Awadhi delicacy, chicken pieces marinated in special Lucknawi blend of spices.

### MURGH GOL MIRCH 23

Tender pieces of chicken marinated in a black pepper spice blend, chargrilled in the tandoor.

## VEGETARIAN STARTERS

### SUBZ GALAWAT KEBAB 22

An Awadhi staple, tender mixed vegetable patties flavoured with over 25 rare spices, best complemented with Mughlai paratha.

### MUSHROOM GALAWAT KEBAB 26

Minced button mushrooms shaped in a melt-in-the-mouth pattie flavoured with 25 rare spices, best complemented with Mughlai paratha.

### FAULADI KEBAB 22

Spinach shami kebabs stuffed with pistachio, cheese, green chillies, ginger, crushed garlic and cumin.



**DAHI KE KEBAB 21**

Creamy kebabs marinated in strained yogurt and a medley of spices.

**PANEER KATHI ROLL 18**

Two rolls of Mughlai paratha stuffed with cottage cheese cubes, peppers, onions and drizzled in a mint chutney sauce.

**ZAFFRANI PANEER TIKKA 21**

Succulent cubes of cottage cheese mildly flavoured with saffron and chargrilled in the tandoor oven.

**RESHMI BROCCOLI 19**

Broccoli florets marinated in a creamy marinade of cashew paste, chargrilled in the tandoor.

**SEEKH NILOFERI 20**

Succulent kebabs made from minced vegetables, medley of spices, skewered on an iron rod and chargrilled in the tandoor.

**SAMOSA DILBAHAR 8**

Flavourful crisp samosas filled with delicately spiced potatoes, served with coriander chutney.

**NON - VEGETARIAN MAIN COURSE**

**GOSHT NIHARI 27**

Eaten by the Nawabs of the Mughul Empire, this mildly flavoured mutton stew is slow-cooked overnight in a Nihari potli masala.

**ROGAN JOSH 27**

Cubes of mutton braised with an onion flavoured with garlic, ginger, yogurt, and aromatic spices.

**MURGH LUCKNAWI MASALA 23**

Chicken cooked in a fiery masala gravy including onions, garlic, ginger and chilies, best complemented with Mughlai paratha.

**MURGH MAKHANI JAHANGIRI 23**

Popularly known as butter chicken; succulent pieces of chicken in a mildly spiced creamy tomato gravy.

**LAHORI KADHAI MURGH 22**

A favourite dish from Pakistan, chicken cubes in tomatoes, onions, green chilies, ginger, garlic and spices tossed in a traditional iron wok.

**BHUNA GOSHT 27**

Mutton cooked with fried onions and tomato paste and a blend of aromatic spices.

**AWADHI KORMA - AAP KI PASAND 24 | 27**

Choice of chicken or mutton in a brown onion and cashew gravy, spiced with cardamom and mace, a true delicacy of Lucknow.

**DAL GOSHT 22 | 23**

Your choice of chicken or mutton with yellow and red lentils slow cooked to perfection, best eaten with Awadhi magaj naan.

**MUGHLAI ANDA MASALA 17**

Hard boiled eggs simmered in saffron flavoured gravy, an age old recipe of the Royal Nawabs.

**METHI MAHI KALIYAN 23**

Tender fillets of fish in a creamy fenugreek flavoured gravy.

**SAAG GOSHT/ MURGH 23 | 27**

Chicken and mutton pieces in a spinach-based spiced gravy.



## VEGETARIAN MAIN COURSE

### DUM SUBZ HANDI 19

Seasonal Vegetables made with onions, tomatoes in a Cashew based gravy.

### KOFTA-E-GULNAAR 19

Potato and cottage cheese dumplings served in a mildly flavoured creamy gravy, best complemented with buttery garlic naan.

### LEHSUNI MOTIYA PALAK 20

Seasonal green vegetables with a choice of corn or cubes of cottage cheese, best complemented with ulta tawe ka paratha.

### ALOO-AAP-KI-PASAND 21

Potatoes cooked as per your preference, your choice of cumin, cauliflower with green peas or whole spices.

### MULTANI KADHAI PANEER 19

Spicy cottage cheese cubes in a tomato-onion based gravy flavoured with kadhai spices.

### MOTIYA MUSHROOM KORMA 20

An authentic Lucknawi korma masala gravy with button mushrooms.

### METHI MALAI MATAR 20

Mildly spiced green peas in a creamy fenugreek flavoured gravy.

### SAFED MOTI MASALA 18

Chickpeas served in a spicy and tangy gravy, served with raw onions and green chillies.

### BHINDI AAP-KI PASAND 16 | 17

Okra cooked just the way you like it, choice of: Crisp (Kurkuri) with a delicate spice mix or sautéed in onion masala.

## DAL | LENTILS

### SULTANI DAL 19

A combination of yellow and red lentils tempered with cumin and green chillies, best complemented with crisped buttered tandoori roti.

### DAL-E-KHAAS 20

Slow cooked for 12 hours, black lentils and kidney beans laced in cream, butter and a blend of spices, best complemented with buttery naan.

## BIRYANI / RICE

### AWADHI MURG BIRYANI 25

A biryani like no other, a dish refined by the Royal Bawarchis using sophisticated cooking techniques that has transformed the humble dish.

Boneless pieces of chicken marinated in a blend of over forty spices, layered with fragrant rice and slow-cooked "dum" style for six hours, served with cooling yogurt raita.

### NAWABI GOSHT BIRYANI 28

Delicate in flavour and fragrance, a dish fit for Royalty, using sophisticated cooking techniques, only available at AWADH.

Tender pieces of boneless mutton marinated in a unique blend of over forty spices, layered with fragrant rice and slow-cooked "dum" style for six hours, served with cooling yogurt raita.



### AWADHI SUBZ BIRYANI 21

Seasonal vegetables layered with aromatic rice and delicately cooked over low flame, best complemented with garlic flavoured yoghurt and cumin-laced Jal-Jeera to quench your thirst.

### BAGHAAR-E-CHAWAL 15

Fragrant basmati rice delicately tempered with cumin seeds and ghee, best accompanied with Sultani dal and yogurt-mint raita.

### STEAMED RICE 8

Steamed basmati rice, best when paired with dal and curries.

## BREAD

### ULTE Tawe KA PARATHA 8

Signature Lucknawi paratha made on an inverted griddle.

### AWADHI MAGAJ NAAN 8

Naan made with melon seeds.

### ROOMALI ROTI 8

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa.

### ALOO KULCHA 9

Flatbread stuffed with spiced potatoes, a perfect accompaniment for kebabs.

### GARLIC BUTTER NAAN 7

A signature flatbread with minced garlic and butter flavoured flatbread.

### BUTTER NAAN 7

Freshly baked in the tandoor and brushed with salted butter.

### PLAIN NAAN 6

The traditional pillowy soft and crisp bottom flatbread.

### TANDOORI ROTI 5

Thin and crisp whole wheat bread, a perfect accompaniment to saucy curries.

### PANEER KULCHA 11

Flatbread stuffed with shredded cottage cheese, an excellent accompaniment to kebabs.

All breads are made by hand and baked to order.

## DESSERT

### ZAFFRANI MALAI PHIRNI 10

A rich and creamy Mughal milk pudding flavoured with cardamom.

### ROSE PHIRNI 10

A rich and creamy Mughal milk pudding flavoured with rose essence.

### SHAHI TUKDA 13

Creamy saffron bread pudding garnished with a rich milk sauce.

### APPLE JALEBI 12

Our unique take on the common jalebi, granny-smith green apple slices covered in a spiced batter and steeped in sweet syrup.

### GULAB JAMUN 8

Saffron Flavoured Dough Balls Dipped in Sweet Sugar Syrup topped with Dry Fruits.

No onion, garlic, vegan or goat meat options available upon prior request  
Prices are subject to 10% service charge and prevailing government taxes.



## BEVERAGES

### BY THE GLASS & SPARKLING

#### PROSECCO, PETE'S PURE

16 by glass / 45 by carafe / 52 ++ by bottle

New South Wales, Australia

A refreshing, fruit forward, zesty and lively delicious bubbly, with a mouth watering finish.

### WHITE

#### PINOT GRIGIO, PASQUA

16 by glass / 45 by caraffe/65 by bottle

Tuscany, Italy, 2018

A pleasant, fruity wine with notes of pear and apricot and floral hints. Fresh, harmonious and well balanced.

#### SAUVIGNON BLANC, BABICH RONGOPAI

18 by glass/ 49 caraffe/ 75 by bottle

Marlborough, New Zealand, 2019

Lively, refreshing and delicious fruit forward classic Marlborough, with lots of gooseberries flavors.

### RED

#### CHIANTI, UGGIANO

16 by glass / 45 caraffe/65 by bottle

Tuscany, Italy, 2018

A light bodied, red fruits driven wine, lean and lively

#### BORDEAUX, MAISON HEBRARD

18 by glass / 49 by caraffe/ 65 by bottle

France, 2016

A blend of 70% Merlot and 30% Cabernet Sauvignon. Classic Bordeaux wine, with lots of black fruits.

### ROSÉ

#### COTE MAS, AURORE, LANGUEDOC

\$18 by glass / \$49 by caraffe/ \$ 60 by bottle

France, 2018

Delicious and refreshing, with touch of red fruit flavors, and captivating finishing

### RED WINE BY THE BOTTLES

#### CABERNET SAUVIGNON, ESSER \$95

California, USA, 2017

A Delicious, Cassis and black cherry flavors, with ripe tannins, velvety and has power with elegance.



**RIOJA, VALENCISO \$120**

Spain, 2012

A deep intense, rich flavos of ripe black and red fruits.  
Enticing and captivating with linger finish.

**AMARONE, PASQUA \$160**

Veneto, 2015

A full-bodied,dense, rich and intense wine that is bursting full of ripe black juicy fruit flavors.

**SIGNATURE COCKTAIL**

**SOUTHERN BELLE \$16**

Southern Comfort, Peach Schnapps, Lemonade

**THE LOCALE \$16**

Vodka, Midori, Amaretto, Lemonade

**CALLIOPE \$16**

Vodka, Malibu, Rum, Peach Schnapps, Orange Juice

**GIN POLE \$16**

Gin, Vodka, Triple Sec, Cherry Brandy, Grenadine  
Syrups, Pineapple Juice

**MOCKTAILS**

Shirley Temple 9

Awadh Punch 9

**BEER BTL & DRAFT**

Tiger 10

Heineken 12

**APERITIVES**

Ricard 12

Pernod 12

Campari 14

Drambuie 14

Grand Marrier 12

No onion, garlic, vegan or goat meat options available upon prior request  
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Kahlua 14

Noilly Prat 14

Cinzano Bianco 12

Cinzano Extra Dry 12

Cinzano Rosso 12

## SPIRITS (GIN & VODKA)

Bombay Sapphire 14

Sky Vodka 16

Vodka Absolut Blue 16

Roku Gin 16

Roku Vodka 16

Vodka Grey Goose 16

## TEQUILLA

Sauza Gold 14

Olmeca 14

Patron Silver 16

## RHUM

Bacardi Carta Blanca 14

Havana Club Anejo Blanco 16

**Malibu 16**

## COGNAC

Rémy Martin X.O. 18

Courvoisier X.O. 20



## COCKTAIL

Mojito 17

Margarita 17

Long Island 18

Singapore Sling 22

## EAU DE VIE

Mirabelle 14

Sambuca 14

Galiano 14

Jagermister 14

## WHISKY & BOURBON

John Jameson 14

Glenfiddish 12Yrs 16

Glenfiddish 15Yrs 18

Macallan 12Yrs 16

Chivas Regal 16

The Balvenie 14Yrs 18

## SOFT DRINK

Coke, Sprite, Coke Light, Tonic 6

## JUICES

Oreng, Lime, Mango, Cranberry, Pineapple, Apple 7

## AWADH BEVERAGES

Mewa Lassi, Chai, Awadh Tea, Awadh Coffee 7

