



Veg Snacks (A)

- Vegetable Samosa
- Vegetable pakora
- Onion pakora
- Kurkuri Bhindi
- Hara bara kebab
- Panner tikka
- Paneer Pakora
- Gobi Manchurian
- veg-Manchurian
- Veg spring rolls
- French fries

Starters

Non-Veg Snacks (B)

- Chicken 65
- Chicken Tikka
- Tandoori Chicken
- Fish Amritsari
- Chicken Haryali kebab
- Fish Tikka
- Chilli fish
- chilli Chicken
- Murgh Malai kebab
- Chicken popcorn



Main course

Indian Bread (C)

- Plain Naan
- Butter Naan
- Garlic Naan
- Tandoori Roti
- Tandoori butter roti
- Pudina Paratha
- Lachha Paratha

Vegetarian (D)

- Paneer Butter masala
- Paneer Makhani
- Palak Paneer
- Paneer Kadai
- Mutter Paneer
- Bhengan Bartha
- Amritsari Chole masala
- Vegetable Jalfrezi
- Aloo Gobi masala
- Aloo Mutter
- Vegetable Korma
- Kadai mushroom
- Malai kofta
- Aloo Simla mirch



Others

Dal(E)

- Highway Dal Makhani
- Punjabi Dal Tadka
- Dal Palak
- Mixed dal

Meet & prawn(G)

- Lamb Korma
- Mutton saag Wala
- Kashmiri Rogan Josh
- Mutton Masala
- Mutton Vindaloo
- Mutton Jalfrezi
- Chilli Garlic Prawn
- Pepper Prawn
- Kerala Prawn Curry
- Prawn Malabari
- Prawn Masala
- Goan Prawn Curry



Dessert (I)

- Gulab Jamun
- Shahi tukda
- Gajar Ka Halwa
- Rasmalai



Rice(H)

- Basmati Rice
- Jeera Rice
- Saffron Rice
- Vegetable Pulao
- Peas Pulao
- Mushroom Pulao

Raita & Salad (J)

- Green salad
- Mix Raita
- Cucumber salad
- Boondi Raita



BANJARA

Bar & Restaurant

Catering MENU



Tel: 91015589 | HP: 9796 5964

www.banjara.com.sg

6 Changi Business Park Ave 1, North Tower, #01-32 ESR BizHub East, Singapore 486017

Terms & Conditions

1. Food is best consumed within 3 hours.
2. 50% deposit be paid at the time of order
3. Complete buffet table layout with skirting & warmers.
4. Transportation fee of +\$125 per tip.
5. Mobile Tandoor can be arranged.
6. "Live Counters" can be arranged for chaats and kebabs



Veg Menu \$26 / Pax

(Minimum 35 Pax)

STATERS

Veg-Manchurian

A tasty indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce

Hara bara kebab

Shallow fried cakes made out of green spinach, yoghurt & fresh mint

RICE

Jeera rice

Long grain basmati rice with cumin tossings

DESERTS

Rasmali

Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk

For add on dish

Vegetable \$2

Chicken / fish/ Panner \$3

Mutton / prawns \$4

Chicken Biryani \$4

Noodles /. Fried rice \$3

MAIN COURSE

Panner Butter masala

Homemade paneer cooked with thick creamy tomato sauce flavoured

Vegetable Jalfrezi

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

Dal Makhani

Black lentils and beans cooked overnight on tandoor, tempered with house special masala

MIXED NAANS

Associated naan

A basket of mixed Naan bread.

SALAD

Green Salad

Fresh green salad sprinkled with chaat masala and fresh lime juice



Non-Veg Menu \$30 / Pax

(Minimum 35 Pax)

STATERS

Vegetable Samosa

Deep fried conical pastries stuffed with spiced mashed potatoes and nuts

Angara Chicken Tikka

Boneless chicken infused with saffron and Indian spices grilled in tandoor

RICE

Jeera rice

Long grain basmati rice with cumin tossings

MIXED NAANS

Associated naan

A basket of mixed Naan bread.

DESERTS

Shahi tukda

Shahi tukda is a rich & festival dessert made with bread

MAIN COURSE

Kadai Panner

Home made cottage cheese with onion & capsicum in a special kadai gravy with spices

Vegetable Korma

A dish originating in the indian subcontinent ,consisting of vegetables spices to produce a gravy

Mixed dal

CHICKEN

Chicken Tikka Masala

Juicy chicken pieces grilled in tandoor then cooked with onion based gravy,

SALAD

Green Salad

Fresh green salad sprinkled with chaat masala and fresh lime juice