

GRAVY

BISTRO AND BAR

À-LA-CARTE MENU



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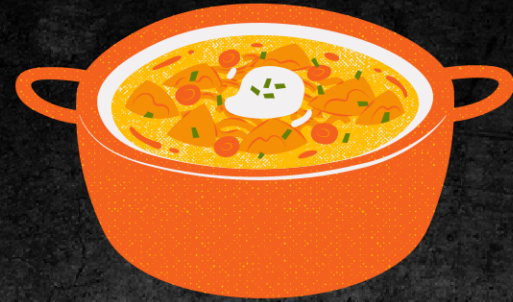


FOOD MENU





SOUP



VEG



Veg manchow Soup

\$7

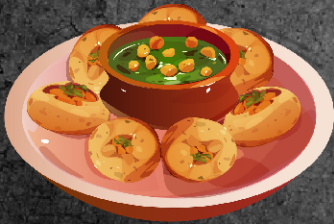
Spicy and tangy Indo-Chinese soup loaded with crunchy vegetables, flavored with garlic, soy sauce, and topped with crispy fried noodles.



Chicken Manchow Soup

\$8

Spicy and tangy Indo-Chinese soup made with tender chicken, vegetables, garlic, and soy sauce, topped with crispy fried noodles.



CHAATS AND SNACKS



Samosa/ Papdi Chaat

\$10



Flavorful and spicy street food dish made with samosa, crushed and topped with tangy tamarind chutney, yogurt, green chutney, onions, tomatoes.



Masala peanuts

\$10

Crunchy peanuts, flavorful blend of spices, tangy lemon, and fresh herbs.



Onion Pakora

\$10

Crispy, deep-fried snack made with thinly sliced onions coated in a spiced gram flour batter.



Green Salad

\$8

It's a simple, healthy, and versatile side dish that complements any meal.



Pani Puri

\$10

Beloved street food featuring crispy hollow puris filled with tangy, spicy flavored water, savory potatoes, chickpeas, and chutneys.



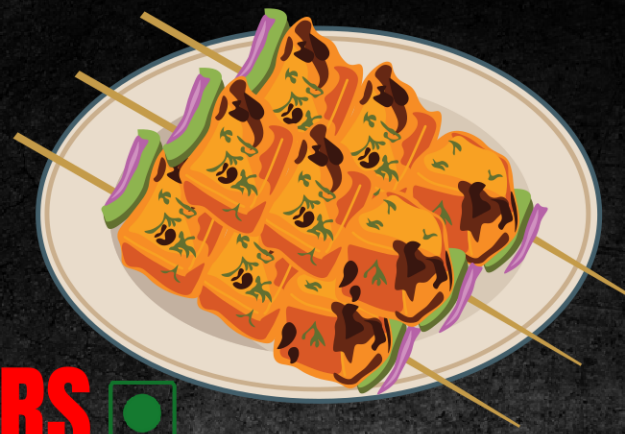
Dahi Puri

\$10

Dahi Puri is a delicious snack with crispy puris filled with yogurt, tangy chutneys, potatoes, and spices.



VEG STARTERS



✓ Paneer Tikka Pickle/Mint

\$18



Soft paneer cubes marinated in a tangy and spicy pickle/mint/malai/garlic-flavored mix, grilled to smoky perfection.

✓ Tandoori Veg/Mushroom

\$16

Medley of fresh vegetables marinated in a spiced yogurt blend, grilled to perfection in a tandoor for a smoky and flavorful treat

✓ Tandoori Chaap Ajwaini/Malai

\$18

Tender soy chaap marinated in a blend of aromatic ajwain/cream and spices, grilled in a tandoor for a smoky and flavorful experience

✓ Gobhi Manchurian

\$16

Crispy cauliflower florets tossed in a flavorful, tangy, and spicy Indo-Chinese sauce.

✓ Chilli Paneer/Soya/Mushroom

\$18

Tossed in a spicy, tangy sauce with bell peppers, onions, and a hint of soy sauce.

✓ Mini Samosa

\$15

Crispy, bite-sized pastry pockets filled with a savory mix of spiced potatoes, peas, and aromatic herbs, offering a delightful crunch and flavorful filling in every bite

✓ Dahi Kebb

\$18



Crispy, golden-brown patties made from hung curd and a blend of spices, offering a savory, flavorful snack





NON-VEG STARTERS



✓ Chicken Tikka Pickle/Mint/Malai/

\$18

Classic Indian dish where chicken pieces are marinated in a mixture of yogurt, spices, and herbs, then cooked in a traditional tandoor (clay oven) to achieve a smoky, charred flavor.

✓ Egg Bhurji

\$16

Indian-style scrambled eggs, is a flavorful and spiced version of the classic dish. Made by scrambling eggs with a variety of aromatic ingredients such as onions, tomatoes, green chillies, ginger, garlic, and a blend of spices like turmeric, cumin, and garam masala.

✓ Lamb Sheek Kebab

\$20

Flavorful and aromatic dish made from minced lamb, mixed with a variety of spices, herbs, and sometimes onions or garlic. The spices, such as cumin, coriander, garam masala, and chili, infuse the lamb with rich, savory flavors.

✓ Chicken Sheek Kebab

\$18

Popular Indian and Middle Eastern dish made from minced chicken mixed with a variety of aromatic spices, herbs, and sometimes grated cheese.

✓ Chilli Prawns

\$22

Spicy, tangy seafood dish where prawns are stir-fried with a blend of bold spices, fresh chillies, garlic, and sometimes ginger. Often garnished with spring onions and cilantro, Chilli Prawns is a popular appetizer or main course in Indo-Chinese cuisine, known for its bold flavors and satisfying kick.

✓ Chilli Chicken

\$18

Popular dish featuring tender pieces of chicken coated in a flavorful, spicy sauce made with a blend of soy sauce, chili, garlic, and other aromatic spices. It's typically stir-fried with bell peppers, onions, and green chillies, offering a perfect balance.



✓ Fish Tikka

\$20

Flavorful seafood dish where pieces of fish, typically firm white fish like cod or haddock, are marinated in a mixture of yogurt, spices, and herbs. The marinade often includes ingredients like turmeric, cumin, coriander, and red chili powder, giving the fish a bold and aromatic flavor.

✓ Lasooni Jhinga

\$22

Flavorful, garlic-infused dish made with prawns or shrimp. The prawns are marinated in a mixture of yogurt, garlic, ginger, and aromatic spices, creating a rich, savory base. The dish is then cooked to perfection.

✓ Masala Boiled Egg

\$12

Flavorful dish where hard-boiled eggs are seasoned with a spicy and aromatic masala mix. The eggs are typically sautéed in a blend of onions, tomatoes, turmeric, chili powder, garam masala, and other spices, resulting in a rich, savory coating.

✓ Chicken 65

\$20

Spicy and flavorful South Indian appetizer made with marinated chicken pieces deep-fried to perfection. The dish is seasoned with a blend of aromatic spices, curry leaves, and green chillies, creating a tangy, fiery taste.





VEG MAIN COURSE



✓ Paneer Makhani/ Palak Paneer

\$18

Paneer Karahi/Tikka Masala

Creamy and flavorful North Indian dish made with soft paneer (cottage cheese) cubes cooked. Features paneer cubes cooked with fenugreek leaves, is a vibrant dish where paneer is cooked in a wok (karahi) with a mix of bell peppers, onions, tomatoes, and spices, resulting in a tangy and spicy curry.

✓ Double Dal Tadka

\$16

Hearty and flavorful Indian dish made with two types of lentils, typically toor dal (pigeon peas) and moong dal (yellow split lentils), cooked together and tempered with a sizzling mix of ghee, garlic, cumin, and dried red chilies.

✓ Pindi Chole

\$18

Flavorful North Indian dish made with chickpeas (chole) cooked in a spiced, tangy gravy. The dish is characterized by its dry texture and rich flavor, achieved by using a unique blend of spices, including garam masala, anardana (pomegranate seeds), and other traditional seasonings.

✓ Mix Veg Karahi

\$17

Vibrant and flavorful North Indian dish made with a medley of fresh vegetables stir-fried in a wok (karahi) with a spiced onion-tomato gravy. Flavored with aromatic spices, capsicum, and a hint of ginger, the dish has a slightly tangy and smoky taste.

✓ Kaju Masala

\$18



Flavorful North Indian dish made with cashew nuts (kaju) cooked in a rich, spiced gravy of onions, tomatoes, and a blend of aromatic spices. The cashews are often softened and absorb the savory sauce, creating a creamy and nutty texture.

✓ Soya Chaap Masala

\$16

Flavorful vegetarian dish made with soya chaap, which are protein-rich pieces made from soy, marinated in a mixture of yogurt and spices. The chaap is then cooked in a rich, aromatic gravy made with onions, tomatoes, and various spices.

✓ Veg Diwani Handi

\$18

Traditional North Indian dish made with a variety of seasonal vegetables, cooked in a rich and aromatic gravy with a blend of spices. The vegetables are slow-cooked in a handi (clay pot).

✓ Dal Makhani

\$18

Rich and creamy North Indian dish made with whole black lentils (urad dal) and kidney beans (rajma), slow-cooked in a buttery, spiced gravy. The dish is simmered for hours to develop a deep, smoky flavor and is finished with a generous amount of cream, making it rich and indulgent.

✓ Mushroom-Do- Pyaza

\$17

Flavorful Indian curry made with tender mushrooms cooked with onions used in two ways—sautéed in the gravy and added in chunks for texture. The dish is enriched with tomatoes, aromatic spices, and a hint of herbs, offering a perfect balance of savory and mildly tangy flavors.





NON-VEG MAIN COURSE



✓ Butter Chicken

\$22



Rich and creamy North Indian dish made with tender chicken pieces cooked in a luscious tomato-based gravy enriched with butter, cream, and a blend of aromatic spices.

✓ Mutton Rogan Josh

\$20

Classic Kashmiri dish featuring tender pieces of mutton slow-cooked in a rich and aromatic gravy made with yogurt, onions, and a blend of traditional spices like fennel and cardamom.

✓ Chicken Tikka Masala

\$20

Popular Indian dish made with marinated chicken pieces, which are grilled or baked to perfection and then simmered in a rich, creamy, and spiced tomato gravy. The dish combines smoky, tender chicken with a flavorful, mildly spiced sauce.

✓ Mutton Curry

\$18

Savory and flavorful dish made with tender pieces of mutton cooked in a rich, spiced gravy. The meat is simmered with onions, tomatoes, and a blend of aromatic spices like cumin, coriander, and garam masala, resulting in a hearty, comforting curry.

✓ Chicken Handi

\$18

Rich and flavorful dish made by cooking chicken in a traditional clay pot (handi) with a blend of spices, tomatoes, onions, and yogurt. The slow-cooking process allows the chicken to absorb the aromatic flavors, resulting in a tender and succulent dish.

✓ Mutton Bhuna

\$22



Flavorful and aromatic dish where tender mutton pieces are cooked in a thick, spiced gravy made with onions, tomatoes, and a blend of rich spices. The dish is "bhuna" style, meaning the meat is sautéed and simmered until the oil separates.

✓ Chicken Karahi/Tawa

\$18

Popular, flavorful North Indian dish cooked in a traditional wok-like pan called a "karahi" or a flat tawa. The chicken is stir-fried with aromatic spices like cumin, coriander, garam masala, and ginger-garlic, along with tomatoes, green chilies, and onions.

✓ Chicken-Do-Pyaza

\$18

Flavorful Indian curry made with chicken and a generous amount of onions, which are added at two stages of cooking—hence the name "Do Pyaza" (meaning "two onions"). The dish is characterized by a thick, aromatic gravy flavored with a mix of spices like cumin, coriander, turmeric, and garam masala.

✓ Egg Curry

\$15

Comforting and flavorful dish made with hard-boiled eggs simmered in a spiced, aromatic gravy. The gravy, made with onions, tomatoes, garlic, and a blend of spices like turmeric, cumin, and garam masala, enhances the rich texture of the eggs.





PASTA & RICE BOWL



mushroom Aglio Olio

\$12.8

Pasta with garlic, olive oil and dry chilli
(Mild spicy)



spicy Thai Basil Chicken w/ rice & egg

\$13.8

Stir fried Thai Basil (KRAPOW), chilli, minced chicken, served with white rice and sunny side-up egg



chicken tomyum Pasta

\$16.8

Spaghetti with homemade creamy TomYum sauce, chicken, grated cheese
(Mild spicy)



Teriyaki Chicken Don

\$13.8

Grilled Chicken thigh glazed with Japanese teriyaki sauce.



Mushroom Pesto Pasta

\$17.8

Homemade Pesto sauce, garlic, mushroom, crush Cashew nuts, grated cheese



Miso Salmon Don

\$17.8

Grilled salmon FILLET with Miso sauce, Wakame seaweed, pickled raddish and Onsen egg.



prawn Laksa Pasta

\$17.8

Spaghetti with homemade creamy Laksa sauce, grilled prawn, tobiko and grated cheese



Unagi Don

\$16.8

Grilled eels, glazed with a semi sweet soy-based sauce.



Pomodoro spaghetti

\$12.9

Spaghetti with homemade tomato fresh basil herbs garlic and cheese.



Pomodoro spaghetti w/Karage chicken

\$17.9

Spaghetti with homemade tomato fresh basil herbs garlic and cheese with Karage chicken.



Pomodoro spaghetti w/Karage Chicken

\$17.9

Spaghetti with homemade tomato fresh basil herbs garlic and cheese. with Crispy chicken





RICE & BIRYANI



Steam Rice

\$7

Simple staple dish made by cooking rice with water using steam. It results in fluffy, tender grains that pair well with various cuisines and dishes.



Veg Biryani

\$16



Favorful Indian rice dish made with aromatic basmati rice, mixed vegetables, spices, and herbs. It's layered and cooked to perfection, offering a delicious blend of taste and aroma.



Jeera Rice

\$8

Fragrant Indian dish made with basmati rice and cumin seeds, tempered in ghee or oil. It's a simple yet flavorful side dish that pairs well with curries and dals.



Chicken Biryani

\$18



Rich and aromatic dish made by layering marinated chicken with spiced basmati rice, herbs, and fried onions, then slow-cooked to perfection. It's a popular and flavorful one-pot meal.



Veg Pulao

\$13

Light and aromatic rice dish made with basmati rice, mixed vegetables, and mild spices. It's a wholesome and flavorful one-pot meal or side dish.



Mutton Biryani

\$20



Hearty and aromatic dish made by layering tender, spiced mutton with fragrant basmati rice, herbs, and fried onions, then slow-cooked for a flavorful and satisfying meal.



Egg Biryani

\$15

Hearty and flavorful dish made by layering spiced boiled eggs with aromatic basmati rice, herbs, and fried onions, then cooked together for a rich and satisfying meal.



Fried Rice Veg/Egg/Chicken

\$13/14/15

Savory stir-fried rice dish made with your choice of vegetables, eggs, or chicken, mixed with soy sauce, spices, and garnished with herbs. It's a quick, flavorful, and versatile meal.



Dal Khichdi

\$12

Comforting Indian dish made with rice and lentils, cooked together with mild spices. It's a simple, nutritious, and easy-to-digest one-pot meal, often enjoyed with yogurt or pickle.





BREADS & PIZZA

✓ Tandoori Roti/
Plain Naan

\$4

✓ Butter Naan/
Butter Roti

\$5

✓ Lachha Paratha/
Pudina Paratha

\$6

✓ Paratha
Onion/Aloo/Paneer

\$6

✓ Veg Pizza

\$15

✓ Garlic Naan

\$6

✓ Cheese Naan

\$8

✓ Kulcha
Onion/Aloo/Gobhi/
Paneer

\$6

✓ Bread Basket

\$30

 ✓ Chicken Tikka
Pizza

\$15





DESSERTS



Shahi Tukda

\$10

Royal Indian dessert made with deep-fried bread slices soaked in sugar syrup, topped with creamy rabri (sweetened condensed milk) and garnished with nuts and saffron.



Rasmalai 2 Pieces

\$10

Traditional Indian dessert made of soft, spongy milk-based dumplings (chhena) soaked in a sweet, aromatic saffron-infused milk. It's garnished with cardamom and pistachios.



Gulab Jamun/Rasgulla 2 Pieces

\$8

Traditional Indian dessert made of soft, spongy cottage cheese fried till golden soaked in aromatic sugar syrup. It's garnished with cardamom and pistachios.



Molten Lava Cake

\$10

Molten chocolate cake or runny core cake, is a French dessert that consists of a chocolate cake with a liquid chocolate core.





MENU ENDS

T&Cs.

GRAVY

BISTRO AND BAR

MAPLETREE BUSINESS CITY
40 PASIR PANJANG ROAD
#02-36, SINGAPORE 117383

For reservations and
enquiries, call us on:

+65 9101 5824

+65 9723 3336