



**-PEACOCK**

North Indian Cuisine

# Food Menu

**Lunch Hours** 11:00AM To 02:30PM

**Dinner Hours** 05:00PM To 10:30PM

[www.peacockrestaurant.com.sg](http://www.peacockrestaurant.com.sg)

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 **1 West Coast Dr, #01-95 NEWEST, Singapore 128020**

## Specialties

### PANI PURI SHOTS 0 \$11.90

Fried puff- pastry balls filled with spiced mashed potato served with spiced mint water and tamarind sauce.

### CHOWPATY DAHI PURI \$11.90

Fried puff -pastry balls filled with potatoes, sweet and sour sauces, topped with yoghurt sev blended spices.

### DELHI SAMOSA CHAT \$11.90

A Delicious mixture of fried puff, sav potatoes, onion, tomatoes, tamarind & mint sauce, sweet yoghurt.

### CHANNA CHAT \$11.90

Chickpeas is tasty tangy, spices herbs onion tomatoes and lemon.

### PAPADI CHAT \$11.90

Fried flour crispies, chickpeas potatoes, fried black gram fritters sweet curd.

NOTE NO DISCOUNTS APPLICABLE FOR CHAATS



## Tea

### PUNJABI SAMOSA (2 Pcs) 0 \$6.90

2Pcs, handmade puff pastry shell stuffed with spiced potatoes and green peas.

### VEGETABLE PAKORA \$9.90

Favourite in the colonial era, sliced onions marinated in spicy flour and deep-fried.

### ONION PAKORA \$9.90

Cut onions coated with gram flour & deep fried

### PANEER PAKORA \$10.90

Cubes of fresh cottage cheese mixed in spiced gram flour batter deep -fried

### KURKURI BHINDI \$10.90

Crispy Bhindi (okra) thinly sliced, deseeded and then marinated with flour and deep-fried.

### MASALA FRENCH FRIES \$9.90

French fries mixed with Indian spices.

### HARA BHARA KEBAB \$14.90

Green vegetable patty made with fresh minced spinach, green peas & cottage cheese with traditional herbs & spices.

### CHICKEN 65 \$14.90

Boneless chicken cubes tempered with curry leaves and green chillies & sauteed in hot red sauce

### CHICKEN LOLLIPOP \$16.90

Chicken on the bone marinated with our house sauce



## KEBABS FROM TANDOOR (CLAY OVEN)

### Specialties

### MUSTARD PANEER TIKKA \$18.90

Homemade paneer marinated in mustard and spices, barbequed in clay oven

### PANEER HARIYALI TIKKA \$18.90

Homemade paneer marinated in Mint and spices, finished off in tandoor

### PANEER MALAI TIKKA \$18.90

Cubes of paneer (cottage cheese) marinated in malai (cream), cheese, mildly seasoned with spices cooked in clay oven.

### SOYA TIKKA \$18.90

Soya chunks marinated in Indian spices, barbequed in clay oven.

## Specialties

### TANDOORI CHICKEN 0 HALF \$18.90 | FULL \$34.90 (4pcs / Bpcs)

A classic of Indian cookery, spring chicken marinated with freshly pounded masala and yoghurt roasted in a clay oven.

### ANGARA CHICKEN TIKKA 0 \$20.90

Boneless chicken cubes marinated overnight, coated with spices and yogurt, cooked in clay oven.

### CHICKEN CURRY LEAF TIKKA \$22.90

Bite-sized chicken pieces, marinated ginger curry leaves, and Indian spices grilled in tandoor.

### CHICKEN MALAI TIKKA \$20.90

Boneless chicken cubes marinated in malai (cream), cheese, mildly seasoned with spices cooked in clay oven.

### CHICKEN CHAKORI TIKKA 0 \$20.90

Boneless chicken marinated with mint and Indian spices grilled in tandoor

### CHICKEN SEEKH KEBAB \$20.90

Minced chicken is seasoned with rare spices, skewered, and grilled in a clay oven.

### MUTTON SHEEKH KEBAB 0 \$21.90

Spiced Mutton mince rolls flavoured with fresh Indian herbs and spices, skewered and cooked in tandoor.

### AJWANI FISH TIKKA \$20.90

fish tikka flavoured with carom seeds, spice and chargrilled in tandoor,

### TAWA FISH \$21.90

Sole fish fillet marinated with ginger, garlic, gram flour & Indian spices.

### TANDOORI PRAWNS \$23.90

Juicy tiger prawns in a creamy spicy marinade finished off in tandoor,

All Prices Are Subject To 10% Service Charge



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### GOBI MANCHURIAN (DRY/ GRAVY) 0 )) \$16.90

A spicy & crispy indo Chinese dish made of deep-fried cauliflower florets.

### MUSHROOM MANCHURIAN (DRY/GRAVY) 0 )) \$17.90

The deep-fried florets are sauteed with chopped onion, capsicum, chili and tossed in soya sauce

### CHILLI PANEER (DRY /GRAVY) 0 )) \$18.90

Fried paneer cubes are stirred fried with capsicum and onions along with a delectable.

### CHILLI CHICKEN (DRY/GRAVY) 0 )) \$21.90

Chicken cubes fried with garlic, ginger, onion, capsicum, chili and tossed in soya sauce

### CHILLI FISH (DRY/GRAVY) 0 )) \$21.90

Fish fried with garlic, ginger, onion, capsicum, chili and tossed in soya sauce

### CHILLI GARLIC PRAWNS (DRY/GRAVY) 0 )) \$21.90

Prawns in an Inda-Chinese fusion of spring onion, red chili



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### BUTTER CHICKEN 0 \$22.90

Boneless tandoori chicken simmered in creamy tomato gravy, an all-time favorite

### CHICKEN TIKKA MASALA \$22.90

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

### CHICKEN KORMA \$22.90

Chicken cubes slow cooked in a delicate almond curry

### CHICKEN VINDALOO \$21.90

Chicken cubes with a few potato's cubes cooked in vindaloo sauce

### CHICKEN SAAGWALA \$21.90

Chicken chunks cooked to perfection with mustard leaves paste, ginger, garlic, tomato and spices.

### CHICKEN KADAI 0 \$21.90

Boneless chicken cooked in thick gravy spiced with capsicum, onion cubes



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### KASHMIRI ROGAN JOSH \$22.90

Tender pieces of mutton with fresh ground spices cooked in a rich stew of onions. A classic from Kashmir

### CHOTE MYA BHUNNA GOSHT \$23.90

Boneless dry mutton cubes and cooked in chopped onion ginger, garlic whole spices.

### MUTTON SAAGWALA \$22.90

Mutton chunks cooked to perfection with mustard leaves paste, ginger, garlic, tomato and spices.

### MUTTON VINDALOO \$22.90

Mutton cubes with a few potato's cube cooked in vindaloo sauce.

### OLD DELHI KEEMA MUTTER \$22.90

Minced mutton cooked with onions, garlic, ginger, tomatoes, peas & spices

### MUTTON KORMA \$22.90

Mutton slow cooked in a delicate almond curry & creamy sauce

### MUTTON KADAI \$22.90

Tender mutton pieces cooked with vegetables, ginger and garlic



## I fru'r Co ire - Seefoocl

### FISH TIKKA CURRY \$23.90

Tender pieces of dory fish cooked in a clay oven simmered in a mixture of onions & tomato sauce

### GOAN FISH CURRY \$21.90

Fish cubes slow cooked in a coconut milk and onions curry.

### FISH METHI MASALA \$21.90

Fish cubes cooked with chopped onion & tomatoes in fenugreek sauce.

### FISH KADAI \$21.90

Fish fillet with tomatoes & onions with special Indian sauce & stir fried in a kadai.

### PRAWN VINDALOO \$22.90

Very spicy prawns cooked with potatoes and vinegar

### KERALA JHINGA CURRY \$22.90

Shrimps cooked with plenty of spices & garlic coconuts milk.

### PRAWN KADAI \$22.90

Prawns with tomatoes & onions with special Indian sauce & stir fried in a kadai

### PRAWN MIRCH MASALA \$22.90

Tiger prawns off the shell cooked with onion, tomatoes & red chilli flakes

## Egg

### EGG MASALA

\$15.90

Boiled eggs cooked with onion, tomatoes -based gravy.

### EGG BHURJI

\$13.90

Eggs cooked with plenty of chopped onions, green chillies tomatoes.

### EGG OMELETTE

\$11.90

Frying beaten eggs in butter onion green chilli coriander leaf.



## Palak Paneer - Kadai

### PANEER BUTTER MASALA

\$17.90

Cottage cheese cubes cooked in a rich creamy and mild onion gravy, and butter

### PALAK PANEER

\$17.90

Homemade cottage cheese cooked with fresh spinach and cream

### PANEER KADAI

\$17.90

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

### PANEER BHURJI 0

\$17.90

Homemade cottage cheese cooked with plenty of chopped onions, green chilli tomatoes

### PANEER MUTTAR

\$17.90

Fresh cottage cheese cooked gently with garden fresh peas, potatoes & blended.

### MALAI KOFTA CURRY

\$17.90

Mixed vegetables and cottage cheese dumpling simmered in a creamy almond sauce

### BHINDI MASALA

\$16.90

Lady fingers (okra) sauteed with onions, tomatoes and dry masala.

### ALDO GOBI MASALA

\$16.90

Classic Indian dish made of spiced potatoes and cauliflower.

### VEG-JALFREZI

\$16.90

Seasonal fresh vegetables toasted with freshly pound spices and tomatoes, onion

### KADAIMUSHROOM

\$16.90

Mushroom stir-fried with capsicum and season with black pepper.

### SARSON-KA-SAAG 0

\$16.90

Traditional fine Punjabi spinach (mustard leaf) and spices, ginger, garlic.

### BHENGAN BARTHA

\$16.90

Puree eggplant-cooked with spices-Punjabi style.

### JEERA ALDO

\$16.90

Potato cubes tossed and cooked in jeera and Indian spices.

### AMRITSAR! CHOLE MASALA

\$16.90

Chickpeas cooked with garam masala, onions, ginger, garlic, true Punjabi style

### RAJ MA MASALA

\$16.90

Black lentil with chef's secret spice blend slow cooking for over 24 hours, flavored with fenugreek leaves and finished with cream and butter.

### HIGHWAY DAL MAKHANI

\$17.90

Black lentil with chef's secret spice blend slow cooking for over 24 hours, flavored with fenugreek leaves and finished with cream and butter.

### PUNJABI DAL TARKA

\$16.90

Yellow dal (lentils) cooked with butter and mixed with fried chopped onion coriander cumin seeds.



## Chia 8 aclair

### TANDOORI ROTI

\$4.90

Oven roasted unleavened bread.

### TANDOORI BUTTER ROTI

\$5.90

Oven roasted unleavened bread with butter.

### PLAIN NAAN

\$4.90

Leavened bread

### BUTTER NAAN

\$5.90

Crispy Indian bread roasted in clay oven and topped with butter.

### GARLIC NAAN

\$5.90

Crispy Indian bread roasted in clay oven and topped with garlic.

### CHEESE NAAN

\$7.90

Cheese stuffed Indian bread roasted in a clay oven.

### LACHHA PARATHA

\$5.90

Fine wheat flour layered bread roasted in a clay oven.

### PUDINA PARATHA

\$5.90

Multi-layer whole wheat bread topped with chopped mint.

### ALDO KULCHA

\$6.90

Unleavened bread stuffing potato and cooked in a clay oven

### PANEER KULCHA

\$7.90

Unleavened bread stuffing cottage cheese and cooked in a clay oven

### MASALA KULCHA

\$7.90

Unleavened bread stuffing cottage cheese, Potatoes, onion and cooked in a clay oven.



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## & faff/ & Pafao

### VEG BI RYAN I \$16.90

Basmati rice cooked with mildly spiced seasonal vegetables.

### VEG-PULAO \$14.90

Aromatic basmati rice steamed and pan-fried with mixed vegetables.

### CHICKEN BIRYANI \$19.90

Tender juicy chunks of chicken cooked with mild spices and basmati rice

### MUTTON BIRYANI \$22.90

Tender juicy chunks of lamb cooked with mild spices and basmati rice

### JHINGA BIRYANI \$22.90

Tiger prawns cooked with basmati rice & spiced up with Indian herbs

### VEGETABLE FRIED RICE \$16.90

Rice tossed with mix vegetables spring onions soya sauce and spices.

### EGG FRIED RICE \$16.90

Rice tossed with egg and mix fresh vegetables spices.

### CHICKEN FRIED RICE \$18.90

Rice tossed with chicken, spring onions soya sauce and spices.

### SEAFOOD FRIED RICE (FISH/PRAWNS) \$19.90

Rice tossed with your choice of seafood, spring onion, soya sauce and spices

### PLAIN BASMATI RICE \$4.90

Plain steam basmati rice

### FU LAO OF YOUR CHOICE \$8.90

(Cumin/ Peas /Saffron)

Aromatic basmati rice parboiled with saffron/cumin/peas stand and oriental spices



## Alooclfe

### VEG-HAKKA NOODLES (MILD) \$15.90

Noodles topped with seasonable vegetables

### EGG HAKKA NOODLES (MILD) \$16.90

Crispy fried noodles topped with egg

### CHICKEN HAKKA NOODLES (MILD) \$17.90

Crispy fried noodles topped with seasonable vegetables with chicken

## Oic T!te cfi'de

### GREEN SALAD \$6.90

Tomato, onion, cucumber & carrot, with lemon chilli & chaat masala

### ONION SALAD \$2.90

Slice of onion with lemon & green chilli

### MIX VEG RAITA \$6.90

Chopped cucumber and tomatoes mixed with chilled yoghurt.

### PAPA BASKET \$2.90

## Oe et"t

### PISTA BADAMI KULFI \$6.90

Indian ice cream topped with almonds and pistachios.

### GULAB JAMUN \$6.90

Milk dumpling fried and simmered in sugar syrup.

### RASMALAI \$6.90

Freshly made cottage cheese dumplings in a milk sauce

### GAJAR KA HALWA \$6.90

Pudding of grated carrot ghee sugar and milk.



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# Special Set Lunch Menu

Monday to Friday 11:00 am to 2:30 pm



Veg \$9.90+



Non Veg \$10.90+



## Monday Menu

Kadai Paneer  
Gobi Mutter  
Dal Tadka  
Naan  
Pea's pulao  
Dessert of the day

Murgh tikka masala  
Gobi Mutter  
Dal Tadka  
Naan  
Pea's pulao  
Dessert of the day



## Tuesday Menu

Paneer Butter Masala  
Haryali Sabzi  
Mix Dal  
Naan  
Jeera Pulao  
Dessert of the Day

Chicken curry  
Haryali Sabzi  
Mix Dal  
Naan  
Jeera Pulao  
Dessert of the day



## Wednesday Menu

Palak Paneer  
Aloo Capsicum  
Rajma Masala  
Naan  
Saffron Rice  
Dessert of the Day

Butter Chicken  
Aloo Capsicum  
Rajma masala  
Naan  
Saffron Rice  
Dessert of the day



## Thursday Menu

Mutter Paneer  
Bhindi masala  
Dal Palak  
Naan  
Plain Rice  
Dessert of the Day

Chicken saag  
Bhindi masala  
Dal Palak  
Naan  
Plain rice  
Dessert of the day



## Friday Menu

Paneer Chili  
Mushroom mutter  
Mix Dal  
Naan  
Biryani Rice  
Dessert of the Day

Chicken chili  
Mushroom mutter  
mix dal  
Naan  
Biryani Rice  
Dessert of the day



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