



Food Menu

Lunch Hours 11:00AM To 02:30PM

Dinner Hours 05:00PM To 10:30PM

www.peacockrestaurant.com.sg

 **+65 6717 9191**

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

Indian Street Food

PANI PURI SHOTS 🍴

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

\$13.00

CHOWPATY DAHI PURI

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

\$13.00

DELHI SAMOSA CHAT

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

\$13.00

SEV PURI

Let Sev puri take you on a journey of rich Indian flavours and aromatic spices, offering a traditional and satisfying culinary experience.

\$13.00

PAPADI CHAT

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

\$13.00

NOTE : NO DISCOUNTS APPLICABLE FOR CHAATS



Starter

PUNJABI SAMOSA (2 Pcs) 🍴

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

\$8.00

PALAK PAKORA

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

\$12.00

ONION PAKORA

Cut onions coated with gram flour & deep fried

\$12.00

KURKURI BHINDI

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

\$12.00

MASALA FRENCH FRIES

French fries mixed with Indian spices.

\$10.00

HARA BHARA KEBAB

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

\$15.00

CHICKEN 65

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

\$16.00

CHICKEN LOLLIPOP

Chicken on the bone marinated with our house sauce

\$17.00

All Prices Are Subject To 10% Service Charge



KEBABS FROM TANDOOR (CLAY OVEN)

Vegetarian

MUSTARD PANEER TIKKA

\$19.00

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

PANEER PUDINA TIKKA

\$19.00

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

PANEER MALAI TIKKA

\$19.00

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

TANDOORI MUSHROOM

\$18.00

Juicy mushroom marinated in yogurt & spices, grilled in tandoor for smoky flavourful Indian starter.

Non - Vegetarian

TANDOORI CHICKEN 🍴

HALF \$19.00 | FULL \$35.00

(4pcs / 8pcs)

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

ANGARA CHICKEN TIKKA 🍴

\$21.00

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

CHICKEN CHAKORI TIKKA

\$21.00

Boneless chicken marinated with mint and Indian spices grilled in tandoor

CHICKEN MALAI TIKKA

\$21.00

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

CHICKEN CURRY LEAF TIKKA 🍴

\$21.00

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

MALMALI SHEEKH KEBAB 🍴

\$22.00

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

TANDOORI POMFRET WHOLE

\$25.00

Whole pomfret is marinated and cooked in a tandoor

AJWANI FISH TIKKA

\$21.00

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

TANDOORI KA JHEENGA

\$24.00

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

Indo Chinese

GOBI MANCHURIAN (DRY/ GRAVY) 🍴 🌶️ \$18.00

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

MUSHROOM MANCHURIAN (DRY/GRAVY) 🍴 🌶️ \$18.00

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

CHILLI PANEER (DRY /GRAVY) 🍴 🌶️ \$19.00

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

CHILLI CHICKEN (DRY/GRAVY) 🍴 🌶️ \$22.00

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

CHILLI FISH (DRY/GRAVY) 🍴 🌶️ \$22.00

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

CHILLI GARLIC PRAWNS (DRY/GRAVY) 🍴 🌶️ \$23.00

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



Main Course - Chicken

BUTTER CHICKEN 🍴 \$24.00

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

CHICKEN TIKKA MASALA \$23.00

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

CHICKEN VINDALOO \$23.00

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

CHICKEN KADAI 🍴 \$23.00

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



Main Course - Egg

EGG MASALA \$16.00

Boiled eggs cooked with onion, tomatoes -based gravy.

EGG BHURJI \$15.00

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

EGG OMELETTE \$12.00

Frying beaten eggs in butter onion green chilli coriander leaf.

Main Course - Mutton

KASHMIRI ROGAN JOSH \$24.00

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

CHOTE MIYA BHUNNA GOSHT \$26.00

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

MUTTON VINDALOO \$24.00

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

OLD DELHI KEEMA MUTTER \$24.00

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

MUTTON KADAI \$24.00

Tender mutton pieces cooked with vegetables, ginger and garlic



Main Course - Seafood

POMFRET FISH CURRY \$25.00

Whole pomfret fish is cooked using coconut, chillies and spices.

FISH TIKKA MASALA \$24.00

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

GOAN FISH CURRY \$23.00

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

FISH METHI MASALA \$23.00

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

JHINGA VINDALOO \$24.00

Very spicy prawns cooked with potatoes and vinegar

KERALA JHINGA CURRY \$24.00

Shrimps cooked with plenty of spices & garlic coconuts milk.

JHINGA KADAI \$24.00

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

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Main Course - Vegetarian

PANEER BUTTER MASALA \$18.00

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

PALAK PANEER \$18.00

Homemade cottage cheese cooked with fresh spinach and cream

PANEER KADAI \$18.00

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

PANEER BHURJI \$18.00

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

MALAI KOFTA CURRY \$18.00

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

BHINDI MASALA \$17.00

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

ALOO GOBI MASALA \$17.00

Classic Indian dish made of spiced potatoes and cauliflower.

VEG-JALFREZI \$17.00

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

SARSON-KA- SAAG \$17.00

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

VEG CHILI MILLI \$17.00

A special preparation made with mixed vegetable & cottage cheese.

AMRITSARI CHOLE MASALA \$17.00

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

HIGHWAY DAL MAKHANI \$18.00

Black lentils with the chef's secret spice blend are slow-cooked for over 24 hours, flavored with fenugreek leaves, and finished with cream and butter.

PUNJABI DAL TARKA \$17.00

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

Indian Breads

TANDOORI ROTI \$4.00

Oven roasted unleavened bread.

TANDOORI BUTTER ROTI \$5.00

Oven roasted unleavened bread with butter.

PLAIN NAAN \$5.00

Leavened bread

BUTTER NAAN \$6.00

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

GARLIC NAAN \$7.00

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

CHEESE NAAN \$8.00

Cheese stuffed Indian bread roasted in a clay oven.

LACHHA PARATHA \$6.00

Fine wheat flour layered bread roasted in a clay oven.

PUDINA PARATHA \$6.00

Multi-layer whole wheat bread topped with chopped mint.

ALOO KULCHA \$7.00

Unleavened bread stuffing potato and cooked in a clay oven

PANEER KULCHA \$8.00

Unleavened bread stuffing cottage cheese and cooked in a clay oven

MASALA KULCHA \$8.00

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



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Biryani & Pulao

VEG BIRYANI

\$17.00

Basmati rice cooked with mildly spiced seasonal vegetables.

CHICKEN BIRYANI

\$20.00

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

MUTTON BIRYANI

\$23.00

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

VEGETABLE FRIED RICE

\$17.00

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

EGG FRIED RICE

\$17.00

Rice tossed with egg and mix fresh vegetables spices.

CHICKEN FRIED RICE

\$18.00

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

PLAIN BASMATI RICE

\$5.00

Plain steam basmati rice

PULAO OF YOUR CHOICE

\$8.00

(Cumin/ Peas /Saffron)

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



Noodles

VEG-HAKKA NOODLES (MILD)

\$16.00

Noodles topped with seasonable vegetables

EGG HAKKA NOODLES

\$17.00

Crispy fried noodles topped with egg

CHICKEN HAKKA NOODLES

\$18.00

Crispy fried noodles topped with seasonable vegetables with chicken



On the Side

GREEN SALAD

\$8.00

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

ONION SALAD

\$3.00

Slice of onion with lemon & green chilli

MIX VEG RAITA

\$6.00

Chopped cucumber and tomatoes mixed with chilled yoghurt.

PAPAD BASKET

\$3.00



Dessert

STICK KULFI

\$7.00

Badam Pisto, Butter Scotch, Mango, Malai

GULAB JAMUN

\$7.00

Milk dumpling fried and simmered in sugar syrup.

RASMALAI

\$8.00

Freshly made cottage cheese dumplings in a milk sauce

HAND CRAFTED PAAN ICE CREAM

\$8.00

A refreshing flavored of sweet betel leaf, fennel, and rose ice cream.

GAJAR KA HALWA

\$7.00

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



VEGETARIAN MEAL

\$12.00

2 Vegetables, Dal, Rice, Naan or Roti, Sweet

CHICKEN MEAL

\$13.00

Chicken, Vegetables, Dal, Rice, Naan or Roti, Sweet

CHICKEN TIKKA MEAL

\$13.00

2pcs Chicken Tikka, Vegetables, Dal, Rice,
Naan or Roti, Sweet

TANDOORI CHICKEN MEAL

\$15.00

2pcs Tandoori Chicken, Vegetables, Dal, Rice,
Naan or Roti, Sweet

MUTTON MEAL

\$15.00

Mutton, Vegetables, Dal, Rice, Naan or Roti, Sweet



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