





CHARCOAL

GRILL And BAR

BY KURRY KORNER

Authentic North Indian Cuisine



Address

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www.charcoal.sg

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SOUPS



LENTIL SOUP

Lentils cooked with onion, cream, garlic, ginger and flavoured with mild spices
\$8.00



TOMATO SOUP

Tomatoes slowly simmered in a rich creamy sauce and seasoned with selected herbs
\$8.00

SALAD



GREEN SALAD

Onion, tomato, cucumber, carrots, Lemon and green Chilies
\$8.50



TANDOORI CHICKEN SALAD

Diced tandoori chicken tossed with crispy lettuce, cucumber, onion, tomato with yoghurt and mint dressing
\$16.50



*Price excludes 10% service charges

CHAAT



- **SAMOSA CHAAT**
Samosa topped with onion, tomato, homemade chutney, yoghurt, and fried vermicelli
\$9.50
- **PAPADI CHAAT (6 PCS)**
Crispy fried patties topped with potato, yoghurt, tamarind sauce and mint sauce sprinkled with chaat masala
\$9.50
- **CHANNA CHAAT**
Chickpeas mixed with chopped onion, tomato, and homemade chutney
\$9.50
- **DAHI POTATO PURI (6 PCS)**
Fried puffed puri topped with potato, onion, homemade chutney, and yoghurt
\$10.00
- **ALOO CHAAT**
Mashed potato topped with onions, tomato, sev and homemade chutney
\$8.50

CHARCOAL SPECIAL

- **VEGETARIAN PLATTER**
Selection of our favorites -
Vegetable Seekh Kebab, Paneer Tikka,
Tandoori Gobi and Tandoori Broccoli
\$40.00

- **NON VEG KEBAB PLATTER**
Selection of our favourites
Chicken Tikka, Mutton Seekh Kebab,
Fish Tikka and Tandoori Prawn
\$45.00



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STARTERS - VEG



ALOO TIKKI (4 PCS)

Potato patty filled with green peas, green chillies, spices and served hot with sauce

\$11.50

SAMOSA (2 PCS)

Fried pastry shells filled with potato, green peas and spices

\$8.50

ONION BHAJI (ONION PAKORA)

Sliced onions mixed with gram flour, green chillies and spices and fried in oil

\$11.50

FENNEL PANEER TIKKA

Cottage cheese marinated in a yoghurt and cream flavoured with fennel and cooked in the tandoor

\$17.80

CHARCOAL GRILL SPECIAL PANEER TIKKA

Homemade cottage cheese lightly marinated with spices, grilled with capsicum and onions in the tandoor

\$18.80

TANDOORI BROCCOLI

Fresh broccoli marinated with spices and grilled in the tandoor

\$17.50

TANDOORI GOBI

Fresh cauliflower florets marinated with spices and grilled in the tandoor

\$15.50

VEGETABLE SEEKH KEBAB

Skewered kebab of seasonal vegetables and walnuts

\$16.50

HARA BHARA KEBAB

Pan fried spiced patties made with a mix of spinach, green peas and potatoes

\$17.50














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STARTERS - NON-VEG



-  **CHICKEN TIKKA**
Boneless pieces of chicken marinated with special spices and grilled in the tandoor
\$19.80
-  **CHICKEN ACHARI TIKKA**
Boneless pieces of chicken marinated with special pickled spices and grilled in the tandoor
\$20.50
-  **KASTURI CHICKEN KEBAB**
Tender marinated chicken skewered grilled to perfection with aromatic spices & hint of kasturi methi
\$21.50
-  **CHICKEN MALAI KEBAB**
Boneless pieces of chicken delicately coated with cream, spices and grilled in the tandoor
\$20.80
-  **CHICKEN 65**
Chicken cubes marinated with ginger-garlic paste and homemade spices and fried with curry leaves
\$16.50
-  **EGG BHURJI**
Scrambled eggs made with spices & herbs
\$14.50

-  **CHICKEN HYDERABADI** 
Fried chicken sautéed in yoghurt, green chilli and black pepper
\$17.50
-  **CHICKEN TIKKA TRIO**
Combination of malai kebab, chicken tikka and hariyali chicken tikka
\$21.50
-  **TANDOORI CHICKEN**
Tender chicken marinated with chef's special spices and grilled to perfection in the tandoor
Q \$12 | H \$20 | F \$30.50
-  **MUTTON SEEKH KEBAB** 
A coarse mince of lamb mixed with herbs and cooked on skewers in the tandoor
\$21.50
-  **AMRISTARI FISH FRY**
A lightly battered fish fry seasoned with Indian spices, ginger and garlic paste, and gram flour
\$18.50
-  **TANDOORI PRAWNS** 
Fresh prawns marinated in garlic & cream and gently cooked in the tandoor
\$23.50
-  **MUSTARD FISH TIKKA** 
Boneless Fish chunks marinated in mixture of mustard paste, lime juice, spices and grilled in tandoor
\$19.80



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MAIN COURSE - VEG

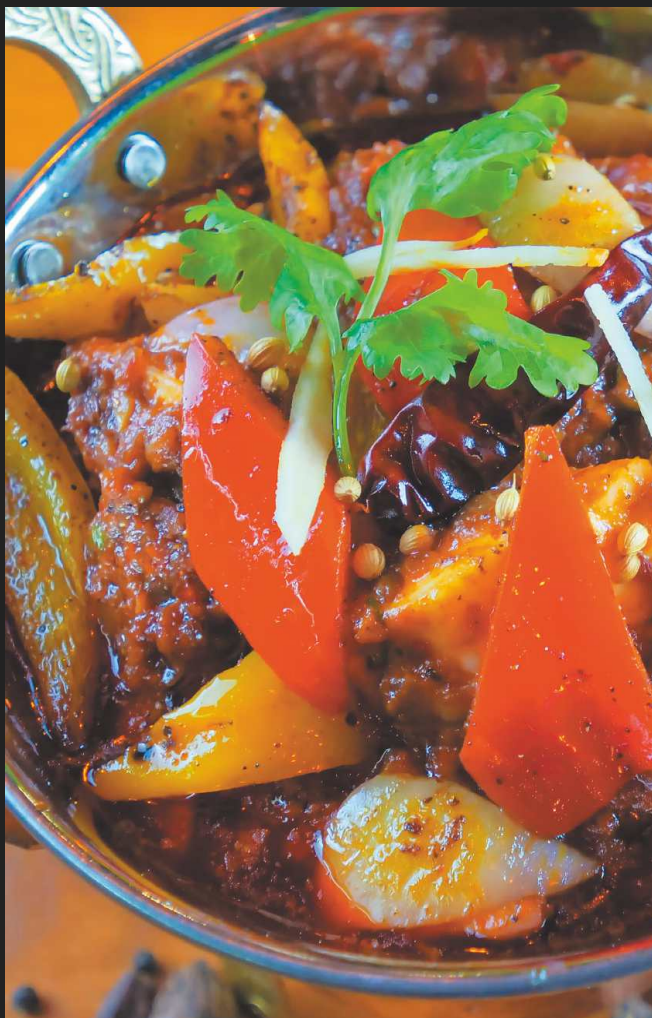


- **PUNJABI DAL TADKA**
Yellow lentils cooked with onion, tomato and tempered with asafetida & garlic
\$15.50
- **DAL MAKHANI** 
Whole black lentils simmered overnight in a rich gravy of tomatoes and fresh cream
\$16.50
- **ALOO GOBI**
Cauliflower florets and potato sauteed with onion, tomato, masala, garnished with coriander leaves
\$15.50
- **ALOO MUTTER**
Aloo & green peas sauteed with onions and tomato
\$14.80
- **ALOO JEERA WITH HING**
Diced potatoes seasoned with cumin seeds, turmeric and asafetida
\$14.80
- **MIXED VEGETABLE HANDI**
Melange of whole spices and exotic vegetables cooked in handi
\$16.00

- **GOBI MUTTER**
Cauliflower florets and green peas sauteed with indian spices
\$14.80
- **SAAG BHAJI**
Sauteed spinach with indian spices, onion, tomato and garlic
\$13.80
- **BHINDI MASALA**
Ladies finger cooked with mango powder and simmered in the onion, and tomato masala
\$14.50
- **RAJMA MASALA**
Kidney beans cooked in a special masala sauce
\$18.80
- **CHANNA PESHAWARI**
Chickpeas cooked in a melange of fresh roasted spices and tangy tomato gravy
\$14.50



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- **KADAI PANEER**
Cottage cheese cooked in onion, tomato and cashewnut gravy flavoured with dry fenugreek leaves
\$18.80
- **PANEER BUTTER MASALA**
Cottage cheese cooked in onion, tomato and cashewnut gravy flavoured with dry fenugreek leaves
\$18.80
- **MUTTER PANEER**
Peas and cottage cheese cooked in a tomato based sauce, spiced with garam masala
\$17.80
- **PALAK PANEER**
Cubes of cottage cheese cooked in a delicately spiced gravy of pureed spinach, onion, garlic and cumin
\$18.80
- **PANEER DO PYAZA**
Cottage cheese preparation with diced onions and tomato based gravy
\$17.80

- **PALAK CHANNA/CORN/ALOO MUSHROOM**
Choice of Channa/corn/aloo/mushroom cooked in the spinach gravy with chef's special spices tempered with burnt garlic
\$17.60
- **VEGETABLE JALFREZI**
Mixed vegetables cooked in spicy semi-dry tomato based gravy with capsicum and onion
\$15.80
- **BAINGAN MASALA**
North Indian speciality of roasted aubergine, skinned and cooked in the tomato onion masala
\$16.50
- **ALOO BAINGAN**
Potato mixed with aubergines and cooked in the tomato, onion masala
\$16.00
- **PANEER KHURCHAN**
Cottage cheese cooked with capsicum, tomato and onions
\$19.70



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MAIN COURSE - NON-VEG



- ❑ **KURRY KORNER SPECIAL CHICKEN HANDI**
Chef's creation with home ground spices and herbs to create a unique chicken curry
\$20.50
- ❑ **NIMBUWALA CHICKEN**
A classic chicken dish cooked in lime, onion and pepper based gravy
\$20.50
- ❑ **CHICKEN XACUTI**
Chicken cooked with fiery fusion of rich individually roasted spices and coconut with curry leaf
\$20.50
- ❑ **CHICKEN JALFREZI**
Chicken cooked in a spicy tomato based sauce with bell pepper and onions
\$20.50
- ❑ **CHICKEN TIKKA MASALA**
Grilled chicken cubes cooked in a creamy onion and tomato based gravy
\$21.50

- ❑ **LAHORI KADAI CHICKEN**
Chicken mixed with bell peppers cooked in a tomato based gravy
\$20.50
- ❑ **BUTTER CHICKEN**
Boneless tandoori chicken simmered in a rich tomato butter flavoured gravy accented with dry fenugreek leaves
\$21.50
- ❑ **CHICKEN ZAFFRANI**
Boneless chicken cubes simmered in a rich sauce made of cashewnuts onion and butter accented with saffron
\$20.50
- ❑ **SAAG CHICKEN**
Traditional delhi style preparation, tender chicken cooked with baby spinach and mildly spiced
\$20.50
- ❑ **MADRAS CHICKEN CURRY**
Boneless chicken cooked in madras style with chef's special spices
\$20.50
- ❑ **CHICKEN VINDALOO**
Chicken cooked with tomato based sauce with potatoes and spices
\$20.50



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MAIN COURSE - NON-VEG



- **GOAN FISH CURRY**
Fresh fish gently cooked in a coconut, coriander, red chilli gravy tempered with mustard seeds and curry leaves
\$20.50
- **MADRAS FISH CURRY**
Fresh fish cooked with special spices in Madras style
\$20.50
- **LAMB MASALA**
Lamb cooked with freshly pounded spices and simmered in an onion tomato gravy
\$23.50
- **MUTTON ROGAN JOSH**
A mildly spiced mutton curry cooked in the traditional kashmiri style
\$22.50
- **MUTTON VINDALOO**
Boneless mutton and potatoes cooked in a hot spicy gravy
\$23.50
- **CHETTINAD MUTTON**
Boneless pieces of mutton marinated and cooked in chettinad spices
\$22.50

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- **CHICKEN DHANSAK**
Combination of the chicken, lentils and the rich spicy sauce with shallots cooked in the coconut gravy
\$19.00
- **CHETTINAD CHICKEN**
Boneless pieces of chicken marinated and cooked in chettinad spices
\$20.50
- **TULSI KADAI PRAWN**
Prawns stir fried in an onion tomato gravy with bell peppers and finished with crushed cumin, coriander, chilli & basil leaves
\$23.50
- **GOAN PRAWN CURRY**
Fresh king prawn gently cooked in a coconut gravy, tempered with mustard seeds and curry leaves
\$23.50
- **PRAWN DO PYAZA**
Delicious way of preparing prawn with onion sauce
\$23.50
- **JHINGA KALIMIRCHI**
Shrimps cooked with ground spices and crushed black pepper
\$23.50



MAIN COURSE - NON-VEG



■ **SAAG GOSHT**
Traditional Delhi style preparation, tender lamb cooked with baby spinach and mildly spices
\$22.50

■ **MUTTON JALFREZI**
Mutton cooked in a spicy tomato based sauce with bell peppers and onions
\$22.50

■ **KHEEMA MUTTER**
Minced mutton cooked in a spicy onion tomato based sauce
\$22.50

■ **EGG CURRY/ EGG MASALA**
3 boiled eggs halved and cooked in home style curry or thick masala
\$16.50



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SPECIAL DUM BIRYANI



- **VEGETABLE BIRYANI**
Fragrant basmati rice and mixed vegetables, slow cooked with saffron and whole spices
\$16.50
- **CHICKEN BIRYANI**
Fragrant basmati rice and chicken, slowly cooked with saffron and whole spices
\$17.50
- **FISH BIRYANI**
Fragrant basmati rice and fish, slowly cooked with saffron and whole spices
\$17.50
- **MUTTON BIRYANI**
Fragrant basmati rice and mutton slow cooked with saffron and whole spices
\$20.50
- **PRAWN BIRYANI**
Fragrant basmati rice and prawns, slowly cooked with saffron and whole spices
\$21.50
- **EGG BIRYANI**
Curried eggs flavours with spices and cooked with basmati rice
\$16.00

RICE

- **STEAM RICE**
Plain steamed basmati rice
\$5.50
- **SAFFRON RICE**
Basmati rice flavored with saffron
\$9.50
- **JEERA RICE**
Basmati rice flavored with cumin seeds and coriander leaves
\$9.50
- **MUSHROOM RICE**
Basmati rice cooked with mushroom
\$9.50
- **LEMON RICE**
Basmati rice flavoured with mustard seeds, curry leaves and lemon
\$9.50
- **PEAS PULAO**
Basmati rice cooked with green peas and flavoured with cumin seeds
\$9.50



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BREAD



PLAIN NAAN

Indian bread baked in the tandoor
\$3.50



BUTTER NAAN

Naan baked in the tandoor, and glazed with butter
\$4.00



GARLIC NAAN

Naan flavored with garlic baked in the tandoor, and glazed with butter
\$5.00



CHEESE NAAN

Naan stuffed with cheese and baked in the tandoor
\$7.00



GARLIC N CHILLI NAAN

Naan flavored with garlic and chilli, baked in the tandoor, and glazed with butter
\$5.50



PESHAWARI NAAN

Sweet Naan bread stuffed with coconut and almond paste
\$7.50



KASHMIRI NAAN

Naan stuffed with dry fruits and baked in the tandoor
\$7.50



KEEMA NAAN

Naan stuffed with minced lamb and baked in the tandoor
\$8.50



KULCHA PLAIN

Indian bread baked in the tandoor flavoured with coriander leaves & sesame seeds
\$5.00



ONION KULCHA

Indian bread stuffed with onion and baked in the tandoor
\$6.50



MASALA KULCHA

Indian bread stuffed with mixed veg & baked in the tandoor, and glazed with butter
\$7.30



LACHHA PARATHA

Layered bread baked in the tandoor, and glazed with butter
\$6.50



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BREADS



ALOO PARATHA

Whole wheat Indian flatbread stuffed with spicy mashed potatoes, the tandoor, and glazed with butter.
\$7.00



PUDINA PARATHA

Layered of mint flavoured Whole wheat Indian flatbread baked in the tandoor, and glazed with butter.
\$6.50



TANDOORI ROTI

Whole wheat Indian flatbread baked in the tandoor.
\$4.50



BUTTER ROTI

Whole wheat Indian flatbread baked in the tandoor, and glazed with butter.
\$5.00



AJWAIN ROTI

Whole wheat Indian flatbread seasoned with carom seeds and baked in the tandoor, and glazed with butter.
\$5.50



NAAN BREAD BASKET

(Plain Naan, Garlic Naan, Butter Naan, Kashmiri Naan, Kulcha Plain.)
\$21.50



ROTI BREAD BASKET

(Plain Roti, Butter Roti, Ajwain Roti, Lachha Paratha, Pudina Paratha.)
\$22.70



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INDO CHINESE



- **GOBI MANCHURIAN**
Crispy cauliflower florets tossed in a spicy, sweet and tangy manchurian sauce
\$16.00
- **HONEY CHILLI POTATO**
Fried potato fingers tossed in a sweet and spicy sauce
\$16.00
- **CHILLI PANEER**
Cottage cheese is tossed in a flavorful spicy sauce made with soy sauce, chili sauce, vinegar
\$16.00
- **CHICKEN MANCHURIAN**
Tender boneless chicken tossed in a spicy, sweet and tangy manchurian sauce.
\$16.50
- **CHILLI CHICKEN**
Tender boneless chicken stir fried with fresh hot green chillies, garlic, onion, spring onion in soy sauce
\$16.50
- **CHILLI FISH (5PCS)**
Fillet of fish tossed with green chilli, onion, green pepper and soy sauce
\$18.50
- **CHILLI PRAWN (5PCS)**
Prawns with green chilli, onion, green pepper and soy sauce
\$22.50

- **VEG FRIED RICE**
Basmati rice tossed with chopped vegetables, soya sauce, pepper, ginger, garlic and spices
\$14.50
- **VEG SCHEZWAN FRIED RICE**
Stir-fried vegetables and rice with scheswan sauce
\$14.50
- **VEG SCHEZWAN FRIED NOODLE**
Stir-fried noodles with scheswan sauce
\$15.50
- **CHICKEN / EGG FRIED RICE**
Basmati rice tossed with boneless chicken / Egg chopped ginger, garlic, green chilli & spring onion
\$16.00
- **SCHEZWAN CHICKEN / EGG FRIED RICE**
Basmati rice tossed with chicken & egg in spicy red chilli sauce with scheswan pepper
\$16.50
- **SCHEZWAN CHICKEN / EGG FRIED NOODLE**
Noodles tossed with chicken egg in spicy red chilli sauce with scheswan pepper
\$16.50



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DESSERTS



GULAB JAMUN

Caramelized milk dumplings served with sweet cardamom syrup

\$8.50



GAJAR KA HALWA

Grated carrot pudding cooked with cream and garnished with pistachios nuts

\$10.00



BEETROOT HALWA

A rich dessert made with beetroot, desi ghee and dried fruits

\$10.00



PAPADUM BASKET

\$2.80



RAITA

\$6.00



VEG CURRY SAUCE

\$8.20



PLAIN YOGHURT

\$5.00



ONION AND LEMON

\$2.00



PICKLE

\$1.80



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