



Amra
KITCHEN





WELCOME



Food is not just about taste, it's an experience!

An experience of all the five senses:

Taste, Smell, Sight, Hear and Touch

At the AMRA Kitchen, we celebrate the rich heritage of indian flavour blending them seamlessly with the *Global Culinary Influences* to craft a truly unforgettable dining experience.

The menu created by our chefs to craft exquisite dining experience that honor the essence of indian cuisine while embracing the finest global flavors with impeccable service and a passion for culinary excellence, we create *Unforgettable Moments* for every guest.

More than just a restaurant, Amra Kitchen is a tribute to heritage, a *Labor of Love*, and a bridge between tradition and contemporary taste. We believe in giving our guests the perfect symphony of a complete meal.

The Amra Kitchen is a place where food becomes a *Heartful Experience* !

EXECUTIVE SET LUNCH

S\$29.90+ Per Person



Soup Of The Day

Chef's Special Creation Vegetarian Soup



MAIN COURSE (VEG)



Tandoori Malai Broccoli

Florets Of Broccoli, Fresh Cream Cheese, Finished In Tandoor

Achari Paneer Tikka

Cubes Of Cottage Cheese Marinated In Tangy Pickle And Yogurt Marinade

Bharwan Khumb Peshawari

Chef Special Peshawari Stuffed Button Mushroom With Spiced Cheese

Or



MAIN COURSE (NON-VEG)



Murgh Tikka

Boneless Chicken Marinated With Spices And Yogurt Overnight

Bell pepper Fish Tikka

Boneless Fish Marinated With Yogurt And Bell Pepper With Indian Spices

Mutton Seekh Kebab

Minced Mutton And Spices, Ground Together, Skewered

Served With

Dal Makhani

Mixture Of Black Lentils On A Slow Fire With Tomato Puree , Cream & Butter

Jeera Rice

Fragrance Basmati Rice Tempered With Cumin Seeds

Plain Naan Or Butter Naan Or Garlic Naan

Naan Is A Leavened Oven Baked Flatbread Made With All- Purpose Flour

DESSERTS

Gulab Jamun

Milk Balls Deep-Fried To A Golden Colour And Immersed In Sugar Syrup

Or

Rasmalai

Chenna Balls (Fresh Cream Cheese Cake) , Soaked In Sweetened Milk

LUNCH FAVOURITES

EVERYDAY CHEF'S SPECIAL CREATION

Set Menu **S\$12.90 + Per Person**



Soup Of The Day

Chef's Special Creation Vegetarian Soup

VEGETARIAN SET

Paneer Or Vegetable

Daily Special Cottage Cheese Or Vegetable Dish

NON-VEGETARIAN SET

👑 Tandoori Chicken Or Chicken Tikka 👑

All Time Favourite Tandoori Chicken With Bone Or Bone-less

Chicken Curry Or Lamb Curry

Chef's Special Chicken Or Lamb Curry with Indian Herbs And Spices

All Sets Are Served With Rice
And Dal As Well As A Choice Of

Plain Naan Or Butter Naan

Naan Is A Leavened Oven Baked Flatbread Made With All- Purpose Flour

👑 Biryani Set 👑

*A Rice Dish From The Indian Subcontinent Made From A Mix Of Spices
With Vegetables Or Chicken, Served With Special Curry*

Awadhi Vegetable Dum Biryani **S\$11.90**

Chicken Dum Biryani **S\$12.90**

Served With Chef's Special
Curry Sauce And Raita

Chole Bhature Set **S\$10.90**

Spicy Chickpea Curry Served With Fluffy Fried Bread (Bhature)

ENJOY HOUSE SPECIAL

Masala Tea Or Masala Chaa's (Butter Milk) **S\$3.50**

Soft Beverage (Coke / Sprite / Ginger Ale) **S\$3.50**

SOUPS



INDIAN TRADITIONAL

    **Tomato Dhania Shorba** **\$\$8**

Tangy Tomato Broth Infused With Indian Herbs And Freshness Of Coriander

    **Khumb Pudina Shorba** **\$\$10**

A Flavorful Soup With Mushroom Broth, Mint, Ginger & Garlic And Aromatic Spices

  **Murgh Multani Shorba** **\$\$10**

Creamy Fragrant Chicken Broth Filled With Shredded Chicken With Mild Spices

SALAD AND RAITA

Garden Green Salad **\$\$8**

Selection Of Fresh Garden Sliced Cucumber, Onion, Tomatoes, Carrot And Green Chillies

Kuchumber Salad - Freshly Tossed **\$\$6**

Onions, Cucumber And Tomatoes Tossed With Lime, Chilli And Fresh Coriander

Mixed Vegetable Raita **\$\$6**

Chopped Cucumber, Onions And Tomatoes In Yogurt With Roasted Crushed Cumin

 **Burnt Garlic Raita** **\$\$6**

Roasted Garlic Flavoured Yogurt Relish

Boondi Raita **\$\$6**

Fried Gram Flour Balls With Yogurt And Roasted Crushed Cumin

Please inform us for any allergy or dietary restrictions before placing your order!



Vegetarian



Nuts Free



Gluten Free

APPITIZERS



Samosa S\$7.90

Fried Pyramid Shaped Pastry Shell Stuffed With Spiced Potatoes, Peanuts And Green Peas, Served With Tamarind Chutney

Baked Honey Chilli Fries S\$7.90

Sweet & Spicy Crispy Baked Potato Fries Topped With Sesame Seeds And Shredded Cheddar Cheese And Sour Cream

Onion Bhaji S\$6.90

Finely Sliced Onion Smothered In A Fragrantly Spiced Batter And Crispy Fried

Pani Puri S\$9.90

Crispy Semolina Puffs Stuffed With Chopped Potatoes & Onions With Indian Spices, Served With Mint And Sweet Tamarind Water

Dahi Papdi Chaat S\$9.90

Indian Nachos Topped With Chopped Potatoes, Onions & Tomatoes With Yoghurt, Mint Coriander & Tangy Tamarind Sauce

Palak Patta Chaat S\$10.90

Popular Indian Snack, Spinach Leaves Coated With Gram Flour Batter And Fried Till Crispy With Indian Spices, Served With Chutneys

Samosa Chaat S\$11.90

Stuffed Pastry Shell Smashed And Served Over A Bed Of Chickpea Curry With Yogurt And Spicy Tangy Chutneys

Masala Papad S\$6.90

Delicious Lentil Wafer (Fried Or Roasted), Topped With A Tangy Spiced Onions And Tomato Mixture

Masala Peanuts S\$7.90

Roasted Peanuts Tossed With Indian Spices & Herbs With Chopped Onions And Tomato Mixture

Cheesy Nachos S\$14.90

Baked Crunchy Tortilla Chips With Cheddar Cheese, Topped With Olive, Onion, Jalapenos And Served With Guacamole, Salsa And Sour Cream

Please inform us for any allergy or dietary restrictions before placing your order!



Vegetarian



Nuts Free



Gluten Free

INDO – CHINESE



  **Gobhi 65** **S\$12**

Chefs Special Crispy Cauliflower Fried With Oriental Spices

 **Chicken 65** **S\$12.90**

A Popular Spicy Crispy Fried Chicken With Oriental Spices

  **Chicken Lolypop** **S\$12.90**

A Spicy Chicken Drumlette Fried With Oriental Spices, Served With Schezwan Sauce

  **Gobhi Manchurian (Dry/Gravy)** **S\$14**

A Spicy Dish made Out Of Deep-Fried Cauliflower

   **Chilli Paneer (Dry/Gravy)** **S\$15**

Cubes Of Cottage Cheese Stir Fried With Capsicum & Onion With Spicy Hot And Tangy Chilli Sauce

 **Chilli Chicken (Dry/ Gravy)** **S\$14**

Chicken Cubes Fried With Ginger, Garlic, Onion, Capsicum, Chilli & Tossed With Soya Sauce

   **Vegetable Hakka Noodles** **S\$12.90**

Indo-Chinese Style Noodles Stir Fried In Chinese Wok With Vegetable and Soya Sauce

 **Chicken Hakka Noodles** **S\$14**

Indo-Chinese Style Noodles Tossed With Chicken, Ginger & Garlic And A Spicy Tangy Soya Sauce

   **Schezwan Vegetables Fried Rice** **S\$12.90**

Indo-Chinese Spicy Stir-Fried Rice Tossed With Vegetables And Bold Schezwan Flavours

  **Schezwan Chicken Fried Rice** **S\$14**

Indo-Chinese Style Spicy Stir-Fried Rice Tossed With Chicken And Bold Schezwan Flavours

  **Chilli Prawns (Dry)** **S\$16**

Crispy Fried Prawns Tossed With Ginger, Garlic, Onion, Capsicum In A Spicy Hot And Tangy Chilli Sauce

Please inform us for any allergy or dietary restrictions before placing your order!



🌿 VEG – STARTERS 🌿



👤 Hara Bhara kebab **S\$13.90**

Healthy Flavourful Deep-Fried Crispy Patties Stuffed With Medley Of Spiced Spinach, Green Pea And Fennel

Chukandar Ka kebab **S\$13.90**

Freshly Grated Beetroot Kebab Stuffed With Cream Cheese And Rasin With Aromatic Spices

👤 🌾 Bharwan Khumb Peshawari **S\$14.90**

Chef Special Peshawari Stuffed Button Mushroom With Spiced Cheese And Chareed In Tandoor

👤 🌾 Tandoori Malai Broccoli **S\$15.90**

Florets Of Broccoli, Fresh Cream Cheese, Finished In Tandoor

🌿 🌾 Achari Paneer Tikka **S\$14.90**

Cubes Of Cottage Cheese Marinated In Tangy Pickle And Yogurt Marinade Charred In Tandoor

👤 🌿 🌾 Paneer Tikka Multani **S\$15.90**

A Rich And Creamy Cottage Cheese Stuffed With Mint Paste With Aromatic Herbs And Spices

Veg – Kurkuri **S\$12.90**

Chefs Special Creation, Crispy Wonton Roll Stuffed With Cheese, Bell Peppers Olive And Nuts, Served With Sweet Chilli Sauce

🌿 🌾 Vegetable Kathi Roll **S\$13.90**

Indian Style Wrap Filled With Spices, Veggies And Cottage Cheese With Tangy Sauce

👤 Mix – Veg Sampler **S\$22.90**

Paneer Tikka Multani, Hara Bhara Kebab, Malai Broccoli & Khumb Peshawari

Please inform us for any allergy or dietary restrictions before placing your order!



Vegetarian



Nuts Free



Gluten Free

NON-VEG STARTERS



  **Murgh Tikka** **S\$14.90**

Boneless Chicken Marinated With Spices And Yogurt Overnight Charred In Tandoor

  **Murgh Malai Tikka** **S\$15.90**

Boneless Chicken Tikka In Cashew nuts And Cream Marinade Charred In Tandoor

  **Bhatti Da Murgh (Full / Half)** **S\$24.00 / S\$14.00**

Chef Special Creation, Juicy Chicken Leg Marinated In Blend Of Spices And Anardana(Pomegranate), Charred in Tandoor

  **Tandoori Chicken (Full / Half)** **S\$22.90 / S\$14.90**

All Time Favourite Whole Chicken In Classic Red Chilli And Yoghurt Marinade Charred In Tandoor

  **Lamb Seekh Kebab** **S\$16.90**

Minced Lamb And spices, Ground Together, Skewered And Charred In Tandoor

  **Roti Pe Boti** **S\$14.90**

Freshly Made Mini Roti, Pair With Tender Juicy Pieces Of Lamb Drizzled With Ginger, Garlic, Onion And Coriander

  **Bell Pepper Fish Tikka** **S\$15.90**

Boneless Fish Marinated With Yogurt And Roasted Bell Pepper , Flavoured With Indian Spices And Charred In Tandoor

   **Tandoori Kasundi Jhinga** **S\$34.90**

Jambo Prawns Spiced With Homemade Mustard, Grilled To Perfection

Chicken Kathi Roll **S\$14.90**

Indian Street Style Wrap Filled With Marinated Grilled Spiced Chicken Bell Peppers With Tangy Sauce

 **Mix Non-Veg Sampler** **S\$25.90**

Tandoori Chicken, Murgh Malai, Fish Tikka & Seekh Kebab

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Vegetarian



Nuts Free



Gluten Free

🌿 VEG MAIN COURSE 🌿



🌿 Paneer Makhani **\$S\$15.90**

Cottage Cheese Cubes Tossed In Tomato And Cashew Base Rich And Creamy Makhani Gravy

🌿 Palak Paneer **\$S\$15.90**

A Classic Traditional Spinach Puree & Cottage Cheesed Cooked With Onion, Ginger, Garlic, Tomatoes And Indian Spices

🌿 Teen Mirch Ka Paneer **\$S\$16.90**

Home Made Cottage Cheese Marinade With Herbs And Spices Cooked With Trio Of Bell Peppers

🌿 Subz Meloni **\$S\$15.90**

A Bouquet Of Mixed Vegetables In A Deliciously – Spiced Mint Gravy

🌿 Mix Vegetable Korma **\$S\$14.90**

Creamy And Rich Vegetables Simmers In An Indian – Spiced Tomato And Cashew Cream Puree

🌿 Malai Kofta **\$S\$15.90**

Cottage Cheese And Potato Ball Stuffed With Cheese, Cooked In Silky & Creamy Makhni Gravy

🌿 Bhindi Do Pyaza **\$S\$14.90**

Lady's Finger (Okra) Pan-Cooked Generously With Diced Onions, Tomatoes & Dry Masala

🌿 Aloo Gobhi **\$S\$14.90**

Stir Fried Potatoes And Cauliflower With Indian Spices

🌿 Kasundi Adraki Aloo **\$S\$12.90**

Potato Tossed With Bengali Mustard Relish Made From Fermented Mustard Seeds

🌿 Chana Masala **\$S\$12.90**

Chickpeas Cooked With Garam Masala, Onion, Ginger & Garlic

Yellow Dal Tadka **\$S\$13.90**

Yellow Lentils Tempered In Ghee With Onions, Tomato, Ginger And Garlic With Roast Cumin Seeds & Dry Chilli

🌿 Dal Makhani **\$S\$15.90**

Mixture Of Black Lentils Cooked On A Slow Fire With Tomato Puree And Enriched With Cream And Butter

Please inform us for any allergy or dietary restrictions before placing your order!



Vegetarian



Nuts Free



Gluten Free

NON-VEG MAIN COURSE



  **Butter Chicken** **S\$20.90**

Tandoori Chicken Tikkas Cooked In Silky Smooth Spiced, Cashew And Creamy Makhani Gravy

  **Chicken Kadhai Lemon** **S\$16.90**

A Tender Chicken Pieces Cooked With Trio Bell Pepper, Onions, Tomato And Ground Kadhai Masala, Flavoured With Lemon Leaves

  **Chicken Lazeez Handi** **S\$16.90**

Chicken Cubes Cooked With Creamy Cardamom Scented Yogurt And Onion-Garlic Based Brown Gravy

  **Mutton Rogan Josh** **S\$19.90**

Boneless Cubes Of Lamb Cooked With Onion, Ginger, Garlic, Cloves, Cinnamon And Cardamom Based Gravy

  **Mysore Mutton** **S\$20.90**

All-Time Favourite Royal Dish, Cubes Of Lamb Cooked With Fresh Onion, Tomato, Coriander And Indian Spices

   **Saag Gosht** **S\$19.90**

Soft And Succulent Pieces Of Lamb In A Mildly Spiced Spinach Gravy

Fish Goa Curry **S\$17.90**

Chunks Of Boneless Fish Cooked On Slow Fire In A Tangy Spiced Goan Coconut Based Curry

 **Fish Methi Masala** **S\$17.90**

Tender Boneless Fish Cooked In A Unique Mild Blend Of Spice Gravy With Fenugreek leaves

  **Jhinga Jalandhari** **S\$20.90**

Inspired By Jalandhar, A City In Punjab, Prawns Tempered With Crushed Trio Bell Peppers And Indian spices

 **Anda Curry** **S\$11.90**

Boiled Egg In Delicious Creamy And Rich Onion -Tomato Based Gravy With Herbs And Spices

Please inform us for any allergy or dietary restrictions before placing your order!



Vegetarian



Nuts Free



Gluten Free

BREADS



Tandoori Roti **\$5.00**

Made Out Of Whole Meal Flour, Baked In A Clay Oven

Chapati **\$3.90**

Traditional Flatbread With Whole Wheat Flour, Using Tawa On A Gas Stove

Plain Naan / Butter Naan / Garlic Naan **\$5.90**

Naan Is A Leavened Oven Baked Flatbread Made With All- Purpose Flour

Cheese Garlic Naan **\$6.90**

Chessy Twist-Naan Stuffed With A Parmesan & Amul Cheese, With Garlic

Amritsari Kulcha **\$6.90**

Crispy Indian Bread Stuffed With Spicy Mashed Potatoes And Onion

Pudina Paratha / Lachha Paratha **\$5.90**

Multi-Layered Whole Wheat Bread Baked In A Clay Oven

Kashmiri Naan **\$6.90**

Indian Bread Stuffed With Dried Fruits & Nuts In A Clay Oven

Chole Bhature **\$13.90**

*Spicy Chickpea Curry Served With Fluffy Fried Bread (Bharure)
Made Of Refined Or All-Purpose Flour*

Puri Bhaji **\$12.90**

*Fried Puffy Indian Bread Made From Whole Wheat Flour, Served
With Delicious Potato Curry*

RICE



Steamed Basmati Rice **\$6.90**

Fragrance Basmati Rice

Jeera Rice / Peas Pulao **\$7.90**

Fragrance Basmati Rice Tempered With Cumin Seeds Or Aromatic Peas

Egg Fried Rice **\$11.90**

*Stir-Fried Basmati Rice With Scrambled Eggs, Veggies
And Savoury Seasoning*

Please inform us for any allergy or dietary restrictions before placing your order!



Vegetarian



Nuts Free



Gluten Free

BIRYANI



A Rice Dish From The Indian Subcontinent Made From A Mix Of Spices With Vegetables, Chicken, Mutton And Prawn Served With Special Curry

Awadhi Vegetable Dum Biryani \$S\$16.90

Chicken Dum Biryani \$S\$18.90

Mutton Dum Biryani \$S\$20.90

Prawn Dum Biryani \$S\$20.90

DESSERTS



Gulab Jamun \$S\$6.90

Khoya (Reduced Milk) Balls Deep-Fried To A Golden Colour And Immersed In Sugar Syrup - Served Hot With Ice-Cream

  **Gulkhand Rasmalai \$S\$7.90**

Popular Indian Sweet Of Chenna Balls (Fresh Cream Cheese Cake) Soaked In Thickened, Sweetened, Flavoured Milk

 **Gajar Halwa \$S\$7.90**

Traditional Indian Dessert Made With Grated Carrots And Milk, Flavoured With Cardamom, Raisins, Saffron And Almonds

 **Malai Chap \$S\$6.90**

Creamy Marinated Soya Chap With Rich Sweetened Milk And Fresh Cream

 **Kulfi \$S\$8.90**

A Unique Melange Of Home-Made Indian Ice Cream

 **Paan Kulfi**

Indian Ice Cream With A Lovely Hint Of Betel Leaves, Fennel And Cardamom

Malai Kulfi

Creamy Indian Ice Cream Flavoured With A Cardamom And Nuts

Kesar Pista Kulfi

Delightful Indian Ice Cream With Flavours Of Saffron And Pistachios

Please inform us for any allergy or dietary restrictions before placing your order!



Vegetarian



Nuts Free



Gluten Free

JAIN SET MENU

S\$24.90 + Per Person



SET-A

SOUP

Tomato Dhania Shorba

Tangy Tomato Broth Infused With Indian Herbs And Freshness Of Coriander

APPETIZERS

Paneer Tikka Multani

Cottage Cheese Stuffed With Mint Paste With Aromatic Herbs And Spices

Dahi Papdi Chaat

Nachos Topped With Chickpeas, Tomatoes With Yoghurt & Tangy Sauce

MAIN COURSE

Palak Paneer

Spinach Puree & Cottage Cheesed Cooked With Tomatoes And Indian Spices

Gobhi Mattar

A Bouquet Of Cauliflower And Green Peas With Indian Spices

Served With

Dal Makhani

*Mixture Of Black Lentils On A Slow Fire With
Tomato Puree , Cream & Butter*

Jeera Rice

Fragrance Basmati Rice Tempered With Cumin Seeds

DESSERTS

Rasmalai

Chenna Balls (Fresh Cream Cheese Cake) , Soaked In Sweetened Milk

Or

Gulab Jamun

*Khoya (Reduced Milk) Balls Deep-Fried To A Golden Colour And Immersed
In Sugar Syrup - Served Hot With Ice-Cream*

JAIN SET MENU

S\$24.90 + Per Person



SET-B

SOUP

Tomato Dhania Shorba

Tangy Tomato Broth Infused With Indian Herbs And Freshness Of Coriander

APPETIZERS

Palak Patta Chaat

Popular Indian Snack, Spinach Leaves Coated With Gram Flour Batter And Fried Till Crispy With Indian Spices, Served With Chutneys

Tandoori Malai Broccoli

Florets Of Broccoli, Fresh Cream Cheese, Finished In Tandoor

MAIN COURSE

Bhindi Masala

Lady's Finger (Okra) Cooked With Tomatoes & Dry Masala

Chana Masala

Chickpeas Cooked With Indian Spices

Served With

Yellow Dal Tadka

Yellow Lentils Tempered In Ghee With Roast Cumin Seeds & Dry Chilli

Jeera Rice

Fragrance Basmati Rice Tempered With Cumin Seeds

Plain Or Butter

Naan Is A Leavened Oven Baked Flatbread Made With All- Purpose Flour

DESSERTS

Rasmalai

Chenna Balls (Fresh Cream Cheese Cake) , Soaked In Sweetened Milk

Or

Gulab Jamun

Khoya (Reduced Milk) Balls Deep-Fried To A Golden Colour And Immersed In Sugar Syrup - Served Hot With Ice-Cream

GLUTEN FREE SET MENU

\$29.90 + Per Person



VEGETARIAN SET

SOUP

Cream Of Broccoli

Chef's Special Creation Broccoli Soup

APPETIZERS

Paneer Tikka Multani

Cottage Cheese Stuffed With Mint Paste With Aromatic Herbs And Spices

Bharwan Khumb Peshawari

Chef Special Peshawari Stuffed Button Mushroom With Spiced Cheese

MAIN COURSE

Teen Mirch Ka Paneer

Cottage Cheese Marinade With Herbs And Spices With Trio Of Bell Peppers

Subz Meloni

A Bouquet Of Mixed Vegetables In A Deliciously – Spiced Mint Gravy

Served With

Yellow Dal Tadka

Yellow Lentils Tempered In Ghee With Roast Cumin Seeds & Dry Chilli

Jeera Rice

Fragrance Basmati Rice Tempered With Cumin Seeds

Plain Or Butter

Naan Is A Leavened Oven Baked Flatbread Made With All- Purpose Flour

DESSERTS

Malai Kulfi

Creamy Indian Ice Cream Flavoured With A Cardamom And Nuts

Or

Rasmalai

Chenna Balls (Fresh Cream Cheese Cake) , Soaked In Sweetened Milk

GLUTEN FREE SET MENU

S\$29.90 + Per Person



NON-VEGETARIAN SET

SOUP

Cream Of Broccoli

Chef's Special Creation Broccoli Soup

APPETIZERS

Murgh Malai Tikka

Boneless Chicken Tikka In Cashew-nut And Cream Marinade

Bell pepper Fish Tikka

Fish Marinated With Yogurt ,Roasted Bell Pepper With Indian Spices

MAIN COURSE

Mutton Rogan Josh

*Lamb Cooked With Onion, Ginger, Garlic, Cinnamon
And Cardamom Based Gravy*

Saag Gosht

Soft And Succulent Pieces Of Lamb In A Mildly Spiced Spinach Gravy

Served With

Dal Makhani

*Mixture Of Black Lentils On A Slow Fire With
Tomato Puree , Cream & Butter*

Jeera Rice

Fragrance Basmati Rice Tempered With Cumin Seeds

DESSERTS

Malai Kulfi

Creamy Indian Ice Cream Flavoured With A Cardamom And Nuts

Or

Rasmalai

Chenna Balls (Fresh Cream Cheese Cake) , Soaked In Sweetened Milk