

CHEF'S SPECIAL

(Please let us know a day in advance)

Murg Mussalam

Whole chicken stuffed with spicy mince and dry fruits

SGD 58

Whole Fish

Whole seabass cooked en papillote

SGD 38

Tandoori Lobster

Fresh local lobster, black pepper, garlic

SGD 98

SOUP

Seafood essence, shrimp, crab, fish cubes

SGD 25

Vegetable rasam broth

SGD 18

Bhune badam aur makai shorba

Soup of roasted corn & almonds, turmeric popcorn

SGD 18

APPETIZERS

VEGETARIAN

The Yantra “haryali” platter

A selection of vegetarian kebabs, seasoned avocado, vegetable galouti kebab, Mustard flavoured chargrilled broccoli (GF)

SGD 28

Y Achari paneer tikka

Grilled cottage cheese, pickle stuffed

SGD 26

Y “Gobi” by Yantra

Cauliflower steak, Yantra Signature (GF)

SGD 24

Y Chukundar aur gondh ke kebab

Beetroot and crispy resin, beetroot gastrique (GF)

SGD 24

CHAATS AND SUCH

Guppe shup

Semolina balloons, potato, tamarind and mint chutney water

SGD 18

Dahi puri

Semolina balloons, potato, tamarind, mint, seasoned yoghurt

SGD 24

Papdi chaat

Traditional street food, spicy, tangy, sweet

SGD 18

Y Rajasthani mirchi vade

Traditional stuffed chilli, batter fried (GF)

SGD 20

Berry & magaz ke dahi bhalla

Lentil dumplings, yoghurt, melon seeds, berries

SGD 24

APPETIZERS

NON-VEGETARIAN

The Yantra kebab platter

A selection of Yantra kebabs, tangri kebab, bukhnii kebab, fish, prawn

Add galauti kebab SGD 7

SGD 52

Tandoor roasted half chicken

A traditional preparation of chicken (GF)

SGD 26

Malai chicken tikka

Chicken breast, cream cheese, green cardamom

SGD 28

Dhabawale Tangri Kebab

Chargrilled, slow cooked chicken legs

SGD 28

Y Galouti kebabs

Melt in mouth mutton kebab

SGD 26

Namak mandi lamb chops dhungar

smoked lamb, pickled onions (GF)

SGD 32

Patthar gosht

Thin slivers of meat, marinated in deep spices, cooked on stone

SGD 25

Keema, masala pav (3)

Minced lamb simmered with earthy spices, served with traditional pav

SGD 24

Y Ambi jhinga, jumbo prawns, green mango (4)

Green mango, yellow chilli marinated king prawns

SGD 36

Amritsari fish tikka

Fresh local seabass, rustic style "Yantra" classic

SGD 26

"Bengali" fish fry

Bengali style fish fry, panko crust

SGD 22

MAINS

VEGETARIAN

Hing jeera aloo

Potatoes tempered with cumin, chili (GF)

SGD 22

Aloo dum

Bengali style potato curry (GF, V, NOG)

SGD 24

Bhindi do pyaz

Okra with onions, dry spices (GF)

SGD 27

Baingan saraf

Smoked brinjal mash with spices (GF)

SGD 29

Gobi mattar

Homestyle cauliflower curry, fresh green peas (GF, V, NOG)

SGD 28

☪ Panch Phoran Paneer

Cottage cheese, mélange of five spices

SGD 32

Palak paneer

Cottage cheese, creamy spinach puree (GF)

SGD 32

☪ Paneer butter masala

Cottage cheese, rich tomato fenugreek sauce

SGD 32

Choley

Golden temple, slow cooked spiced chickpeas (GF)

SGD 26

☪ Asparagus, methi, coconut, truffle

Asparagus, fresh fenugreek leaves & chestnuts, truffle (GF)

(add grilled scallops SGD 10)

SGD 28

MAINS

NON-VEGETARIAN

Tariwala murg

Traditional boneless chicken curry, tomato (GF)

SGD 34

☪ Chicken bhartha

Creamy shredded chicken breast, spices, egg

SGD 36

Chicken tikka makhani

Succulent chicken tikka, rich tomato fenugreek sauce

SGD 38

☪ Rajasthani lal maans

Methania chilli, garlic, fall of the bone meat (GF)

SGD 42

☪ Achari Ghost

Slow cooked mutton in pickling spices (GF)

SGD 42

☪ Dum ki raan

Aromatic whole leg of lamb, flamed table side (serves 3)

SGD 56

☪ Macher paturi

Fresh local seabass, mustard and coconut marinated, Cooked in banana leaves (GF)

SGD 30

Daab chingri

Mustard marinated prawns cooked in tender coconut (GF)

SGD 34

Alleppey curry

Prawn or fish Piquant green mangoes and coconut curry (GF)

SGD 36

SIDES

Onion & tomato curd raita

SGD 8

Boondi curd raita

SGD 8

Plain yogurt

SGD 6

INDULGENCE

Y Awadhi gosht biryani

From the nawabs kitchen, bone in lamb

SGD 42

Prawn, scallop, crab biryani

From the malabar coast cooked with authentic kerala spices

SGD 40

Y Chicken biriyani

Aromatic, juicy chicken and fragrant basmati rice

SGD 38

Lucknavi subz biryani

Aromatic rice and vegetable preparation

SGD 32

DAL

Y Dal tadka

Yellow lentils, tempered tableside (GF)

SGD 24

Langar wali dal

Split black urad and gram, a golden temple specialty

SGD 24

Dal makhani

Black urad simmered overnight on the tandoor

SGD 28

RICE

Paneer aur matter pulao

Fragrant "cumin" basmati, cottage cheese, green peas

SGD 18

Yantra saffron rice

SGD 16

Steamed basmati / Brown rice / Quinoa

SGD 10

BREAD

Roti Tandoori

SGD 6

Missi / Bajre ka roti (GF) / Roomali

SGD 9

NAAN

Peshwari naan

Dry fruits and saffron

SGD 15

Plain / Garlic / Butter / Parmesan

SGD 9

Paratha

Lachcha/ Pudina / Aloo / Lal mirch ke lachha

SGD 9

Kulcha

Tomato mozzarella kulcha / Onion / Chilli olive / Cheese green chilli

SGD 12

Koraishutir kochuri

A bengali style classic (2)

SGD 8

SWEET ENDINGS

Y Gulab jamun

“khoya” dumplings, saffron, ice cream

SGD18

Y Rasmalai

Fresh “chena”, milk

SGD18

Kulfi – choice of mini Malai / Mango / Gulkand

Homemade ice-cream popsicles

SGD18

Y Saffron ghevar

Homemade ghevar, rabri, pistachio crisp

SGD18

Gajjar ka halwa

Classic carrot compote, saffron

SGD18

Y Saffron flavoured crispy jalebi rabri

Flavoured flour fritters, cardamom flavoured reduced milk

SGD18

Bhapa Doi

Saffron flavored steamed yogurt, a Kolkata speciality

SGD18