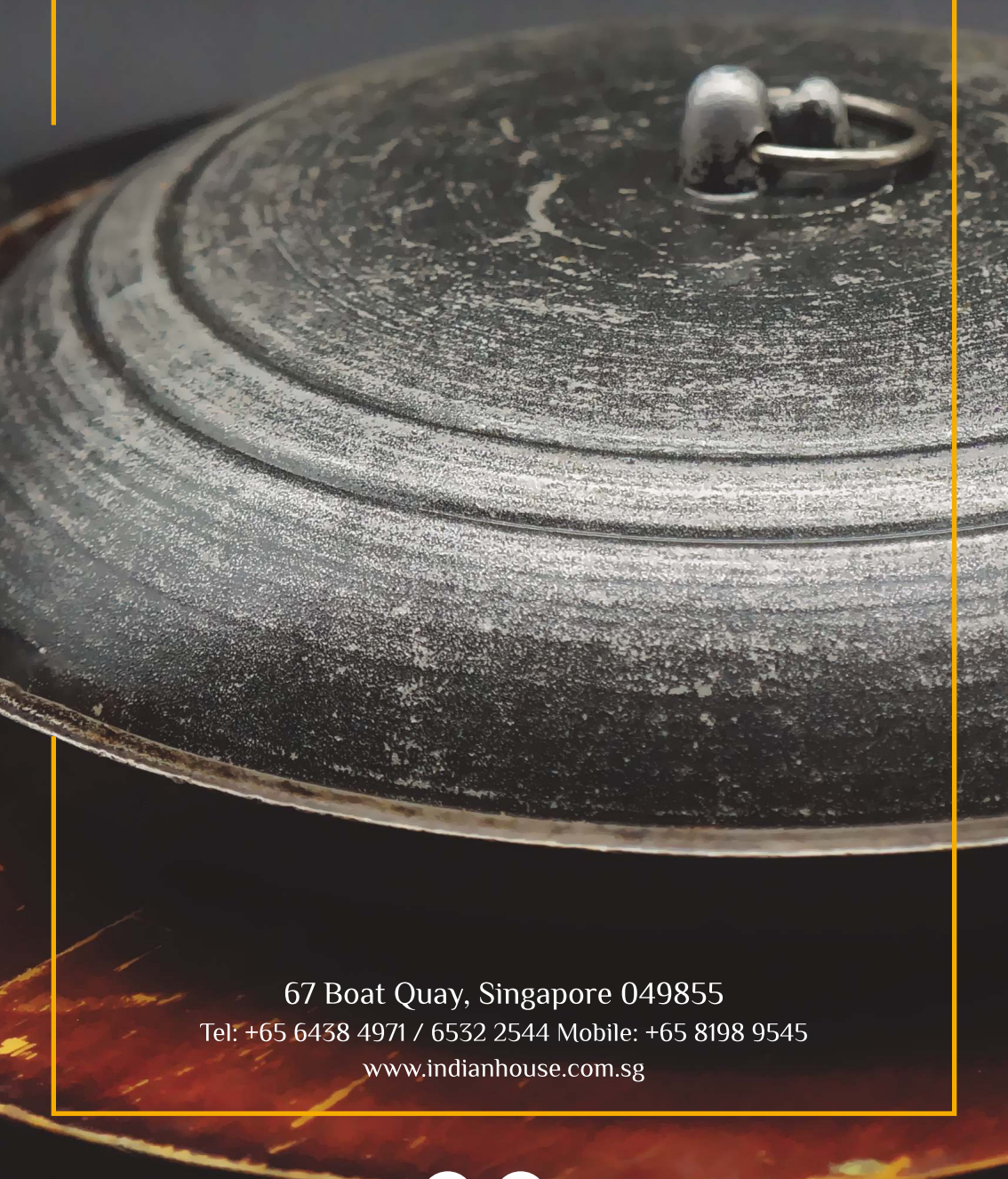




Dum Pukht Grill & Curry
Since 2006

A Unique Culinary Experience of India



67 Boat Quay, Singapore 049855

Tel: +65 6438 4971 / 6532 2544 Mobile: +65 8198 9545

www.indianhouse.com.sg







“Dum Pukht” meaning is “Dum” means to 'breathe in' and “pukht” to 'cook' slow oven cooking technique associated with the Awadh region of India, in which meat, sea food and vegetables are cooked over a very low flame, generally in sealed containers. The technique may be based on earlier Persian cooking methods introduced to India, it is now also commonly used in other cuisines like Mughlai, Punjabi and Hyderabad. This is a slow-cooking method dating back to early sixteenth century Dum cooking was introduced to India by Mughal. Handi is the cookware used for Dum cooking. Dum pukht is derived from Persian meaning 'air-cooked' or 'baked'. The Dum pukht cooking uses a round, heavy-bottomed pot, There are two main aspects to this style of cooking, bhunao and dum, or 'roasting' and 'maturing' of a prepared dish. In this style of cuisine, herbs and spices play an important role. The process of slow roasting gently release maximum flavor. The sealing of the lid of the handi with dough achieves maturing. Cooking slowly in its juices, the food retains all its natural aromas and becomes imbued with the richness of flavors that distinguishes the dish. Par-cooked food is kept in Handi with minimal amount of water. The lid is placed and sealed with a paste of flour and water. The flames are put out, leaving a bed of hot coals. The heat creates the steam, the steam condenses and rolls down the curved walls. In other words, the steam is choked before it can escape, leading to the term 'Dum Pukht'



Vegetarian



Chef's Special



Spicy

A Service Levy and Applicable Government Tax will be charged.



Manchow Soup



Shorba & Soup

-  **TAMATAR SHORBA** \$8.90
Fresh tomato soup with a lush flavour of fresh Indian herb and spices.
-  **DAL DANIYA SHORBA** \$8.90
Yellow lentil soup hints of coriander's leaves.
- CHICKEN SHORBA** \$9.90
A combination of chicken and saffron flavour soup.
-  **MANCHOW VEG SOUP** \$8.90
- MANCHOW CHICKEN SOUP** \$9.90
-  **HOT & SOUR VEG SOUP** \$8.90
- HOT & SOUR CHICKEN SOUP** \$9.90

Salad & Raita

- ONION SALAD** \$5.90
- GREEN SALAD** \$6.90
- MIX RAITA** \$6.90
- BHONDI RAITA** \$7.90
- PLAIN CURD** \$4.90





Tandoori Prawn



Grilled Chicken

House Special



-  **DUM KE ALOO BHARWAN** \$16.90
Potato stuffed with chef creation sauce nuts, pomegranates seed, BREATHE in pot
- DUM PUKHT KAKORI** \$ 20.90
Minced lamb kebabs flavours in a clove, cinnamon & cheese grilled on clay pot oven.
- KALI MIRCH KA MURGH BADAMI KEBAB** \$20.90
Smoke of cinnamon chicken cubes combination of herb and nuts
- MURGH CHANDI TIKKA** \$ 21.50
Chicken cubes dipped in aromatic sauce baked in charcoal
- MURGH LABABDAR** \$21.90
Roasted chicken simmered in delicate rich almond curry.
- MYSORE MUTTON** \$29.90
Marinating mutton in a delicious onion-tomato based gravy loaded with aromatic spices.
-  **WARKI PARATHA** \$5.90
Exotic ajwain flavoured multi layered bread backed in clay
- GRILLED CHICKEN** \$28.90
Boneless chicken served with grilled veggies
- SEA BASS GRILLED** \$49.90
Sea bass grilled traditional Indian style
-  **GRILLED VEG** \$22.90
Combination of fresh grilled with rosemary
- LOBSTER TANDOORI** per 100gms \$10.00
Lobster cooked in charcoal oven
- TANDOORI PRAWN (2pcs)** \$32.90
Perfectly marinated and grilled in charcoal oven
-  **TANDOOR VEG PLATTER** \$49.90
*Mixed vegetable kebab
(Mushroom, Panner, Sheek Kebab, Hara bhara kebab)*
- TANDOORI NON-VEG PLATTER** \$69.90
Chicken, Mutton, Prawn, Fish mixed kebab
- RAANI-E-JEHAN** \$69.90
Leg of Mutton
- PEPPER LOBSTER** per 100gms \$10.00
Lobsters in a delicious pepper flavoured sauce.
- CHILLI LOBSTER** per 100gms \$10.00
Lobsters in a delicious spicy sauce.
- GARLIC LOBSTER** per 100gms \$10.00
Lobsters in a delicious garlic flavoured sauce.
- CHILLI CRAB** per 100gms \$8.00
- CRAB MASALA** per 100gms \$8.00
- PEPPER CRAB** per 100gms \$8.00



Starter

BHINDI JAIPURI <i>Lady finger sprinkled with spicy and deep fried to perfection</i>	\$12.90
VEG SAMOSA <i>Indian puff pastries filled with mashed potato, green peas served with tamarind sauce</i>	\$8.90
VEG MANCHURIAN <i>Mix veggie balls tempered with onion ginger</i>	\$16.90
CHILLY HONEY POTATO <i>Honey flavour crispy potato fries</i>	\$12.90
CHILLY GOBI <i>Crispy cauliflower tossed with onion capsicum</i>	\$15.90
PANEER PAKORA <i>Homemade cottage cheese dipped in flour and spices, deep fried</i>	\$15.90
PANEER CHILLY <i>Crispy cottage cheese tossed with onion capsicum</i>	\$15.90
ONION RING <i>A popular snack sold almost every local street in India</i>	\$12.90
MIX VEGETABLE PAKORAS <i>Assorted vegetable mix with gram flour crispy bite</i>	\$14.90
MIRCHI PAKORA <i>Fresh green chillies stuffed with spiced potatoes, an excellent start to an excellent meal</i>	\$14.90
MACHLI AMRITSARI <i>Boneless fish cubes with ginger, chillies, lemon and deep fried</i>	\$17.90
KEEMA SAMOSA <i>Deep fried Indian puff pastries filled with minced lamb</i>	\$8.90
CHILLY CHICKEN <i>Deep fried chicken with onion capsicum and green chillies</i>	\$19.90
CHICKEN 65 <i>Fried boneless chicken cubes spicy marinated with curry leaves</i>	\$15.90
CHICKEN PAKORA <i>Boneless chicken cubes marinating spices and deep fried</i>	\$14.90
CHICKEN MANCHURIAN <i>Tender boneless chicken stir fried in ginger, garlic & soya sauce</i>	\$20.90
CHILLY PRAWN <i>Deep fried tiger prawn with onion capsicum and green chillies</i>	\$25.90
CHILLY FISH <i>Dory fish deep fried with onion capsicum and green chillies.</i>	\$22.50



Veg Kebab

PANEER TIKKA \$16.90
Cottage cheese cubes marinated in spices & roasted the Tandoor

GOBI TANDOORI \$16.90
Coasted cauliflower and spices

HARA BHARA KEBAB \$14.90
Patties of mashed potato, cottage cheese & spinach mixed with spices & fried; served with a spicy sauce

MUSHROOM KEBAB \$15.90
Cheese stuff mushroom grilled on clay oven

VEG SEEKH KEBAB \$14.90
Minced vegetable and house made cheese mixed with herb

EGGPLANT SALSA \$15.90
Crispy slice brinjal with spice

PAN FRY PARBAL \$15.90
Parbal marinated and pan fried.

Non-Veg Kebab

CHICKEN MALAI KEBAB \$20.90
Cubes of boneless chicken creamy kebab

CHICKEN TIKKA KEBAB \$20.50
Indian smoke chicken kebab every street favourite

RESHMI KEBAB \$20.90
Succulent chicken with cheese, nuts and Indian herbs

TANDOORI CHICKEN (Half) \$21.90
Best known tandoori dish in the entire Indian cuisine (Full) \$39.90

LAMB BOTI KEBAB \$22.50
Boneless lamb cubes marinated yoghurt and spice

LAMB SHEEK KEBAB \$20.90
An extraordinary minced lamb kebab combined herbs

SHAMI KEBAB \$20.50
Minces lamb pettish with herb & spices

TANDOORI POMFRET \$39.90 to \$49.90
An exotic 'ajwain' flavoured mild spicy pomfret grilled in charcoal oven

FISH TIKKA \$21.90
Dory fish marinated in a hint of lemon

ACHARI FISH TIKKA \$21.90
Dory fish marinated in yogurt, rare spices, indian pickle (achhaar), grilled in charcoal oven



Main Course

Chicken

BUTTER CHICKEN <i>Tender chicken cubes simmered in a rich tomato sauce</i>	\$21.90
CHICKEN TIKKA MASALA <i>Chicken tikka cooked in spiced onion based gravy</i>	\$22.90
HANDI MURGH <i>In house special chicken curry</i>	\$21.90
DUM CHICKEN MASALA <i>Our chef make you happy in your meal</i>	\$22.90
SAAG CHICKEN <i>Boneless chicken cubes with spinach</i>	\$21.90
CHICKEN VINDALOO <i>A hot spicy curry with potato</i>	\$22.90
KADAI CHICKEN <i>Braised in its own juice, finished with tomato and capsicum</i>	\$21.90
CHICKEN MADRAS <i>A typical local flavour dish from Chennai</i>	\$22.90

Mutton

GOSHT KURMA <i>Lamb cooked in a mild spicy almond curry</i>	\$22.90
LAMB DUM PUKHT <i>Chef's special curry</i>	\$22.90
LAAL MASS <i>Laal Maas is Rajasthan famous lamb curry cooked with red Kashmiri chilly</i>	\$29.90
KEEMA MASALA <i>A subtly spiced blend of minced lamb</i>	\$22.90
LAMB ROGANJOSH <i>A Kashmiri dish cooked with fourteen Indian spices</i>	\$22.90
TAWA GOSHT <i>Pan fried lamb with onion, chillies</i>	\$26.50
GOSHT VINDALOO <i>A spicy hot lamb curry</i>	\$22.90
LAMB CHOP MASALA <i>Tender lamb racks cooked with herb and spices</i>	\$25.90
SAG GOSHT <i>Tender lamb cubes with fresh spinach</i>	\$22.90
LAMB RIBS <i>our special creation of lamb ribs stewed in potpourri of spice</i>	\$28.90



Main Course

Seafood

FISH CURRY <i>Boneless dory fish mild spicy curry</i>	\$20.90
GOAN FISH CURRY <i>A popular traditional hot spicy dish.</i>	\$24.90
FISH MASALA <i>Braised fish fillets in onion and tomato sauce</i>	\$21.50
COD FISH MASALA <i>Succulents cod fish in a fragrant curry</i>	\$28.90
SEA FOOD MASALA <i>Braised prawn and fish in onion, tomato with herb and spices</i>	\$23.90
PRAWN MASALA <i>Succulent tiger prawn cooked in a onion ,tomato spicy sauces</i>	\$23.50
PRAWN KASHMIRI <i>Prawn cooked with fruits and nuts</i>	\$24.90
PRAWN NISHA <i>Fresh prawn simmered in a coconut based gravy</i>	\$24.50
GARLIC PRAWN <i>Garlic base tiger prawn with herb and spices</i>	\$23.90
PRAWN VINDALOO <i>Hot prawn curry with potato</i>	\$23.90
PRAWN MALAY CURRY <i>Fresh king prawn in a almond creamy sauce</i>	\$24.50



Main Course

Vegetarian

DUMPUKHT VEGETABLE	\$15.90
<i>Well combination of cauliflower, potato, green peas, corn</i>	
SUBZI NAVRATAN	\$14.90
<i>Assorted mix veg cooked fruits mild creamy sauce</i>	
KADAI VEG	\$14.90
<i>Wonderly combination mix veg cooked in a hot sauce</i>	
MALAI KOFTA	\$15.90
<i>Mixture of cheese and nuts cooked in thick creamy gravy</i>	
KOFTA MASALA	\$16.50
<i>Veg crocoites in a spicy thick masala</i>	
PANEER SHAHI KORMA	\$15.50
<i>Cottage cheese in a almond curry</i>	
PANEER KADAI	\$15.50
<i>Homemade cheese simmer in capsicum and onion</i>	
PANEER TIKKA MASALA	\$15.90
<i>Char grilled cottage cheese with capsicum onion</i>	
PANEER BUTTER MASALA	\$15.50
<i>Homemade cheese prepared tomato gravy</i>	
MATER PANEER	\$14.50
<i>Cottage cheese and green peas</i>	
CHANA MASALA	\$13.90
<i>Garbanzo beans cooked in Punjabi style</i>	
RAJMA MASALA	\$14.50
<i>Red kindny beans in thick gravy</i>	
KHUMB MATER	\$13.90
<i>Mushroom and green peas curry</i>	
MUSHROOM MASALA	\$14.90
<i>Mushroom cooked with onion, tomatos</i>	
BHAIGAN BHARTHA	\$15.50
<i>Roasted Mashed Brinjal with herb spicy</i>	
AUBERGINE MASALA	\$13.90
<i>Eggplant tossed in spicy gravy</i>	
ALOO GOBI	\$14.50
<i>Potato and cauliflower cooked together tomato and green chillies</i>	
JEERA ALOO	\$13.90
<i>Potato cubes tempered with cumin seeds</i>	
DUM ALOO	\$14.90
<i>potato simmer in a rich herb and spice</i>	
SARSO KA SAAG	\$15.90
<i>Pureed tender mustard leaves cooked with Indian spices</i>	
BHINDI MASALA	\$13.90
<i>Spice okra cooked in onion tomato</i>	
SAG ALOO	\$13.50
<i>Spinach and potato</i>	
PALAK PANEER	\$15.50
<i>Spinach puree and cottage cheese</i>	
VEG KOLAPURI	\$14.90
<i>Hot spicy mix veg</i>	
DAL DUM PUKTH	\$14.50
<i>Chef special mixed lentil</i>	
DAL MAKHANI	\$14.50
<i>Lentil simmer in overnight over tandoor with exotic herbs and spice finished with butter</i>	
DAL TADKA	\$12.90
<i>Yellow lentil tempered with butter and cumin</i>	



Bread (Roti & Naan)

TANDOORI ROTI <i>Oven roasted unleavened bread</i>	\$3.50
BUTTER ROTI <i>Oven roasted unleavened bread with butter</i>	\$3.90
ROOMALI ROTI <i>Thin bread turned over kadai</i>	\$6.50
ROTI BASKET <i>(Plain, Butter, Herb, Mint)</i>	\$16.90
LACHHA PARATHA <i>Whole wheat layered bread</i>	\$5.50
METHI PARATHA <i>Whole wheat layered bread fenugreek</i>	\$5.50
PUDINA PARATHA <i>Mint flavour whole wheat layered bread</i>	\$5.50
ALOO PARATHA <i>Whole wheat bread with potato stuff</i>	\$5.50
CHAPATTI <i>Whole wheat bread grilled in a pan</i>	\$3.50
PLAIN NAAN <i>Leavened bread</i>	\$3.50
BUTTER NAAN <i>Leavened bread with butter</i>	\$4.20
HERB NAAN <i>Leavened bread with herb</i>	\$4.20
GARLIC NAAN <i>Leavened bread with garlic</i>	\$4.50
CHEESE NAAN <i>Leavened bread stuff with cheese</i>	\$5.90
GARLIC CHEESE NAAN <i>Garlic flavour leavened bread stuff with cheese</i>	\$6.50
PESHWARI NAAN <i>Leavened bread with fruits and nuts</i>	\$5.50
NAAN BASKET <i>(Plain, Butter, Herb, Garlic)</i>	\$16.90
ONION KULCHA <i>Naan Stuff With Onion</i>	\$5.20
MASALA KULCHA <i>Leavened bread stuff with mix veg and herbs</i>	\$5.50
POORI (2pcs) <i>Unleavened puffed deep fried bread</i>	\$5.50
BHATURA <i>Puffed leavened bread</i>	\$5.50



Rice & Biryani

BASMATI RICE <i>Plain steam basmati rice</i>	\$5.50
SAFFRON RICE <i>Basmati rice steamed with specially selected saffron strands & spices</i>	\$8.90
JEERA RICE <i>Cumin seed tempered in steam basmati rice</i>	\$9.90
GHEE RICE <i>Steam basmati rice with clarified butter</i>	\$9.90
VEG PULAO <i>Basmati rice cooked with mixed vegetable</i>	\$13.90
GREEN PEA & PANEER PULAO <i>Basmati rice cooked with green peas and cottage cheese</i>	\$14.90
DUMPUKHT PULAO <i>Chef special dumpukht rice</i>	\$14.90
VEG FRIED RICE / NOODLES	\$13.90
CHICKEN FRIED RICE / NOODLES	\$17.90
SUBZ DUM BIRYANI <i>Vegetable dum cooked rice</i>	\$15.90
MURGH DUM BIRYANI <i>Succulent chicken dum with basmati rice, herb and spice</i>	\$19.50
GOSHT DUM BIRYANI <i>Marinated lamb with dum baked basmati rice, herb and spice</i>	\$20.50
PRAWN BIRYANI <i>Tiger prawn with dum baked basmati rice, herb and spice</i>	\$23.90
FISH BIRYANI <i>Dory fish with dum baked basmati rice, herb and spice</i>	\$19.90
SEA FOOD BIRYANI	\$21.90

Bengali Cuisine

CHOLAR DAL NARKEL DIYE <i>Bengal gram lentil cooked with fresh coconut</i>	\$15.90
ALOO POTOL <i>Potato with parble</i>	\$16.90
RUHI SARSO BATA <i>Ruhi fish with mustard paste</i>	\$22.90
ELISH BHAJA <i>Pan fried the famous hilsa fish with onion, chilly slice</i>	\$25.90
MUTTON KOSSA <i>House special Bengali style</i>	\$25.90
CHICKEN KOSSA <i>House special Bengali style</i>	\$22.50
DOHI MACH <i>Fresh water fish with yoghurt flavours sauce</i>	\$22.90
ALLOOR DUM <i>This house specialist Bengali cuisine</i>	\$15.50



Desserts

KULFI (MANGO, PISTA) <i>Home made ice cream</i>	\$8.50
RAS MALAI <i>Mini porched dumpling cottage cheese soaked in reduced sweetened</i>	\$7.50
GULAB JAMUN <i>Caramelized milk dumpling</i>	\$7.50
FRIED ICE CREAM <i>Chef special fried ice cream</i>	\$7.90
ICE CREAM <i>(Vanilla, chocolate)</i>	\$6.00

Combo Meal **\$49.90** (Monday to Thursday only) *Subject to Availability.

SOUP OF THE DAY (Veg or Non Veg)

STARTER (Choose any two)

Chicken Tikka, Tandoori Chicken, Lamb Kebab, Fish Tikka,paneer Tikka, Veg Sheek Kebab

MAIN COURSE (Choose Any One Non-veg & One Vegetable Dish with Dal)

Non Veg :

Butter Chicken, Kadai Chicken, Chicken Korma. Lamb Rogan Josh, Lamb Korma, Fish masala Goan Fish Curry.

Veg:

Aloo Gobi , Palak Paneer, Mix Veg , Paneer Makhani Chana Masala. Aloo Jeera, Mushroom Masala. Dal Makhani

FLAVOURS OF BREADS (Choose any One)

Plain Naan, Butter Naan, Garlic Naan, Peshwari Naan, Plain Roti, Butter Roti, Pudina Paratha, Methi Paratha

RICE (Choose any one)

Plain Basmati Rice, Saffron Rice, Green Peas Pulao, Butter Rice

DESSERTS

(Fresh fruits (or) desserts of the day)

DRINK (Choose one, first drinks only)

Beer, Cocktail, Sprints, Wine, Soft Drink)



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