

THE
MANOR
BY AWADH
FINE DINING



A CULINARY JOURNEY ACROSS INDIA

Iconic Street Flavours. Timeless Traditions.



\$48++/person



WEEKENDS:

12:00PM - 3:00PM

(Including Public Holiday)



90 MINUTES

DINING EXPERIENCE

NORTH INDIA

❖ Chole Bhature

Fluffy deep-fried bread served with slow-cooked chickpeas in Punjabi masala.

❖ Dahi Bhalla

Soft lentil dumplings topped with yoghurt, tamarind and mint chutneys.

WEST INDIA

❖ Mirchi Pakora

Stuffed green chillies coated in gram flour and fried crisp.

❖ Keema Pav (Veg/Mutton)

Choice of vegetarian or mutton keema served with buttered pav.

SOUTH INDIA

❖ Rasa Vada

Crispy medu vada soaked in flavourful rasam.

❖ Kothu Parotta (Veg/Chicken)

Shredded parotta stir-fried with vegetables or chicken and spices.

EAST INDIA

❖ Puchka (Pani Poori)

Crispy shells with spiced potatoes and tangy flavoured water.

❖ Kolkata Kathi Roll

Flaky paratha wrapped around flavourful fillings.

DESSERTS

❖ Saffron Jalebi

Warm crisp jalebi infused with saffron syrup.

❖ Capsicum Halwa

A unique slow-cooked capsicum dessert with milk, ghee and nuts.

CELEBRATING INDIA'S VIBRANT STREETS. CURATED FOR THE CONNOISSEUR.

All prices are subject to 10% service charge and prevailing GST.

The Manor by Awadh reserves the right to substitute menu items with dishes of equivalent value when necessary.

❖ THE MANOR BY AWADH ❖

Amara Hotel, 165 Tanjong Pagar Road, #02-25, Singapore 088539

