

BISMILLAH BIRYANI RESTAURANT

DINE-IN MENU

NUS UTOWN
STEPHEN RIADY CENTRE



A HERITAGE RESTAURANT
SERVING AUTHENTIC
PAKISTANI-INDIAN CUISINE

2016, 2017, 2018, 2019, 2021, 2022
MICHELIN BIB GOURMAND
AWARD WINNER

STARTERS

★ Highly Recommended

🌿 Vegetarian



★ 🌿 S1
Samosa



★ S3
Mutton Seekh Kebab



S4
Chicken Chapli Kebab



S5
Mutton Chapli Kebab



S6
Grilled Fish



S8
Tandoori Chicken



★ S9
Mutton Shami Kebab



S10
Broast Chicken

STARTERS

S1. SAMOSA (3 PC) \$4.50

Ask staff for today's samosa selection.

S2. CHICKEN SEEKH KEBAB (2PC) \$10

S3. MUTTON SEEKH KEBAB (2PC) \$12

Touted by Lonely Planet as a "melt-in-the-mouth mutton kebab"

S4. CHICKEN CHAPLI KEBAB \$6

S5. MUTTON CHAPLI KEBAB \$9

Ground chicken/mutton & a mixture of fresh herbs and spices.

S6. GRILLED FISH (2 PC) \$10

King mackerel done in a tandoori style.

S7. BONELESS TANDOORI CHICKEN TIKKA \$10

Marinated twice in ginger, garlic, sea salt, paprika & grilled.

S8. TANDOORI CHICKEN \$8.50

Marinated twice in ginger, garlic, sea salt, paprika & grilled over a low fire.

S9. MUTTON SHAMI KEBAB (2 PC) \$10

Minced mutton packed with ground chickpeas & fresh spices.

S10. BROAST CHICKEN (2 PC) \$6.50

Made with a combination of frying & pressure cooking.

PULAO

★ Highly Recommended

🌿 Vegetarian



P1
Chicken Pulao



P2
Mutton Pulao



🌿 P3
Mattar Pulao



🌿 P5
Zeera Pulao

PULAO

An aromatic dish consisting of meat, spices and rice, sauteed together to create a melt-in-your-mouth must try.

P1 .YAKHNI CHICKEN PULAO \$9

P2. YAKHNI MUTTON PULAO \$15

P3. MATTAR/PEAS PULAO \$8.50

P4. ZEERA PULAO \$8

+ EGG TO ANY BIRYANI/PULAO \$1

+ POTATO TO ANY BIRYANI/PULAO \$1

BIRYANI

★ Highly Recommended

Vegetarian



★ B1
Chicken Dum Biryani



★ B3
Young Mutton Biryani



★ B5
Lamb Shank Biryani



B6
Grilled Fish Biryani



B7
Vegetable Dum Biryani



B8
Tandoori Chicken Biryani



B9
Broast Chicken Biryani



B10
Prawn Biryani

BIRYANI

A mixture of chicken, herbs, spices and rice cooked together for that sumptuous flavour in every bite.

B1. CHICKEN DUM BIRYANI
SMALL \$6 REGULAR \$9 LARGE \$14
Served with an egg.

B2. BONELESS CHICKEN DUM BIRYANI WITH POTATO \$16

B3. YOUNG MUTTON BIRYANI
SMALL \$10 REGULAR \$15 LARGE \$20

B4. BONELESS MUTTON BIRYANI WITH POTATO \$20

B5. LAMB SHANK BIRYANI \$20

B6. GRILLED FISH BIRYANI
\$12.50

B7. VEGETABLE DUM BIRYANI
SMALL \$5.50 REGULAR \$8.50

B8. TANDOORI CHICKEN BIRYANI \$15

B9. BROAST CHICKEN BIRYANI
\$12

B10. PRAWN BIRYANI \$20

+ EGG TO ANY BIRYANI/PULAO \$1

+ POTATO TO ANY BIRYANI/PULAO \$1

CURRIES

★ Highly Recommended

Vegetarian



★ C1
Haleem



C3
Chicken Nihari



★ C4
Mutton Nihari



C5
Chicken Korma



C6
Mutton Korma



C7
Paya



C8 & 9
Liver Masala



C10 & 11
Malai Kofta

CURRIES

An aromatic dish consisting of meat, spices and rice, sauteed together to create a melt-in-your-mouth must try.

C1. CHICKEN HALEEM \$10

C2. MUTTON HALEEM \$10

Our best selling lentil & meat stew.

C3. CHICKEN NIHARI \$10

C4. MUTTON NIHARI \$15

A slow-cooked tender & hearty stew.

C5. CHICKEN KORMA \$8

C6. MUTTON KORMA \$12.50

A yogurt-based curry with a tangy taste.

C7. PAYA \$10

Healthy soup of lamb joints & trotters
cooked entirely in water.

C8. CHICKEN LIVER MASALA

\$8.50

C9. MUTTON LIVER MASALA \$8.50

Delicious spicy liver masala dish.

C10. CHICKEN KOFTA \$10

C11. MUTTON KOFTA \$10

Thickened curry made without any cream.

**C12. MUTTON KEEMA MAT'TAR
(BHUNA) \$10**

Minced mutton with green peas.

**C13. BUTTER CHICKEN MASALA
\$12**

CURRIES

★ Highly Recommended

Vegetarian



C12
Mutton Keema Mattar



C14
Chicken Bhuna



C16
Spicy Chicken Pota



C17
Prawn Masala



C18
Brain Masala



C19
Aloo Gosht



C20
Chicken Tikka Masala



C21
Dhal Gosht



C22
Palak Gosht



C23
Mutton Bhuna



C24
Karahi Chicken

C14. CHICKEN BHUNA \$12

A 'dry curry'.

C15. CHICKEN MASALA \$8

Fresh chicken, spices, onion, tomatoes & herbs.

C16. SPICY CHICKEN POTA (GIZZARD) \$10

Cooked in a street food style with masala.

C17. PRAWN MASALA \$15

Peeled prawns in a flavourful gravy.

C18. BRAIN MASALA / BHEJA FRY \$15

C19. ALOO GOSHT \$12.50

Tender lamb with soft, floury potatoes.

C20. CHICKEN TIKKA MASALA \$13.50

Boneless tandoori chicken chunks in a creamy spiced curry sauce.

C21. DHAL GOSHT \$15

Made with lentils and fresh bone-in lamb.

C22. PALAK GOSHT (CHICKEN) \$15

Chicken curry in spinach.

C23. BONELESS MUTTON BHUNA \$18

Young lamb meat with a blend of spices.

C24. KARAHI/KADHAI CHICKEN \$12.50

Pairs well with naan or rice.

VEGETARIAN

★ Highly Recommended

Vegetarian



V1
Chana Masala



V2
Aloo Palak



V3
Vegetable Kadai



V4
Paneer Masala



★ V6
Moong Dhal



★ V7
Aloo Gobi

VEGETARIAN

V1 .CHANA MASALA \$10

Chickpeas, cilantro and garam masala.

V2. ALOO PALAK \$9.50

Blended spinach & potatoes in mild spices.

V3. VEGETABLE KADAI \$8

Mixed vegetables in a tomato-based sauce.

V4. PANEER MASALA \$10.50

A tomato-based sweet gravy thickened with cashew paste.

V5. PALAK PANEER \$12.50

Paneer & puréed spinach.

V6. MOONG DHAL (MUNG BEAN)

\$8.50

A lentil gravy tempered with garlic, cumin & finished with a dash of tadka.

V7. ALOO GOBI \$6.50

Cauliflower & potato dish.



V8
Baigun Aloo



V9
Chana Chaat



V10
Aloo Chaat



V13
Pav Bhaji



V14
Fresh Kachumber

VEGETARIAN

V8. BAIGUN ALOO \$9

Eggplant, potato, tomato & sauteed onion

V9. CHANA CHAAT \$7

Boiled chick peas with potatoes, spices, lime juice & chutney.

V10. ALOO CHAAT \$7

Boiled potatoes with chickpeas, spices, lime juice & chutney.

V11. SAMOSA CHAAT \$8.50

Spicy, tangy & sweet. Chickpeas, mashed samosa with all-veg topping & lemon.

V12. ALOO MATTAR \$6.50

Potatoes and peas in a tomato puree sauce.

V13. PAV BHAJI \$9

Pav minced bun & Bhaji.

V14. FRESH KACHUMBER \$3

Refreshing all-natural salad with a dash of pure sea salt.

DRINKS & SWEETS

★ Highly Recommended

🌿 Vegetarian



D1
Mango Lassi



D2
Fresh Lime



★ D4
Kulfi



D5
Kulfi Take-Home Pack



D6
Firni



D7
Mishti Doi



D8
Gajar Halwa



D9
Gulab Jamun

DRINKS & SWEETS

D1. MANGO LASSI \$4

A tasty blend of yogurt, mango and milk.

D2. FRESH LIME \$3

Lime with a hint of himalayan salt.

D3. SOFT DRINKS \$1.50

D4. KULFI \$4.90 (SERVES 1)

D5. KULFI TAKE-HOME PACK \$19.50 (SERVES 7)

Take-home pack comes in an ice cream box, scoop & serve.

D6. FIRNI \$3

Rice pudding dessert. Fragrant and creamy.

D7. MISHTI DOI \$3 (SERVES 1)

Fermented sweet yoghurt dessert.

D8. GAJAR HALWA \$4

Carrot-based sweet dessert pudding.

D9. GULAB JAMUN (5 PC) \$10

Dried milk, dipped in a saffron-rose-cardamom sweetened syrup.

ADD-ONS

A1. NAAN \$2 (PER PC)

Homemade naan bread.

A2. FRIED ONIONS 100GM \$5

Bismillah's signature homemade Fried Onions.

A3. KULCHA \$3 (PER PC)

A rich flat bread kneaded with mostly milk, buttermilk and yogurt.

A4. POTATO \$1

Add a portion of potato to your choice of biryani.

A5. EGG \$1

MADE TO ORDER

LAMB SHOULDER DUM BIRYANI \$150

Requires 2 day pre-order. Serves 3-4 pax.

Succulent lamb shoulder cooked in a bed of fragrant rice, herbs & spices.

LAMB LEG DUM BIRYANI \$200

Requires 2 day pre-order. Serves 6-9 pax.

Succulent lamb leg cooked in a bed of fragrant rice, herbs & spices.

Place your pre-orders at Bismillahbiryani.com

BIRYANI



VEG OPTIONS



CURRIES



& MORE



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