

# BISMILLAH BIRYANI RESTAURANT

DINE-IN MENU



A HERITAGE RESTAURANT  
SERVING AUTHENTIC  
PAKISTANI-INDIAN CUISINE

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

Applicable to Dine-in ONLY

# Weekly Promo

**FREE  
NAAN  
BREAD\***

with  
purchase  
of curry dish

\*1 piece free with each curry dish ordered.  
Applicable to dishes from our Curry menu  
& Vegetarian menu (except for chaat dishes  
and salad). While stocks last.

BISMILLAH  
BIRYANI  
RESTAURANT

Probably the best biryani anywhere.





STARTERS



★ S1  
Samosa



★ S2  
Mutton Seekh Kebab



S4  
Mutton Chapli Kebab



S5  
Chicken Chapli Kebab



S6  
Boneless Tandoori



S7  
Tandoori Chicken



S8  
Grilled Fish



★ S9  
Mutton Shami Kebab



S10  
Broast Chicken

★ Highly Recommended

🌿 Vegetarian

# STARTERS

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## **S1. SAMOSA (3 PC) \$4.50**

Ask our staff for today's samosa selection.

## **S2. MUTTON SEEKH KEBAB (2PC) \$12**

Touted by Lonely Planet as a "melt-in-the-mouth mutton kebab", our mutton seekh kebab set includes 2 kebabs made from mince goat meat and a variety of herbs and spices.

## **S3. CHICKEN SEEKH KEBAB (2PC) \$10**

Minced chicken marinated in a delectable North Indian spice mixture then grilled.

## **S4. MUTTON CHAPLI KEBAB \$9**

Originating from the North of Pakistan, this Pashtun-style kebab resembling a patty is made from ground mutton and a mixture of fresh herbs and spices.

## **S5. CHICKEN CHAPLI KEBAB \$6**

This Pashtun-style kebab resembling a patty is made from ground chicken and a mixture of fresh herbs and spices.

## **S6. BONELESS TANDOORI CHICKEN TIKKA \$10**

Boneless chicken leg marinated twice in ginger, garlic, sea salt, paprika and grilled over a low fire.

## **S7. TANDOORI CHICKEN \$8.50**

This divine chicken is marinated twice in ginger, garlic, sea salt, paprika and grilled over a low fire.

## **S8. GRILLED FISH (2 PC) \$10**

King mackerel done in a tandoori style. Crispy on the outside, juicy and tender on the inside.

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

Eaten as a snack or an appetizer, our flavoursome mutton shami kebab is a patty of minced mutton packed with ground chickpeas and fresh spices.

## **S10. BROAST CHICKEN (2 PC) \$6.50**

A combination of frying and pressure cooking produces this tasty delight - crispy on the outside, juicy on the inside.

## **S11. HUMMUS \$10**

A delectable dip made from cooked, mashed chickpeas blended with lemon juice, and garlic. Serves 3 pax.





B1  
Chicken Dum Biryani



★ B3  
Young Mutton Biryani



B5  
Lamb Shank Biryani



B6  
Lamb Chop Biryani



B7  
Grilled Fish Biryani



🌿 B8  
Vegetable Dum Biryani



B9  
Tandoori Chicken Biryani



B10  
Broast Chicken Biryani

★ Highly Recommended

🌿 Vegetarian

# BIRYANI & PULAO

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## **B1. CHICKEN DUM BIRYANI**

**SMALL \$6 REGULAR \$9 LARGE \$14**

A mixture of chicken, herbs, spices and rice all cooked together for that sumptuous flavour in every bite. Served with an egg.

## **B2. BONELESS CHICKEN DUM BIRYANI WITH POTATO \$16**

## **B3. YOUNG MUTTON BIRYANI**

**SMALL \$12.50 REGULAR \$17.50 LARGE \$22.50**

Mutton-lovers will enjoy the tender meat in this biryani accompanied by rice, herbs and spices.

## **B4. BONELESS MUTTON BIRYANI WITH POTATO \$22.50**

## **B5. LAMB SHANK BIRYANI \$22.50**

## **B6. LAMB CHOPS BIRYANI \$22.50**

If you are a fan of our kid goat biryani, give our lamb shank or lamb chops biryani a try!

## **B7. GRILLED FISH BIRYANI \$12.50**

Grilled fish baked in a bed of herbs, spices and rice.

## **B8. VEGETABLE DUM BIRYANI**

**SMALL \$5.50 REGULAR \$8.50**

Our vegetarian option for biryani lovers.  
A mix of tasty vegetables, herbs, spices and rice.

## **B9. TANDOORI CHICKEN BIRYANI \$15**

Our signature fragrant biryani rice teams up with the ever-popular Tandoori chicken to create one tantalizing and delicious meal.

## **B10. BROAST CHICKEN BIRYANI \$12**

Fragrant biryani rice accompanied by 2 pieces of crispy and tasty fried chicken broast.

**+ EGG TO ANY BIRYANI/PULAO \$0.50**

**+ POTATO TO ANY BIRYANI/PULAO \$1**

BIRYANI & PULAO



B11  
Chicken Pulao



B12  
Mutton Pulao



 B13  
Vegetable Pulao



B14  
Prawn Biryani



 B15  
Zeera Pulao

 **Highly Recommended**

 **Vegetarian**



# BIRYANI & PULAO

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**B11 .YAKHNI CHICKEN PULAO \$9**

**B12. YAKHNI MUTTON PULAO \$17.50**

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

**B13. MATTAR/PEAS PULAO \$8.50 (VEGETARIAN)**

An aromatic dish consisting of peas (mattar), spices and rice sauteed together.

**B14. PRAWN BIRYANI \$20**

Juicy prawns served on a bed of our signature basmati rice.

**B15. ZEERA PULAO \$8**

This rice is the bedrock of all curries and goes with everything.

**+ EGG TO ANY BIRYANI/PULAO \$0.50**

**+ POTATO TO ANY BIRYANI/PULAO \$1**

CURRIES



★ C1  
Haleem



C2  
Chicken Nihari



★ C3  
Mutton Nihari



C4  
Chicken Korma



C5  
Mutton Korma



C6  
Paya



C7 & 8  
Liver Masala



C9  
Lamb Chop Bhuna



C11 & 12  
Malai Kofta

★ Highly Recommended

🌿 Vegetarian

# CURRIES

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**C1. HALEEM \$10 (MUTTON OR CHICKEN)**

A popular dish in the Indian subcontinent, this stew is a tantalizing mixture of lentils and mutton/chicken. Our bestseller!

**C2. CHICKEN NIHARI \$10**

**C3. MUTTON NIHARI \$8.50 / \$15**

A tender and hearty stew consisting of slow-cooked chicken/mutton.

**C4. CHICKEN KORMA \$8**

**C5. MUTTON KORMA \$12.50**

A yogurt base gives this curry a tangy taste and a perfectly consistent gravy to go with anything.

**C6. PAYA \$10**

This delectable and healthy soup cooked with lamb joints and trotters is cooked entirely in water.

**C7. CHICKEN LIVER MASALA \$8.50**

**C8. MUTTON LIVER MASALA \$8.50**

A deliciously spicy liver masala dish for snacking or as a side.  
Can be eaten with chapati, steamed rice, baguette or simple toasted bread.

**C9. LAMB CHOP BHUNA \$12.50**

**C10. LAMB SHANK BHUNA \$12.50**

Tasty curry made with lamb shank/chops.  
Includes 1 pc of lamb shank or 2pc lamb chops.

**C11. MUTTON KOFTA \$10**

**C12. CHICKEN KOFTA \$10**

A delicious Indian sub-continental recipe served with its own thickened curry, made without any cream.





C13  
Mutton Keema Mattar



C15  
Chicken Bhuna



C17  
Spicy Chicken Pota



C18  
Prawn Masala



C19  
Brain Masala



C20  
Chicken Tikka Masala



C21  
Aloo Gosht



C22  
Mutton Tripe Masala  
in Chana Dhal



C23  
Dhal Gosht

★ Highly Recommended

🌿 Vegetarian

# CURRIES

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## **C13. MUTTON KEEMA MATAR (BHUNA) \$10**

Minced mutton cooked to perfection over high and subsequently low heat.  
Green peas (Matar) is added for taste and texture.

## **C14. BUTTER CHICKEN MASALA \$12**

One of the most popular Indian dishes at restaurants around the world.  
Try Bismillah's take on it!

## **C15. CHICKEN BHUNA \$12**

A 'dry curry' that succulent and finger licking good.

## **C16. CHICKEN MASALA \$8**

Made with fresh chicken, spices, onion, tomatoes and herbs,  
this dish is a safe go-to as it is not very spicy.

## **C17. SPICY CHICKEN POTA (GIZZARD) \$10**

Cooked in a typical street food style with masala.

## **C18. PRAWN MASALA \$15**

Peeled prawns cooked lightly in a gravy of sauteed onions, cumin, tomatoes,  
coriander, kashmiri, red chilli powder and yogurt.

## **C19. BRAIN MASALA / BHEJA FRY \$15**

This world famous dish can be enjoyed with naan or rice.

## **C20. CHICKEN TIKKA MASALA \$13.50**

Tandoori chicken boneless chunks cooked in a creamy spiced curry sauce.

## **C21. ALOO GOSHT \$12.50**

Beautifully rich and lightly flavored broth - cooked with tender lamb and soft,  
floury potatoes.

## **C22. MUTTON TRIPE MASALA IN CHANA DHAL \$8.50**

This dish is slow cooked to bring out all of its ingredients amazing flavours.

## **C23. DHAL GOSHT \$15**

Dhal Gosht is a traditional dish made with lentils and fresh bone-in lamb.  
Enjoy with Naan or Zeera Pulao rice

CURRIES



C24  
Palak Gosht



C25  
Boneless Mutton Bhuna



C26  
Karahi Chicken

★ Highly Recommended

🌿 Vegetarian



# CURRIES

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## **C24. PALAK GOSHT (CHICKEN) \$15**

A chicken curry in spinach. A very popular hearty dish from the plains of the Punjab in Pakistan and India.

## **C25. BONELESS MUTTON BHUNA \$18**

Young lamb meat cooked with a blend of spices to create the rich tasting curry.

## **C26. KARAHI/KADHAI CHICKEN \$12.50**

Originating from the Northern and Northwestern parts of South Asia. This dish is usually served with naan, roti or rice. Absolutely delicious.



V1  
Chana Masala



V2  
Aloo Palak



V3  
Vegetable Kadai



V4  
Paneer Masala



★ V6  
Moong Dhal



★ V7  
Aloo Gobi

★ **Highly  
Recommended**

# VEGETARIAN

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## **V1. CHANA MASALA \$10**

Made with chickpeas, cilantro and garam masala, this flavourful dish is not too spicy and hits the spot everytime.

## **V2. ALOO PALAK \$9.50**

A curry of blended spinach cooked along with potatoes in mild spices.

## **V3. VEGETABLE KADAI \$8**

Mixed vegetables cooked with freshly ground spices in a tomato based sauce.

## **V4. PANEER MASALA \$10.50**

A tomato-based sweet gravy thickened with cashew paste and flavoured with aromatic herbs.

## **V5. PALAK PANEER \$12.50**

A popular Indian veg dish made with paneer (Indian cottage cheese) and puréed spinach.

## **V6. MOONG DHAL (MUNG BEAN) \$8.50**

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

## **V7. ALOO GOBI \$6.50**

You are definitely no stranger to this well known cauliflower and potato dish.





V8  
Baigun Aloo



V9  
Chana Chaat



V10  
Aloo Chaat



V13  
Pav Bhaji



V14  
Fresh Kachumber

★ Highly Recommended

# VEGETARIAN

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## **V8. BAIGUN ALOO \$9**

A mild tasting, pure vegetarian dish of eggplant, potato, tomato and sauteed onion done to perfection. You can eat with naan, chapati or rice.

## **V9. CHANA CHAAT \$7**

A dish prepared with unfried boiled chick peas with boiled potatoes and spices, lime juice and chutney.

## **V10. ALOO CHAAT \$7**

A dish prepared with unfried boiled potatoes with chickpeas and spices, lime juice and chutney.

## **V11. SAMOSA CHAAT \$8.50**

Spicy, tangy and sweet, it is said that what tops a good samosa is a samosa chaat. Served by adding a plate full of chick peas, mashed samosa with freshly cut all-veg toppings and a dash of lemon.

## **V12. ALOO MATTAR \$6.50**

Potatoes and peas in a tomato puree sauce. It adds zest to any meal. A great choice as main dish with naan, puris, rotis, or plain rice or a side order to meat dishes or biryani.

## **V13. PAV BHAJI \$7.50**

An Indian Vegetarian fast food. Pav minced bun and Bhaji is a typical Indian Veg dish that compliments it.

## **V14. FRESH KACHUMBER (SALAD) \$3**

A refreshing all-natural salad made up of cucumbers, tomatoes, onions, cilantro with a dash of pure sea salt.



BISMILLAH  
RESTAURANT  
BIRYANI



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# BISMILLAH BIRYANI RESTAURANT

Probably the best biryani anywhere.

50 Dunlop Street Singapore 209379

Perak Rd





# ADD-ONS

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## **A1. NAAN \$2 (PER PC)**

Homemade naan bread

## **A2. FRIED ONIONS 100GM \$5**

By popular demand, we've added Bismillah's signature homemade Fried Onions to our menu! You can now have as much extra fried onions as your heart desires.

## **A3. KULCHA \$3 (PER PC)**

A rich flat bread kneaded with mostly milk, buttermilk and yogurt. It is soft and rich in taste.

## **A4. POTATO \$1**

Add a portion of potato to your choice of biryani.

# MADE TO ORDER

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## **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 and 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 and spices.

Place your pre-orders at [Bismillahbiryani.com](http://Bismillahbiryani.com)

DRINKS & SWEETS



★ D1  
Mango Lassi



D2 & 3  
Salty / Sweet Lassi



D4  
Fresh Lime



★ D8  
Kulfi



D9  
Kulfi Take-Home Pack



D10  
Firni



D11  
Mishti Doi



D13  
Gulab Jamun

★ **Highly  
Recommended**

# DRINKS & SWEETS

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## **D1. MANGO LASSI \$4**

This yogurt drink is the perfect complement to any meal.  
A tasty blend of yogurt, mango and milk.

## **D2. SALTY LASSI \$3.50**

## **D3. SWEET LASSI \$3.50**

## **D4. FRESH LIME \$3**

Refreshing fresh lime with a hint of himalayan salt.

## **D5. MILK TEA (DOODH PATTI) \$2.50**

Traditional Indian tea, brewed entirely in pure milk, sans water.

## **D6. SOFT DRINKS \$1.50**

Choice of any canned drink.

## **D7. FRESH COCONUT \$4**

## **D8. KULFI \$2.50 (SERVES 1)**

## **D9. KULFI TAKE-HOME PACK \$15 (SERVES 7)**

This traditional frozen Indian dairy dessert is a must-try for all! Individual portion comes in a popicle, take-home pack comes in a ice cream box, servings to be scooped out to serve.

## **D10. FIRNI \$3**

Firni is a traditional Indian rice pudding dessert. Fragrant and creamy, it is prepared with milk and basmati rice as its main ingredients.

## **D11. MISHTI DOI \$3 (SERVES 1)**

This tasty fermented sweet doi is a yoghurt dessert made with milk and sugar.

## **D12. GAJAR HALWA \$4**

A carrot-based sweet dessert pudding from the Indian subcontinent.

## **D13. GULAB JAMUN (5 PC) \$10**

Made of dried milk, dipped in a saffron-rose-cardamom sweetened syrup.

# MORE INFO

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**YES! WE DELIVER ISLANDWIDE:**

**BISMILLAHBIRYANI.COM**

**GRABFOOD**

**DELIVEROO**

**FOODPANDA**

Location-based.

We are available on these apps if you are ordering to a location near any of our outlets. (Remember to check if we are open on that day!)

## OUR LOCATIONS

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**50 Dunlop Street  
S209379**

**1 Fusionopolis Link  
Nexus@One-North  
#01-03**

**76 Shenton Way  
#01-03**

## BIRYANI



## VEG OPTIONS



## CURRIES



## & MORE

