BISMILLAH BIRYANI RESTAURANT

DINE-IN MENU

NUS UTOWN STEPHEN RIADY CENTRE

A HERITAGE RESTAURANT SERVING AUTHENTIC PAKISTANI-INDIAN CUISINE

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

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

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

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

<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>C1</td>
<td>Haleem</td>
<td>$10</td>
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<tr>
<td>C3</td>
<td>Chicken Nihari</td>
<td>$10</td>
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<tr>
<td>C4</td>
<td>Mutton Nihari</td>
<td>$10</td>
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<tr>
<td>C5</td>
<td>Chicken Korma</td>
<td>$8</td>
</tr>
<tr>
<td>C6</td>
<td>Mutton Korma</td>
<td>$12.50</td>
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<tr>
<td>C7</td>
<td>Paya</td>
<td>$10</td>
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<tr>
<td>C8 &amp; 9</td>
<td>Liver Masala (Bhuna)</td>
<td>$8.50</td>
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<tr>
<td>C10 &amp; 11</td>
<td>Malai Kofta</td>
<td>$8.50</td>
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**Highly Recommended**

**Vegetarian**

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<thead>
<tr>
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<tbody>
<tr>
<td>C2</td>
<td>Mutton Haleem</td>
<td>$10</td>
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<tr>
<td>C7</td>
<td>Paya</td>
<td>$10</td>
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<tr>
<td>C8</td>
<td>Chicken Liver Masala</td>
<td>$8.50</td>
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<tr>
<td>C9</td>
<td>Mutton Liver Masala</td>
<td>$8.50</td>
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<tr>
<td>C10</td>
<td>Chicken Kofta</td>
<td>$10</td>
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<tr>
<td>C11</td>
<td>Mutton Kofta</td>
<td>$10</td>
</tr>
<tr>
<td>C12</td>
<td>Mutton Keema Mattar (Bhuna)</td>
<td>$10</td>
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<tr>
<td>C13</td>
<td>Butter Chicken Masala</td>
<td>$12</td>
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Healthy soup of lamb joints & trotters cooked entirely in water.
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. KARACHI/KADHAI CHICKEN $12.50
Pairs well with naan or rice.
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<tr>
<td><strong>V1. CHANA MASALA $10</strong></td>
<td><strong>V6. MOONG DHAL (MUNG BEAN) $8.50</strong></td>
<td><strong>V7. ALOO GOBI $6.50</strong></td>
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<td><strong>V2. ALOO PALAK $9.50</strong></td>
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<td>Blended spinach &amp; potatoes in mild spices.</td>
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<td><strong>V3. VEGETABLE KADAI $8</strong></td>
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<td>Mixed vegetables in a tomato-based sauce.</td>
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<td><strong>V4. PANEER MASALA $10.50</strong></td>
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<td>A tomato-based sweet gravy thickened with cashew paste.</td>
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<td><strong>V5. PALAK PANEER $12.50</strong></td>
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<td>Paneer &amp; pureéd spinach.</td>
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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

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 $2.50 (SERVES 1)

D5. KULFI TAKE-HOME PACK $15 (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.

Highly Recommended
Vegetarian
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
YES! WE DELIVER ISLANDWIDE

BISMILLAHBIRYANI.COM

or visit our other locations.
Check our website for addresses & opening hours.

ALSO AVAILABLE ON:
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DELIVEROO
FOODPANDA