

# 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 MATAR (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 \$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.

# ADD-ONS

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**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

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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 & 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](http://Bismillahbiryani.com)

**BIRYANI**



**VEG OPTIONS**



**CURRIES**



**& MORE**



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