

THE SONG OF INDIA, 2018 ✨**PLEASE NOTE:**

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

Lunch Menu**\$ 79 + +**AMUSE BOUCHE
Baby Puff with Sprouts Pears Tamarind Drizzle

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SOUPASPARAGUS CORN SHORBA
Asparagus Corn Soup laced with Truffle Oil

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STARTERTANDOORI SALMON
Tandoor smoked-mustard enhanced Tasmanian salmon with lime & herbLAKSA CHICKEN KEBAB
Chicken cubes marinated with local Sambal spice cooked in tandoorLAM SHAMMI TIKKI
Pan seared lucknavi lamb mince spiced kebab

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SORBET
Key Lime Sorbet

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MAIN COURSECHICKEN IN MUGHLAI SAUCE
Chicken pieces cooked in rich cashew onion saucePUNJABI OKRA MASALA
Okra tossed in whole spice onion tomato masalaCRISPY SPICED LOTUS ROOT
Crispy fried lotus root tossed in mango spice

SAFFRON PULAO RICE

ASSORTED NAAN

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DESSERTWARM CARROT RAISIN HALWA
Homemade carrot raisin warm puddingCOCONUT ALMOND CREAM
Almond coconut flavoured ice-cream

ASSORTED BERRIES

MASALA TEA

Dinner Menu**\$ 112 + +**AMUSE BOUCHE
Mumbai Onion Fritters

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SOUPCHICKEN ALMOND SHORBA
A Lucknavi Special Chicken Almond Soup

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STARTERBLACK COD TIKKA
Chargrilled black cod marinated with mustard oil, coriander and tamarindCHICKEN PAPRIKA CHEESE KEBAB
Chicken tikka in a paprika enhanced yoghurt marinade

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SORBET
Key Lime Sorbet

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MAIN COURSE

Served in Designer Art Plate

GOAN ROBUST LAMB VINDALOO
Lamb cooked in Goan Vindaloo spicy curryPUNJABI CHICKEN KADAI MASALA
Chicken pieces sautéed in semi dry roast spiceKERALA FISH CURRY
Southern style fish curry from the state of KeralaCALCUTTA POTATO POSTO
Potato mustard masalaAWADHI DAL MAKANI
Black lentils slow cooked to flavourful gray

SAFFRON PULAO RICE

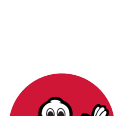
ASSORTED NAAN BASKET

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DESSERTLYCHEE LONGAN KULFI
Homemade lychee longan frostieCARDAMUM CHOCOLATE LAVA CAKE
Cardamom flavoured chocolate lava cake

ASSORTED BERRIES

MASALA TEA

**MICHELIN Guide's Point of View**

You'll soon forget the less-than-convenient location as you climb the few steps of this period bungalow and get your first glimpse of the restaurant. The stylish interior and Indian artwork add to its appealing feel. The menu features delicacies from across India and the kitchen uses traditional methods of preparation alongside more modern cooking styles. The 'Song's Art Palette' allows you to try a number of dishes on a single platter. Try also 'flambé leg of lamb' which is prepared by the table.

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Opening Hours :

Monday to Sunday

Lunch: 12.00pm to 3.00pm

Dinner: 6.00pm to 11.00pm