



DELIVERY MENU

Email: enquiry@ahs.com.sg
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CHAAT		S (\$)	M (\$)	QTY
1	Papri Pakori Chaat <i>Crispy flour cakes topped with potatoes, ginger strips, chick peas and garnished with yogurt, tamarind & mint chutney</i>	7.00	11.00	
2	Bhel Puri <i>A delectable combination of crispy flour pancakes, puffed rice, served with onions and potatoes mixed with spices</i>	7.00	11.00	
3	Samosa Chaat <i>Flour wraps filled with spicy potatoes and green peas, topped with yogurt and sweet & spicy sauce</i>	7.00	11.00	
4	Pani Puri <i>Crispy puffed semolina pancakes served with condiments and a bowl of chilled, tangy beverage</i>	7.00	11.00	
5	Dahi Vada <i>Soft fried lentil dumplings served dipped in beaten yogurt and tamarind sauce</i>	7.00	11.00	
6	Pakori Chaat <i>Soft lentil balls, topped with potatoes, ginger strips, garnished with yogurt, tamarind and mint chutney</i>	7.00	11.00	
7	Allu Chaat <i>Fried potato quarters tossed with Indian spices & lime, and garnished with chopped coriander and green chili</i>	7.00	11.00	
8	Dahi Batata Puri <i>Crispy puffed semolina cakes filled with mashed potatoes, lentil dumplings, chick peas, sweetened yogurt, tamarind chutney, mint chutney, green chili & coriander</i>	7.00	11.00	
9	Allu Tikki Channa <i>Pan-fried potato patty served with hot and spicy chick peas gravy</i>	7.00	11.00	
10	Pav Bhaji <i>Spicy mixed vegetable dish in thick tomato gravy served with hamburger bread</i>	7.00	11.00	
11	Vada Pav <i>Potato fritters hamburger with chef's special garlic sauce</i>	7.00	11.00	
SNACKS		S (\$)	M (\$)	
12	Samosa <i>Deep fried flour wraps filled with spicy potatoes and green peas, served hot with Indian chutney</i>	7.00	10.50	
13	Dokla <i>A traditional steamed Gujarati snack of ground lentils and rice, garnished with mustard seeds, curry leaves and pickled chili</i>	8.00	10.00	
14	Khandvi <i>A delicious steamed savoury made with gram flour and fresh yogurt mix, topped with mustard seeds</i>	6.00	9.50	
15	Assorted Pakoras <i>Onion, potato, cauliflower, chili and cottage cheese fritters fried in chick peas batter. Served hot with tamarind sauce</i>	8.00	11.00	
16	Uttappam (Plain, Onion & Tomato / Cheese) <i>Rice flour pancake topped with onion and tomato or cheese. Served with fresh coconut chutney, tomato chutney and lentil based vegetable curry</i>	6.50/ 7.50		
17	Idly <i>Rice flour hotcake served with fresh coconut chutney, tomato chutney and sambar</i>	7.50		

KEBABS		S (\$)	M (\$)	QTY
Mutton				
18	Seekh Kebab <i>Minced mutton kebab cooked on a skewer in the tandoor oven. Served with diced mix salad, mint sauce and lime wedge</i>	12.00	19.00	
19	Shammi Kebab <i>Minced lamb kebab mixed with spices and prepared on the "tawa". Served with diced mix salad, mint sauce and lime wedge</i>	12.00	19.00	
20	Fish Tikka <i>Boneless fish morsels marinated in yogurt and spices</i>	12.00	16.50	
21	Fish Adaraki <i>Ginger marinated boneless fish morsels cooked in the tandoor oven. Served with diced mix salad, mint sauce and lime wedge</i>	12.00	16.50	
Chicken				
22	Tandoori Chicken <i>An all time popular tandoori chicken special. Served with diced mix salad, mint sauce and lime wedge</i>	12.00	19.00	
23	Murgh Malai <i>Chicken pieces marinated with spices and yogurt, and baked in tandoor oven. Served with diced mix salad, mint sauce and lime wedge</i>	12.00	16.50	
24	Chicken Tikka <i>Boneless chicken marinated in spices and cooked in tandoor oven. Served with diced mix salad, mint sauce and lime wedge</i>	12.00	16.50	
Vegetarian				
25	Tandoori Paneer <i>Home-made cottage cheese marinated in delicate spices and baked in tandoor oven. Served with diced mix salad, mint sauce and lime wedge</i>	11.00	16.00	
26	Tandoori Gobi <i>Cauliflower marinated in spices and baked in tandoor oven until tender and golden brown. Served with diced mix salad, mint sauce and lime wedge</i>	11.00	16.00	
27	Tandoori Allu <i>Potato pieces marinated in spices and cooked in tandoor oven. Served with diced mix salad, mint sauce and lime wedge</i>	11.00	16.00	
28	Hara Bara Kebab <i>A blend of green vegetables, potatoes, fresh coriander and mint baked in tandoor oven. Served with diced mix salad, mint sauce and lime wedge</i>	11.00	16.00	
ASSORTED KEBABS PLATTER				
29	Non Vegetarian Platter <i>Murgh malai, chicken tikka, fish tikka, seekh kebabs. Served with diced mix salad, mint sauce and lime wedge</i>	17.00	28.00	
30	Vegetarian Platter <i>Tandoori paneer, hara bara, tandoori gobi, stuffed allu. Served with diced mix salad, mint sauce and lime wedge</i>	16.00	26.00	

Terms & Conditions

- (1) Payment must be made in cash upon delivery of items.
- (2) Minimum order of \$20 + delivery charge of \$5.00.
For orders above \$40.00, no delivery charge.
- (3) Delivery time will be minimum of 1 hour upon placing of order/s.
- (4) Free achar, katchumber, papad for orders \$100 and above.

MAIN DISHES

	S (\$)	M (\$)	QTY
Mutton			
31 Bhuna Gosht <i>Boneless mutton cooked in fennel flavoured gravy and spices</i>	12.00	18.00	
32 Rogan Josh <i>Mutton in thick onion, garlic, ginger, tomato based gravy</i>	12.00	18.00	
33 Keema Mattar <i>Minced lamb and green peas simmered in rich spices</i>	12.00	18.00	
34 Raan Peshawari <i>Spring lamb leg marinated in yogurt, herbs and spices</i>	14.00	22.00	
Fish			
35 Goan Prawn Curry <i>Coconut based prawn curry - a coastal delicacy</i>	12.00	22.00	
36 Methi Prawn <i>Prawn cooked with fenugreek, a dry preparation</i>	12.00	22.00	
37 Mustard Fish Curry <i>A preparation originated from Bengal</i>	10.00	18.00	
38 Fish Amritsari <i>A tangy combination of marinated fish, coated in batter and deep-fried until crisp</i>	10.00	18.00	
Chicken			
39 Punjabi Chicken Curry <i>An all time favorite made with spices from Punjab</i>	10.00	18.00	
40 Pepper Chicken Masala <i>Thick boneless chicken curry, cooked with black pepper and aromatic spices</i>	10.00	18.00	
41 Chicken Tikka Masala <i>Boneless chicken cooked in tandoor oven and simmered in Indian spices</i>	10.00	18.00	
42 Butter Chicken <i>Boneless chicken tikka simmered in butter and tomato gravy</i>	11.00	18.50	
Vegetarian			
43 Palak with Choice Of: <i>Spinach prepared in the preferred choice: (Potato/Green Peas/Mushroom/Babycorn)</i>	9.00	16.50	
44 Bhaigan Bhartha <i>Roasted brinjal mashed and simmered with chef's special spices</i>	10.00	16.50	
45 Jeera Allu <i>A preparation of potatoes with whole cumin</i>	9.00	14.50	
46 Allu Gobi Mattar <i>A popular dish of potatoes mixed with cauliflower and green peas</i>	9.00	14.50	
47 Mushroom Mattar <i>A combination of mushrooms and green peas simmered in Indian spices</i>	9.00	14.50	
48 Bhindi Masala <i>Ladies fingers cooked in mild Indian spices</i>	9.00	14.50	
49 Dhaba Daal (Yellow/Black) <i>Lentils "dum-cooked" and finish with sauteed garlic, coriander and roasted cumin</i>	(Y) 9.50 (B) 10.00	12.00 13.50	
Paneer Specials			
50 Tawa Paneer Jalfrezi <i>Home-made cottage cheese, onions, capsicum and tomatoes stir fried with spices</i>	9.00	15.00	
51 Palak Paneer <i>Home-made cottage cheese with spinach</i>	10.00	15.00	
52 Butter Paneer <i>Home-made cottage cheese simmered in butter and tomato gravy</i>	10.00	15.00	
53 Paneer Mattar <i>Home-made cottage cheese simmered with green peas, herbs and spices</i>	9.00	15.00	

MEAL SPECIALS

	S (\$)	M (\$)	QTY
54 Kathi Kebab (Seekh/Chicken) <i>Choice of meat or mushroom rolled in "Roomali roti"- thin Indian pan-cooked bread. Served with mint sauce</i>	10.00	16.00	
55 Kathi Kebab (Paneer / Mushroom) <i>Choice of paneer or mushroom rolled in Roomali roti, thin Indian pan cooked bread. Served with mint sauce</i>	11.50	17.50	
56 Chole Bhature <i>Chick peas dish served with deep-fried Indian bread. Served with pickle and diced mix salad</i>	10.00		
57 Sarson Ka Saag & Makki Roti <i>Pureed mustard greens, sauteed with onions, whole red chillies and garlic. Served with Indian corn bread, pickle and diced mix salad</i>	12.00		
58 Plain Dosa	6.50		
59 Masala Dosa	7.50		
60 Cheese Dosa	8.00		
RICE			
61 Pulau (Jeera/Peas/Biryani) Dum Biryani	6.00		
62 Mutton / Fish	13.00		
63 Chicken / Vegetable	12.00		
64 Tandoori Chicken Biryani	14.00		
65 Steam Rice	5.00		
BREADS			
66 Naan (Plain, Garlic/Butter)	2.50		
67 Tandoori Roti (Garlic/ Butter)	2.50		
68 Kulcha (Allu / Paneer)	3.50		
69 Paratha	3.00		
DESSERTS			
70 Gulab Jamun	6.00		
71 Rasmalai	7.00		
72 Gajjar Halwa	6.00		
73 Mango Rabri	7.00		
74 Kulfi Falooda (Plain or Mango)	7.00		
75 Paan	2.00		
BEVERAGES			
76 <input type="checkbox"/> Coke Lite <input type="checkbox"/> Coke	2.50		
77 <input type="checkbox"/> F&N Orange <input type="checkbox"/> Sprite <input type="checkbox"/> Ice Lemon Tea	2.50		
78 Soda Water	2.50		
79 Lime Soda (Sweet / Salty)	4.00		
80 Mineral Water	2.50		
81 Nescafe	3.00		
82 Jaljeera	2.00		
83 Regular Tea	2.00		
84 Mint Tea	2.50		
85 Cammomile Tea	2.50		
86 Indian Masala Tea	3.00		
JUICES			
87 Guava	3.00		
88 Orange	3.00		
89 Lime	3.00		
90 Mango	3.00		
91 Apple	3.00		
SHAKES			
92 Vanilla	4.00		
93 Chocolate	4.00		
94 Strawberry	4.00		
LASSI			
95 Mango	6.00		
96 Sweet	5.00		
97 Salted	5.00		
98 Pudina	5.50		
BEER			
99 Tiger Beer	6.50		
100 King Fisher	8.50		
101 Heineken Beer	8.50		
102 Carona Beer	8.50		

Name: _____
 Address: _____

 Contact : (Res) _____ (Hp) _____
 Date: _____ Time of Order: _____

Order Amt : \$ _____ Transport : \$ _____
 Total Amt Payable: \$ _____
 Customer Signature: _____