



**CHUTNEY MARY**  
*Indian Fast Food*



## CHAAT

	Small	Medium
<b>1 Papri Pakori Chaat</b> <i>Crispy flour cakes topped with potatoes, ginger strips, chick peas and garnished with yogurt, tamarind &amp; mint chutney</i>	<b>7.00</b>	<b>11.00</b>
<b>2 Bhel Puri</b> <i>A delectable combination of crispy flour pancakes, puffed rice, served with onions and potatoes mixed with spices</i>	<b>7.00</b>	<b>11.00</b>
<b>3 Samosa Chaat</b> <i>Flour wraps filled with spicy potatoes and green peas, topped with yogurt and sweet &amp; spicy sauce</i>	<b>7.00</b>	<b>11.00</b>
<b>4 Pani Puri</b> <i>Crispy puffed semolina pancakes served with condiments and a bowl of chilled, tangy beverage</i>	<b>7.00</b>	<b>11.00</b>
<b>5 Dahi Vada</b> <i>Soft fried lentil dumplings served dipped in beaten yogurt and tamarind sauce</i>	<b>7.00</b>	<b>11.00</b>
<b>6 Pakori Chaat</b> <i>Soft lentil balls, topped with potatoes, ginger strips, garnished with yogurt, tamarind and mint chutney</i>	<b>7.00</b>	<b>11.00</b>
<b>7 Allu Chaat</b> <i>Fried potato quarters tossed with Indian spices &amp; lime, and garnished with chopped coriander and green chili</i>	<b>7.00</b>	<b>11.00</b>
<b>8 Dahi Batata Puri</b> <i>Crispy puffed semolina cakes filled with mashed potatoes, lentil dumplings, chick peas, sweetened yogurt, tamarind chutney, mint chutney, green chili &amp; coriander</i>	<b>7.00</b>	<b>11.00</b>
<b>9 Allu Tikki Channa</b> <i>Pan-fried potato patty served with hot and spicy chick peas gravy</i>	<b>7.00</b>	<b>11.00</b>
<b>10 Pav Bhaji</b> <i>Spicy mixed vegetable dish in thick tomato gravy served with hamburger bread</i>	<b>7.00</b>	<b>11.00</b>
<b>11 Vada Pav</b> <i>Potato fritters hamburger with chef's special garlic sauce</i>	<b>7.00</b>	<b>11.00</b>



Papri Pakori Chaat



Bhel Puri



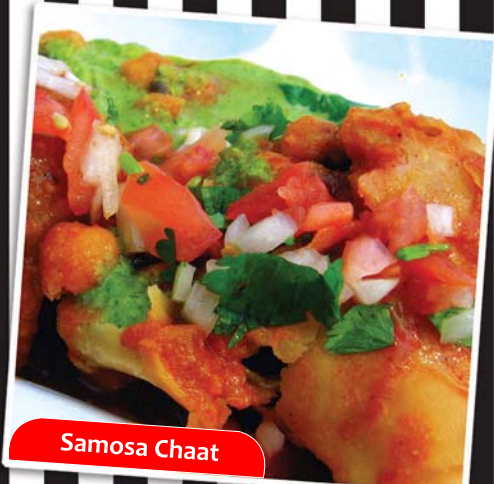
Pani Puri



Vada Pav



Pav Bhaji



Samosa Chaat



## SNACKS

	Small	Medium
<b>12 Samosa</b> <i>Deep fried flour wraps filled with spicy potatoes and green peas, served hot with Indian chutney</i>	<b>7.00</b>	<b>10.50</b>
<b>13 Dokla</b> <i>A traditional steamed Gujarati snack of ground lentils and rice, garnished with mustard seeds, curry leaves and pickled chili</i>	<b>8.00</b>	<b>10.00</b>
<b>14 Khandvi</b> <i>A delicious steamed savoury made with gram flour and fresh yogurt mix, topped with mustard seeds</i>	<b>6.00</b>	<b>9.50</b>
<b>15 Assorted Pakoras</b> <i>Onion, potato, cauliflower, chili and cottage cheese fritters fried in chick peas batter. Served hot with tamarind sauce</i>	<b>8.00</b>	<b>11.00</b>
<b>16 Uttappam</b> (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>		<b>6.50/ 7.50</b>
<b>17 Idly</b> <i>Rice flour hotcake served with fresh coconut chutney, tomato chutney and sambar</i>		<b>7.50</b>

## KEBABS

### Mutton

<b>18 Seekh Kebab</b> <i>Minced mutton kebab cooked on a skewer in the tandoor oven. Served with diced mix salad, mint sauce and lime wedge</i>	<b>13.00</b>	<b>19.00</b>
<b>19 Shammi Kebab</b> <i>Minced lamb kebab mixed with spices and prepared on the "tawa". Served with diced mix salad, mint sauce and lime wedge</i>	<b>12.00</b>	<b>19.00</b>
<b>20 Fish Tikka</b> <i>Boneless fish morsels marinated in yogurt and spices</i>	<b>12.00</b>	<b>16.50</b>
<b>21 Fish Adaraki</b> <i>Ginger marinated boneless fish morsels cooked in the tandoor oven. Served with diced mix salad, mint sauce and lime wedge</i>	<b>12.00</b>	<b>16.50</b>

Samosa



Dhokla



Assorted Pakoras



Seekh Kebab



Khandvi





## KEBABS

### Chicken

#### 22 Tandoori Chicken

*An all time popular tandoori chicken special.  
Served with diced mix salad, mint sauce and lime wedge*

Small

12.00

Medium

19.00

#### 23 Murgh Malai

*Chicken pieces marinated with spices and yogurt,  
and baked in tandoor oven. Served with diced mix salad,  
mint sauce and lime wedge*

12.00

16.50

#### 24 Chicken Tikka

*Boneless chicken marinated in spices and cooked in tandoor  
oven. Served with diced mix salad, mint sauce and lime wedge*

12.00

16.50

### Vegetarian

#### 25 Tandoori Paneer

*Home-made cottage cheese marinated in delicate spices  
and baked in tandoor oven. Served with diced mix salad,  
mint sauce and lime wedge*

11.00

16.00

#### 26 Tandoori Gobi

*Cauliflower marinated in spices and baked in tandoor oven  
until tender and golden brown. Served with diced mix salad,  
mint sauce and lime wedge*

11.00

16.00

#### 27 Tandoori Allu

*Potato pieces marinated in spices and cooked in tandoor oven.  
Served with diced mix salad, mint sauce and lime wedge*

11.00

16.00

#### 28 Hara Bara Kebab

*A blend of green vegetables, potatoes, fresh coriander  
and mint baked in tandoor oven. Served with diced mix salad,  
mint sauce and lime wedge*

11.00

16.00

## ASSORTED KEBABS PLATTER

#### 29 Non Vegetarian Platter

*Murgh malai, chicken tikka, fish tikka, seekh kebabs.  
Served with diced mix salad, mint sauce and lime wedge*

17.00

28.00

#### 30 Vegetarian Platter

*Tandoori paneer, hara bara, tandoori gobi, stuffed allu.  
Served with diced mix salad, mint sauce and lime wedge*

16.00

26.00



## MAIN DISHES

Small

Medium

### Mutton

#### 31 Bhuna Gosht

12.00

18.00

*Boneless mutton cooked in fennel flavoured gravy and spices*

#### 32 Rogan Josh

12.00

18.00

*Mutton in thick onion, garlic, ginger, tomato based gravy*

#### 33 Keema Mattar

12.00

18.00

*Minced lamb and green peas simmered in rich spices*

#### 34 Raan Peshawari

14.00

22.00

*Spring lamb leg marinated in yogurt, herbs and spices*

### Fish

#### 35 Goan Prawn Curry

12.00

22.00

*Coconut based prawn curry - a coastal delicacy*

#### 36 Methi Prawn

12.00

22.00

*Prawn cooked with fenugreek, a dry preparation*

#### 37 Mustard Fish Curry

10.00

18.00

*A preparation originated from Bengal*

#### 38 Fish Amritsari

10.00

18.00

*A tangy combination of marinated fish, coated in batter and deep-fried until crisp*

### Chicken

#### 39 Punjabi Chicken Curry

10.00

18.00

*An all time favorite made with spices from Punjab*

#### 40 Pepper Chicken Masala

10.00

18.00

*Thick boneless chicken curry, cooked with black pepper and aromatic spices*

#### 41 Chicken Tikka Masala

10.00

18.00

*Boneless chicken cooked in tandoor oven and simmered in Indian spices*

#### 42 Butter Chicken

11.00

18.50

*Boneless chicken tikka simmered in butter and tomato gravy*



## MAIN DISHES

### Vegetarian

	Small	Medium
<b>43 Palak with Choice Of:</b> <i>Spinach prepared in the preferred choice: (Potato/Green Peas/Mushroom/Babycorn)</i>	9.00	16.50
<b>44 Bhaigan Bhartha</b> <i>Roasted brinjal mashed and simmered with chef's special spices</i>	10.00	16.50
<b>45 Jeera Allu</b> <i>A preparation of potatoes with whole cumin</i>	9.00	14.50
<b>46 Allu Gobi Mattar</b> <i>A popular dish of potatoes mixed with cauliflower and green peas</i>	9.00	14.50
<b>47 Mushroom Mattar</b> <i>A combination of mushrooms and green peas simmered in Indian spices</i>	9.00	14.50
<b>48 Bhindi Masala</b> <i>Ladies fingers cooked in mild Indian spices</i>	9.00	14.50
<b>49 Dhaba Daal (Yellow/Black)</b> <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

<b>50 Tawa Paneer Jalfrezi</b> <i>Home-made cottage cheese, onions, capsicum and tomatoes stir fried with spices</i>	9.00	15.00
<b>51 Palak Paneer</b> <i>Home-made cottage cheese with spinach</i>	10.00	15.00
<b>52 Butter Paneer</b> <i>Home-made cottage cheese simmered in butter and tomato gravy</i>	10.00	15.00
<b>53 Paneer Mattar</b> <i>Home-made cottage cheese simmered with green peas, herbs and spices</i>	9.00	15.00

A close-up photograph of a chicken tikka dish. The chicken pieces are coated in a vibrant orange-red marinade and are served with sliced green bell peppers and onions.

Chicken Tikka

A photograph of gobi manchurian, featuring cauliflower florets and green bell peppers coated in a thick, orange-red sauce, served with sliced onions.

Gobi Manchurian

A photograph of a bowl of dhaba daal, a thick, yellowish-orange lentil soup, garnished with fresh green cilantro leaves.

Dhaba Daal

A photograph of allu gobi mattar, a vegetable dish consisting of cauliflower florets, green peas, and onions, all coated in a yellowish-orange sauce.

Allu Gobi Mattar

- HOME DELIVERY SERVICE AVAILABLE
- ASK OUR FRIENDLY STAFF FOR MONTHLY PROMOTION
- JAIN FOOD AVAILABLE UPON REQUEST



## MEAL SPECIALS

### 54 Kathi Kebab (Seekh/Chicken)

*Choice of meat or mushroom rolled in "Roomali roti"-thin Indian pan-cooked bread. Served with mint sauce*

Small  
10.00

Medium  
16.00

### 55 Kathi Kebab (Paneer / Mushroom)

*Choice of paneer or mushroom rolled in Roomali roti, thin Indian pan cooked bread. Served with mint sauce*

11.50

17.50

### 56 Chole Bhature

*Chick peas dish served with deep-fried Indian bread. Served with pickle and diced mix salad*

10.00

### 57 Sarson Ka Saag & Makki Roti

*Pureed mustard greens, sauteed with onions, whole red chillies and garlic. Served with Indian corn bread, pickle and diced mix salad*

12.00

### 58 Plain Dosa

6.50

### 59 Masala Dosa

7.50

### 60 Cheese Dosa

8.00

## RICE

### 61 Pulau (Jeera/Peas/Biryani)

8.00

### Dum Biryani

### 62 Mutton / Fish

15.00

### 63 Chicken / Vegetable

12.00

### 64 Tandoori Chicken Biryani

14.00

### 65 Steam Rice

5.00

## BREADS

### 66 Naan (Plain, Garlic/Butter)

3.00

### 67 Tandoori Roti (Garlic/ Butter)

3.00

### 68 Kulcha (Allu / Paneer)

4.00

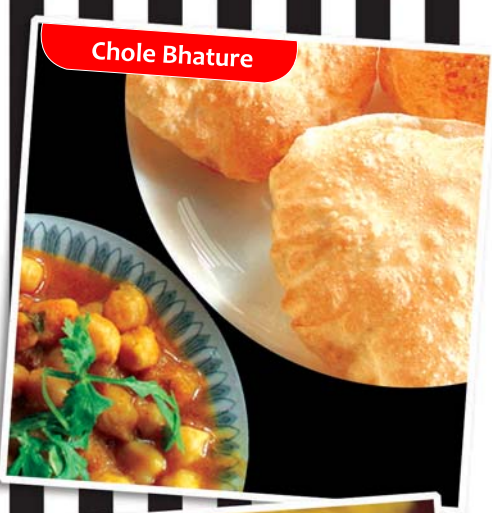
### 69 Paratha

4.00

Kathi Kebab



Chole Bhature



Sarson Ka Saag & Makki Roti



Masala Dosa



Dum Biryani



Naan





## 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

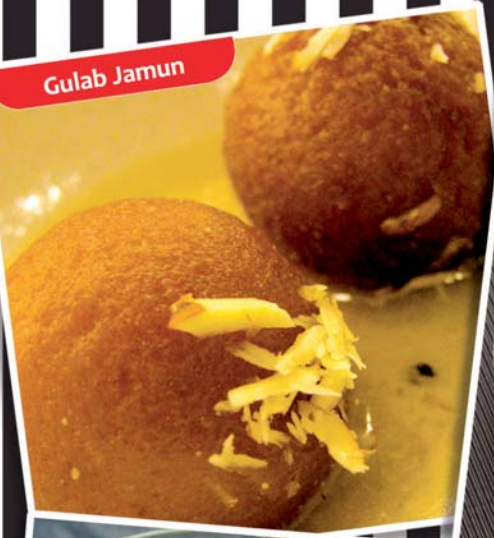
## BEVERAGES

76 Coke Lite • Coke	2.50
77 • F&N Orange • Sprite • 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	3.50
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

Gulab Jamun



Mango Rabri



Rasgulla



Paan



Call us now to make bookings for your special occasion.  
Catering service available at your choice of venues.  
For enquiries call 67888 168 or email at [sales.1@ahs.com.sg](mailto:sales.1@ahs.com.sg)



## 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

## HOUSE WINE

103 Red	8.00
104 White	8.00
105 Scotch	8.00
106 Vodka	8.00
107 Bacardi	8.00