



CHINESE
NEW YEAR
MENU

农历新年菜单

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INDIAN STREET FOOD

印度街头小吃

COCKTAIL SAMOSA

\$ 12

(crispy fried pastry, savory potato filling)

鸡尾酒咖喱角
酥脆的酥皮 咸味土豆馅

GOL GAPPA SHOTS

\$ 12

(crispy balls, spicy potatoes, flavored water)

高咖杷 爆浆脆酥球
脆酥球 辣土豆 香料水

ALOO TIKKI CHAAT

\$ 12

(fried potato patties, yogurt, sweet & hot sauces, pomegranate)

阿卢 马铃薯煎饼
炸土豆饼 酸奶 甜辣酱 石榴

DAHI PAPDI CHAAT

\$ 12

(fried flour crackers, yogurt, sweet & hot sauces, pomegranate crackers)

帕普提 酥脆油炸面饼
炸面粉 酸奶 甜辣酱 石榴

SAMOSA CHAAT

\$ 12

(fried potato pastry, yogurt, tamarind & mint sauces, pomegranate)

萨莫萨 三角饺
炸土豆饼 酸奶 罗望子 薄荷酱 石榴

ROASTED PAPAD

\$ 10

(flat lentil crisp, tandoor roasted)

珀杷德 烤薄脆饼
扁豆酥 筒状泥炉烤



VEG APPETIZERS

蔬菜开胃菜

VEG SEEKH KEBAB

\$ 20

(potato & green veggies, aromatic spices)

珂芭布 蔬菜烤串
土豆 绿色蔬菜 芳香香料

MIX VEG PAKODA

\$ 20

(crispy and flavorful fritters)

珀蔻姐 香炸混合蔬菜
油酥鹰嘴豆粉炸蔬菜

MALAI BROCCOLI

\$ 20

(broccoli, yogurt, butter, cream)

马来焗烤椰菜
西兰花 酸奶 黄油 奶油

DELHI STYLE SOYA CHAAP

\$ 20

(marinated soya chaap, tandoori spices)

德里风味豆饼
腌黄豆 印度香料

TANDOORI BHARWAN ALOO

\$ 22

(shaped potato, cottage cheese, tandoori spices)

巴尔万风味烤土豆
土豆 松软干酪 印度香料

PANEER ACHARI TIKKA

\$ 22

(cottage cheese, pickling spices, lemon)

印度窑烤奶酪块
干酪 阿查里腌渍香料 柠檬

NON-VEG APPETIZERS

非蔬菜类开胃菜

CHICKEN ACHARI TIKKA

(boneless chicken, yogurt, pickling spices, lemon)

酸辣印度香烤鸡肉
去骨鸡肉 酸奶 腌渍香料 柠檬

\$ 22

ROSEMARY MALAI KEBAB

(creamy tendered chicken, yogurt, cardamom & rosemary)

迷迭香马来烤肉串
奶油嫩鸡 酸奶 小豆蔻和迷迭香

\$ 22

ROYAL TANDOORI CHICKEN (H/F)

(king of kebab - tandoori marinated chicken, yogurt & spices)

皇家印度烤鸡 (H/ F)
烤串之王 - 印度烤鸡 酸奶 香料

\$ 22 / \$ 38

AFGHANI CHICKEN

(blend of spices and yogurt-marinated inbone chicken, roasted in a tandoor)

阿富汗烤鸡
混合香料 酸奶腌制骨鸡 烤炉烤制

\$ 22

CHICKEN/FISH 65

(marinated chicken or fish, fried, tempered with curry leave & mustard seed)

鸡肉 / 鱼 65
腌制鸡肉或鱼 煎炸 咖喱叶 芥末籽

\$ 22

AMRITSARI FRIED FISH

(fish fingers coated in spicy chickpea flour batter, deep-fried)

阿姆瑞萨瑞 炸鱼
油炸辣鹰嘴豆粉面糊鱼条

\$ 22

The background is a deep red with a repeating circular pattern. It is decorated with several red lanterns with gold tassels and large, stylized red and gold flowers. The text is centered in a gold color.

NON-VEG APPETIZERS

非蔬菜类开胃菜

FISH AJWAINI TIKKA

\$ 22

(fish fillet, carom seeds, lemon & spice rub)

香煎多曼鱼柳
多曼鱼片 香豆籽 柠檬 香料

LAMB SEEKH KEBAB

\$ 22

(minced lamb, blend spices, lemon)

珂芭布 炭烤羊肉串
绞羔羊肉 混合香料 柠檬

TANDOORI KING PRAWN

\$ 35

(tiger prawn, saffron & yogurt, tandoori spices)

天多利 烤对虾
老虎虾 藏红花 酸奶 印度香料

VEG CURRIES

蔬菜咖喱

ROYAL TAJ DAL MAKHANI

\$ 22

(whole black lentil & kidney beans, cream, butter)

皇家泰姬奶油焖豆咖喱
黑扁豆和芸豆 奶油 黄油

DAL PALAK

\$ 20

(lentils and spinach cooked with spices to make a flavorful stew)

焖菠菜扁豆咖喱
用香料将扁豆和菠菜焖成美味的炖菜

DAL DOUBLE TADKA

\$ 20

(tempererd mix beans, onion & tomato, burnt garlic, asafoetida)

炖扁豆
扁豆 洋葱 番茄 烧蒜 阿魏香辛料

PUNJABI CHOLE MASALA

\$ 24

(chick peas, tomato-onion gravy, garam masala)

旁遮普玛莎拉鹰嘴豆
鹰嘴豆 番茄洋葱肉汁 葛拉姆玛莎拉香辛料

ADRAKI ALOO GOBI

\$ 24

(cauliflower & potatoes, ginger, cumin, coriander)

生姜花椰菜土豆咖喱
花椰菜 土豆 姜 孜然 香菜

VEGETABLE JALFREZI

\$ 24

(stir fried vegetables, tangy tomato sauce, garam masala)

爆炒蔬菜咖喱
蔬菜 番茄酱 葛拉姆玛莎拉香辛料

VEG CURRIES

蔬菜咖喱

METHI MALAI MUTTER

\$ 24

(green peas, cashew nut gravy, cream & fenugreek)

奶香绿豌豆
青豆 腰果酱汁 奶油 葫芦巴香草

SUBZ HANDI

\$ 24

(assorted vegetables cooked in a creamy, spiced gravy)

苏比 什锦蔬菜
什锦蔬菜 奶油调味汁 芳香料

NOORANI MALAI KOFTA

\$ 26

(soft cottage cheese & potato dumplings, cashew nut & tomato gravy)

努乳尼 芝士球
软干酪 土豆饺 腰果酱汁 番茄酱汁

MAKHMALI KOFTA CURRY

\$ 26

(soft koftas in a creamy, tomato based mildly spiced gravy)

马赫马里 咖喱肉丸
松软的肉饼配以奶油和番茄为基础的淡味肉汁

PANEER (Choice is yours)

\$ 26

(palak paneer/ paneer butter masala/ kadhai paneer /shahi paneer)

新鲜水牛奶酪 (由您选择)
(帕拉克奶酪/黄油马萨拉奶酪/卡达伊奶酪/沙希奶酪)



CHICKEN

鸡肉

ROYAL TAJ BUTTER CHICKEN

\$ 25

(chicken breast, cashew nut & tomato gravy, fenugreek)

皇家泰姬 奶油鸡
鸡胸肉 腰果酱汁 番茄酱汁 葫芦巴香草

CHICKEN TIKKA MASALA

\$ 25

*(tandoor fired chicken tikkas, bellpeppers,
onion & tomato gravy)*

天多利 咖喱鸡
烤鸡肉 辣椒 甜椒 洋葱 番茄酱汁

CHICKEN TAKATAK

\$ 25

(spicy chicken cooked with onions, tomatoes, and spices)

摩登香料 烤鸡
洋葱 西红柿 香料 辣鸡肉

CHICKEN DHANIYAWALA

\$ 25

(chicken cooked in a green curry with coriander and spices)

绿咖喱香菜鸡
绿咖喱 香菜 香料 鸡肉

ZAFRANI CHICKEN KORMA

\$ 25

*(boneless chicken, cream, saffron,
aromatic spices and nuts)*

扎夫拉尼 咖喱鸡
去骨鸡肉 奶油 藏红花 芳香香料 坚果

The background is a deep red with a repeating pattern of stylized, overlapping scallop shapes. Three red lanterns with gold tassels are hanging from the top. A large red and gold floral motif is in the top right corner. Another red lantern hangs on the right side. At the bottom, there are more red and gold floral motifs and a dark red semi-circle.

CHICKEN

鸡肉

METHI CHICKEN

(chicken cooked with fenugreek leaves and spices for a fragrant dish)

顶级黄油鸡
葫芦巴叶 香料 鸡肉

\$ 25

SAAG CHICKEN

(tender chicken, spinach gravy, aromatic spices)

萨格 菠菜咖喱鸡
嫩鸡肉 菠菜酱汁 芳香香料

\$ 25

CHICKEN RARA

(chicken chunks cooked in a thick gravy with chicken minced meat & spices)

活力嫩鸡咖喱
嫩鸡肉和香料在浓肉汁中煮熟的鸡肉块
(适合初次尝试印度咖喱和小孩子品尝)

\$ 28

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LAMB

鸡肉

SAAG GOSHT

(tender Mutton, spinach gravy, aromatic spices)

厨师推荐 菠菜炖羊肉
嫩羊肉 菠菜酱汁 芳香香料

\$ 28

LAMB VINDALOO

(spicy braised lamb, potato, aromatic spices)

温达卢咖喱羊肉
麻辣炖羊肉 土豆 芳香香料

\$ 28

LAMB ROGAN JOSH

(slow braised lamb, kashmiri spices, garam masala)

罗根 乔希羊肉
慢炖羊肉 克什米尔香料 加拉姆马沙拉

\$ 28

BHUNA GOSHT

(well seared lamb, aromatic spices, clarified butter)

布娜 辣羔羊咖
烤羊肉 芳香香料 黄油

\$ 28

LAMB SEEKH MASALA

(grilled lamb skewers served in a flavorful tangy gravy)

炭烤碎羊肉
烤羊肉串配上味道浓郁的酱汁

\$ 28

The background features a dark red color with a repeating circular pattern. Red lanterns are suspended from the top, and stylized red and yellow flowers are scattered throughout. A large yellow cloud is in the bottom right corner.

SEA FOOD

海鲜

MUSTARD FISH CURRY

\$ 25

(fish fillets cooked in a tangy mustard seed-based curry)

芥末鱼咖喱
浓烈的芥末籽咖喱烹制的鱼片

FISH TIKKA MASALA

\$ 25

(tandoor fired fish tikkas, bell peppers, onion & tomato gravy)

玛莎拉烤鱼
天多利烤鱼 甜椒 洋葱和番茄酱汁

GOAN FISH CURRY

\$ 25

(fresh fish fillet, chilli, coconut & tamarind sauce)

果阿 咖喱鱼
新鲜鱼片 辣椒 椰子 罗望子酱

MALABAR PRAWN CURRY

\$ 28

(pan-seared prawns, coconut sauce, curry leaves & mustard seeds)

马拉巴 咖喱虾
煎虾 椰汁 咖喱叶 芥菜籽

KADHAI PRAWN

\$ 28

(juicy prawns, bell peppers, onion & tomato gravy)

卡戴虾
多汁的虾 甜椒 洋葱 番茄肉汁



INDO-CHINESE 创意印式中餐

VEGETABLES IN CHILLY GARLIC SAUCE

\$ 20

(mixed vegetables stir-fried in a spicy garlic sauce)

蒜蓉蔬菜

用香蒜酱炒的什锦蔬菜

GOBHI MACHURIAN (Dry/Gravy)

\$ 20

(batter fried cauliflower florets in a tangy oriental sauce)

印度酸甜花菜 (干、浇汁)

浓郁的东方酱汁煎花椰菜

CHILLY PANEER (Dry/Gravy)

\$ 22

*(paneer stir-fried with onions, bell peppers,
chili sauce, served dry/gravy)*

焗炒奶酪 (干/浇汁)

焗炒印度奶酪 洋葱 甜椒 辣椒酱

CHILLY FISH (Dry/Gravy)

\$ 22

*(fish fillets tossed with onions, bell peppers,
chili sauce, served dry/gravy)*

多曼鱼 (干/浇汁)

多曼鱼片 洋葱 甜椒 辣酱

CHILLY CHICKEN (Dry/Gravy)

\$ 22

*(chicken stir-fried with onions, bell peppers,
chili sauce, served dry/gravy)*

辣子鸡 (干/浇汁)

洋葱 甜椒 辣椒酱炒鸡



INDO-CHINESE 创意印式中餐

CHILLY PRAWNS (Dry/Gravy)

\$ 25

*(prawns stir-fried with onions, bell peppers,
chili sauce, served dry or in gravy)*

鲜虾 (干/浇汁)

大虾炒洋葱 甜椒 辣椒酱

FRIED RICE (Veg/Chicken)

\$ 20

(fried rice with mixed vegetables or chicken)

炒饭 (蔬菜/鸡肉)

炒饭配蔬菜或鸡肉

SCHEZWAN FRIED RICE (Veg/Chicken)

\$ 22

*(fried rice with mixed vegetables or chicken,
flavored with schezwan sauce)*

四川炒饭 (蔬菜/鸡肉)

拌有蔬菜或鸡肉的炒饭 四川辣酱调味

HAKKA NOODLES (Veg/Chicken)

\$ 20

*(stir-fried noodles, mixed vegetables or chicken,
seasoned with hakka sauce)*

客家面 (蔬菜/鸡肉)

客家酱料 将蔬菜或鸡肉混合炒面

The background features a repeating pattern of red and gold scalloped circles. Four red lanterns with gold tassels are positioned around the page: two at the top left, one at the top right, and one on the right side. Large red and gold floral motifs are located at the bottom left and bottom right corners.

ACCOMPANIMENTS

前菜

BOONDI RAITA

\$ 10

(yogurt mixed with crispy chickpea flour balls and spices)

脆豆酸奶

酸奶与脆鹰嘴豆粉球和香料混合

FRESH GARDEN GREEN

\$ 10

(sliced cucumber, onions and tomato, lime, green chilli)

新鲜绿色花园

黄瓜片 洋葱 番茄 青柠和青辣椒

CUCUMBER RAITA

\$ 10

(cucumber, whipped yogurt, roasted cumin & crushed pepper)

黄瓜沙拉

黄瓜 搅打酸奶 烤孜然 胡椒粉

JEERA POMEGRANATE RAITA

\$ 10

(pomegranate, roasted cumin, whipped yoghurt)

吉乳石榴酸奶

石榴 烤孜然 搅打酸奶

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SWEET INDULGENCE

甜品

PISTACHIO GULAB JAMUN

\$ 12

(fried flour dumplings, fragrant sugar syrup, sliced pistachios)

开心果玫瑰果
炸面饺子 香喷喷的糖浆 切片开心果

ALMOND RASMALAI

\$ 12

(cottage cheese balls, juicy milk cream, saffron & almond)

杏仁奶汤圆
松软干酪球 多汁奶油 藏红花 杏仁



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