



SONA'S GRILL

FOOD MENU

"In the heart of every great city lies its soul – a diverse tapestry of flavors woven into the culinary artistry of a restaurant. Here, every meal is a celebration, every bite is a revelation, and the ambiance is the poetry that lingers long after the plates are cleared."

www.sonasgrill.com

MENU



CHAAT CORNER

Paneer Pakora

Cottage cheese deep fried fritters.

14



Vegetable Pakora

Mix Vegetables deep-fried fritters.

12

Onion Bhajia

Deep fried onion fritters - a traditional favourite.

12

Chilli Pakora

Crispy battered fresh big chillies stuffed with spices potato mix.

12



Aaloo Tikki Chaat

Shallow fried spicy mash of potato patties served with chick peas sauce, garnished with chopped onions and coriander.

10

Papdi Chaat

Indian nachos topped with tomatoes, onions, potatoes, poured with yoghurt, mint & tamarind sauce.

11



Samosa Chaat

Samosa dip in chick peas sauce, topped with onions, sweet and sour sauces and chilly chutney, yoghurt, sev, garnished with blended spices.

11

Chana Chaat

Tasty, tangy variety of chaat snack made with white chickpeas, spices, herbs, onions, tomatoes and lemon

10



Bhel Puri

A delicious mix of fried puffed rice, sev, totatoes, onion, peanuts, green chilli chutney, sweet and tamarind sauces.

10

Dahi Puri

Crispy pastry balls filled with potatoes, sweet and sour sauces, topped with yoghurt, sev, garnished with blended spices.

11



Pani Puri

Round, hollow crispy puris are filled with mashed potato, black gram & crispy boondi. Mint &/or tamarind flavoured water is then poured into the puffed puris.

10

Pav Bhaji

Mumbai special Potato mix veggies curry served with breads shallow fried with butter.

13



Vada Pav

Desi Indian Burger. Potato patty sandwiched in soft Pav(Bread). Served with chutneys and mildly fried salted green chilli.

11

Samosa - 2Pcs

Spicy potato, peas puff served with sweet and savor chutneys

8

Peanut Masala

Mixture of peanuts, diced onions, tomatoes, spices and lemon. A must try with drinks

8



* Prices excludes 10% Service Charge



MENU



SOUPS



Tomato Soup

8

Vegetable Soup

8

Cream of Chicken Soup

9

VEG STARTERS



Tandoori Veg Platter

Fresh garden vegetables marinated in yogurt with fresh spices and cooked in Tandoor.

28

Paneer Tikka

The perfect blend of spices and a smoky touch to cottage cheese .

17

Achari Paneer Tikka

The perfect blend of spices with pickle taste and a smoky touch to cottage cheese .

17

Paneer Tikka Kali Mirch

The perfect blend of spices with black pepper and a smoky touch to cottage cheese .

18



Paneer Malai Tikka

The perfect blend of Cream, spices and a smoky touch to cottage cheese .

18

Malai Broccoli

Fresh green Broccoli marinated in yogurt, cream and fresh spices. This delightful blend is then cooked to perfection in the tandoor.

17



Tandoori Mushroom 10Pcs

Fresh button Musrooms marinated with perfect spices with smoky flavour.

16

Ajwaini Soya Chaap

The perfect blend of spices and a smoky touch to Soya Chunks with Ajwaini(Carom seed) flavour .

17

Hara Bhara Kebab

Special patties made with spinach, boiled potatoes, green peas, flour and spices

15

Gobhi Manchurian Dry

Popular Indian-Chinese dish. Cauliflower florets coated with flour deep fried tossed in soya manchurian and garlic sauce.

16



Chilli Paneer Dry

Popular Indian-Chinese dish. Cottage cheese coated with flour deep fried tossed in soya and garlic sauce.

18

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MENU



NON-VEG STARTERS

Tandoori Non-Veg Platter

A combination of Chicken, Fish, Prawn and Kebabs

38



Tandoori Chicken-Full



Tender spring chicken marinated in whipped yoghurt into which a variety of spices are deftly added.

33

Tandoori Chicken-Half

Tender spring chicken marinated in whipped yoghurt into which a variety of spices are deftly added.

18

Chicken Tikka

The perfect blend of spices, lemon and a smoky touch to juicy boneless chicken chunks

17

Hariyali Chicken Tikka

The perfect blend of spices, mint, coriander, lemon and a smoky touch to boneless chicken chunks.

17



Chicken Malai Tikka

The perfect blend of spices, cream and a smoky touch to juicy boneless chicken chunks.

18

Chicken Tikka Kali Mirch



The perfect blend of spices, cream, Black pepper and a smoky touch to juicy boneless chicken chunks.

18

Chilli Chicken Dry



Popular Indian-Chinese dish. Boneless chicken chunks coated with flour deep fried tossed in soya & garlic sauce.

18



Chicken 65



Popular South Indian Chicken appetizer made by deep frying marinated chicken with curry leaves and green chilies

18

Fish Tikka

The perfect blend of spices, lemon and a smoky touch to juicy Barramundi Fish fillets.

19

Fish Tikka Kali Mirch

The perfect blend of spices, Black pepper lemon and a smoky touch to juicy Barramundi Fish fillets.

19

Fish Amritsari



Deep fried boneless fish fillet marinated with fine Indian spices.

19



Chilli Prawn Dry

Popular Indian-Chinese dish. Tiger Prawn coated with flour deep fried tossed in soya and garlic sauce.

22

Tandoori Prawn



Tiger Prawn marinated with fine Indian spices and cooked in Tandoor.

22



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MENU



Kebab Special



Chicken Seekh Kebab

A melt in your mouth minced Chicken kebab. Minced Chicken subtly spiced, rolled on a skewer, then grilled in Tandoor.

19

Lamb Seekh Kebab



A melt in your mouth minced lamb kebab. Minced lamb subtly spiced, rolled on a skewer, then grilled in Tandoor.

22



Afghani Chicken Kebab



Chicken thighs are cut into bite sized chunks and are marinated with yogurt, lemon juice and spices.

20

Shami Kebab

Special Mughlai recipe. Patty of minced Mutton, chickpeas and assorted spices

23



Tandoori Lamb Chaap



Tender chops of lamb lightly marinated with fresh spices then grilled in the tandoor. Allow 15-20 mins in preparation.

24

ON THE SIDES



Papad Basket

Raosted Papad(3 pcs)

Masala Papad

Roasted Indian cracker with onion, tomato, green chilli and cilantro topping

Raita (Boondi / Mix Veg)

Green Salad

Fresh home made yoghurt

Extra Curry



2

4

4

7

7

6

5



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MENU



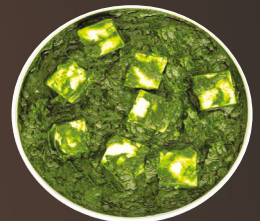
MAIN COURSE

Veg Curries

Palak Paneer

Cubes of wholesome cottage cheese cooked in a creamy spinach sauce. A North Indian favourite!

18



Kadahi Paneer

Cottage cheese cooked in pan with a thick blend of onions, tomatoes, green peppers and dry spices

18

Paneer Tikka Masala

Cottage cheese Tikkas cooked a rich and tangy tomato gravy.

18

Paneer Makhani

Cottage cheese cooked in creamy tomato and cashew gravy, with an interesting blend of spices.

18



Paneer Pasanda

Made with shallow fried stuffed paneer in smooth and creamy onion gravy.

20

Dil Khush Kofta

Crushed potatoes, cottage cheese & cream are used to form spheres with a stuffed raisin - topped with a rich creamy sauce made from nuts & cottage cheese.

20

Soya Chap Masala

A rich and tangy tomato gravy with grilled soya chunks.

18



Sarson Da Saag

North Indian favourite winter dish. Mustard greens cooked with spices. Best eaten with Makki di roti.

16

Palak Corn

Made with fresh spinach and sweet corn with tangy garlic.

16

Mushroom Masala

Delicious Indian curry made with mushrooms, onions, tomatoes, herbs & spices

16

Baingan Ka Bharta

Smoky grilled eggplant mashed & cooked dry with spice

16



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MENU



Veg Curries



Bhindi Do Pyaza

Tender okra sautéed with chopped onions, tomatoes & spices with a tangy twist.

15

Aaloo Gobhi

Garden fresh cauliflower cooked with potatoes and mix with mild Indian spices.

14

Gobhi Masala

Tender Cauliflower sautéed with chopped onions, tomatoes & spices with a tangy twist.

14

Aaloo Jeera

Potatoes having strong flavors of asafoetida (hing), cumin and coriander.

13

Chana Masala

A North Indian speciality. Chickpeas cooked in a spicy thick onion sauce. Best eaten with Bhaturs (an Indian bread variety)

16

Daal Makhani

Urad Dhal slowly cooked overnight in a creamy blend of kidney beans, onions and spices with a pat of butter. Special recipe from the plains of Punjab.

17

Daal Tadka

Cooked mixed lentils tempered with onions, garlic & spices. A Full source of protein for the vegetarian.

15

Mix Vegetable

Fresh seasonal vegetables cooked in spicy tomato gravy.

15

Aap Ki Pasand

Vegetable dish of your choice (Subject to availability)

16-20



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MENU



Non-Veg Curries

Chicken Curry

Boneless chicken cooked in tomato spicy curry sauce.

18

Butter Chicken

A superb, traditional North Indian dish. Here, pieces of pre-marinated chicken are cooked in a rich tomato creamy gravy topped with a pat of butter.

20



Kadahi Chicken

Flavorful dish made with boneless chicken, onions, capsicum, tomatoes, ginger, garlic and fresh ground spices.

19

Chicken Tikka Masala

Chunks of chicken tikka cooked in a gravy made from onions, blended tomatoes, green peppers, a variety of spices & chillies.

20



Chicken Saag

Boneless chicken bites cooked with fresh delicious spinach gravy.

19

Chicken Hyderabad

A rich, full flavoured, spinach based chicken dish. Made with fried onions, yoghurt and whole spices.

19



Chicken Vindaloo

Originates from Goa. A spicy offering of boneless chicken cooked in a hot chilli sauce with a potato.

19

Egg Curry

Spicy curry made of hard boiled eggs, onions, tomatoes, whole & ground spices and herbs.

16

Egg Bhurji

A delightful spicy crumbled egg dish.

16



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MENU



Non-Veg Curries



Mutton Rogan Josh

20

Tender cubes of mutton simmered & cooked in a delightfully spiced gravy. Famous Kashmiri dish.

Mutton Mysore

22

A must try dish from old town of Mysore. Cubes of mutton in a dry curry paste

Kadahi Mutton

20

Flavorful dish made with mutton chunks with thick blend of, onions, capsicum, tomatoes, ginger, garlic gravy & fresh ground spices



Hyderabadi Gosht

21

A delightful creation - chunks of mutton with black peppercorns, cardamoms & cloves simmered in fresh yoghurt.

Fish Tikka Masala

20

Chunks of chicken tikka cooked in a gravy made from onions, blended tomatoes, green peppers, a variety of spices & chillies

Goan Fish Curry

20

Fish cooked in a coconut gravy made with coriander, tomatoes, vinegar and spices.



Fish Methi Masala

20

Fish cooked in thick gravy made of onions, Tomatoes and Fenugreek leaves.

Fish Kolhapuri

20

Fillets of fish cooked in a thick gravy spiced with black peppers, coriander seeds & mustard seed

Prawn Curry

22

Luscious tiger prawns cooked in a traditional onion-based gravy.



Kadahi Prawn

22

Flavorful prawn dish made with thick blend of, onions, capsicum, tomatoes, ginger, garlic gravy & fresh ground spices

Prawn Chilli Masala

22

Fresh choice of prawns prepared in a lip smacking gravy made from onions, tomatoes, green peppers, a blend of spices & fresh chillies. A fiery preparation!

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MENU



Rice & Biryani

White Rice

Special scented basmati rice boiled to perfection

6

Jeera Rice

A perfect match for any curry. Basmati Rice tempered with roasted cumin seeds

8

Biryani Rice

Long grain rice cooked with saffron & special spice

10

Vegetable Pulao

Seasoned vegetable cooked in Pillau rice tempered with cumin & turmeric.

14

Kashmiri Pulao

Unique dish. Pillau rice tempered with dry fruits. Bit on sweeter side.

16

Curd Rice

Curd rice is a South Indian traditional dish made with rice, fresh yogurt, tempering spices & curry leaves. It is also known as Thayir sadam.

14

Daal Khichdi

Made with rice, dal and spices is a super comforting one pot Indian meal. A delicious, nourishing and wholesome.

14

Biryani

This is a delightful Northern Indian concoction of spiced meat or vegetable & flavoured rice cooked over very low heat. Served with raita. Choose from:

Chicken 18

Mutton 20

Prawn 21

Egg 17

Veg 16



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MENU



Roti & Naans

Naans

Indian bread made from plain flour and milk which is then flattened & baked in the tandoor. This bread can be prepared plain, topped or stuffed with various ingredients.

Plain Naan	4	Cheesy Naan	7
Garlic Naan	6	Kashmiri Naan	8
Butter Naan	5	Sesame Naan	6



Chola Bhatura

Fried fluffy breads served with chick peas curry, onion and green chillies.

15

Poori Aaloo

Fried fluffy breads served with spicy rasile Aoolo curry, pickle and Onions.

12

Assorted Bread Basket

Plain, Butter, Garlic Naan, and Tandoori roti.

16

Makai di Roti

Flat unleavened bread made from corn flour. A must try with Sarson da Saag.

6

Missi Roti

North Indian flatbread prepared with chickpea flour, onions, ginger, kasuri methi, and a few spices.

6

Tandoori Roti

Tandoor baked bread made from whole-wheat flour

4

Tandoori Butter Roti

Tandoor baked bread made from whole-wheat flour topped with butter

5

Lachha Paratha

A fluffy & flaky Parantha made from whole -wheat flour.

6

Methi Paratha

A fluffy & flaky Parantha made from plain flour topped with Fenugreek leaves.

7

Pudina Paratha

In other words, a parantha topped & stuffed with ground mint leaves

7

Tandoori Paneer Paratha

Parantha stuffed with paneer, chillies and spices. Served with pickle and curd.

11

Tandoori Aaloo Paratha

Parantha stuffed with potato, chillies and spices. Served with pickle and curd.

10

Masala Kulcha

A must try bread from town of Amritsar.

11



MENU



Indo-Chinese

Vegetable Hakka Noodles

Famous Chinese dish in India. Noodles cooked in Indian style with bell peppers, onions, cabbage, chilli and spices

14

Schezwan Vegetable Hakka Noodles

Noodles cooked in Indian style with bell peppers, Schezwan sauce, onions, cabbage, chilli and spices.

15

Veg Fried rice

Basmati rice fried with seasoned vegetables.

14

Sehezwan Veg Fried rice

Basmati rice fried with seasoned vegetables, Schezwan sauce.

15

Chicken Hakka Noodles

Famous Chinese dish in India. Noodles cooked in Indian style with Chicken, bell peppers, onions, cabbage, chilli and spices

16

Schezwan Chicken Hakka Noodles

Noodles cooked in Indian style with chicken, bell peppers, Schezwan sauce, onions, cabbage, chicken, chilli and Schezwan sauce

17

Chicken Fried rice

Basmati rice cooked with chicken, egg onions and spices.

16

Sehezwan Chickem Fried rice

Basmati rice cooked with chicken, egg onions, spices and Schezwan sauce..

17

Egg Fried rice

Basmati rice fried with egg, spices, spring onion

15

Sehezwan Egg Fried rice

Basmati rice fried with egg, spices, spring onion and Schezwan sauce.

16



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MENU



DRINKS

Sona's Special Drinks

Lime Soda	8	Butter Milk(Chach)	7
Jaljeera Ginger	7	Ice Milk Tea	7
Lassi (Sweet/Salted)	6	Ice Milo	7
Mango Lassi	7	Badam Milk	7
Rose Lassi	8	Cold Coffee	7
Masala Tea (Hot)	5		
Coffee (Hot)	6		



Cold Drinks

Soda Water	5
Still Water	5
Sparkling Water	5
Can Drink(Coke/Sprite/Fanta /Ice Lemon Tea)	4

Juices

Orange	6
PineApple	6
Mango	6
Fruit Punch	7



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MENU



DESSERTS

Gulab Jamun with Vanila Ice-cream 10

Gulab Jamun 6

Moong Daal ka Halwa 10

Gajar ka Halwa 10



Kheer 8

Rasgulla 6

Kesar Pista Kulfi 9

Rasmalai 8



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SONA'S GRILL



9152 0504 / 6223 0545

12 GOPENG STREET #01-82/83, ICON VILLAGE SINGAPORE 078877

NEAREST MRT : TANJONG PAGAR EXIT A

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