

SONA'S GRILL



MENU



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NEAREST MRT : TANJONG PAGAR EXIT A

🌐 WWW.SONASGRILL.COM

* Prices excludes 10% Service Charge

SONA'S GRILL

MENU



STARTERS AND CHATS

Papadum

Fried / Roasted Papad **\$1.50**
Fried cauliflower cooked in a sweet and sour chili sauce

Masala Papad **\$2.90**
Roasted Indian cracker with Onion, Tomato, Green Chilli and Cilantro topping

Shorba/Soup

Daal Shorba **\$5.00**

Mushroom / Tomato **\$5.50**

Vegetable Sweet Corn / Hot N Sour **\$5.50**

Creamy Chicken / Hot N Sour **\$6.00**

Chat Bazaar

Paneer Pakora **\$6.90**
Cottage cheese deep fried fritters and served with finger licking assorted chutneys

Vegetable Pakora **\$6.00**
Vegetarian deep-fried fritters and served with finger licking assorted chutneys

Samosa 2Pcs **\$5.00**
Fried Triangle pastry puff filled with Spicy filling of potatoes and peas

Samosa Chat **\$6.50**
Popular Indian Street food

Papdi Chaat **\$7.00**
Crisp Fried Dough wafers in tangy and sweet preparation

Bhel Puri **\$6.50**
Crispy, sweet, tangy, spicy dish made with puffed rice, onions, tomatoes, and assorted chutneys

Peanut Masala **\$8.90**
Roasted peanuts mixed with Chilies, tomatoes, onion and chat masala





MENU



VEG BARBEQUE (TANDOOR)

Paneer Tikka Marinated Cottage cheese Pieces cooked in Tandoor	\$11.90
Tandoori Aaloo Marinated Potato filled with Paneer mixture and cooked in Tandoor	\$ 8.90
Vegetable Seekh Kebab Mixed vegetables mixed with herbs, spiced and cooked in Tandoor.	\$11.90
Hara Bhara Kebab Special Kebab made with spinach, boiled potatoes, green peas, flour and spices	\$13.90
Vegetable Platter Assorted Indian vegetables cooked in Tandoor and served with finger licking assorted chutneys	\$18.90
Malai Tandoor Broccoli Broccoli florets marinated in fresh cream and cooked in Tandoor	\$11.90

NON-VEG BARBEQUE (TANDOOR)

Tandoori Assorted Platter A combination of Chicken Tikka, Fish Tikka, Prawn and Seek Kebabs	\$29.90
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Tandoori Chicken

Tandoori Chicken Full	\$24.00
Tandoori Chicken Half	\$14.00
Tandoori Chicken Quarter Marinated Chicken with Indian Spices	\$ 7.90
Chicken Tikka / Hariyali Chicken Tikka Juicy Boneless Chicken pieces marinated in yoghurt and spices	\$12.90
Murg Malai Tikka Mouthwatering juicy grilled chicken pieces marinated in chillies, garlic, lemon and spices	\$13.50
Bhatti da Murgh(Full) Irresistible, spicy grilled chicken recipe made in Tandoor	\$25.90

Tandoori Mutton

Mutton Seekh Kebab Traditional preparation of minced mutton mixed with Indian herbs, spices and cooked in Tandoor	\$18.90
Lamb Chop Tender and juicy lamb chops marinated with herbs & spices and cooked in Tandoor	\$11.90
Burra Kebab Special Mughlai recipe made with mutton and spices	\$21.90
Galouti Kebab Melt-in-your-mouth mutton patties with a blend with spices and papaya. Best complemented with Mughlai paratha	\$21.90



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Samudra Se (From the Sea)

Fish Malai Tikka Mouthwatering juicy grilled Fish pieces marinated in chillies, garlic, lemon and spices	\$15.50
Fish Fry A delicious and unique way to make delicious fried fish	\$13.50
Fish Tikka Finger licking good, lemony, flavorful fish made using tandoori masala and yogurt.	\$13.50
Fish Amritsari Boneless Fish fillet marinated with Indian spices (Deep Fried)	\$14.50
Tandoori Prawn Perfectly marinated and grilled Tandoori Tiger Prawns loaded with bold Indian flavors	\$16.90
Pomfret Fish Whole Pomfret fish marinated with yogurt, spices and cooked in clay oven	\$21.90

MAIN COURSE

Veg Curries

Malai Kofta Fried balls of potatoes and paneer in a rich, lightly sweet, creamy mild gravy	\$13.50
Gobhi Masala Cauliflower flavored with tomatoes, cumin and garam masala	\$ 9.90
Aaloo Gobhi Potatos and cauliflowers flavored with mild Indian spices	\$ 9.90
Aaloo Jeera Potatoes cooked with cumin seeds and spices	\$ 8.90
Baigan ka Bharta Dish made from minced grilled eggplant and mixing it with tomato, onion, herbs and spices	\$10.90
Bhindi do Pyaza Ladyfingers cooked with onions, garlic and spices	\$ 9.90
Navaratna Korma Mixed vegetables cooked in rich, creamy gravy made of cashew nuts	\$12.90
Methi Malai Matter Green peas cooked with Fenugreek leaves and cream	\$11.90
Mix Vegetables Seasonal vegetables cooked in spicy curry sauce	\$10.90
Chana Masala Delicious & flavorful chickpeas cooked in a spicy onion, tomato masala gravy	\$11.50
Daal Makhani Classic Indian dish made with whole urad dal, Kidney red beans cooked with tomato puree, butter and spices	\$11.90
Tadka Daal Combination of Lentils tempered with mustard, cumin, garlic, and curry leaves	\$10.90
Daal Bukhara Dal Bukhara is a rich, creamy slow cooked whole urad dal (black gram) with tomato puree, butter and cream	\$11.90



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Veg Curries – Paneer Special

Mattar Paneer	\$11.50
Creamy and rich north Indian curry prepared from cottage cheese cubes and peas	
Lehsuni Motiya Palak	\$12.90
Green vegetables with choice of corn or cube of cottage cheese	
Palak Paneer	\$11.90
Cottage cheese cubes simmered in rich and creamy spinach paste	
Kadhai Paneer	\$11.90
Cottage cheese cooked with onions, tomatoes, capsicum and Indian spices	
Paneer Butter Masala	\$12.50
Cottage cheese cooked in tomato sauce made of tomatoes, cashews, spices & cream	
Paneer Tikka Lababdar	\$12.90
Tandoori cottage cheese cooked in thick gravy made of tomatoes and onion	

NON-VEG CURRIES

Chicken

Chicken Curry	\$12.90
Chicken cooked in Indian curry sauce.	
Butter Chicken	\$13.90
Boneless Chicken cooked in creamy tomato gravy with butter and cream.	
Kadhai Chicken	\$13.90
Spicy & flavorful dish made with chicken, onions, capsicum, tomatoes, ginger, garlic & fresh ground spices.	
Murg Tikka Masala	\$14.50
Tandoori marinated chicken chunks cooked in sauce made of tomato and other Indian ingredients.	
Chicken Vindaloo	\$13.50
A Goan dish. Chicken cooked in a spicy hot dish made with Vinegar, potatoes, and hot red chili peppers	
Chicken Saag	\$14.50
Chicken cooked with Spinach, mild spices, and cream	
Chicken Dahi Vaala	\$14.50
Chicken cooked with flavorful yoghurt and spices	





MENU



Mutton

Mutton Rogan Josh

Mutton cooked in Kashmiri type of exotic blend of herbs and spices

\$ 14.50

Kadhai Mutton

Spicy & flavorful dish made with mutton, onions, capsicum, tomatoes, ginger, garlic & fresh ground spices.

\$ 15.90

Bhuna Ghost

Tandoori Mutton cooked in Spicy thick gravy made of tomato and other Indian ingredients.

\$ 15.50

Mutton Keema

Minced mutton cooked with peas and Indian gravy, spices

\$ 14.50

Mutton Vindaloo

A Goan dish. Mutton cooked in a spicy hot dish made with Vinegar, potatoes, and hot red chili peppers

\$ 14.90

Mutton Saag

Mutton cooked with Spinach, mild spices, and cream

\$ 15.90

Mutton Jahangir Korma

A special dish of mutton cooked with assorted spices.

\$ 16.90

Samudra Se (From the Sea)

Fish Tikka Masala

Tandoori marinated Fish chunks cooked in sauce made of tomato and other Indian ingredients

\$ 15.50

Prawn Curry

Prawns cooked in Indian curry and spices

\$ 13.90

Prawn Vindaloo

A Goan dish. Prawn cooked in a spicy hot dish made with Vinegar, potatoes and hot red chili peppers

\$ 13.50

Kadhai Prawn

Spicy & flavorful dish made with prawn, onions, capsicum, tomatoes, ginger, garlic & fresh ground spices

\$ 14.50

Prawn Curry - South Indian style

South Indian royal dish with melange of southern spices

\$ 16.90

Fish Head Curry

An iconic dish famous for its great taste in Singapore

\$ 35.90





MENU



Chawal /Rice

BIRYANI

Prepared by layering parboiled basmati rice, fried onions, Whole Spices, lemon juice, saffron and Chicken/Mutton/Vegetable/Prawn/Fish

Vegetable Biryani	\$ 9.90
Chicken Biryani	\$10.90
Mutton Biryani	\$11.90
Prawn Biryani	\$15.90
Fish Biryani	\$13.90
Kashmiri Pulao	\$10.90
Pulao from Kashmiri cuisine made with nuts, dried fruits, saffron and fresh fruits	
Veg/Mutter Pulao	\$ 7.90
Rice cooked with healthy vegetables /Muttor and spices	
Jeera Rice	\$ 4.90
Basmati rice cooked with cumin seeds	
Tomato Rice	\$ 6.90
Simple south Indian rice dish made with lots of tomatoes & spices	
Plain Basmati rice	\$ 2.50
Soft, cooked rice is mixed with yogurt and then tempered with spices	
Khichdi	\$ 9.90
Healthy Indian dish made with rice and lentils	

Raita

Mix Veg Raita	\$ 5.50
Boondi Raita	\$ 5.50
Plain Yogurt	\$ 4.00



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Roti/Breads

Tandoori Roti /Plain Naan	\$ 3.00
Garlic Naan /Butter Naan	\$ 4.30
Cheese Naan	\$ 5.00
Kashmiri Naan	\$ 5.50
Peshawari Naan	\$ 6.50
Aloo Paratha/Gobi Paratha/Lachha Paratha	\$ 5.50
Paneer Paratha/Keema Paratha	\$ 6.50
Aloo Kulcha /Onion Chili Kulcha /Masala Paneer Kulcha	\$ 6.50
Chola Bhatara	\$10.90
Poori with Aaloo	\$ 7.90

Vegetarian

INDIAN CHINESE

Gobhi Manchurian Fried cauliflower cooked in a sweet and sour chili sauce	\$12.90
Chili Paneer Cottage cheese coated with flour and cooked in chili and soya sauce.	\$13.90
Vegetable Hakka Noodles Noodles cooked in Indian style with capsicums, onion, chili, and spices.	\$10.90
Schezwan Veg Fried rice Rice and vegetables cooked in schezwan sauce and spices.	\$11.90

Non-Vegetarian

Chicken Wings Fried chicken wings	\$12.90
Chili Chicken Sweet, Spicy and Crispy chicken cooked in sauce	\$14.90
Chili Fish Sweet, Spicy and Crispy fish cooked in sauce	\$14.90
Sweet and Sour Fish Indian style sweet and sour fish cooked in sauce	\$14.90
Chili Prawn Sweet, Spicy and Crispy Prawns cooked in sauce	\$17.90
Egg Fried Rice Fried rice mix with eggs, vegetables and spices.	\$10.90



MENU



DRINK AND DESSERTS

Cold Drinks

Coke Light/Coke/Sprite	\$2.50
Ice Lemon Tea	\$2.50
Lime Soda	\$3.50
Mineral Water	\$2.50
Cold Coffee	\$4.50
Lychee Mint Cooler	\$5.00



Hot Drinks

Indian Tea	\$3.00
Indian Masala Tea	\$3.50
Coffee	\$4.50



Juices

Orange, Mango, Lime, Fruit Punch	\$3.50
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Lassi

Mango, Salted, Sweet	\$4.90
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Desserts

Kulfi Traditional Indian Ice-cream	\$4.50
Gulab Jamun - 2 Pcs Dumplings of milk-solid-based in syrup	\$5.50
Kheer Rice pudding	\$5.90
Rasamalai Indian sweet of cottage cheese balls soaked in flowered milk	\$5.50
Rasagulla Cottage cheese balls cooked in light syrup made of sugar	\$5.00

