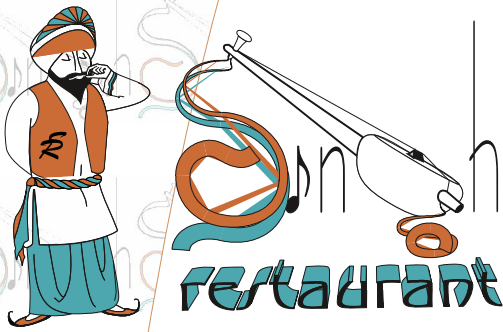


Menu

ਸਿੰਘ ਰੈਸਟੋਰੈਂਟ



Punjabi Cuisine - Since 1962
"over 60 years of excellence"

Contact Telephone: 0723-735881
(Reservations, Delivery and Catering)

Tuesday - Friday 12:00 - 14:30
19:00 - 22:00

Saturday - Sunday 12:00 - 15:00
19:00 - 22:00

Monday Closed

Karibuni 

Welcome 

ਜੀ ਆਵੀਐਐ ਨਮੋ 

بِسْمِ اللّٰهِ الرَّحْمٰنِ الرَّحِیْمِ 

Bienvenido 

स्वागतम् 


Bienvenue 

ਮਲੋਖਧਾ 

Benvenuti 

Vitajte 

Willkommen 

امدی د خوش 

The Rich flavoursome dishes in this menu originate from the fertile Punjab, a North Indian state. There is nothing more important to a man's diet than bread, hence Punjabi meals are accompanied by flat round combread rotis or on special occasions, flaky pan-fried paronthas layered with ghee (clarified butter). Rice is served as an accompaniment, for the only food that makes a Punjabi feel he has eaten a proper meal is his bread! Singh Restaurant welcomes you to try our irresistible flavours which are the product of the richest ingredients and the fine art of Traditional Punjabi cooking.

Prices in this menu are inclusive of all Government Taxes. Service charge not included.

Starters

Non Vegetarian

Chilly Chicken

Diced boneless chicken combined with greens from capsicums to bullets! Chakh de phate

800.00

Tavaa Liver

A Singh Restaurant Classic! Fresh chicken liver prepared with lots of spices on a tavaa

800.00

Hot Chicken Wings

Selected chicken wings marinated in a concoction of spices and herbs, cooked to perfection

800.00

Pepper Wings

Black pepper seeds split whilst cooking gives this dish a unique fresh flavour

800.00

Chinese Chicken Wings

Just because you may prefer the original Chinese recipe, of course with a hint of the Punjabi touch

800.00

Tandoori Chicken or Chicken Tikka (1/4)

1/4 chicken marinated overnight in our masala, cooked in a wood fired tandoor (clay oven)

600.00

Chicken Fingers

Breast meat cut into strips, marinated & finally coated in butter before shallow frying

800.00

Tavaa Mutton

Fresh mutton marinated and cooked with the richest spices to produce the most distinctive taste

800.00

Boneless - 900.00

Fish Fingers

Strips cut from fresh filleted fish sourced from Mombasa's port, blended with spices and shallow fried

900.00

Tavaa Fish

A classic Singh Restaurant recipe. Fresh filleted fish prepared with a selection of Punjabi spices & herbs

900.00

Garlic Fish

Fresh filleted fish marinated in a generous concoction of garlic, herbs and spices, shallow fiend to perfection

900.00

Chilly Fish

Fresh filleted fish blended with a concoction of chillies from capcicums to bullets!

900.00

Starters ...cont Non Vegetarian

Tavaa Prawns

1000.00

A Singh Restaurant favourite. Tiger prawns shallow fried on a tavaa with herbs and spices for the ultimate taste

Mustard Prawns

1000.00

Freshly caught Mombasa tiger prawns infused with a puree made from roasted mustard seeds

Chilly Prawns

1000.00

Tiger prawns prepared with an assortment of greens from capsicums to bullets!

Garlic Prawns

1000.00

Tiger prawns marinated in our signature garlic sauce prepared on a tavaa with mild spices

Vegetarian Starters

Pappadums

Roasted
Fried
Masala

100.00
100.00
150.00

Tavaa Paneer

800.00

Home made cottage cheese, blended with an assortment of spices and herbs prepared on a tavaa

Chilly Paneer

800.00

Home made cottage cheese cooked with a range of greens, capsicums to bullets!

Garlic Mushrooms

800.00

A generous serving of button mushrooms swimming in a concoction of garlic, herbs and spices

Vegetarian Tempura

700.00

A classic Chinese vegetarian starter, of course prepared with a hint of the Punjabi touch

Vegetarian Manchurian

700.00

Another classic vegetarian starter, cooked with a range of mixed vegetables and spices

Flavours From The Punjab

A selection of irresistible addictive dishes prepared using the finest herbs & spices. The following courses include rotis and a side portion of salad for one person.

Note: For Rotis & salad for each extra person, please add Ksh 100.00

Poultry

Chicken Masala

800.00

Our number one dish! prepared with rich ingredients to produce a thick sauce ideal to be had with our hot rotis

Boneless - 900.00

Butter Chicken

800.00

Cooked initially in the Tandoor over a slow heat after marinating in masala & then in a puree prepared with mild spices & a selection of herbs

Boneless - 900.00

Palak Chicken

850.00

The healthiest dish of all, prepared with a special blend of greens & spinach, simmered slowly to provide a wild taste

Boneless - 950.00

Kadai Chicken

800.00

Another classic dish prepared in a round pot to ensure the greens, spices & herbs are infused with the meat with a touch of our special cream sauce

Boneless - 900.00

Patiala Chicken

800.00

A classic dish from the west of punjab, known to be the favourite of the kings

Boneless - 900.00

Chicken Liver Masala

800.00

Diced chicken liver prepared in a thick masala sauce

Boneless - 900.00

Chicken Birinyani

800.00

Marinated chicken & rice cooked over charcoal heat with a unique blend of Punjabi herbs

Boneless - 900.00

Mutton

Mutton Masala

A thick sauce, ideal for having with rotis, prepared with combination of our blended spices

800.00

Boneless - 900.00

Mutton Palak

Prepared with a special blend of greens & fresh spinach, giving a distinct taste

850.00

Boneless - 950.00

Mutton Rogan Josh

Tender pieces of mutton cooked in a concoction of fresh sauces & herbs and spices

800.00

Boneless - 900.00

Mutton Birinyani

Marinated mutton and rice cooked over charcoal heat with a unique blend of Punjabi herbs

800.00

Boneless - 900.00

Khima

Minced mutton with peas, slowly cooked with a blend of mild spices over the anghiti to provide a distinctive taste

800.00

Paya

Paya means 'leg'/feet' in Hindi and Urdu languages. The main ingredients of the dish are the trotters (hooves) of a goat slow cooked for twenty four hours with various herbs & spices.

800.00

Seafood

Fish Masala

Rare fish cut into fillets and cooked in a thick mild gravy.

900.00

Fish Goan Curry

A classic Goan dish cooked in coconut sauce, mild herbs and spices.

900.00

Prawns Masala

Another signature dish. Fresh prawns cooked in our special thick puree with a blend of mild herbs & spices.

1000.00

Egg

Egg Masala

Whole organic eggs cooked in a thick sauce, prepared with the richest of ingredients

700.00

Scrambled Eggs

Fresh organic eggs thoroughly crumbled together with unique spices served spiced or plain

600.00

Vegetarian

Daal Makhni

Lentils cooked in a torrha (pot) in butter, with various spices and herbs added to provide the ultimate taste

800.00

Daal

Lentils cooked in a torrha over a light charcoal Angithi

650.00

Daal Tarka (Fry)

Lentils cooked in a torrha over a light charcoal Angithi, then enhanced with additional spices

700.00

Vegetarian Thali

A serving of the day's daal and two vegetarian dishes with a side serving of raita (spicy yoghurt)

750.00

Special Vegetarian Khima (mince)

Fresh Soya Beans finely cut, crumbled. cooked with a unique blend of greens/spices forming an ultimate flavour

700.00

Aloo Methi

The greenest of all dishes, cooked with diced potatoes, greens, herbs and spices in a special tomato base

800.00

Corn and Mushroom

Fresh Sweet Corn and diced Mushrooms cooked with greens and spiced up with the Punjabi touch

700.00

Bindi Masala (Ocra)

Fresh lady-fingers stuffed with our special masala simmered on a tavaa for the ultimate taste

700.00

Bhengan Bhartha

Fresh Egg Plant (Bringles) roasted over charcoal, crumbled and cooked together with mild spices over a hot anghiti

700.00

Mutter Paneer

Green Pees and home made cottage cheese, cooked together with mild spices in a torrha (pot)

800.00

Saron da Saag

Generous serving of spinach and spices, usually prepared for the busy Punjabi farmer looking to boost their iron levels

700.00

Maki di Roti Each: 200.00

Chole Bhature

Dhaba-style north Indian dish of chickpeas in a delicious red sauce of onions and tomato, served with two puffy, flaky breads

700.00

Extra Bhatara Each: 150.00

...cont Vegetarian

Vegetarian Kofta

Koftas (mixed vegetable Chunks) cooked in a thick malai sauce with a blend of mild spices

800.00

Malai Paneer

Diced home made Cottage Cheese, cooked in a thick malai sauce, simmered over the tavaa

800.00

Methi Malai Paneer

Diced home made Cottage Cheese, cooked in a thick malai sauce, simmered over the tavaa with green spices

900.00

Kadai Paneer

Diced home made Cottage Cheese, cooked in a thick malai sauce combined with a concoction of vegetables

800.00

Palak Paneer

Home made Cottage Cheese cubes with fresh Spinach cooked with mild spices in a torrha (pot)

800.00

Paneer Makhni

Home made Cottage Cheese cubes cooked with butter over a hot tavaa with mild spices & punjabi cream sauce

800.00

Paneer Bhurji

Scrambled indian cheese, cooked with unique punjabi spices over a hot tavaa.

800.00

Dum Aloo

Fresh potatoes filled with healthy vegetable concoction, cooked in a mild creamy sauce,

700.00

Jira Aloo

Diced potatoes cooked with a strong flavour of cumin seeds, herbs and spices.

700.00

Vegetarian Biryani

Fresh vegeables and rice cooked slowly on charcoal heat with a blend of punjabi herbs and spices

700.00

Straight From the Karhai

Our Chefs' Speciality for larger groups! Prepared on order and perfected to the ultimate flavour, available as half or full chicken (served with bones or as boneless).

Note: Please allow 30 minutes to allow the meals to simmer and cook well.

Chicken Masala

Half - 1500.00

Our most traditional and number one dish, prepared with rich ingredients to produce an ideal thick sauce

Full - 1950.00

Jira Chicken

Half - 1500.00

The strongest flavour of cumin seeds with the magic of perfect spices gives this an unforgettable taste. Prepared dry or with gravy.

Full - 1950.00

Jira Methi Chicken

Half - 1500.00

Cumin seeds with a selection of herbs and mild spices mixed into the puree infused with fenugreek creates the addictive flavour of this dish

Full - 1950.00

Butter Chicken

Half - 1500.00

Cooked initially in the tandoor (clay oven) over slow heat after marinating in masala and then cooked again in a puree prepared with a mix of spices

Full - 1950.00

Mari Chicken

Half - 1500.00

Fresh black pepper seeds with a selection of greens & fresh tomatoes blended into a puree, ideal for having with rotis

Full - 1950.00

Mari Methi Chicken

Half - 1500.00

Fresh black pepper seeds with a selection of herbs & mild spices & fresh tomatoes blended into a thick puree infused with fenugreek

Full - 1950.00

Palak Chicken

Half - 1600.00

The healthiest dish of all!! prepared with a special blend of greens & fresh spinach; creating a flavour that will turn your taste buds wild!

Full - 2000.00

Kadai Chicken

Half - 1500.00

A classic dish prepared in a round torra (clay pot) to ensure the greens, spices & herbs are infused with the meat with a touch of our special punjabi cream sauce

Full - 1950.00

Accompaniments

Raita

Spiced up yoghurt, served with the main course on Punjabi special occasions.

Small - 200.00

Large - 250.00

Rice

The best available rice, Kenya Pishouri, boiled over a charcoal Angithi, served plain or spiced

Plain - 250.00

Jira - 300.00

Parotha

A flaky, tavaa fried thick roti layered with ghee (clarified butter). Available as plain or filled with potatoes or paneer (cheese)

Plain - 250.00

Aloo - 300.00

Paneer - 350.00

Naan

A thick roti baked in the tandoor (clay oven), layered with butter; or stuffed with your choice of fillings

Plain - 150.00

Buttered - 150.00

Methi - 200.00

Turbo - 200.00

Roti / Chapati (Take Away Only)

Thin, fluffy layed on a charcoal grill to provide the best texture to accompany the best masala dishes on our menu

Plain - 40.00

Chips

Deep fried Chopped Potatoes. Available in different variations

Plain - 250.00

Masala - 350.00

Chilly Garlic - 350.00

Poussin - 350.00

Extra Portion Mixed Salad

Garden fresh salad

200.00

Slice of Butter

150.00

Beverage

Soft

Fresh Lassi

Traditional yoghurt based drink served sweet or salty (mildly spiced)

Small - 200.00

Large - 250.00

Fresh Mango Lassi

Traditional yoghurt based drink blended with fresh Kenyan mangoes

Small - 250.00

Large - 300.00

Fresh Juices

Orange, passion or mango

Small - 200.00

Large - 300.00

Milkshake

Large selection of flavours available.

Small - 350.00

Large - 400.00

Sodas

150.00

Diet Coke

200.00

Tea

200.00

Masala Tea

250.00

Coffee

250.00

Beer, Wine & Spirits

Beer - Lager; White Cap; Pilsner; Malt Lager; Guinness

350.00

JW Red Label; Famous Grouse

Single - 250.00

Double - 500.00

Vodka; Gin; Baileys; Captain Morgan Rum

Single - 200.00

Double - 400.00

JW Black Label; Brandy Martel

Single - 300.00

Double - 600.00

Dessert

Ice-cream

Vanilla,
Strawberry,
Chocolate,
Tutti Fruity,
Kesar Pista

350.00

Kulfi

Indian Ice-Cream made with fresh Cream and a selection of nuts.

500.00

Gulab Jamun

Soft fried dough balls that are soaked in a sweet, sticky sugar syrup.

450.00

Gajar Halwa

Indian Carrot Pudding that is made with carrots, milk, sugar, ghee, cardamom, and nuts. Served with one scoop of vanilla ice-cream.

450.00

www.singh-restaurant.com

History

Dalip Singh Wilkhu, was a well respected signal engineer with the East African Railways. He spent several years travelling throughout Kenya and India; experiencing various cultures and cuisine.

Inspired by this experience and the availability of rich organic ingredients, he set out to open Singh Restaurant in 1962 offering a contemporary setting and exquisite Punjabi cuisine. His passion for fine food and customer satisfaction has turned Singh Restaurant into a global Brand with regular custom from all of Africa, Europe, Americas and Asia.



Celebrated 60 years in 2022, Singh Restaurant continues to serve generations of customers.

Values & Mission

Mission

Our goal is to maintain consistently high standards of quality North Indian food served in a clean, vibrant and upbeat environment.

We are always looking at ways to meet the standards of service that reflect a culture of excellence, calmness, professionalism and cheerfulness.

These principles have endeared Singh Restaurant to meet the needs of each person that walks through our door and continue to be a great source of pride for us.

Values

Singh Restaurant Food is cooked by hand, fresh to order from whole ingredients that are prepared in our kitchen. We take food quality seriously and strive to provide foods that are fresh, flavourful, healthy and balanced. Because we cook in this way, we are able to offer a menu that customers may modify to their own dietary and nutritional needs. Let our staff know if you have dietary preferences or intolerance's when you are placing your order.

We offer premium organic (desi) chicken as standard raised naturally in a healthy environment in villages around the island of Mombasa. We select fresh seafood daily straight from the harbour in Mombasa!

Vegetables are brought into Mombasa's markets daily from all over Kenya. We ensure that every morning at the break of dawn, we are ahead of the queues when the doors open to the public so that vegetables that are the freshest and meet our high standards of quality are sourced and reserved.