

*There is no love sincerer
than the love of food.*

George Bernard Shaw,
Man and Superman (1903) Act 1



*We at RAS cannot agree more and, hence are
committed to bring you the essence of Indian cuisine
in a very pleasant environment.*

*All our delicacies are prepared using original
recipes, but our friendly staff will be more than
happy to cater to your specific preferences.*

*We strive to be the best and are keen to hear
your comments and suggestions. Please fill in the
feedback form or send a note to [ras@palatevine.
com.sg](mailto:ras@palatevine.com.sg) - we appreciate your time in helping us to
serve you better.*

*We are delighted to serve you and hope you enjoy
the RAS experience.*

The Management Team

Soups

Vegetarian

Tomato Shorba

Fresh tomato soup with delightful spices.

Sweet Corn Vegetable Soup

Mixed of chopped vegetable and sweet corn with vegetable stock and cream.

Non-Vegetarian

Mulligatawny Chicken Soup

Curry flavoured pepper soup with shredded chicken.

Sweet Corn Chicken Soup

Mixture of sweet corn and shredded chicken with stock and cream.

Chaat

Dahi Papdi Chaat

*Typically Indian-Spicy, sweet, tangy, crunchy-
so many sensations*

Masala Papad

*Crispy papad topped with chopped onion, tomato, chilli
and coriander mix with lime and salt*

Chef 'Special'

Crab Masala(Srilankan)

Fresh crab cooked in blend of Indian in-house spices.

Suggested Wines:

Jacobs Creek Reserve Riesling - Australia

Xavier Cotes Du Rhone Blanc - France

Tandoori Lobster

Fresh jumbo lobster marinated in a secret recipe, roasted in Tandoor.

Suggested Wines:

Zuccolo Pinot Grigio - Italy

Oyster Bay Sauvignon Blanc - New Zealand

Lobster Masala

Roasted lobster cubes cooked in a thick onion and Tomatoes base gravy.

Suggested Wines:

Cloudy Bay Pinot Noir - New Zealand

Morambro Creek Cabernet Sauvignon - Australia

RAS Chops Masala

Lamb chops cooked in thick brown onion tomato masala.

Suggested Wines:

Cloudy Bay Pinot Noir - New Zealand

Domaine la Paganie, Cahors –France

**Exquisite delicacies from our Chef with matching fine wines.*

All Chef's specials are served with Rice or Naan and Dal tadka or Dal makhani

**Not inclusive of the price of wines. For tasting notes and prices of suggested wines, please refer to the wines section.*



STARTER- Chicken

Reshmi Kebab

Minced chicken mixed with cheese and cashew

Murgh Malai Kebab

Tender slices of chicken breast marinated with cheese and cream.

Murgh Chakori Kebab

Chunks of boneless chicken marinated with ras unique in-house spices and cooked in charcoal oven

Chicken Tikka

Traditional Indian favourite - chicken cubes marinated with hung-curd and spices.

Murgh Kali Mirch

Tender slices of chicken breast marinated with cream and infused with black peppercorns, cooked in tandoor.

Tandoori Chicken

A classic Indian delicacy of juicy chicken marinated with hung-curd and spices.

Half

Full

RAS Mixed Grill

Assorted non-veg kebabs - chicken tikka, malai kebab, mutton seekh, fish tikka, tandoori prawn

For 2 Persons

For 3 Persons

Tandoor

STARTER –Seafood

Tandoori Jhinga

Fresh tiger prawns marinated with hung-curd and spices.

Lasooni Jhinga

Garlic flavoured grilled tiger prawn.

Tilsani Jhinga

Sesame seed coated fresh tiger prawn dip in shallow fried

Machi Tikka

Tender fish cubes marinated with spices and herbs.

Fish Amritsari

Fish slices tandoor roasted in a special way.

STARTER-Lamb

Lamb Chops

Tender lamb chops marinated with spices and herbs.

Gilafi Kebab

Minced lamb marinated with Indian spices and glazed with mixed bell peppers

Mutton Seekh Kebab

Minced mutton marinated in chef's special herbs.



STARTER-Vegetarian

Ras Paneer Tikka

Homemade cottage cheese, bell pepper and onion marinated with spices, cooked in clay oven.

Kesar Paneer Tikka

Homemade cottage cheese is marinated with yoghurt & fresh cream along with vegetables and infused with saffron.

Malaiwala Phool

Crisp broccoli florets marinated with cream, cheese and cardamom grilled in charcoal oven.

Tandoori Gobi

Fresh florets marinated with creamy yogurt and in-house spices cooked in charcoal oven

Vegetable Seekh Kebab

Assorted garden fresh vegetables & homemade cottage cheese minced and marinated with spices grilled in tandoor.

Bharwan Mushroom

Fresh button mushrooms stuffed with cheese and spices.

RAS Mixed Vegetable Platter

Assorted veg kebabs-paneer tikka, tandoori gobi, veg seekh kebab and Tandoori mushroom

For 2 Persons

For 3 Persons

Bites

Non-Vegetarian

Chicken Samosa

Minced chicken sautéed with mild spices wrapped in triangular shape flour patty and deep fried.

Chicken Kathi Roll

Sliced chicken tikka tossed with onion , tomatoes & capsicum wrapped in thin kerchief

Fish Koliwada

Tender fish fillet coated with gram flour and spices and deep fried.

Prawn Koliwada

Fresh tiger prawns coated with gram flour and spices and deep fried.

Vegetarian

Paneer Kathi Roll

Sliced cottage cheese tossed with onion, tomatoes & capsicum wrapped in thin kerchief

Paneer Pakora

Homemade cottage cheese dipped in gram flour batter and deep fried.

Vegetable Samosa

Mixed vegetables sautéed with mild spices and dry fruits, wrapped in triangular shape flour patty and deep fried.

Vegetable Pakora

Assorted vegetables dipped in gram flour batter and deep fried.

Onion Bhajia

Onion slice mix with chickpea paste and deep fried.



Non-Vegetarian-Chicken

Masaladar Murgh

Boneless pieces of chicken cooked in traditional style - an all time Indian favourite.

Butter Chicken

Boneless pieces of chicken slow cooked in makhni sauce & infused with butter - a delicacy from Punjab

Chicken Jalfrezi

Traditional favourite of chicken tossed with tribell pepper.

Murgh Nawabi Korma

A delicacy from Lucknow, Uttar Pradesh, fork tender pieces of chicken cooked in a rich gravy with a hint of cardamom.

Chicken Chettinad

An authentic south Indian dish, which has very popular style of cooking with some distinct ingredients that give a very special aroma to the curry.

Ghar ka Murgh

Boneless cubes of chicken cooked in our traditional Indian home style curry



Non-Vegetarian-Lamb

Rogan Gosht

A delicacy from Kashmir. Boneless pieces of lamb in a thin brown gravy

Lamb Vindaloo

Tender lamb pieces cooked with potatoes in tangy spicy sauce

Bhuna Gosht

Tender lamb cooked with spices, chopped onion, and tomatoes in medium thick gravy.

Lamb Shahi Korma

Tender lamb cubes in a creamy gravy with exotic spices.

Keema Mutter

Minced lamb and green peas cooked in brown onion masala

Non-Vegetarian-Seafood

Mangalorean Prawn / Fish curry

Chunks of boneless fish fillets (or) prawn simmered in a tangy curry sauce

Prawn Vindaloo/Fish Vindaloo

Tiger prawns (or) fish cooked with potatoes in tangy spicy sauce.

Goan Prawn/Fish Curry

A delicacy from Goa - prawns (or) fish prepared in a coconut enhanced gravy garnished with curry leaves

Prawn/Fish Masala

Tiger prawn or fish cooked in thick brown onion tomato masala.



Vegetarian

Paneer Kurchan

Homemade cottage-cheese sautéed with bell peppers, onion, tomato & flavoured with Indian spices.

Paneer Makhanwala

A delicacy from Punjab, cubes of homemade cottage-cheese cooked in makhni gravy

Kadai Paneer

Cottage cheese cooked with capsicum, onion and Tomato masalas

Palak Aap ke Pasand

*Choices of **Paneer/ Aloo/ Corn/ Mushroom** cooked with finely minced spinach delicately flavoured with garlic.*

Vegetable Makhanwala

Fresh garden vegetables cooked in makhni gravy

Aloo Gobhi

An all time Indian favourite of cauliflower and potato sauteed in an onion and tomato masala, garnished with ginger and coriander.

Aloo Jeera

A mild spicy diced potato tossed with hint of Hing and cumin



Vegetarian

Malai Kofta

Cottage cheese and potato roundels stuffed with dry fruits cooked in a cashew nut gravy.

Methi Muttar Malai

Chef's creation of green peas in herbed fenugreek cooked in creamy sauce

Subzi Jalfrezi

An all-time vegetarian favourite, a melange of fresh garden vegetables cooked to perfection and garnished with coriander.

Bhindi Masala

A simple home style preparation of okra, garnished with ginger and coriander.

Baingan Bharta

Eggplant mashed and sautéed with chopped onions and tomatoes and garnished with coriander and ginger

Amritsari Chole

Chickpeas cooked in onion and tomato thick gravy and garnished with onion and chillies

Dal Makhni

A traditional delicacy from Punjab, black lentils cooked overnight with cream and butter.

Try it to believe the power of authentic cooking.

Dal Tadka

An all-time Indian accompaniment. Yellow lentils tempered with garlic, cumin seeds and tomato.

Breads

Naan

Plain/Garlic/Butter/Ajwani

Roti

Plain/Butter/Ajwani/Missi

Rumali Roti

Thinnest layer of Indian bread made of refined flour

Paratha

Laccha/Pudhina/Ajwani

Stuffed Kulcha

Paneer/Aloo/Onion/Masala

Stuffed Paratha

Paneer/Aloo/Onion/Masala

Kashmiri Naan

*Traditional Indian bread from Kashmir,
stuffed with dry fruits and nuts*

Keema Naan

*Indian bread, stuffed with lightly spiced minced
lamb.*

Cheese Naan

Indian bread studded with cheese.

Rice

Hyderabadi Vegetable Biryani

Basmati Rice cooked with a variety of fresh garden vegetables and dry spices in a typical 'Hyderabadi' way

Hyderabadi Lamb / Chicken Biryani

Basmati rice slow cooked with lamb cubes/chicken and dry spices in a traditional way. Relish the taste of this irresistible Hyderabadi delicacy!

Prawn Biryani

Basmati rice slow cooked with fresh prawns infused with traditional spices which relishes the taste in a very special way!

Kashmiri Pulao

Steamed basmati rice prepared with fruits and nuts a traditional dish in Kashmir.

Pulao Aap ke Pasand

*Steamed basmati rice mixed with variety of flavours
Choice of Vegetables/Mint/Mutter/Corn*

Saffron Jeera Rice

Fluffy basmati rice cooked with saffron and tempered with cumin seeds.

Jeera Rice

Basmati rice tempered with butter and roasted cumin seeds

Saada Chawal

Fluffy steamed basmati rice.

Accompaniments

Fresh Green Salad

A selection of crisp garden green vegetables.

Boondi Raita

Crispy chick pea balls with yogurt and garnished with cumin powder and coriander leaves.

Cucumber Raita

A yogurt relish with crunchy cucumber.

Mix Raita

Churned yogurt mixed with onion, tomato, cucumber and garnished with cumin and coriander leaves.

Pineapple Raita

Diced pineapple blend with creamy sweet yogurt

Plain Curd

Desserts

Ice Cream

Vanilla / Strawberry.

Gulab Jamun

Milk dumplings soaked in sugar with honey sauce syrup, served piping hot garnished with flakes

Rasmalai

Cottage cheese dumplings dipped in sweetened milk and garnished with dry-nuts

Kulfi

Homemade Indian ice-cream

Choice Of Malai / Mango/ Pistachio