

# SAN SARA

THE FLAVOUR OF INDIA

MENU



## THE FLOW OF FLAVOUR AND TRADITION

SanSara is an ancient Sanskrit word which means "to flow". It holds a profound connection to the concept of flow, inspired by the rich tapestry of Indian philosophy and culture. It encapsulates the idea that life is a river, constantly moving, evolving, and renewing itself.

Just as a river flows through dynamic landscapes, SanSara brings forth a journey through the diverse flavours and traditions of North India. Our culinary offerings are a tribute to the flowing heritage of Indian cuisine, where regional specialties merge and evolve, reflecting the dynamic nature of the country.

At SanSara, we invite you to embark on a gastronomic voyage, a journey through time and tradition, where the flavours flow harmoniously, and every dish tells a story. As you dine with us, you become a part of this eternal flow, experiencing the essence of India's culinary heritage and the ever-evolving tapestry of flavours that it offers. SanSara is more than just a restaurant; it's a celebration of the endless flow of life, culture, and cuisine.



## THE SANSARA DINING EXPERIENCE

The SanSara experience will take you on a voyage through the vibrant landscapes of North India.

Inspired by traditions from the last king of Awadh (in the modern state of Uttar Pradesh) to the sultans of the Ghurid Empire, our food is infused with herbs and spices and cooked to perfection, fit for royalty.

### MASTER CHEF PANNALAL NATH

Hailing West Bengal in the East of India, Master Chef Pannalal Nath's 25-year career has been shaped by a distinguished journey through India's diverse culinary landscape that intertwines traditional with contemporary.

After years of continual exploration, Chef Nath decided to set his heart on Awadhi cuisine which soon became his speciality, captivating diners with his elegant interpretations of the ancient cuisine, woven together with modern culinary techniques.





# SANSARA'S SIGNATURE DISHES



SHAHI GOSHT BIRYANI



Experience a culinary masterpiece featuring succulent lamb, marinated to perfection with spices, layered with saffron-infused rice.

A sensory delight from the heart of Awadh and a must-try for all fine cuisine aficionados.

GOSHT ADRAKI SAALAN



Renowned for its secret spice blend, our Gosht Adraki Saalan effortlessly enhances any dish.

Just a teaspoon, simmered briefly, releases a burst of flavour.

Meticulously balanced with exquisite spices including cardamom, coriander, dry ginger, and saffron.

MURGH NOORANI KABAB



Embodying the beauty of the Awadh region, this succulent chicken breast is stuffed with raisins, cream cheese, saffron, and more, creating a delightful contrast of textures and flavours.

SAILANA JHEENGA



Sailana Jheenga embodies the essence of royal Indian cuisine, offering a delightful combination of spice and richness that is sure to satisfy even the most discerning palate.

This dish is a true masterpiece, showcasing succulent and plump jumbo shrimp marinated in a symphony of aromatic spices and herbs.

KUMBH KI GALOUTI



What makes this dish so rare is the humble yet versatile mushroom, expertly shaped into a velvety and fragrant melt-in-your-mouth patty.

With each bite, you'll savour the rich flavours and the subtle warmth of spices, all perfectly balanced by the creamy texture of the mushroom patty. You won't find this dish elsewhere!



# SAN SARA

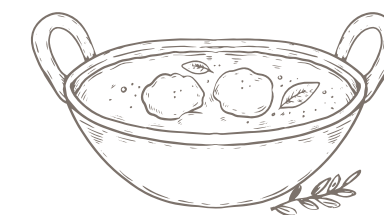
THE FLAVOUR OF INDIA



## APPETIZERS

### SOUP

- |  |      |
|--|------|
| Gosht Yakhni Shorba \$                         | \$18 |
| Lamb Broth   Spice   Namakparik                |      |
| Tomato Aur Santra Ke Shorba                    | \$16 |
| Orange   Tomato Broth   Coriander   Namakparik |      |



### VEGETARIAN

- |   |      |
|---|------|
| Tandoori Paneer Pasanda Tikka                                   | \$22 |
| Cottage Cheese   Spiced Prunes   Crushed Pine Nut               |      |
| Kumbh Ki Galouti \$   | \$32 |
| Minced Mushroom   Saffron   Cajun Spice   Onion   Galout Masala |      |
| Makhan Soya Chap \$   | \$22 |
| Soya   Cheese   Butter  |      |



### NON-VEGETARIAN

- |   |      |
|---|------|
| Jheenga Khushq Chilman  | \$38 |
| Tiger Prawn   Yoghurt   Onion Seed   Yellow Chilli   Pickling Spice |      |
| Tandoori Pomfret Angara   | \$42 |
| Fresh Pomfret   Red Chili   Yogurt   Spice                          |      |
| Tandoori Machli Tikka   | \$30 |
| Roasted Mackerel   Mustard Paste   Spice                            |      |
| Murgh Noorani Kebab \$  | \$30 |
| Stuffed Chicken Breast   Cream Cheese   Saffron   Raisin            |      |
| Gosht Lagan Ka Seekh \$   | \$32 |
| Minced Lamb   Indian Spice  |      |

\$ Chef's Signature

All prices are in Singapore Dollars and subject to service charge and prevailing GST.  
Kindly inform our team if you have any special dietary needs or food allergies.



## MAIN COURSES



### VEGETARIAN

<b>Paneer Khass</b> Homemade Cottage Cheese   Tomato Rich Gravy   Spice	\$28
<b>Subz Diwani Handi</b> Seasonal Vegetable   Onion   Cashew   Spice	\$22
<b>Ghee Palak Laashuni</b> Organic Spinach   Clarified Butter   Garlic	\$24
<b>Kathal Aloo Qatliya Masala</b> § Potato   Jackfruit   Yoghurt   Nawabi Spice	\$22
<b>Soya Chaap Handi Masala</b> Soya Chaap   Tomato   Onion   Spice	\$30



### NON-VEGETARIAN

<b>Gosht Adraki Saalan</b> Lamb   Ginger Powder   Coriander   Cardamom   Saffron	\$38
<b>SanSara-E-Lazeez Maas</b> § Lamb   Awadhi Spice   Mathania Chilli	\$36
<b>Kukkad Makhan Masala</b> § Chicken Tikka   Tomato Gravy   Butter   Cream	\$30
<b>Mahi Tikka Ajawani Masala</b> Fish   Caraway Seed   Onion   Tomato   Spice	\$32
<b>Sailana Jheenga</b> Prawn   Turmeric   Fenugreek   Coconut Yoghurt   Tomato   Onion	\$32

§ *Chef's Signature*

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## ACCOMPANIMENTS & DESSERT

### STARTERS

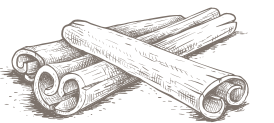
<b>Green Salad</b> Onion   Tomato   Carrot   Green Chilli	\$10
<b>Bhurani Raita</b> Yoghurt   Garlic   Roasted Cumin	\$6
<b>Papad</b> Urad Dal Flour   Black Gram   Garlic   Green Chilli	\$6

### DAL

<b>Dal-E-SanSara</b> § Black Lentil	\$24
<b>Dhaba Dal Tadka</b> Yellow Lentil   Clarified Butter   Garlic   Cumin   Dried Red Chilli	\$22

### RICE

<b>Bhuna Pyaz Aur Kaju Ka Pulao</b> Brown Onion   Basmati Rice   Saffron   Cashew	\$22
<b>Lucknowi Murgh Dum Biryani</b> Chicken Morsel   Basmati Rice   Saffron   Spice	\$28
<b>Shahi Gosht Biryani</b> § Basmati Rice   Lamb   Saffron   Spice	\$38
<b>Steamed Basmati Rice</b>	\$9



### BREAD

<b>Plain Naan</b>	\$6
<b>Garlic</b>	\$6
<b>Butter / Cheese</b>	\$6
<b>Churi Paratha</b> §	\$7
<b>Tandoori Roti</b>	\$6
<b>Laccha / Pudina / Mirchi Paratha</b>	\$7

### DESSERT

<b>Keshar Badam Kheer</b> Milk Pudding   Ground Rice   Sugar   Milk   Saffron	\$16
<b>Shahad-E-Jaam</b> Milk Solid   Honey   Crushed Nut	\$16
<b>Kulfi Falooda</b> Condensed Milk   Vermicelli   Sweet Basil Seed	\$16

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