



Shish Mahal Restaurant & Pub Pte Ltd

180 Albert Street #01-20 Albert Court Hotel & Mall Singapore 189971
Tel: 6837 3480 Fax: 6837 3481 / 6337 8097 Website: www.shishmahal.com.sg

TERMS AND CONDITIONS FOR INDOOR & OUTDOOR CATERING

- A. We cater for a minimum catering amount of \$400.00 (price not applies for packing delivery).
- B. We provide the complete set of chafing dish, wax, dinner plates (disposable), cutleries and serviettes. Regular dinner plates and stainless steel cutleries are available at \$1.00/set upon request.
- C. Skirting for display table is provided when requested.
- D. Personnel service charge of \$40.00 is chargeable per waiter when requested for 4 hours.
- E. A transportation charge of \$40.00 is incurred for delivery and collection of chafing dish etc. Free transportation for a minimum catering order of \$600.00.
- F. Tandoor on site charged \$220 when requested for 3 hours with 1Chef.
- G. A deposit 50% is required upon confirmation.
- H. At least 7 days' notice in advance for outdoor catering
- I. Only cash / cheque payment is acceptable for the payment of the outdoor catering service.(preferably in cheque form) **No credit is allowed. Cheque** should be crossed and made payable to **SHISH MAHAL RESTAURANT & PUB PTE LTD**
- J. Any changes of the function date require 5 (five) days advance notice prior to function date provided the change date does not exceed 30 days of the initial event.
- K. **Quantity Reduction must be confirmed 3 days before the function date or else 80% of the total reduced quantity amount shall be imposed.**
- L. **Duration: Maximum of 4 hours.**
- M. **Overnight Charge \$50.00 per order. (Collection after 11.00pm is considered as Overnight collection and overnight charges will be applied.**
- N. **Extend hours for collection \$10.00 per hour.**
- O. **Should a cancellation be necessary, written cancellation must be made five days advance of the event or else 50% of the ordered amount will be charged.**

NEPALESE, CONTINENTAL AND CHINESE FOOD ARE ALSO AVAILABLE UPON REQUEST.

We thank you for your enquiry and please feel free to call Mr. Gary at **9668 5704 (HP)**, **6837 2090 (Office)** or Mr. Kiran at **9188 8587, 6837 3480 (Restaurant)** for further details.

We assure you of our best service.

Yours faithfully
Shish Mahal Restaurant
Encl.

Confirmed By:

Computation:

No. of pax : _____ x S\$_____ = S\$_____

Transport charges : S\$_____

No. of waiter : _____ x S\$40.00 = S\$_____

Tandoor charges : S\$_____

Misc charges : S\$_____

Total Charges : S\$_____

Signature / Company Chop

Name : _____

NRIC No: _____

Address : _____

Date of confirmation : _____

Venue : _____

Date of Function : _____

OUTDOOR CATERING MENUS

\$15.00 PER PERSON

- (1) **TANDOORI CHICKEN**
Tender fresh chicken marinated in cream & rare spices & barbecued in earthen clay oven
- (2) **VEGETABLE PAKORAS**
A rissole of vegetables deep-fried till golden brown served as a snack
- (3) **RAITA**
Mixture of cube cucumber, tomatoes & potatoes served in yogurt sauce
- (4) **PAPADAM**
Indian lentil crackers deep-fried, served as snack
- (5) **ROGAN JOSH**
Special lamb curry cooked with rare herbs & spices
- (6) **SAAG PANIR**
Cottage cheese cooked with spinach with strips of ginger.
- (7) **TADKA DAL**
Yellow lentils cooked in butter.
- (8) **MAHAL'S MIX-VEGETABLE KURMA**
An assortment of fresh vegetables cooked in a mild butter & creamy sauce
- (9) **CHANNA MASALA**
Chickpeas cooked in traditional home ground spicy sauce
- (10) **PLAIN BIRYANI RICE**
Basmati rice parboiled & steamed with saffron strands & oriental spices
- (11) **PLAIN NAAN**
Plain Indian bread roasted crisply in earthen clay oven
- (12) **DESSERTS
CHOICE OF FRESH FRUITS OR**
An assortment of diced fresh papayas, watermelons, honeydews & grapes
GULAB JAMUN
Indian dessert made from milk powder & mawa made into shape of a ball, deep fried till golden brown, served in sugar syrup
- (13) **LIME / ORANGE CORDIAL**

\$ 20.00 PER PERSON

- (1) **TANDOORI CHICKEN**
Tender fresh chicken marinated in cream & rare spices & barbecued in earthen clay oven
- (2) **VEGETABLE SAMOSAS**
Diced vegetables marinated in hot spices stuffed into thin pastry cones & deep-fried
- (3) **ALOO JEERA**
Diced potatoes pan-fried with traditional Indian "Tadka"
- (4) **PAPADAM**
Indian lentil crackers deep-fried, served as snack
- (5) **MAHAL'S FISH METHI**
Fish cubes cooked in herbs & spices with fenugreek leaves with gravy
- (6) **MUTTON VINDALOO**
Mutton cubes cooked in hot & sour sauce
- (7) **CHICKEN CURRY**
Fresh chicken cooked with onions & tomatoes in spicy curry
- (8) **PANIR MAKHANI**
Fresh home made cottage cheese cooked in tomato butter sauce
- (9) **TADKA DAL**
Yellow lentils cooked in butter
- (10) **MAHAL'S MIX-VEGETABLE KURMA**
An assortment of fresh vegetables cooked in a mild butter & creamy sauce
- (11) **KASHMIRI PULAV RICE**
Biryani rice flavoured with saffron strands cooked with dry fruits
- (12) **PLAIN / GARLIC NAAN**
Plain Indian bread or Indian bread topped with garlic roasted crisply in earthen clay oven
- (13) **DESSERTS
CHOICE OF FRESH FRUITS OR**
An assortment of diced fresh papayas, watermelons, honeydews and grapes
GULAB JAMUN
Indian dessert made from milk powder and mawa made into shape of a ball, deep fried till golden brown, served in sugar syrup
- (14) **LIME / ORANGE CORDIAL**

\$25.00 PER PERSON

- (1) **CHICKEN TIKKA**
Boneless chicken pieces marinated in cream & rare spices & grilled to perfection in the tandoor
- (2) **SHEEK KABABS**
Minced meat & spices ground together bound with egg, skewered & grilled to perfection in the tandoor
- (3) **VEGETABLE PAKORAS**
A rissole of vegetables deep-fried till golden brown served as a snack
- (4) **RAITA**
Mixture of cube cucumber, tomatoes & potatoes served in yogurt sauce
- (5) **PAPADAM**
Indian lentil crackers deep-fried, served as snack
- (6) **FISH MASALA**
Fish cubes cooked in thick gravy flavoured with hot spicy masala
- (7) **KEEMA MATTAR**
Minced mutton cooked with green peas served spicy
- (8) **PRAWN MALABAR**
Fresh prawns cooked in coconut gravy – Malabar style
- (9) **VEGETABLE JALFREZI**
A bountiful assortment of fresh garden vegetables prepared in a spicy curry paste
- (10) **ALOO GOBI MASALA**
Cauliflower cooked with potatoes
- (11) **TADKA DAL**
Yellow lentils cooked in butter
- (12) **PLAIN BIRYANI RICE**
Basmati rice parboiled & steamed with saffron strands & oriental spices
- (13) **PLAIN NAAN**
Plain Indian bread roasted crisply in earthen clay oven
- (14) **DESSERTS
CHOICE OF FRESH FRUITS OR**
An assortment of diced fresh papayas, watermelons, honeydews and grapes
GULAB JAMUN
Indian dessert made from milk powder and mawa made into shape of a ball, deep fried till golden brown, served in sugar syrup
- (15) **LIME / ORANGE CORDIAL**

*Prices subject to prevailing taxes.

INDOOR CATERING MENUS

\$15.00++ PER PERSON

- (1) **TANDOORI CHICKEN**
Tender fresh chicken marinated in cream & rare spices & barbecued in earthen clay oven
- (2) **VEGETABLE PAKORAS**
A rissole of vegetables deep fried till golden brown served as a snack
- (3) **RAITA**
Mixture of cube cucumber, tomatoes & potatoes served in yogurt sauce
- (4) **ROGAN JOSH**
Special lamb curry cooked with rare herbs & spices
- (5) **SAAG PANIR**
Cottage cheese cooked with spinach with strips of ginger.
- (6) **MIX-VEGETABLE KURMA**
An assortment of fresh vegetables cooked in a mild butter & creamy sauce
- (7) **YELLOW DAL**
Yellow lentils cooked in rich butter
- (8) **PLAIN BIRYANI RICE**
Basmati rice parboiled & steamed with saffron strands & oriental spices
- (9) **ASSORTED NAAN**
A variety of Indian bread roasted crisply in earthen clay oven
- (10) **DESSERTS**
CHOICE OF FRESH FRUITS OR
An assortment of diced fresh papayas, watermelons, honeydews & grapes
GULAB JAMUN OR
Indian dessert made from milk powder & mawa made into shape of a ball, deep fried till golden brown, served in sugar syrup
ICE-CREAM
Local ice-cream topped with cherries & almond silvers
- (11) **Tea /Coffee**

\$20.00++ PER PERSON

- (1) **CHICKEN TIKKA**
Boneless chicken pieces marinated in cream & rare spices & grilled to perfection in the tandoor
- (2) **VEGETABLE SAMOSAS**
Diced vegetables marinated in hot spices stuffed into thin pastry cones & deep-fried
- (2) **RAITA**
Mixture of cube cucumber, tomatoes & potatoes served in yogurt sauce
- (3) **MUTTON CURRY**
Mutton cubes cooked in spicy curry - Goanese Style
- (4) **FISH MASALA**
Fish cubes cooked in thick gravy flavoured with hot spicy masala
- (5) **CHICKEN CURRY**
Farm fresh chicken cooked in thick rich gravy
- (6) **PANIR MAKHANI**
Fresh home made cottage cheese cooked in tomato butter sauce
- (7) **NAVRATTAN**
A bountiful assortment of fresh garden vegetables prepared in a spicy curry paste
- (8) **YELLOW DAL**
Yellow lentils cooked in rich butter
- (9) **PLAIN BIRYANI RICE**
Basmati rice parboiled & steamed with saffron strands & oriental spices
- (10) **PLAIN NAAN**
Plain Indian bread roasted crisply in earthen clay oven
- (11) **DESSERTS**
CHOICE OF FRESH FRUITS OR
An assortment of diced fresh papayas, watermelons, honeydews & grapes
GULAB JAMUN OR
Indian dessert made from milk powder & mawa made into shape of a ball, deep fried till golden brown, served in sugar syrup
ICE-CREAM
Local ice-cream topped with cherries & almond silvers
- (12) **Tea /Coffee**

\$25.00++ PER PERSON

- (1) **TANDOORI CHICKEN**
Tender fresh chicken marinated in cream & rare spices & barbecued in earthen clay oven
- (2) **VEGETABLE PAKORAS**
A rissole of vegetables deep-fried till golden brown served as a snack
- (3) **RAITA**
Mixture of cube cucumber, tomatoes & potatoes served in yogurt sauce
- (4) **SHEEK KABABS**
Minced meat & spices ground together bound with egg, skewered & grilled to perfection in the tandoor
- (5) **ROGAN JOSH**
Special lamb curry cooked with rare herbs & spices
- (6) **FISH AMRITSARI**
Fish cubes cooked in herbs & spices – Amritsari Style
- (7) **PRAWN LUZIZA**
Fresh prawns marinated in honey & cooked in a mild butter & cream
- (8) **ALOO GOBI MASALA**
Cauliflower cooked with potatoes
- (9) **MIX-VEGETABLE KURMA**
An assortment of fresh vegetables cooked in a mild butter & creamy sauce
- (10) **YELLOW DAL**
Yellow lentils cooked in rich butter
- (11) **PLAIN BIRYANI RICE**
Basmati rice parboiled & steamed with saffron strands & oriental spices
- (12) **PLAIN / GARLIC NAAN**
Plain Indian bread or Indian bread topped with garlic roasted crisply in earthen clay oven
- (13) **DESSERTS**
CHOICE OF FRESH FRUITS OR
An assortment of diced fresh papayas, watermelons, honeydews & grapes
GULAB JAMUN OR
Indian dessert made from milk powder & mawa made into shape of a ball, deep fried till golden brown, served in sugar syrup
ICE-CREAM
Local ice-cream topped with cherries & almond silvers
- (14) **Tea /Coffee**

*Prices subject to prevailing taxes.