

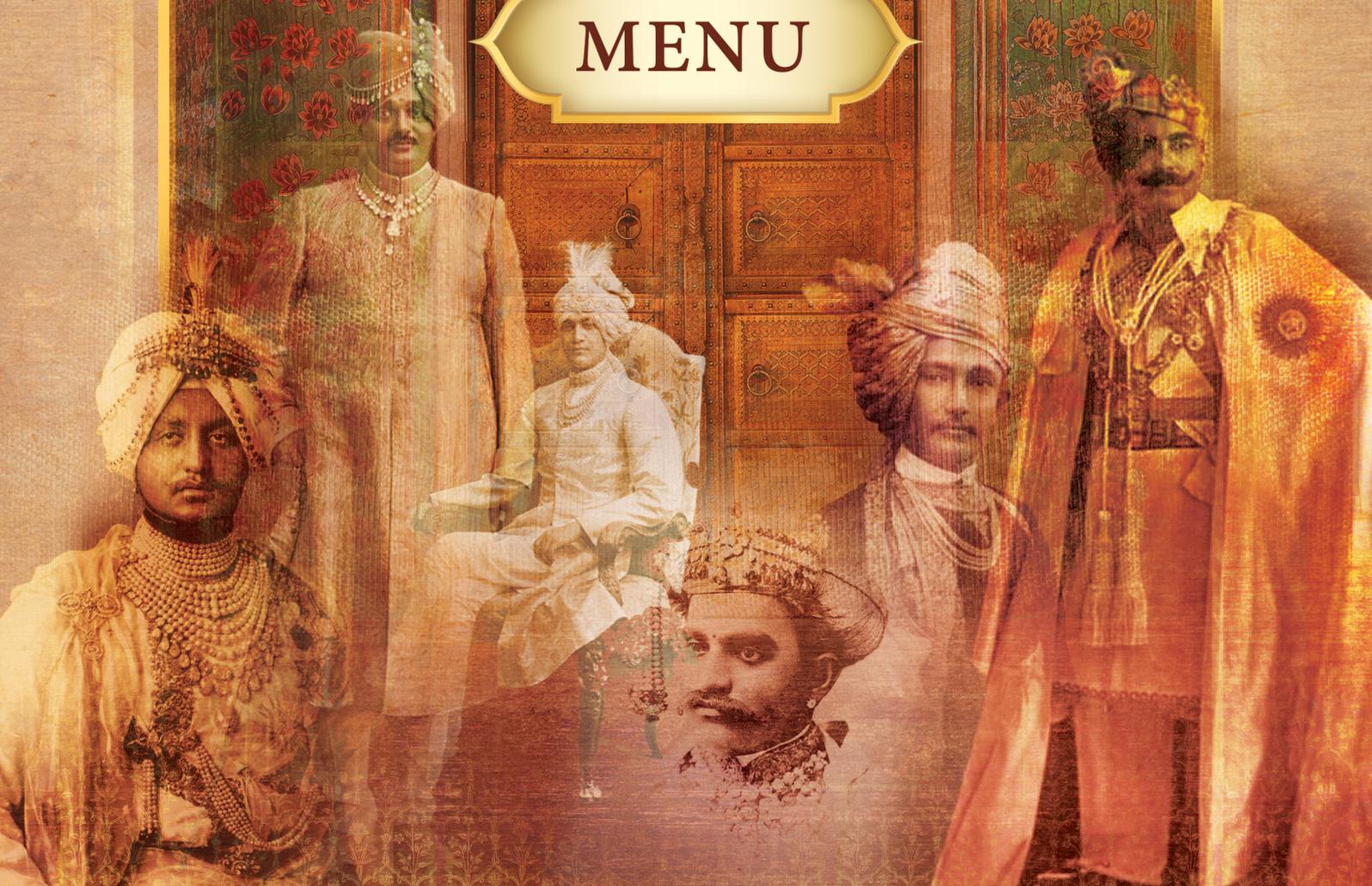


SHER SINGH

HANDCRAFTED
ROYAL NORTH INDIAN CUISINE

SERVING MEMORIES... NOT JUST FOOD

MENU

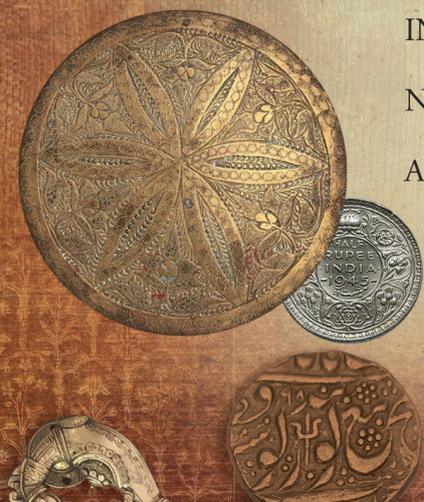




ABOUT US

SHER SINGH EMPHASIZES INDIAN HISTORICAL CUISINE AND PROVIDES TRADITIONAL NORTH INDIAN DELIGHTS BY DERIVING INFLUENCE FROM ANCIENT INDIAN COOKING METHODS AND SPICE COMBINATIONS. WE AT SHER SINGH PROVIDE A REGAL DINING EXPERIENCE THROUGH THE FINER INTRICACIES OF NORTH INDIAN CUISINE AND ITS SLOW-COOKED DELICACIES.

OUR RESTAURANT'S DELIGHTFUL MENU IS INSPIRED BY THE RUGGED EARTHINESS OF NORTH INDIAN FORTS, AND IT FEATURES AUTHENTIC METHODS OF COOKING TAILORED FOR THE DISCERNING GOURMET.



THE CUISINE

THE TASTE AND FLAVOURS OF THE NORTH INDIAN DISHES ARE INFLUENCED BY THE MUGHAL DYNASTY THAT RULED INDIA FOR THREE CENTURIES. FOOD WAS RICH AND COOKED WITH AROMATIC SPICES, NUTS, AND DRIED FRUITS AT THAT TIME IN INDIA'S HISTORY. NORTH INDIAN FLAVOURS CAN RANGE FROM MILD TO SPICY, AND THEY ARE DISTINGUISHED BY THEIR DISTINCT AROMA AND USAGE OF WHOLE AND GROUND SPICES. NORTH INDIAN CUISINE PREPARATION WAS MOST LIKELY TIME-CONSUMING AND INTRICATE, GIVEN THE NUMBER OF FLAVORFUL SAUCES AND BUTTER-BASED CURRIES—ALMOST IT'S AS IF IT WAS DESIGNED TO MAKE PEOPLE WANT MORE FOOD BECAUSE IT CAN BE THAT DECADENT!

ADDITIONALLY, THE NAMES OF THESE DELICACIES ARE VERY INTRIGUING, WHICH CAN TEMPT CUSTOMERS TO TRY NEW INDIAN-STYLE DISHES.



VEG STARTERS

ANARKALI BEETROOT TIKKI....\$22

BETROOT | PANEER| POTATO | RICOTTA - PAN SEARED FROM THE ROYAL KITCHENS, CHUKANDER KEBAB IS A DELICACY MADE WITH FINELY MINCED BEETROOT, MASHED POTATOES AND CHEESE. (5 PIECES)

AMBARSARI PANEER TIKKA....\$22

COTTAGE CHEESE | BURNT CHILLI GARLIC MARINADE - CHARGRILLED. ALL-TIME FAVOURITE OF AMRITSAR, PANEER COTTAGE CHEESE MARINATED IN AROMATIC RICH SPICES AND COOKED IN A CLAY OVEN. (5 PIECES)

SHAHI DAHI KEBABS....\$22

HUNG CURD | CASHEWS NUTS | SULTANAS - PAN SEARED CREAMY YOGURT, BELL PEPPERS AND CARDAMOM IS DEEP FRIED TO GIVE IT A SOFT INTERIOR AND CRUNCHY EXTERIOR. (5 PIECES)

MAKHMALI MUSHROOMS....\$22

CREAMY MARINADE| CREAM CHEESE - CHARGRILLED TANDOORI MUSHROOMS MARINATED IN CREAMY MARINADE, TOSSED WITH CREAMY LUSCIOUS GRAVY. (5 PIECES)

GUNPOWDER BABY POTATOES....\$19

SPICED CRISPY BABY POTATOES WITH SOUR CREAM.

TANDOORI MALAI BROCCOLI....\$22

BROCCOLI STEAM MARINATED IN SPICED CREAM COOKED IN TANDOOR. (5 PIECES)

Please speak to our staff for allergen information. Dishes may contain traces of allergens/nuts.

**CHILLI & BURNT GARLIC -
CAULIFLOWER/PANEER....\$22**

BELL PEPPERS AND ONIONS INFUSED WITH GARLIC, SOY AND RED CHILLI PASTE,
FINISHED WITH SESAME SEEDS.

BHARWAN PANEER TIKKI....\$22

CRISPY PANEER CUTLETS STUFFED WITH SPICED FILLING. (5 PIECES)

SAMOSAS....\$14

CRISPY GOLDEN - BROWN PASTRY FILLED WITH SPICED POTATOES.
(2 PIECES)

PAPDI CHAAT....\$19

CRISPY FRIED DOUGH FINISHED WITH TRIP OF SAUCES.

CRISPY CHAAT SHOTS....\$19

FRIED DOUGH BALLS FILLED WITH SPICED POTATO AND A TRIO OF SAUCES.

MAHARAJA VEG PLATTER....\$60

BETROOT TIKKI, PANEER TIKKA, DAHI KEBAB, MUSHROOMS, MALAI BROCCOLI
AND CAULIFLOWER.





H.H. JAM SHRI RANJITSINHJI VIBHAJI JADEJA BAHADUR

Maharaja Ranjitsinhji Vibhaji Jadeja, born on 10 September 1872, ruled Nawanagar from 1907 to 1933. Besides being a celebrated Indian cricketer, he modernized Nawanagar's infrastructure, improved education and irrigation, and promoted trade. His sporting legacy and progressive governance earned him immense respect both in India and abroad.

NON - VEG STARTERS

SHER SINGH'S MURGH TANDOORI TIKKA....\$24

CHICKEN THIGH | YOGURT | SPICES - CHARGRILLED
TRADITIONAL BONELESS SPICY CHICKEN TIKKA FROM SHER SINGH'S VAULT.

AFGHANI MALAI TIKKA....\$24

CHICKEN THIGH | YOGURT | CREAM - CHARGRILLED
PUNJABI SPECIALTY - CREAMY CHICKEN TIKKA FLAVOURED WITH CARDAMOM,
CHARGRILLED IN TANDOOR.

{During the Mughal era in Delhi, a fusion of Central Asian, Persian, and Indian
culinary traditions gave rise to Chicken Malai Tikka. To enhance this dish, we've
added a fresh twist by incorporating green peppercorns for a piquant flavour.}

ACHARI HARIYALI MURGH TIKKA....\$24

CHICKEN THIGH | YOGURT | GREEN CHILLI PICKLE - CHARGRILLED

ZAFRANI MURGH TIKKA....\$24

CHICKEN THIGH | YOGURT | SAFFRON - CHARGRILLED
SAFFRON AND GREEN PEPPERCORN INFUSED.

PUNJABI FRIED CHICKEN....\$22

CHICKEN THIGH | CORN FLOUR | SPICES
BONELESS CHICKEN CHUNKS MARINATED IN OUR TRADITIONAL SPICES, DEEP
FRIED TO PERFECTION.

MAANS KA SULA....\$24

BONELESS LAMB | YOGURT | SPICES - CHARGRILLED
SUCCULENT LAMB CHUNKS MARINATED IN VARIOUS SPICES THEN
CHARGRILLED TO PERFECTION.

Please speak to our staff for allergen information. Dishes may contain traces of allergens/nuts.

CHICKEN SEEKH KEBABS...\$24

MINCED CHICKEN | HERBS | SPICES - CHARGRILLED
GROUND CHICKEN SEASONED WITH SHER SINGHS SPICE MIX, GINGER AND
GARLIC SKEWERED AND CHARGRILLED IN TANDOOR.

LAMB BURRAH KEBAB...\$30

LAMB CUTLETS | MANGO POWDER | FENUGREEK - CHARGRILLED. (4 PIECES) A
MUST HAVE! CUTLETS MARINATED OVERNIGHT IN OUR SIGNATURE TANDOORI
MARINADE CHARGRILLED IN TANDOOR.

FIROZPURI FISH...\$24

BASA | GRAM FLOUR | CARROM SEEDS
FROM THE CITY OF FIROZPUR, LOCATED AT THE BANKS OF SUTLEJ, COMES THIS
RECIPE THAT GUARANTEES A SUPER CRISP CRUNCH BITE.

CHILLI & BURNT GARLIC - CHICKEN/PRAWNS...\$25

BELL PEPPERS AND ONIONS INFUSED WITH GARLIC, SOY AND RED CHILI PASTE.
FINISHED WITH SESAME SEEDS.

MAHARAJA PLATTER...\$69

SELECTION OF CHICKEN TIKKAS, KEBABS & FISH





H.H. MAHARAJA CHAMARAJENDRA WADIYAR X

Chamarajendra Wadiyar X was born on February 22, 1863, in Mysore. He became the Maharaja of Mysore at just five years old and ruled until his untimely death in 1894. Known for his progressive vision, he promoted education, railways, public health, and art. He also established Mysore's representative assembly — among India's earliest.

VEG MAINS

DAAL PUKHTOONI...\$26

24 HOURS - SOAKED BLACK LENTILS, SIMMERED WITH BUTTER AND CREAM.
FINISHED WITH DEHYDRATED GHEE FENUGREEK. RICH AND CREAMY.

DAAL PALAK...\$26

WHOLESOME BOILED YELLOW LENTILS COOKED ALONG WITH FRESH SPINACH,
CONFIT GARLIC AND GHEE.

PUNJABI DAAL TADKA...\$26

YELLOW DAAL FINISHED WITH SPICY PUNJABI RED CHILLI TADKA FINISHED WITH
GHEE.

PALAK PANEER...\$26

DICED COTTAGE CHEESE SIMMERED WITH CREAMY SPINACH GRAVY.

PUNJABI KADHAI PANEER...\$26

CRUNCHY BELL PEPPERS AND ONIONS TOSSED IN TOMATO AND ONION - BASED
SAUCE.

LAZEEZ PANEER MAKHANI...\$26

INDIAN COTTAGE CHEESE COOKED WITH A LUSCIOUS BLEND OF TOMATO,
FOXNUTS AND CASHEW NUT GRAVY.

PANEER LABABDAR...\$26

INDIAN COTTAGE CHEESE COOKED IN OUR SILKY AND VELVETY MAKHANI GRAVY
ALONG WITH FENUGREEK.

MATAR MALAI METHI PANEER...\$26

INDIAN COTTAGE CHEESE SIMMERED WITH GREEN PEAS, HEAVY CREAM AND
FENUGREEK. RICH AND CREAMY.

Please speak to our staff for allergen information. Dishes may contain traces of allergens/nuts.

NARGISI KOFTA...\$26

CREAMY DEEP FRIED COTTAGE CHEESE AND POTATO BALLS SIMMERED WITH LUSCIOUS TOMATO AND CASHEW NUTS GRAVY.

SAAG BURRATA...\$26

HAND TIED FRESH BURRATA SERVED WITH BRAISED MUSTARD AND SPINACH LEAVES BLANCHED AND COOKED WITH A MÉLANGE OF SPICES.

MIX VEGETABLE KORMA...\$26

WINTER VEGETABLES COOKED IN OUR IN-HOUSE MADE KORMA GRAVY, FOXNUTS AND CASHEW NUTS.

SOYA CHAAP MAKHANI...\$26

PLANT BASED SOY CHUNKS SIMMERED IN RICH AND CREAMY VELVETY SILK MAKHANI GRAVY.

SOYA CHAAP TIKKA MASALA...\$26

PLANT BASED SOY CHUNKS SIMMERED IN CRUNCHY BELL PEPPERS, ONIONS IN ONION AND TOMATO SAUCE.

MALAI SOYA CHAAP...\$26

PLANT BASED SOY CHUNKS COOKED IN CREAMY SAUCE ALONG WITH BELL PEPPERS AND ONIONS.





H.H. MAHARAJA YADAVINDRA SINGH

Maharaja Yadavindra Singh was born on January 7, 1914, in Patiala, Punjab. The last ruling Maharaja of Patiala, he was a distinguished sportsman, diplomat, and philanthropist. He played a key role in the integration of princely states into India post-1947 and was instrumental in founding the Asian Games Federation in 1949.

VEGAN

VEGAN BUTTER CHICKEN...\$25

COCONUT OIL, PLANT - BASED SOY CHUNKS, TOMATO PUREE FINISHED WITH COCONUT CREAM.

JALFREZI AU GRATIN...\$25

BELL PEPPERS, BABY CORN, BROCCOLI AND MUSHROOMS IN SPICED SAUCE.

AMRITSARI CHOLEY...\$25

CHICKPEAS CURRY BRAISED IN ONION GRAVY.

JAIPURI BABY POTATOES...\$25

BABY POTATOES IN SPICY GRAVY.



NON VEG MAINS

SHER SINGH BUTTER CHICKEN....\$30

SELF - EXPLANATORY, OUR TAKE ON SIGNATURE BUTTER CHICKEN. SMOKEY CHICKEN TIKKA | CREAM | FENUGREEK | BUTTER | CASHEW NUTS PASTE.

{Butter chicken originated from tandoori chicken. Chefs would cook the chicken at the start of the day and it would dry out by the evening. To prevent this, they created a tomato cream curry to keep the chicken moist.}

PATIALA CHICKEN MASALA....\$30

NOSTALGIC CHICKEN CURRY MADE DESI STYLE. CHICKEN TIKKA | GINGER AND GARLIC | SPICES | ONION AND TOMATO | CORIANDER

SHAHI KALI MIRCH CHICKEN....\$30

CHICKEN TIKKA COOKED IN FLAVOURFUL MIXTURE OF GINGER GARLIC, BROWN ONION PASTE, SPICES AND CASHEW NUT PASTE.

MURGH KORMA KOFTE....\$30

CHICKEN MEATBALL DISH COOKED IN A SIMMERED ONION AND CASHEW GRAVY, GARNISHED WITH CORIANDER AND DRY MINT.

{Koftas originated around 1200 AD in the Ottoman Empire, evolving from using leftover meat and spices into a famous dish. In India, Mughal influence led to meat-based koftas, later adapted to local preferences.}

RAMPURI CHICKEN QORMA....\$30

CHICKEN TIKKA SIMMERED WITH ONION PASTE, FOXNUTS AND CASHEW NUTS.

{Rampuri qorma is a traditional Mughlai dish originating from Rampur, a city in northern India. Known for its rich, aromatic flavors, it was once a royal favorite, prepared for Mughal nobility. The dish's luxurious texture and aromatic spices have made it a cherished part of North Indian cuisine.}

Please speak to our staff for allergen information. Dishes may contain traces of allergens/nuts.



H.H. MAHARAJA LOKENDRA SINGH BAHADUR

Lokendra Singh of Ratlam is a modern Indian royal from the Rathore dynasty of Madhya Pradesh. Known for his passion for polo, he has represented and promoted the sport in India. Alongside preserving Ratlam's regal heritage, he embodies a blend of royal legacy and contemporary sporting spirit.

KADHAI CHICKEN...\$30

PUNJABIS FAVOURITE! CHICKEN TIKKA, BELL PEPPERS TOSSED IN RED CHILLI PASTE, TOMATO AND ONION GRAVY. TRULY A PIQUANT!

RAJASTHANI CHICKEN ACHARI...\$30

TRADITIONAL CHICKEN CURRY BRAISED WITH GREEN CHILLI PICKLE, RED CHILLIES AND FENUGREEK SEEDS.

SAAG TADKA CHICKEN...\$30

A TRUE PUNJABI DISH, CHICKEN TIKKA SIMMERED IN A VELVETY SPINACH - BASED GRAVY, INFUSED WITH CHILLIES, AND GARAM MASALA. HEARTY YET NUTRITIOUS.

CLASSIC CHICKEN TIKKA MASALA...\$30

FUSION OF SUCCULENT CHICKEN TIKKA PIECES ENVELOPED IN TOMATO - BASED SAUCE, INFUSED WITH AROMATIC SPICES.

CHICKEN MADRAS-E-KHAAS...\$30

BOLD AND VIBRANT DISH FROM SOUTHERN INDIA, MADE WITH TANGY TAMARIND, COCONUT MILK, CURRY LEAVES AND GROUND SPICES.

MURGH METHI MASALA...\$30

CHICKEN COOKED IN RICH YET AROMATIC GRAVY ALONG WITH FENUGREEK LEAVES (METHI).

LAMB/GOAT

GOSHT MEAT BELIRAM...\$32

FROM THE VAULT! ROYAL GOAT CURRY DISH WITH BONE ON IS COOKED IN A RICH BLEND OF CURD AND SPICES. SOAKING IN FLAVOURS FOR HOURS.
{Unravel the flavors of Punjab's rich heritage! Gosht Beliram, a legendary dish born in the royal kitchens of Maharaja Ranjit Singh, now finds its way to your plate at Sher Singh.}

Please speak to our staff for allergen information. Dishes may contain traces of allergens/nuts.

RAJPUTANA LAAL MAAS....\$32

TRULY A ROYAL DISH! BONELESS LAMB COOKED IN RED CHILLI PASTE AND YOGURT.

NIHARI-E-SULTAN....\$39

BRAISED LAMB SHANK COOKED TRADITIONAL SPICES, SERVED IN A RICH AND AROMATIC GRAVY.

{Nihari, developed in Old Delhi during the Mughal Empire, was consumed by nawabs and sultans after their sunrise prayers (Fajr), followed by naps until afternoon prayers.}

ROGAN JOSH-E-MUGHAL....\$32

TRADITIONAL LAMB ROGAN JOSH BRAISED IN KASHMIRI RED CHILLI PASTE, ONIONS AND FENNEL SEED POWDER.

SAAG MEAT\$32

BONELESS LAMB IS SIMMERED IN RICH VELVETY SPINACH GRAVY.

RAMPURI LAMB QORMA....\$32

BONELESS LAMB COOKED IN RICH CREAMY FRIED ONION PASTE AND FOXNUTS.

LAMB MADRAS-E-KHAAS....\$32

BOLD AND VIBRANT DISH FROM SOUTHERN INDIA, MADE WITH TANGY TAMARIND, COCONUT MILK, CURRY LEAVES AND GROUND SPICES.





H.H. MAHARAJA PRATAP SINGH

Maharaja Pratap Singh of Jammu & Kashmir was born on July 18, 1848 & ruled from 1885-1925. His reign marked a period of significant modernization, including the development of infrastructure and the introduction of reforms in education and public administration. He laid foundations for a more connected and progressive Jammu & Kashmir.

SEAFOOD

GOAN PRAWN CURRY....\$32

KING PRAWNS COOKED WITH ONIONS, GREEN CHILIES AND FRESHLY GROUND MASALA SIMMERED IN COCONUT CREAM.

AMRITSARI PRAWN MASALA....\$32

KING PRAWNS COOKED IN TRADITIONAL GREEN CHILLI, ONION AND TOMATO GRAVY FINISHED WITH CORIANDER AND GINGER.

FISH MADRAS-E-KHAAS....\$32

BOLD AND VIBRANT DISH FROM SOUTHERN INDIA, MADE WITH TANGY TAMARIND, COCONUT MILK, CURRY LEAVES AND GROUND SPICES.

BIRYANI & RICE

CHICKEN TIKKA BIRYANI....\$28

MUTTON BIRYANI....\$30

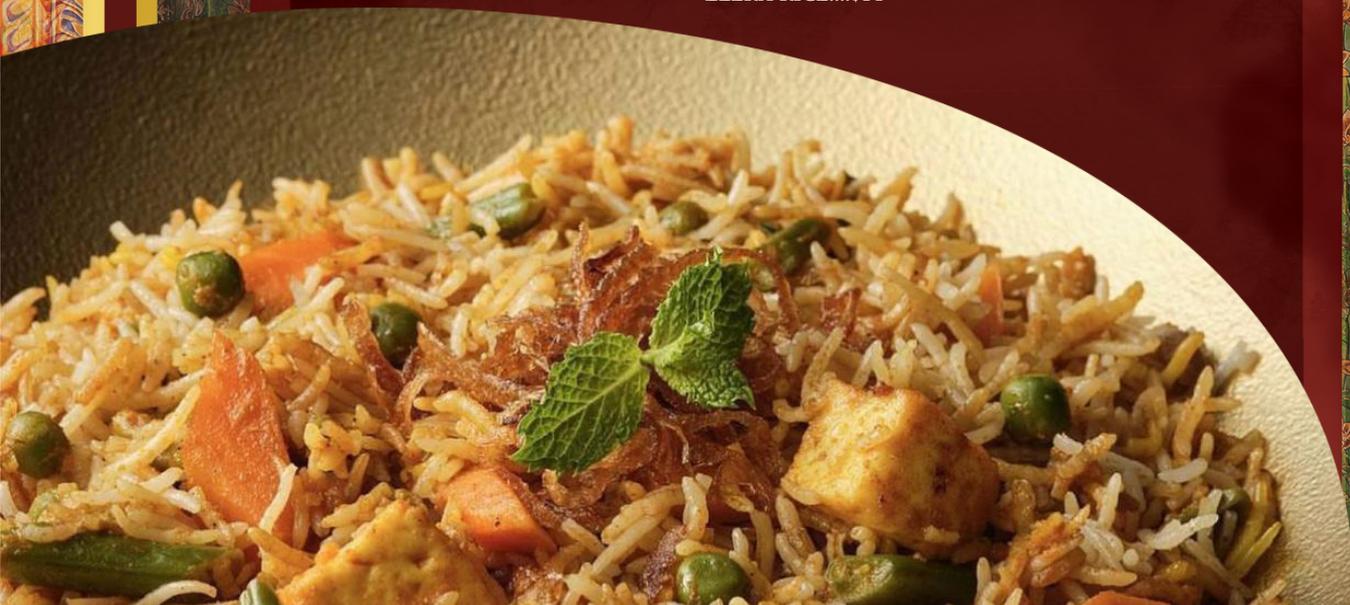
SUBZ BIRYANI....\$26

ZAFRANI SAFFRON RICE....\$12

PLAIN BASMATI RICE....\$10

KASHMIRI RICE....\$18

ZEERA RICE....\$14



FRESH TANDOOR BREADS

- GARLIC NAAN....\$6
- BUTTER NAAN....\$5
- CHEESY GARLIC NAAN....\$11
- KALONJI SESAME NAAN....\$6
- CHILLI KASOORI NAAN....\$6
- LACHA PARATHA....\$9
- AJWAINI TANDOORI ROTI....\$5
- CHILLI MISSI ROTI....\$8
- KEEMA GHOSHT NAAN....\$11

SALADS & RAITA

- GARDEN SALAD....\$11
- CUCUMBER AND CHERRY TOMATO SALAD....\$11
- MASALA ONION SALAD....\$11
- CUCUMBER RAITA....\$11
- BOONDI RAITA....\$11

DESSERTS

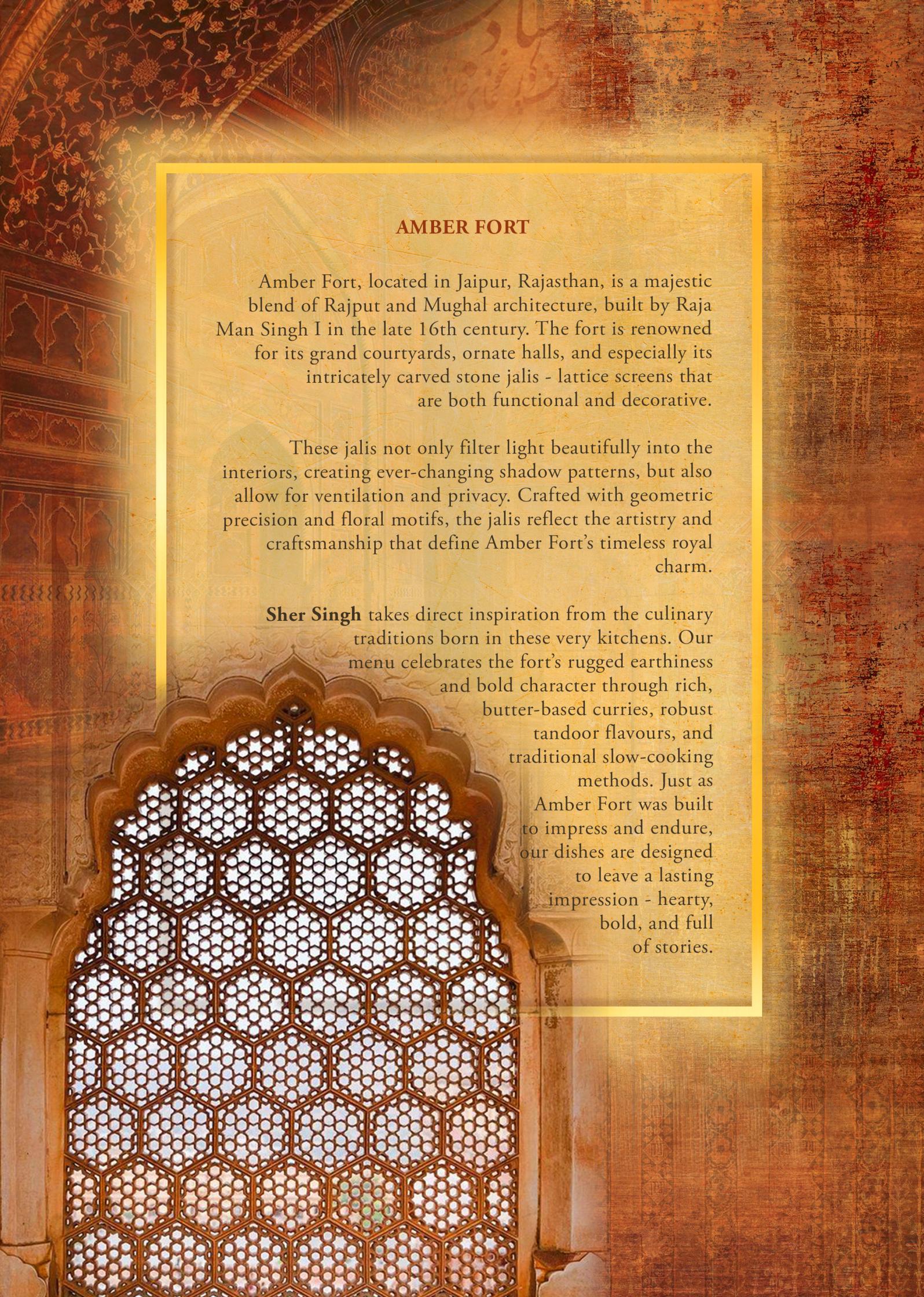
- SHAHI TUKDA....\$16
- ASSORTED INDIAN SWEETS....\$15
- GULAB JAMUN TIRAMISU....\$15
- RASMALAI TRIFLE PUDDING....\$15
- MOTICHOOR CHEESECAKE....\$15
- MANGO RABDI TRIFLE....\$15





H.H. MAHARAJA JAGATJIT SINGH

Maharaja Jagatjit Singh, born on November 24, 1872, was the ruling Maharaja of Kapurthala, Punjab. Known for his deep admiration of French art and architecture, he transformed Kapurthala with European-style buildings, the most famous being the Jagatjit Palace, inspired by French châteaux. A progressive and worldly ruler, he was an active traveler and a delegate at the League of Nations, representing Indian princely states on global platforms. His rule blended tradition with modernity, leaving behind a cultural and architectural legacy that still draws admiration.



AMBER FORT

Amber Fort, located in Jaipur, Rajasthan, is a majestic blend of Rajput and Mughal architecture, built by Raja Man Singh I in the late 16th century. The fort is renowned for its grand courtyards, ornate halls, and especially its intricately carved stone jalis - lattice screens that are both functional and decorative.

These jalis not only filter light beautifully into the interiors, creating ever-changing shadow patterns, but also allow for ventilation and privacy. Crafted with geometric precision and floral motifs, the jalis reflect the artistry and craftsmanship that define Amber Fort's timeless royal charm.

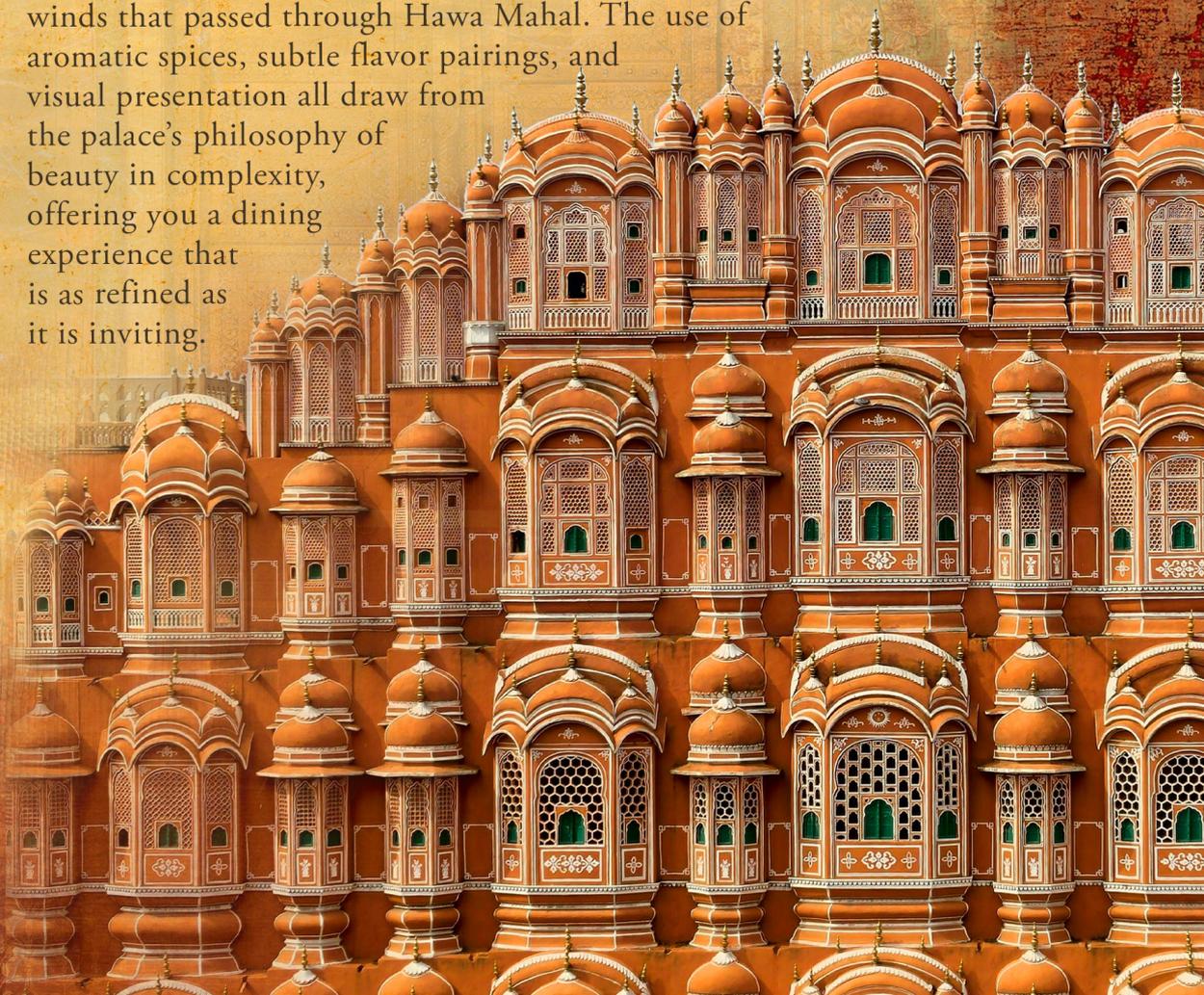
Sher Singh takes direct inspiration from the culinary traditions born in these very kitchens. Our menu celebrates the fort's rugged earthiness and bold character through rich, butter-based curries, robust tandoor flavours, and traditional slow-cooking methods. Just as Amber Fort was built to impress and endure, our dishes are designed to leave a lasting impression - hearty, bold, and full of stories.

HAWA MAHAL

Hawa Mahal, or the “Palace of Winds,” is an iconic landmark in Jaipur, built in 1799 by Maharaja Sawai Pratap Singh and designed by Lal Chand Ustad. It was created so royal women could observe city life and festivals from behind its intricate facade, while maintaining their privacy.

Hawa Mahal is a fine example of the fusion between Rajput and Mughal architectural styles. The fluted pillars, canopied balconies, intricate floral motifs, and domed roofs reflect this blend beautifully. Today, the palace not only stands as a symbol of Jaipur’s royal past but also as an enduring marvel of creativity and climate conscious design.

At **Sher Singh**, we echo this same sense of refined detail in our cuisine. Each dish is carefully crafted to deliver a sensory experience that’s as refreshing and layered as the winds that passed through Hawa Mahal. The use of aromatic spices, subtle flavor pairings, and visual presentation all draw from the palace’s philosophy of beauty in complexity, offering you a dining experience that is as refined as it is inviting.





SHER SINGH

HANDCRAFTED
ROYAL NORTH INDIAN CUISINE

SERVING MEMORIES... NOT JUST FOOD

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A 10% surcharge applies on weekends and a 15% surcharge on public holidays.

Please note that menu items may contain traces of nuts, eggs, soy, wheat, seeds, and other allergens. Due to the nature of the restaurant meal preparation and possible cross-contamination, we are unable to guarantee the absence of allergens in the menu items.

THANK YOU

Sher Singh

शेर सिंह

ਸ਼ੇਰ ਸਿੰਘ

هگنس ریش