



nALAn<sup>®</sup>

Restaurant  
Purely Vegetarian

*Eat healthier Be happier  
Live longer*



## MUSTARD

**"Packed with Vitamin B. Relieves muscle pain."**



## South Indian Delights

<b>Idly</b> (2 pcs)	<b>4</b>
<b>Idly with Vadai</b>	<b>5</b>
<b>Podi Idly</b> (11 pcs)	<b>6</b>
<b>Sambar Idly</b> (Small Idly 11 pcs)	<b>6</b>
<b>Rasam Idly *</b> (Small Idly 11 pcs)	<b>6</b>
<b>Pongal *</b>	<b>6</b>
<b>Pongal with Vadai *</b>	<b>6</b>
<b>Curd Rice *</b>	<b>6</b>

## Set Meals

<b>Set Meal 1</b> (Thosai, Idly, Vadai)	<b>8</b>
<b>Set Meal 2</b> (Masala Thosai, Vadai, Idly)	<b>10</b>
<b>Set Meal 3</b> (Podi Thosai, Idly, Vadai)	<b>9</b>
<b>Set Meal 4</b> (Pongal, Idly, Vadai)	<b>8</b>
<b>Set Meal 5</b> (Chappathi, Curd Rice)	<b>10</b>
<b>Set Meal 6</b> (Rava Onion Masala, Idly, Vadai)	<b>10</b>
<b>Set Meal 7</b> (Rava Onion, Idly, Vadai)	<b>9</b>
<b>Set Meal 8</b> (Onion Uthappam, Sambar Idly)	<b>10</b>

## Snacks

<b>Vadai</b> (2 pcs)	<b>4</b>
<b>Samosa</b> (2 pcs)	<b>5</b>
<b>Rasam Vadai *</b>	<b>5</b>
<b>Sambar Vadai</b>	<b>5</b>
<b>Thayir Vadai</b>	<b>5</b>

Price in SGD, Inclusive GST.

\* Items only available from 9am to 3pm



## CUMIN

“Rich source of Iron. Boosts the immune system.”



## Thosai

Plain Thosai	5
Kal Thosai	4
Paper Thosai	7
Masala Thosai	7
Paper Masala Thosai	9
Podi Thosai	6
Podi Masala Thosai	8
Onion Thosai	6
Onion Chili Thosai	6
Onion Podi Thosai	7
Onion Masala Thosai	7
Ghee Thosai	7
Paper Ghee Thosai	8
Paper Ghee Masala Thosai	9
Butter Thosai	6
Butter Masala Thosai	7
Cheese Thosai	7
Cheese Masala Thosai	8
Uthappam	5
Podi Uthappam	6
Veg Uthappam	7
Onion Uthappam	6
Tomato Uthappam	6
Onion Tomato Uthappam	7
Onion Podi Uthappam	7
Onion Tomato Capsicum Uthappam	8
Make your own Thosai	10

## Bread with Accompaniments

Poori	6
Channa Battura	7
Parotta (2 pcs)	6
Kothu Parotta	8
Chili Parotta	6
Cheese Parotta	7
Butter Parotta	6.5
Onion Parotta	6.5

## Rava

Rava Thosai	5
Rava Onion Thosai	6
Rava Masala Thosai	7
Rava Onion Masala Thosai	8
Rava Ghee Thosai	7
Rava Ghee Masala Thosai	8
Rava Onion Ghee Masala	9



## CARDAMOM

“Reduce blood pressure. Improves digestive health.”



## Lunch Specials (11am to 3pm)

**North Indian Thali 10**

1 pc naan / chapati, biryani served with 2 veggies, raita, dessert & roasted papad.

**South Indian Meal 10**

Rice served with sambar, rasam, kaara kuzhambu, 3 veggies, pickle, curd, papad, mor milagai, small vadai & payasam.

**South Indian Thali 12**

1 pc chapathi /poori, rice served with sambar, rasam, kaara kuzhambu, 3 veggies, pickle, curd, papad, mor milagai, small vadai & payasam.

**Biryani Meal 11**

Biryani served with 2 veggies, kurma, raita, papad & dessert.

**Plain Naan Set 9**

1 pc naan served with 2 gravies, raita & a cup of fresh salad.

**Butter Naan Set 10**

1 pc butter naan served with 2 gravies, raita & a cup of fresh salad.

**Cheese Naan Set 10**

1 pc cheese naan served with 2 gravies, raita & a cup of fresh salad.

**Garlic Naan Set 10**

1 pc garlic naan served with 2 gravies, raita & a cup of fresh salad.

**Garlic Butter Naan Set 11**

1 pc garlic butter naan served with 2 gravies, raita & a cup of fresh salad.

**Garlic Cheese Naan Set 11**

1 pc garlic cheese naan served with 2 gravies, raita & a cup of fresh salad.

**Rumali Roti Set 9**

1 pc rumali roti served with 2 gravies, raita & a cup of fresh salad.

**Tandoori Roti Set 9**

1 pc tandoori roti served with 2 gravies, raita & a cup of fresh salad.

**Chapati Set 9**

2 pcs chapati served with 2 gravies, raita & a cup of fresh salad.



## **TURMERIC**

**"Reduces cholesterol. Helps in managing blood sugar levels."**





## Soup

<b>Tomato</b>	8
<b>Sweet Corn Veg</b>	8
<b>Hot &amp; Sour Veg</b>	8
<b>Veg Clear Soup</b>	8
<b>Dal Shorba</b>	8
<b>Cream of Mushroom</b>	8
<b>Manchow</b>	8

## Starters

<b>Veg Kathi Roll</b>	9
Assorted vegetables wrapped in Rumali roti.	
<b>Paneer Kathi Roll</b>	10
Cottage cheese cubes with masala wrapped in Rumali roti.	
<b>Paneer Tikka</b>	14
Cottage cheese cubes with onion, capsicum, tomato roasted in tandoor.	
<b>Veg Manchurian (Dry)</b>	12
Deep fried mixed vegetable with onion & spicy sauce.	
<b>Onion Pakkoda</b>	8
Onion with gram flour deep fried in oil.	
<b>Chili Paneer (Dry)</b>	14
Fried cottage cheese with chili & Chinese spices.	
<b>Chili Babycorn Fry</b>	12
Babycorn fried with chinese spices.	
<b>Hara Bara Kebab</b>	11
Chopped vegetables mixed with palak & Indian spices deep fried in oil.	
<b>Gobi Manchurian (Dry)</b>	12
Deep fried cauliflower with onions & spicy marinade.	
<b>Paneer Pakkoda</b>	11
Cottage cheese cubes marinated in gram flour deep fried in oil.	
<b>Mushroom Manchurian (Dry)</b>	12
Deep fried mushrooms with onions & spicy marinade.	
<b>Vegetable Sheek Kebab</b>	12
Assorted vegetables smashed and marinated with Indian spices & roasted in tandoor.	



## **FENUGREEK**

**“Rich source of galactomannan  
that helps to slow down sugar absorption.”**



## Salads

<b>3 Beans Salad</b>	<b>7</b>
<b>Dhaba Salad</b>	<b>7</b>
<b>Fresh Garden Salad</b>	<b>7</b>
<b>Kachumber Salad</b>	<b>7</b>

## Sizzling Delights

<b>Tandoori Platter</b>	<b>30</b>
Irresistible vegetable platter in 5 distinct flavours.	
<b>Tandoori Sizzler</b>	<b>35</b>
Irresistible vegetable platter in 5 distinct flavours on hot plate with pulao and dal.	

## Paneer

<b>Paneer Tikka Masala</b>	<b>14</b>
Cottage cheese cubes roasted in tandoor with onion, tomato & Indian spices.	
<b>Paneer Butter Masala</b>	<b>14</b>
Cottage cheese cubes in a mild creamy sauce of tomato & butter.	
<b>Paneer Pasanda</b>	<b>14</b>
Paneer stuffed with potato cooked in onion, cashew nut gravy & Indian spices.	
<b>Chili Paneer</b>	<b>14</b>
Sauteed cottage cheese cubes in chili with Chinese spices.	
<b>Kadai Paneer</b>	<b>14</b>
Cottage cheese cubes with capsicum & onion cubes with kadai masala.	
<b>Paneer Mutter</b>	<b>13</b>
Cottage cheese cubes & green peas sauted with onions, tomato, garlic & spices.	
<b>Malai Kofta</b>	<b>13</b>
Deep fried mashed cottage cheese balls cooked in cashew gravy.	
<b>Palak Paneer Lasooni</b>	<b>14</b>
Cottage cheese cubes cooked with spinach, garlic & spices.	
<b>Paneer Bhurji</b>	<b>15</b>
Grated paneer with capsicum, onion & masala.	



## **FENNEL**

**“Removes toxins from the blood. Improves eyesight.  
Helps to maintain mental health.”**



# Vegetables

**Kadai Vegetable** 12

Assorted vegetables with capsicum & onion cubes with kadai masala.

**Mixed Vegetable Curry** 12

Assorted vegetables with onion, tomato gravy.

**Vegetable Makhnwala** 12

Assorted vegetables with cream, tomatoes & butter.

**Gobi Manchurian** 13

Deep fried cauliflower with onions & spicy marinade.

**Sabji Diwanihundi** 12

Assorted vegetables with mushroom, spinach, tomatoes & cashew gravy.

**Vegetable Jalfrezi** 13

Assorted vegetable tossed with Indian spices, cooked in a onion & tomato gravy.

**Baigan Ka Bharta** 11

Roasted brinjal cooked with onion & Indian herbs.

**Mock Masala** 12

Soy fried with onion tomato & Indian spices.

**Veg Manchurian** 12

Deep fried vegetables with onion & spicy marinade.

**Babycorn Mushroom Masala** 14

Boiled babycorn & mushroom cooked in onion & tomato gravy with Indian spices.

**Mushroom Mutter Methi** 13

Mushroom & green peas cooked with fenugreek leaves, onion, garlic & chili.

**Kadai Mushroom** 13

Mushroom with capsicum & onion cubes with kadai masala.

**Bhindi Dopiazza/Masala** 10

Ladyfinger tossed with a special onion & tomato masala.

**Channa Masala** 11

Chickpeas cooked with special spices in an onion & tomato gravy.



## BLACK PEPPER

"Relieves common cold symptoms.  
Improves digestion and boosts metabolism."

## Dal

**Dal Tadka** 10

Yellow dal with ghee tadka.

**Dal Makhani** 11

Black dal with spices, butter & cream.

**Dal Pancharatan** 11

5 varieties of dal with spices, butter & cream.

**Dal Palak** 11

Yellow dal and spinach with Indian spices.

## Aloo

**Aloo Jeera** 10

Potatoes cooked with cumin & fresh coriander leaves.

**Aloo Gobi** 12

Cauliflower & potatoes sauted with onions, tomatoes & spices.

**Aloo Palak** 12

Potatoes cooked with spinach & spices.

## Jain

**Palak Paneer** 14

Cottage cheese cubes cooked with spinach & Indian spices.

**Plain Palak** 11

Spinach cooked with Indian spices.

**Sabji Diwanihundi** 12

Assorted vegetables with mushroom, chopped spinach, tomatoes & cashew gravy.

**Vegetable Makhanwala** 12

Assorted vegetables with cream, tomatoes & butter.

**Dal Tadka** 10

Yellow dal with ghee tadka.

**Paneer Butter Masala** 14

Cottage cheese cubes in a mild creamy sauce of tomato & butter.



## CLOVE

**"Antibacterial, antiseptic properties. Relieves toothache."**





## Rice

<b>Steamed Rice</b>	6
<b>Jeera Rice</b>	8
<b>Peas Pulao</b>	8
<b>Vegetable Pulao</b>	10
<b>Cashew Nut Pulao</b>	9
<b>Kashmiri Pulao</b>	11
<b>Vegetable Fried Rice</b>	12
<b>Mushroom Fried Rice</b>	13
<b>Schezwan Fried Rice</b>	12
<b>Paneer Fried Rice</b>	14

## Noodles

<b>Hakka Noodles</b>	12
<b>Schezwan Noodles</b>	12
<b>Chow Mein</b>	12

## Bread

<b>Plain Naan</b>	4
<b>Flavoured Naan</b> (Butter/Garlic/Sesame)	5
<b>Cheese Naan</b>	5
<b>Plain Roti</b>	4
<b>Flavoured Roti</b> (Butter/Garlic)	5
<b>Missi Roti</b>	5
<b>Rumali Roti</b>	5
<b>Plain Kulcha</b>	5
<b>Flavoured Kulcha</b> (Butter/Stuffed)	6
<b>Chappathi</b>	3
<b>Lacha Parotta</b>	5
<b>Tandoori Parotta</b>	5
<b>Methi / Mint Parotta</b>	6
<b>Assorted Bread Basket (4Types)</b>	17



## **CORIANDER**

**"Rich in antioxidants. Relieves indigestion".**



## Chaat Items

<b>Aloo Tikki Chaat</b>	7
<b>Bhel Poori</b>	7
<b>Dahi Papdi</b>	7
<b>Dahi Poori</b>	7
<b>Dahi Samosa</b>	7
<b>Masala Poori</b>	7
<b>Pani Poori</b>	7
<b>Pav Bhaaji</b>	7
<b>Samosa Chaat</b>	7
<b>Sev Poori</b>	7

## Desserts

<b>Carrot Halwa</b>   with vanilla ice cream	6   9
<b>Gulab Jamun</b>   with vanilla ice cream	5   8
<b>Ice Cream</b>	5
<b>Fruit Salad with Ice Cream</b>	7

## Milk Shakes

<b>Vanilla</b>	7
<b>Chocolate</b>	7
<b>Strawberry</b>	7

## Fresh Juices

<b>Apple</b>	6
<b>Orange</b>	6
<b>Lemon</b>	6
<b>Pineapple</b>	6
<b>Mixed Fruits</b>	6
<b>Carrot</b>	6
<b>Watermelon</b>	6
<b>Lime Soda</b>	7
(Salt/Sweet )	



## CINNAMON

**"Anti-inflammatory. Reduce stomach bloating."**

## Bean to Cup

<b>Espresso</b>	3
<b>Double Espresso</b>	4
<b>Coffee (Americano)</b>	4
<b>Iced Coffee</b>	4
<b>Espresso Macchiato</b>	4
<b>Cappuccino</b>	5
<b>Café Latte</b>	5
<b>Flat White</b>	4.5
<b>Café Mocha</b>	5.5
<b>Hot Chocolate</b>	5
<b>Ice Chocolate</b>	6

## TWG

<b>English Breakfast</b>	5
<b>Earl Grey</b>	5

## Indian Aroma

<b>Masala Tea</b>	3.5
<b>Ginger Tea</b>	3.5
<b>Tea</b>	3
<b>Ice Tea</b>	3.5
<b>Ice Masala Tea</b>	4

## Drinks

<b>Mineral Water</b>	2.5
<b>Soft Drinks</b>	2.5
<b>Milo (cold/hot)</b>	4
<b>Bru Coffee</b>	4
<b>Nescafe</b>	4

## Homemade

<b>Butter Milk</b>	4
<b>Badam Milk</b>	6
<b>Rose Milk</b>	5
<b>Salt Lassi</b>	5
<b>Sweet Lassi</b>	5
<b>Mango Lassi</b>	6

nALAn is a legendary chef and king from Indian mythology, famed as much for his righteousness as for his culinary skills. nALAn is not just the inspiration for our name, but it also defines the underlying ethos of our food: freshly made-to-order, using the finest ingredients, and maintaining the authenticity of the original time-honoured recipes from North and South India.

One of the Singapore's leading vegetarian restaurants, nALAn specialises in incredibly healthy preparations filled with the best of nature's goodness, while still pandering to all the five senses. The love and attention we lavish upon every serving rejuvenates your body and mind, and our carefully curated menu tantalises the palate with its amazing variety of Indian vegetarian cuisine from all across the sub-continent. nALAn's skilled chefs are able to accommodate almost any dietary restrictions or food allergy without sacrificing taste or quality.

**nALAn**<sup>®</sup>  
Restaurant  
Purely Vegetarian

**CAPITOL - SINGAPORE**

**BURJUMAN - DUBAI**