

# The Times Of Adda

WEEKEND | 7500E BEACH ROAD, SINGAPORE 199595 | TEL 8922 3679

REPUBLIC OF SINGAPORE



WWW.THESPICEADDA.COM



WEEKEND ISSUE: 12.00PM - 3.00PM

## BRUNCH MENU

**Breaking News!** Sunday Brunch at ADDA features the best brunch specials and chaats that India has to offer with a fun contemporary twist.

The crew at ADDA aim to elevate the Indian cuisine experience even further with a selection of exclusive brunch items to entice your tastebuds!

Make it a **BOOZY brunch** with a mélange of signature ADDA cocktails artistically crafted by our master mixologists or choose from our selection of over 50 wines.



**BOMBAY PAV BHAJI**



**Masala Chai**

*Indian spiced tea to awaken all your senses.*



**DRINKS MENU**

SCAN HERE



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# BOMBAY BRUNCH

## बॉम्बे ब्रंच

### BOTI KHEEMA PAV 22

Ground lamb with cubes of lamb cooked in traditional onion tomato ginger garlic and earthy spice served with lightly toasted pav.

### PASTONJI AKURI EGG TOAST 20

Parsi style scrambled eggs served on a toasted bread with a touch of coriander spread.

### ADDA KEJRIWAL FRIED EGG TOAST 24

*Our take on an Indian Fry Up!*  
Well done omelette on a toasted bread served with juicy chicken sausage, turkey ham and tomato jam.

### 🌿 KHAU GALI MISAL PAV 20

Mixed Beans cooked in a spicy malvani curry topped with crunch sev farsan and served with a side of pav.

### 🍷 BOMBAY-VADA PAV 18

Taking you down memory lane through the shoreline of Juhu. Spicy mashed potato cake, battered and fried. Served in home-made pao with a side of mint-coriander dip.

### 🌿 BOMBAY PAV BHAJI 20

A spicy mashed vegetable medley, served piping hot with a dollop of butter, red onions, cilantro, and a squeeze of lime. Accompanied with warm buttery pan-toasted rolls.



VADA PAV



PANI PURI

# CHAUPATI CHAATS

### CHICKEN TOKRI CHAAT 20

Spiced chicken tossed in a tangy five mango spice with onion chilly and tomato served in a crunchy tokri basket.

### 🌿 DHOKLA KHANDVI KHAMAN PLATTER 22

Platter of Gujarati Goodness. Steamed Dhokla and Tempered Khandvi roll served with raw tangy papaya

### 🌿 CHAAT PLATTER 22

Assorted platter consisting of Dahi puri, Papadi Chaat & Aloo Tikki chole chaat.

### 🍷 PANI PURI 16

*Adda's take on a popular Indian street food!*  
Fried puff – pastry balls filled with spiced mashed potato elevated to fit a discerning palate!

### 🍷 BHEL PURI 16

Loaded with puffed rice, tomatoes, onions, lentils and seasoned with chutneys. A delicious savory snack on a hot muggy day!

### 🌿 DAHI PURI CHAAT 18

Fried puff-pastry filled with potatoes. Topped with spiced yoghurt, onions and sweet & spicy chutney.



# ADD WRAPS AND MORE

- HARA BARA KEBAB ROLL** 20  
Spinach kebab served in a home made wrap.
- CHICKEN CHEESE ROLL** 22  
Chicken and cheese kebab stuffed in a home-made wrap
- RAJOURI KACHORI ALOO JOL** 20  
Lentil Kachori served with a home style potato jol.
- DELHI CHOLE BHATURE** 24  
Deep fried puffed bread served with exquisitely spiced tomato chickpea curry. A crowd favourite in North India.

# BRUNCH FAVOURITES

- FOLDED UTTAPAM – SPICED CHICKEN** 22  
Spiced chicken sandwiched in a tawa uttapam served with Udupi style sambar.
- FOLDED UTTAPAM – ALOO PANEER** 20  
Spiced aloo paneer sandwiched in a tawa uttapam served with Udupi style sambar.
- SAVOURY WAFFLE** 20  
**VEGETARIAN**  
Savoury waffle served with a topping of onion, tomato and cheese and a side of tomato jam.
- NON-VEGETARIAN** 22  
Barbecued chicken served atop a savoury waffle served with a tangy tomato jam.
- CHICKEN SLIDER** 22  
Spiced chilly chicken served atop pickled raddish sandwiched between a turmeric burger bun.
- POTLI SAMOSA** 20  
Inspired by the Chinese Bao – our take on a traditional samosa. Mildly spiced edamame and potato mixture held together in a savoury pastry and fried, crisp to perfection.

- DOUBLE CHEESE POTATO SLIDER** 20  
Aloo Tikki with a double helping of cheese served atop pickled raddish and sandwiched between a spinach burger bun.

# PUNJABI PARATHAS

TAKES YOU DOWN THE MEMORY LANE OF PARATHE WALI GALI

- PALAK PANEER PARATHA** 12  
Indian Flatbread studded with spinach and cottage cheese pan fried in ghee and served with a side of homemade yoghurt and pickle.
- PESHAWARI DRY FRUIT PARATHA** 12  
Indian Flatbread stuffed with mixed dry fruit pan fried in ghee. A hit amongst kids and those kids at heart!
- LAMB PARATHA** 16  
Indian Flatbread stuffed with minced lamb, sautéed in home-made spices and pan fried in ghee.
- ALOO PARATHA** 12  
Indian Flatbread stuffed with seasoned mashed potatoes and pan fried in ghee.



LAMB SEEKH KEBAB

# TANDOOR

तंदूर

- ADDE DA CHICKEN TIKKA** 28  
Indian clay oven roasted chicken marinated overnight with traditional tikka spices.



**CHARRED LAKSA SALMON**

Adda's take on a local favorite. Succulent salmon swimming in a tandoori mustard curry with a laksa twist!

32

**IRANI PANEER TIKKA**

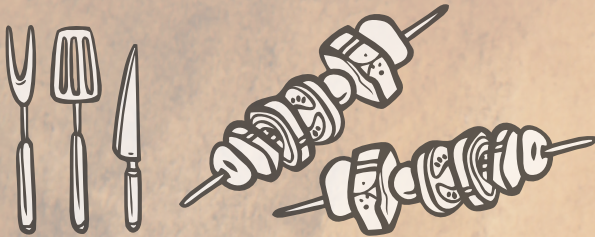
Cottage-cheese marinated overnight in Indian five-spice and roasted to perfection.

28

**LAMB SEEKH KEBAB**

Char grilled spiced minced lamb kebab served with mint chutney.

30



**BIRYANI**  
बिरयानी

**MURALS JACKFRUIT BIRYANI**

Aromatic basmati rice layered with spiced jackfruit and cooked dum style.

26

**MURALS PRAWN BIRYANI**

Aromatic Saffron Basmati Rice embedded with juicy ocean gem prawns and cooked in a dum pot.

28

**MURAL'S BIRYANI DUM POT (CHICKEN)**

Aromatic basmati rice layered with spiced chicken and cooked dum style.

28

**MURAL'S BIRYANI DUM POT (LAMB)**

Aromatic basmati rice layered with spiced lamb and cooked dum style.

32

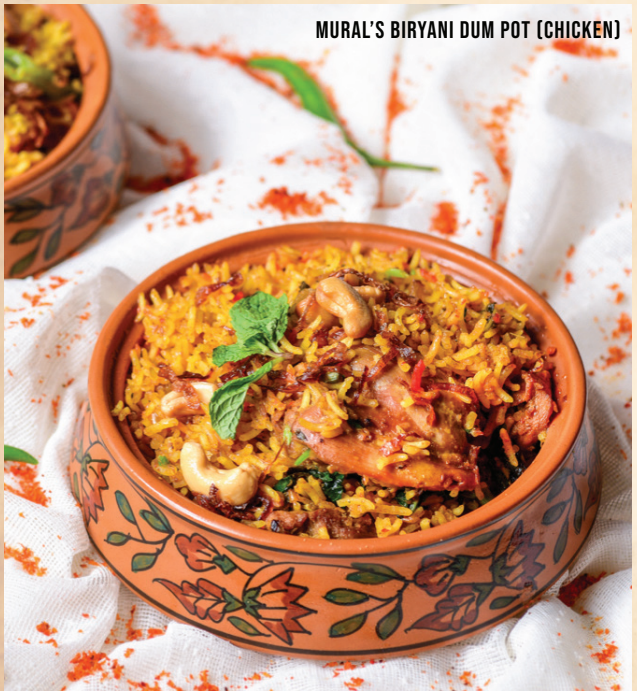
**MURAL'S BIRYANI DUM POT**

Aromatic saffron basmati rice packed with spices and vegetables.

24

**MIXED VEGETABLE RAITA**

8



MURAL'S BIRYANI DUM POT (CHICKEN)

**MAIN COURSE**

**HIGHWAY DAL**

Dhaba style slow-cooked lentils tempered with clarified butter.

18

**ADDA DAL MAKHANI**

Black lentil with chef's secret spice blend slow cooked for over 24 hours, flavored with fenugreek leaves and finished with cream and butter.

20

**BUTTER PANEER POT PIE**

Chef's Signature Paneer Makhani in a pot sealed with flaky pastry. A dish for all senses!

28

**MURAL'S BUTTER CHICKEN POT PIE**

Chef's signature murgh makhani in a pot sealed with flaky pastry. A dish for all senses!

30





BUTTER CHICKEN POT PIE

## BREADS/RICE

STEAMED RICE	4
SIMPLY NAAN	4
BUTTER NAAN	4
TANDOORI ROTI	4
PUDINA PARATHA	6
CONFIT GARLIC NAAN	6
GHEE SAFFRON RICE	8
ADDA CHEESE NAAN	10



GULAB JAMUN CHEESE CAKE

## DESSERT

SAFFRON MALPHUA RABDI	14
Warm malpua served with a chilled saffron and nuts rabdi.	
MEETHA PAN ICE CREAM	14
Sweet Betelnut leaf ice cream. This refreshing ice cream has all the flavours of meetha pan and is a great end to an amazing meal.	
ALPHONSO MANGO PISTACHIO KULFI	14
Creamy Indian popsicle with alphonso mango and pistachios. A perfectly cooling and to an Indian meal.	
MOONG DAAL HALWA	16
A classic Indian sweet dessert made with moong lentils, sugar, ghee and cardamom powder.	
GULAB JAMUN CHEESE CAKE	18
A marriage of Indian and Western classics.	

## KIDS MENU

SIMPLY CHEESE BURGER (VEGETARIAN)	16
CHICKEN NUGGETS	16
FRENCH FRIES	12
JUST POTATO PARATHA	12
SIMPLY CHEESE NAAN	6
YELLOW DAL LESS SPICY	18