





## 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 AKHILESH PATHAK

Hailing from Kolkata, our Master Chef Akhilesh Pathak has close to two decades of culinary experience, transcending India’s regional boundaries, from Bangalore to Goa, Jaipur, Mumbai, Pune, Kashmir and Delhi.

He takes inspiration from traditional cooking methods tracing back to ancient roots of authentic Indian cuisine.

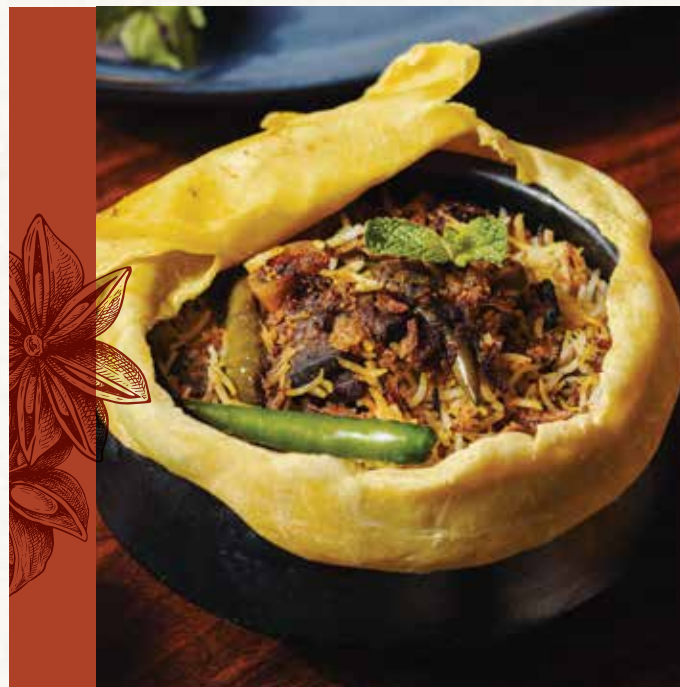
He effortlessly blends tradition with his own innovation, resulting in an unforgettable dining experience that pays homage to India’s rich gastronomic legacy.





# SANSARA'S SIGNATURE DISHES

## AWADHI GOSHT BIRYANI



Tender lamb, marinated in a blend of aromatic spices, is layered with saffron-infused Basmati rice and slow-cooked to perfection.

Each grain of rice carries the essence of spices and succulent meat, creating a regal feast that transports your taste buds to the heart of Awadh.

This biryani is a sensory delight, a testament to the culinary heritage of India's historic region, and a must-try for all connoisseurs of fine cuisine.

## SANSARA - E- LAZEEZ MAAS



Lazeez Maas can be translated as 'delicious spice' and ours is a secret blend that effortlessly elevates the taste and aroma of any dish. Just one teaspoon, simmered for a mere three minutes, imparts a delightful burst of flavours into any creation.

Head Chef Akhilesh masterfully balances this blend with a selection of exquisite spices, including cardamom, coriander seeds, fennel seeds, cumin seeds.

## MURGH PAAN KEBAB



This culinary masterpiece consists of succulent chicken breast stuffed with fragrant betel leaves and sautéed minced chicken, creating a delectable contrast in textures and flavors.

Expect a burst of aromatic and savory notes, delivering a harmonious fusion of tradition and innovation on your palate.

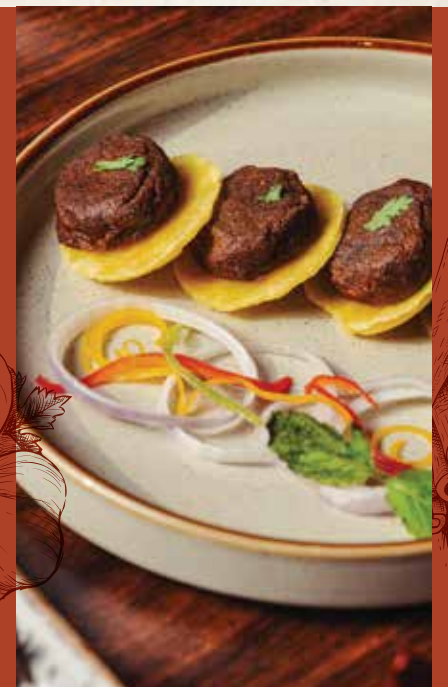
## SAILANA JHEENGA



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!



# VEGETARIAN SET MENU

\$58++ per person

## SOUP

**Tamatar Kele Dhaniya Shorba**  
Banana Stem | Tomato Broth | Namakparik

## APPETIZER

**Kumbh Ki Galouti** \$  
Minced Mushroom | Saffron | Spiced Cajun | Onion | Galout Masala

**Buzith Chaman Kebab**  
Cottage Cheese | Yoghurt  
Spiced Prune | Crushed Pine Nut

## MAIN COURSE

**Soya Chaap Hara Pyaaz**  
Soya Chaap | Cashew | Onion | Yoghurt | Tomato

**Dingari Purvanchal Ka Saag**  
Organic Greens | Mushroom | Cumin | Garlic

**Dal Burrani Tadka**  
Yellow Lentil | Garlic | Cumin | Dried Chilli

## RICE

**Steamed Rice**  
Basmati Rice

## BREAD CHOICE

**Naan / Roti / Laccha Paratha**

## DESSERT

**Gulab Jamun**  
Cardamom | Milk Dumpling | Sticky Sugar Syrup

\$ 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.

# NON-VEGETARIAN SET MENU

\$68++ per person

## SOUP

**Gosht Awadhi Shorba**  
Lamb Broth | Saffron

## APPETIZER

**Gosht Lagan Ka Seekh**  
Minced Lamb | Indian Spice

**Kandhari Murgh Tikka**  
Chicken Morsel | Curd | Cashew  
Spice Paste | Red Chilli Powder

## MAIN COURSE

**SanSara-E-Lazeez Maas**  
Lamb | North Indian Curry

**Kukkad Butter Masala** \$  
Chicken | Tomato Gravy

**Sailana Jheenga**  
Prawn | Turmeric | Fenugreek | Coconut Yoghurt | Tomato | Onion

**Dingari Purvanchal Ka Saag**  
Organic Greens | Mushroom | Cumin | Garlic

**Dal Burrani Tadka**  
Yellow Lentil | Garlic | Cumin | Dried Chilli

## RICE

**Barista Matar Pulao**  
Basmati Rice | Saffron | Green Peas | Onion

## BREAD CHOICE

**Naan / Roti / Laccha Paratha**

## DESSERT

**Gulab Jamun**  
Cardamom | Milk Dumpling | Sticky Sugar Syrup

\$ Chef's Signature

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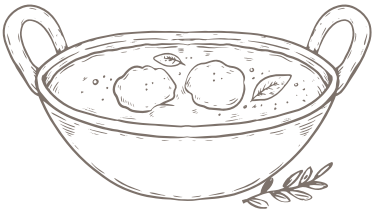


SAN SARA  
THE FLAVOUR OF INDIA

APPETIZERS

SOUP

- Gosht Awadhi Shorba \$18  
Lamb Broth | Saffron | Namakparik
- Tamatar Kele Dhaniya Shorba \$16  
Banana | Tomato Broth | Namakparik



VEGETARIAN

- Buzith Chaman Kebab \$22  
Cottage Cheese | Yoghurt | Spiced Prune | Crushed Pine Nut
- Kumbh Ki Galouti \$32  
Minced Mushroom | Saffron | Cajun Spice | Onion | Galout Masala
- Malai Soya Chaap Kebab \$22  
Soya | Cream Cheese | Spice | Cashew



NON-VEGETARIAN

- Tandoori Lesooni Jheenga \$38  
Tiger Prawn | Garlic Yoghurt
- Tawa Pomfret Methiyani Kebab \$42  
Fresh Pomfret | Red Chilli | Yoghurt
- Mahi Sarson Tukda Kebab \$30  
Mackerel | Masala | Red Mustard | Yoghurt | Spice
- Murgh Paan Kebab \$30  
Stuffed Chicken Breast | Saffron | Betel Leaves | Yoghurt
- Gosht Lagan Ka Seekh \$32  
Minced Lamb | Indian Spice

\$ Chef's Signature

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# MAIN COURSES



## VEGETARIAN

Paneer Khass

Homemade Cottage Cheese | Tomato Gravy

\$28

Subz Miloni

Spinach | Seasonal Vegetable

\$22

Dingari Purvanchal Ka Saag

Organic Greens | Mushroom | Cumin | Garlic

\$24

Kathal Aloo Qatliya Masala 

Potatoes | Jackfruit | Yoghurt | Nawabi Spice

\$22

Soya Chaap Hara Pyaaz 

Soya Chaap | Cashew | Yoghurt | Tomato | Onion

\$36



## NON-VEGETARIAN

Gosht Nehari

Lamb | Onion | Potli Spice | Vetiver Root | Rose Petal

\$38

SanSara-E-Lazeez Maas 

Lamb | Signature Curry

\$36

Kukkad Butter Masala 

Chicken | Tomato Gravy

\$30

Khatti Zaika Machi

Mackerel | Cocktail Onion | Tangy Spicy Tomato Gravy

\$32

Sailana Jheenga

Prawn | Turmeric | Fenugreek | Coconut Yoghurt | Tomato | Onion

\$32

 Chef's Signature

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# ACCOMPANIMENTS & DESSERT

## STARTERS

Green Salad

Onion | Tomato | Carrot | Green Chilli

\$14

Bhurani Raita

Yoghurt | Garlic | Roasted Cumin

\$6

Papad

Urad Dal Flour | Black Gram | Garlic | Green Chilli

\$6

## DAL

Dal-E-SanSara 

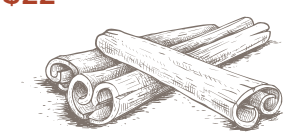
Black Lentil

\$24


Dal Burrani Tadka

Yellow Lentil | Garlic | Cumin | Dried Chilli

\$22



## RICE

Barista Matar Pulao 

Basmati Rice | Saffron | Green Pea | Onion

\$22

Awadhi Murgh Biryani

Basmati Rice | Saffron | Chicken

\$28

Awadhi Gosht Biryani 

Basmati Rice | Saffron | Lamb | Spice

\$38

Steamed Basmati Rice

\$9

## BREAD

Plain Naan

\$6

Garlic

\$6

Butter / Cheese

\$6

Paronthia Naan 

\$7

Tandoori Roti

\$6

Laccha / Pudina / Mirchi Paratha

\$7

## DESSERT

Phirni

Ground Rice | Saffron | Milk

\$16

Kulfi Falooda 

Condensed Milk | Vermicelli | Sweet Basil Seed

\$16

 Chef's Signature

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