

# 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.





# SanSara's Signatures

## GOSHT KI GALOUTI

A legendary delicacy from the royal kitchens of Lucknow, created for Nawab Asaf-ud-Daula who, despite losing his teeth, longed for the rich taste of kebabs. His chefs answered with a kebab so soft, it simply melted in the mouth — a dish born from ingenuity and indulgence.

## NASILA DUNGAR LAAL MAAS

A fiery Rajasthani classic with a royal past. Once prepared during hunting expeditions for Rajput kings, this bold dish blends tradition with decadence. 'Nasila' hints at a spirited twist, while 'Dungar' evokes the signature smoky finish of desert campfire cooking.

## SARSON KA SAAG MAKKI DI ROTI

An iconic Punjabi staple rooted in heritage. Once a humble dish embraced by migrants during the Partition, it evolved into a cultural symbol of warmth, resilience, and rustic simplicity — a celebration of the land and its harvest.

## SAILANA SHEVAND

An opulent creation inspired by the princely state of Sailana, where culinary artistry met royal flair. This indulgent preparation of lobster reflects the grandeur of Indian aristocratic dining, with layers of aromatic complexity and depth.

## SHAHI GOSHT DUM BIRYANI

A fragrant masterpiece from the heart of Awadh. This regal biryani brings together slow-cooked lamb and delicately layered rice, evoking the timeless elegance and ceremonial spirit of royal feasts.

## TALI SCALLOPS

Inspired by beloved coastal street food traditions, this dish offers a perfect balance of crisp texture and rich spice. A comfort favourite during winter months, it's known for its bold flavours and deeply satisfying appeal — rustic yet refined.




# Appetiser

## VEGETARIAN

**ALOO BUKHARA TSCHAMAN TIKKA** *Kashmir*    24  
Cottage Cheese | Spiced Prunes | Yoghurt

**KUMBH KI GALOUTI** *Uttar Pradesh*    32  
Pan-seared Minced Mushroom Cake | Saffron  
Chef's Special Garam Masala





**MUTTER DARAKASH KI TIKKI** *Punjab*   28  
Pan-seared Green Peas Cake | Raisin | Green Cardamom | Mace

**COMBO PLATTER**    42  
Kumbh Ki Galouti | Aloo Bukhara Tschaman Tikka  
Mutter Darakash Ki Tikki

## NON-VEGETARIAN

**JHINGA NISHA** *Uttar Pradesh*     39  
Tandoor Jumbo Prawns 190g | Yoghurt | Saffron

**AMRITSARI TALI MACHLI** *Punjab*    36  
Seared Amberjack Kingfish Fillet 170g | Lemon  
Green Coriander | Chef's Special Garam Masala





**TALI HOKKAIDO SCALLOPS** *Uttar Pradesh*     54  
Seared Sashimi Grade Scallops 170g | Light Turmeric Marination  
Ginger | Garlic | Fresh Coriander

**KUTTI LAL MIRCHI MURGH TIKKA** *Punjab*    28  
Chicken Morsels | Yoghurt | Chilli Flakes | Coriander

**BARRAH CHOPS** *Uttar Pradesh*     59  
Tandoor Grass-fed Australian Rack of Lamb 380g | Ginger  
Garlic | Chef's Special Spice | Smoky Yoghurt Chutney

**GOSHT LAGAN SEEKH** *Haryana*     34  
Minced Lamb | Garlic | Fresh Coriander | Garam Masala

**GOSHT KI GALOUTI** *Uttar Pradesh*     38  
Pan-seared Lamb Minced Cake | Saffron | Chef's Special Garam Masala

**COMBO PLATTER**     49  
Amritsari Tali Machli | Gosht Lagan Ka Seekh  
Kutti Lal Mirchi Murgh Tikka

*Farmed Responsibly*



Fish



Crustacean



Dairy



Nuts



Mustard



Gluten

 *Chef's Signature*



All prices are in Singapore Dollars and subject to service charge and prevailing government taxes.  
Kindly inform our team if you have any special dietary needs or food allergies.

# Main Course

## VEGETARIAN

- PANEER KHAASS** *Uttar Pradesh*   30  
Homemade Cottage Cheese Dumpling | Rich Tomato Gravy | Cream
- VILAYATI SUBZI** *Uttar Pradesh*   24  
Asparagus | Water Chestnuts | Tangent Tomato | Garam Masala
- SARSON KA SAAG MAKAI DI ROTI** *Punjab*   26  
Mustard Leaf Curry | Garlic | Onion | Maize Flour Breads
- KATHAL ALOO QATLIYA MASALA** *Uttar Pradesh*   24  
Jackfruit | Potato | Onion Seed | Chef's Special Garam Masala
- PALAK PANEER CHILGOJA** *Punjab*   29  
Spinach Puree | Garlic | Cottage Cheese | Pine Nuts
- ALOO GOBI ZAIKEDAR** *Punjab*   22  
Cauliflower | Potato | Onion | Tomato | Garam Masala

## NON-VEGETARIAN

- SANSARA-NASILA DUNGAR LAL MAAS** *Rajasthan*   40  
Rajasthan Special Smoky Australian Lamb Shank Curry  
Mathania Chilli | Rum
- KUKKAD MAKHAN MASALA** *Punjab*   33  
Chicken Tikka | Apple Tomato | Butter | Cream
- SAILANA SHEVAND** *Uttar Pradesh*     65  
Spiny Lobster 380g | Turmeric | Fenugreek  
Coconut Cream | Onion | Tomato
- KERI WALI MACHLI CURRY** *Punjab*     56  
Patagonian Toothfish 200g | Mango | Ginger | Garam Masala

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# Dal

|  |    |
|--|----|
| <b>DAL-E-SANSARA</b> <i>Punjab</i>   | 27 |
| Black Lentil   Tomato Puree   Cream   Butter   |    |
| <b>DHABA DAL TADKA</b> <i>Punjab</i>    | 24 |
| Yellow Lentil   Cumin Seed   Garlic   Clarified Butter   |    |

# Rice

|   |    |
|---|----|
| <b>BHUNA PYAZ OUR KAJU KA PULAO</b> <i>Uttar Pradesh</i>     | 24 |
| Brown Onion   Basmati Rice   Saffron   Cashew Nut   |    |
| <b>LUCKNOWI MURGH DUM BIRYANI</b> <i>Uttar Pradesh</i>      | 30 |
| Chicken Morsel   Basmati Rice   Saffron   Garam Masala  |    |
| <b>SHAHI GOSHT DUM BIRYANI</b> <i>Uttar Pradesh</i>     | 39 |
| Basmati Rice   Australian Lamb Shank   Saffron   Garam Masala   |    |
| <b>JEERA RICE</b>    | 22 |
| Cumin Seed   Basmati Rice   Fresh Coriander   |    |
| <b>STEAMED RICE</b>   | 9  |

# Bread

|   |    |   |   |
|---|----|---|---|
| <b>NAAN</b>   |    | <b>PARATHA</b>   |   |
| Plain   | 8  | Laccha  | 9 |
| Garlic  | 8  | Mirchi  | 9 |
| Butter  | 8  | Churi    | 9 |
| Cheese & Chilli   | 10 |   |   |
| Olive Goat Cheese   | 12 | <b>ROTI</b>       |   |
| Paneer Kulcha    | 12 | Tandoori Roti   | 8 |
|   |    | Hari Mirchi Roti  | 8 |

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# Soup

MURGH BADAM YAKHNI *Kashmir*     
Chicken Broth | Almond | Cardamon Powder

18

TOMATO AUR SANTRA KE SHORBA *Punjab*   
Tomato Broth | Orange | Cumin | Cardamon

16

# Side Order

GREEN SALAD  
Onion | Tomato | Cucumber | Carrot | Green Chilli | Lime

8

MIXED VEGETABLE RAITA   
Yoghurt | Onion | Tomato | Cucumber  
Roasted Cumin | Fresh Coriander

8

ROASTED PAPAD  
White Lentil Flour | Black Pepper

6

# Dessert

GAJAR KA HALWA *Punjab*    
Carrot | Milk | Sugar | Cardamom | Pistachio | Ice Cream

21

RASMALAI *Uttar Pradesh*    
Cottage Cheese Patty | Saffron Milk | Pistachio

21

SALTED CARAMEL MALAI KULFI     
Condensed Milk | Vermicelli | Sweet Basil Seed | Salted Caramel

23

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## CHEF PANNALAL NATH

Hailing from West Bengal in the East of India, Master Chef Pannalal Nath's 25-year career has been shaped by a distinguished journey through India's diverse culinary landscape that intertwines traditional with contemporary.

After years of continual exploration, Chef Nath decided to set his heart on Awadhi cuisine which soon became his speciality, captivating diners with his elegant interpretations of the ancient cuisine, woven together with modern culinary techniques.

