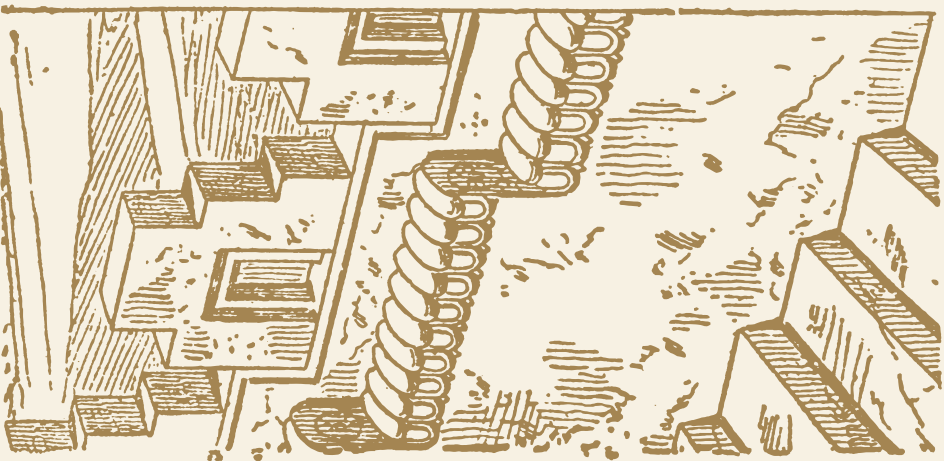


Finest Persian Cuisine

MENU

Shabestan brings the essence of Middle Eastern cuisine to Singapore, offering an authentic Persian experience rich in tradition and flavor. Each dish, from tender kebabs to delicately spiced stews, is crafted with the finest ingredients to celebrate the vibrant tastes of Persian heritage. Shabestan invites diners to enjoy a truly memorable journey through Middle Eastern flavors, right in the heart of the city.





A LEGACY OF AUTHENTIC PERSIAN CUISINE IN SINGAPORE

Since its establishment in 2013, Shabestan has been a cornerstone of authentic Persian and Middle Eastern cuisine in Singapore. Nestled along the picturesque Robertson Quay, this multiple award-winning restaurant offers a rich dining experience steeped in Persian heritage.

It is dedicated to authenticity. Every dish is meticulously crafted in-house from scratch by a skilled team of chefs who honour centuries-old cooking techniques. Using only the finest ingredients, Shabestan showcases premium lamb, beef, chicken, and seafood, enriched with the delicate flavors of saffron, pomegranates, prunes, raisins, and aromatic spices. Its signature kebabs—boasting over 20 varieties, including Kubideh and Jujeh,—are grilled to perfection.

Shabestan offers a menu that caters to diverse palates, with a thoughtfully curated selection of Vegan, Vegetarian, and Gluten-Free options. Whether you're a local, expatriate, or international guest, Shabestan promises a dining experience that celebrates the vibrant flavors and cultural richness of Persia.

For over a decade, Shabestan has been a destination for those seeking to immerse themselves in the rich heritage of Middle Eastern cuisine. Whether celebrating a special occasion or enjoying a serene riverside meal, Shabestan continues to bring the authentic flavors of Persia to the heart of Singapore, ensuring every guest leaves with memories as vibrant as the dishes served.



MEZZE

KOOFTEH PARSİ \$17

Handmade minced lamb meat balls with pistachios and herbs served in Anar and Tabrizi flavours

HALIM BADEMJAN \$16

Purêed eggplant infused with braised lamb and green lentils garnished with curd and mint sauce

SAFFRON BBQ CHICKEN WINGS \$14

Chicken mid-joint marinated in saffron , lemon juice and Persian herbs grilled to taste

KIBBEH \$14

Grounded lamb blended with bulgur and assorted aromatic spices served with garlic yoghurt sauce

HUMMUS \$13

Freshly cooked chickpeas blended with lemon juice, garlic, tahini and olive oil

KASHK-E-BEDEMJAN \$14

A mixture of sautéed eggplant, onion, mint and sun-dried yoghurt

MOUTABAL \$13

Smoked eggplant blended with tahini and hint of zesty lemon

SPICY EGGPLANT \$14

Tender eggplant infused with tantalising assorted Middle-Eastern spices and harissa chilli paste

MUHAMMARA \$16

Pasty blend of walnuts with grilled red bell-peppers infused with pomegranate molasses, olive oil and spices

BORANI ESFANAJ \$14

Fresh spinach sautéed with fried onions garnished with sun-dried yoghurt



MEZZE

HOMEMADE CHEESE \$16

Shabestan's specialty dip, topped with olive oil. Served with freshly baked Persian bread

MAST \$13

Three Caspian-style Persian yoghurt dips: mountain shallot, fresh spinach and cucumber. Served with freshly baked Persian bread

FALAFEL \$16

A vegetarian speciality found across borders, from the Nile to the mountains of Alborz. Fried chickpea patties, drizzled and served with homemade sauce

RAKAKAT BIL JIBNEH \$12

Crispy golden spring rolls filled with assorted cheese

DOLMA \$12

Vine leaves stuffed with a mixture of rice and savoury herbs

GRILLED CHEESE \$20

Char-grilled halloumi cheese cubes

FRENCH FRIES \$10

Potatoes cut into strips and deep-fried until crispy and golden brown





Finest Persian Cuisine

MEZZE COMBOS

Perfect for sharing, these assortments bring together a variety of delectable small dishes, each bursting with unique flavours and textures.

APPETISER PLATTER

\$48

Chef's handpicked selection of 5 sensational appetisers: Hummus, Muhammara, Homemade Cheese, Kashk-e-Bademjan and Borani Esfanaj

HOT APPETISER PLATTER

\$58

Combination of mezze: Kibbeh, Falafel, Dolma, Rakakat Bil Jibneh and Borani Esfanaj

COLD APPETISER PLATTER

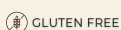
\$68

Combination of cold Mezze: Hummus, Moutabal, Muhammara, Spicy Eggplant and Tabbouleh

DELUXE MIX APPETISER PLATTER

\$78

Chef's top 8 appetiser recommendations: Hummus, Muhammara, Homemade Cheese, Kashk-e-Bademjan, Borani Esfanaj, Dolma, Halim and Zeytoon



GLUTEN FREE



VEG

*ALL PRICES ARE SUBJECTED TO CURRENT PREVAILING SERVICE CHARGE AND GST



Finest Persian Cuisine

SOUP

ASH RESHTEH

\$13

An aromatic medley of coriander, parsley, leeks, fenugreek, spring onions and spinach, topped with dry yoghurt sauce and dried mint

SOUP-E-JOW

\$12

A hearty mixture of barley, vegetables, herbs and chicken



SALAD

TABBOULEH SALAD

\$16

Chopped parsley, onion, tomato, olive oil and bulgur

SHIRAZI SALAD

\$14

Freshly chopped cucumber, tomato and onion tossed in Shabestan's Shirazi dressing

GREEK SALAD

\$14

Romaine lettuce, tomato, olive, cucumber, onion, spinach and feta tossed in lemon olive oil dressing

FATTOUSH SALAD

\$15

Romaine lettuce, tomato, cucumber, onion, and radish, garnished with sumac, dried mint, extra virgin olive oil, toasted bread, and pomegranate sauce

ZEYTOON PARVARDEH

\$16

Green olives with walnuts, mountain herbs, Persian spices, and pomegranate sauce



Finest Persian Cuisine

VEGETARIAN TREATS

FALAFEL WRAP COMBO

\$23

Fried chickpea patties wrapped in tortilla bread served with fries, mix greens and homemade garlic yoghurt sauce

MIRZA GHASSEMI

\$26

A distinct dish from Northern Iran and Caspian Sea region. Smoked eggplant, fresh and juicy tomatoes and a hint of garlic

Did You Know?

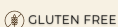
Shabestan's Falafel Wrap Combo and Mirza Ghassemi aren't just appetisers or main courses — they're both! Enjoy them anytime, whether as a light bite or a satisfying meal. Perfect for any occasion, they bring versatility and flavour to your table.



CHICKEN



NUTS



GLUTEN FREE



VEG



VEGAN

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KEBABS

**All kebabs are served with rice and salad*

CHENJEH KEBAB 🍖🍴 \$55

Premium lamb eye-loin cubes marinated in saffron and selected herbs. Charcoal grilled

SHANDIZ 🍖🍴 \$57

Perfectly charcoal grilled tender chunks of spring lamb on the bone

SOLTANI 🍖🍴 \$68

Duo of lamb fillet and minced lamb skewer, a perfect combination for lamb lovers

KEBAB BARG 🍖🍴 \$54

Succulent and tender lamb fillet marinated with saffron and Persian herbs

LAMB KUBIDEH 🍖🍴 \$42

Tender ground lamb on skewer grilled to perfection. Must try with a hint of Sumac.

MIX KUBIDEH 🍖🍗🍴 \$38

Combination of lamb and chicken kubideh. Served with basmati rice and grilled tomatoes

CHICKEN KUBIDEH 🍗🍴 \$34

Tender chicken ground with selected vegetables and Persian herbs charcoal grilled on a skewer to a perfect taste

BAKHTIARI LAMB 🍖🍗🍴 \$50

Mix of grilled chicken and lamb eye loin cubes marinated in saffron and shallots

SAFFRON JUJEH 🍗🍴 \$38

Tender and fresh whole spring chicken marinated with saffron and Persian herbs 24 hours prior to being charcoal grilled

CHICKEN MASTI 🍗🍴 \$40

Special dish from Southern Iran. Fresh boneless chicken leg marinated in yoghurt and Persian herbs





KEBABS

**All kebabs are served with rice and salad*

CHICKEN SHISH KEBAB \$40

Juicy boneless chicken leg marinated with saffron and our homemade seasoning

SHAH PASAND CHICKEN \$42

Singapore River's Signature Dish Winner.
Famous dish from the Persian Gulf. Comprising fresh chicken breast marinated in Persian herbs and drizzled with saffron water

BAKHTIARI BEEF \$47

Mix of grilled chicken and beef fillet cubes marinated in saffron and shallots

TEKEH MASTI \$50

Tender beef fillet cubes marinated in yoghurt and Persian spices

PASAND KEBAB \$54

Beef fillet marinated in saffron, Persian herbs, shallots and olive oil

FISH KEBAB \$39

Charcoal grilled grey-snapper fillet marinated in saffron and drizzled with homemade seafood sauce

PRAWN KEBAB \$43

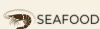
Charcoal grilled de-shelled tiger prawns marinated in saffron and drizzled with homemade seafood sauce

GULF KEBAB \$41

Combination of fish and prawn kebab topped with Shabestan's special sauce

SABZI KEBAB \$27

Combination of vegetables and cheese marinated using Chef's signature recipe, charcoal grilled to perfection



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TO SHARE

In Persia, meal sharing is an essential moment of hospitality and generosity. With its assortments to share, Shabestan invites you to gather around and taste our delicious food.

SHABESTAN PLATTER



Chef's recommended specialty platter with minced lamb, chicken, fish, prawn, lamb or beef fillet

FOR 2 PEOPLE	\$120
FOR 4 PEOPLE	\$210

ISFAHAN MEAT PLATTER



The ultimate meat platter to share, inspired by the beautiful city of Isfahan. A combination of chicken, beef and lamb

FOR 2 PEOPLE	\$130
FOR 4 PEOPLE	\$225

***All platters are served with rice and salad**





STEW

VEGETARIAN KHORESH BAMIEH \$27

Okra cooked in tomato sauce & garlic. Served with Basmati rice

BAMIEH STEW CHICKEN/LAMB \$35

Lamb cubes or spring chicken with okra cooked in tomato sauce and garlic. Served with Basmati rice

VEGETARIAN GHORMEH SABZI \$29

Savoury medley of red beans, herbs, sun-dried lime, fresh vegetables and cottage cheese. Served with Persian rice

GHORMEH SABZI \$35

Savoury medley of fresh lamb cooked with red beans, herbs, sun-dried lime and fresh vegetables. Served with Persian rice

GHUREH BADEMJAN STEW \$27

Eggplants braised with tomatoes and saffron sauce. Served with Basmati rice

GHUREH LAMB BADEMJAN STEW \$35

Lamb cubes and eggplants braised with tomatoes and saffron. Served with Basmati rice

GHUREH-O-JUJEH-O BADEMJAN STEW \$32

Spring chicken and eggplants braised with tomatoes and saffron served with Basmati rice

IMPOSSIBLE FESENJAN STEW \$39

Vegan meatballs made in-house with impossible meat cooked in pomegranate sauce

FESENJAN STEW CHICKEN/DUCK \$39

Caspian-style braised duck or chicken cooked in walnut and pomegranate sauce. Served with Basmati rice



LAMB



CHICKEN



NUTS



GLUTEN FREE



VEG



VEGAN

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POLO

LAMB POLO 🐏 🍚 🌿

\$32

Fresh boneless lamb leg and basmati rice cooked with herbs and saffron, topped with assorted nuts

MEYGOO POLO 🍤 🍚 🌿

\$31

De-shelled prawns with Basmati rice cooked with herbs and saffron, topped with assorted nuts

SABZI POLO 🍚 🌿

\$26

Seasonal fresh vegetables with Persian herbs and spices cooked with Biryani rice

ZERESHK POLO WITH CHICKEN 🐔 🍚

\$39

Fresh slow-cooked half spring chicken served with 'zereshk' wild berries, fresh pomegranate and saffron-flavoured Basmati rice

JAVAHER POLO WITH CHICKEN 🐔 🍚

\$39

Fresh slow-cooked half spring chicken served with Persian nuts, berries, dried orange peel, zereshk and saffron-flavoured Basmati rice

DILL POLO MAHICHEH 🐏 🍚

\$58

Lamb shank braised and slow cooked with special herbs and spices served with fresh Dill rice





RICE SELECTIONS

ZERESHK POLO

\$11

Basmati rice with “Zereshk” wild berries topped with fresh pomegranate

JAVAHER POLO

\$12

Basmati rice with nuts, berries, dried orange, peel and zereshk

DILL RICE

\$8

Basmati rice cooked with fresh dill leaves

ASSORTED RICE

\$15

Zereshk, Javaher & Dill rice mix

BASMATI RICE

\$5

White Basmati rice



LAMB



CHICKEN



SEAFOOD



NUTS



GLUTEN FREE


















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DESSERT

- | | |
|---|-------------|
| KUNAFE   | \$20 |
| Chef's version of a traditional Middle Eastern pastry soaked in syrup and layered with cream cheese and pistachio
<i>Add on vanilla ice cream \$6</i> | |
| PERSIAN SAFFRON ICE CREAM   | \$8 |
| Homemade special ice cream with pistachio and saffron | |
| BAKLAVA   | \$12 |
| Persian style Baklava made with, filo pastries, chopped nuts, sweetened with honey saffron syrup | |
| FALUDEH SHIRAZI  | \$12 |
| Frozen vermicelli with zesty orange flavour topped with fresh mint, rose water and sour cherry | |
| FALUDEH SHIRAZI & ICE CREAM   | \$17 |
| Combination of Persian Ice Cream & Faludeh Shirazi | |
| SHOLEHZARD    | \$10 |
| Saffron-infused rice pudding garnished with cinnamon and slivered almond | |
| ARABICA CHEESECAKE  | \$12 |
| Homemade cheesecake infused with Arabica Coffee | |
| CHOCOLATE BROWNIE WITH ICE CREAM   | \$15 |
| Chocolate hazelnut brownie served with vanilla ice cream | |



GLUTEN FREE

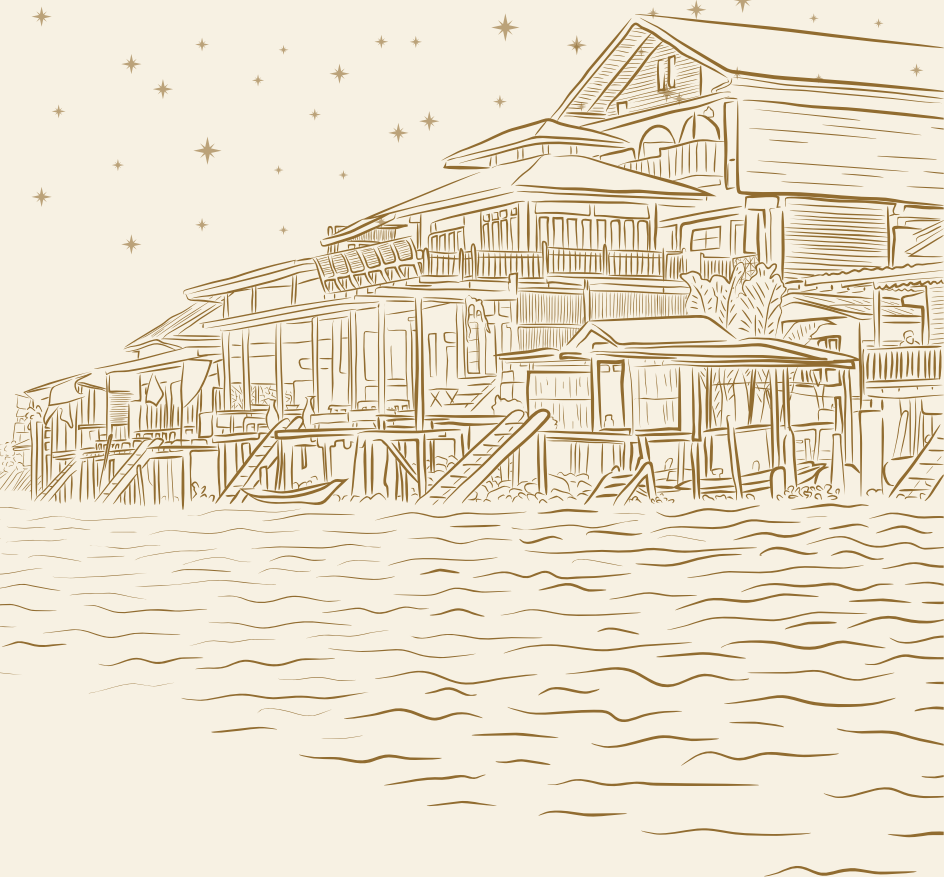


VEG



NUTS

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*Thank You
For
Visiting*



Finest Persian Cuisine

