

RESTAURANT BOOKING FORM

10% SERVICE CHARGE ON GROUPS OF 6 OR MORE

DEAR CUSTOMER,

IF YOU WOULD LIKE TO BOOK OR ENQUIRE ABOUT A TABLE DURING THE FESTIVE SEASON
AT MISTER SINGH'S INDIA, PLEASE SEE OUR PRICES AND PACKAGES BELOW.

PLEASE FILL IN THE INFORMATION BELOW TO HELP US WITH YOUR REQUEST.
PLEASE SCAN AND SEND TO INFO@MISTERSINGHSINDIA.COM.

KIND REGARDS,

TEAM SINGH

NAME OR COMPANY:

CONTACT NUMBER:

EMAIL ADDRESS:

RESERVATION DATE:

MENU/PACKAGE:

COVERAGE ADULTS/CHILDREN:

TIME OF ARRIVAL:

TABLE VACATED AT:

(WE NORMALLY ALLOW ONE HOUR 55 MINUTES PER TABLE DEPENDING ON AVAILABILITY)

CHRISTMAS LUNCH PACKAGES AVAILABLE FROM 12.00PM - 4.00PM
(LAST TABLE BOOKING AVAILABLE AT 4.00pm TABLE VACATE FOR 6.00pm)

6 DAYS A WEEK TUESDAY-SUNDAY

4 COURSE MEAL £34.95pp

SUNDAY-THURSDAY

4 COURSE MEAL PLUS 3 DRINKS £44.95pp

FRIDAY & SATURDAY

4 COURSE MEAL PLUS 3 DRINKS £49.95pp

CHRISTMAS DINNER PACKAGES AVAILABLE

6 DAYS A WEEK TUESDAY-SUNDAY

4 COURSE MEAL £44.95pp

SUNDAY-THURSDAY

4 COURSE MEAL PLUS 3 DRINKS £54.95pp

FRIDAY & SATURDAY

4 COURSE MEAL PLUS 3 DRINKS £64.95pp

• PLEASE NOTE THAT YOU CAN PRE-ORDER YOUR MEAL WHEN BOOKING •

Drinks Selection

Coke | Diet Coke | Lemonade | Irn Bru

175ml House Wine

Red | White | Rosé

Pint of Mr Singh's Lager

Pint of Rekorderlig Dry Apple Cider

Spirit & Mix:

Smirnoff Vodka

Famous Grouse

Gordon's Gin

Gordon's Pink Gin

Jack Daniels

Boe Violet Gin

Bacardi Rum

Morgan's Spiced Rum

Morgan's Dark Rum

Malibu

Baileys

Amaretto

Limoncello

Sours | Sambuca | Tequila Rose

Cocktails

Smirnoff Espresso Martini

Smirnoff Passionfruit Martini

Merry Christmas

AND A HAPPY NEW YEAR



Christmas Festive Menu

Mister Singh's India

149 Elderslie Street Glasgow G3 7JR

Telephone 0141 221 1452

Email: info@mistersinghsindia.com

Monday: closed

Tuesday-Saturday: 12pm - last orders 9.30pm

Sunday: 3pm - last orders 9pm

@MISTERSINGHSINDIA

MISTERSINGHSINDIA

@MISTERSINGHS



Every curry sold
feeds one hungry
child around the
world.

Christmas Lunch Menu

Last table booking available at 4pm table vacate for 6.00

6 days a week Tuesday-Sunday 4 course meal £34.95pp
Sunday-Thursday 4 course meal plus 3 drinks £44.95pp
Friday & Saturday 4 course meal plus 3 drinks £49.95pp

APPETISERS

POPADOMS & DIPS

PLEASE NOTE: TABLES MUST BE
VACATED 1hr55min AFTER ARRIVAL

PRE-ORDERS AVAILABLE

STARTERS

SOUP OF THE DAY • CHICKEN POORI • PRAWN COCKTAIL
VEGETABLE PAKORA • CHICKEN PAKORA • HAGGIS PAKORA
MUSHROOM PAKORA • SPICY CHICKEN WINGS • CHICKEN CHAAT

MAIN COURSES

SERVED WITH SELECTION OF RICE AND NAN;
FRIED RICE, BOILED RICE, PLAIN NAN, GARLIC NAN, PESHWARI NAN.

CHICKEN CHASNI

MOST POPULAR SWEET N SOUR DISH AMONG THE PEOPLE WHO LIKE MILD INDIAN CUISINE, MILD STRENGTH, SWEET N SOUR.

CHICKEN CEYLONESE KORMA

TRADITIONAL MILD DISH MADE WITH COCONUT CREAM - YOU ARE BOUNTY ENJOY THIS CURRY

CHICKEN TIKKA SOUTH INDIAN GARLIC CHILLI

FOR THOSE WHO LIKE HOT, SWEET AND SPICY, A MUST FOR THE HOT CURRY LOVERS (HOT STRENGTH, SWEET N SOUR).

BUTTER CHICKEN

TENDER CHICKEN BREASTS COOKED IN OUR TANDOORI OVEN AND SERVED IN A RICH TOMATO-BASED BUTTERY SAUCE THICKENED WITH GROUND CASHEWS.

SHAHI PANEER

INDIAN CHEESE IN A DELICIOUS CREAMY SAUCE WITH TOMATOES AND SPRING ONIONS.

CHICKEN GARAM MASALA

MEDIUM SPICED DISH COOKED IN A RICH GARAM MASALA SAUCE AND GARLIC BUTTER.

LAMB AMBALA

THE SINGH FAMILY'S SIGNATURE DISH OF THEIR SECRET MEDIUM STRENGTH CURRY SAUCE RECIPE... BEAUTIFUL AND ONE OF THE MOST POPULAR DISH ON THE MENU.

LAMB ROGAN JOSH

TOMATOES, PAPRIKA AND A LOT OF FRESH HERBS AND SPICES TO CREATE THIS IMMENSELY POPULAR DISH.

PRAWN GINGER CHILLI BHOONA

SIMMERED IN FRESH GREEN CHILLI, GINGER, TOMATOES AND GARNISHED WITH FRESH GREEN CORIANDER - MEDIUM TO HOT STRENGTH.

PRAWNS JALANDHRI

A POTENT FUSION OF GINGER, GARLIC, ONIONS, PEPPERS, COCONUT CREAM AND FRESH HERBS SIMMERED IN A CHILLI SAUCE.

LAMB MALAIDAR

SAAG LEAVES SIMMERED IN A RICH GARLIC BASED CREAMY SAUCE WITH GINGER AND GREEN CHILLIES IN A SMOOTH CURRY

THE ABOVE DISHES ARE AVAILABLE IN A VEGETARIAN OPTION.

TRADITIONAL TURKEY PLATTER

SERVED WITH TRIMMINGS.

ROAST CHICKEN

SERVED WITH CHIPS, SALAD AND GRAVY.

HOMEMADE STEAK PIE

SERVED WITH CHIPS AND SALAD.

HADDOCK CHIPS

SERVED WITH CHIPS, SALAD AND TARTAR SAUCE.

DESSERT

CHRISTMAS PUDDING • MINCE PIES • CHOCOLATE FUDGE CAKE • TEA OR COFFEE

10% SERVICE CHARGE ON GROUPS OF 6 OR MORE

Christmas Dinner Menu

6 days a week Tuesday-Sunday 4 course meal £41.95pp
Sunday-Thursday 4 course meal plus 3 drinks £54.95pp
Friday & Saturday 4 course meal plus 3 drinks £64.95pp

APPETISERS

POPADOMS & DIPS

PLEASE NOTE: TABLES MUST BE
VACATED 1hr55min AFTER ARRIVAL

PRE ORDERS AVAILABLE

STARTERS

SOUP OF THE DAY • CHICKEN POORI • MINCE BHUTURA
CHICKEN TIKKA • VEGETABLE PAKORA • CHICKEN PAKORA
HAGGIS PAKORA • MUSHROOM PAKORA • SPICY CHICKEN WINGS
CHICKEN CHAAT

MAIN COURSES

SERVED WITH SELECTION OF RICE AND NAN;
FRIED RICE, BOILED RICE, PLAIN NAN, GARLIC NAN, PESHWARI NAN.

CHICKEN CHASNI

MOST POPULAR SWEET N SOUR DISH AMONG THE PEOPLE WHO LIKE MILD INDIAN CUISINE, MILD STRENGTH, SWEET N SOUR.

CHICKEN CEYLONESE KORMA

TRADITIONAL MILD DISH MADE WITH COCONUT CREAM - YOU ARE BOUNTY ENJOY THIS CURRY

CHICKEN TIKKA SOUTH INDIAN GARLIC CHILLI

FOR THOSE WHO LIKE HOT, SWEET AND SPICY, A MUST FOR THE HOT CURRY LOVERS (HOT STRENGTH, SWEET N SOUR).

BUTTER CHICKEN

TENDER CHICKEN BREASTS COOKED IN OUR TANDOORI OVEN AND SERVED IN A RICH TOMATO-BASED BUTTERY SAUCE THICKENED WITH GROUND CASHEWS.

SHAHI PANEER

INDIAN CHEESE IN A DELICIOUS CREAMY SAUCE WITH TOMATOES AND SPRING ONIONS.

CHICKEN GARAM MASALA

MEDIUM SPICED DISH COOKED IN A RICH GARAM MASALA SAUCE AND GARLIC BUTTER.

LAMB AMBALA

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LAMB ROGAN JOSH

TOMATOES, PAPRIKA AND A LOT OF FRESH HERBS AND SPICES TO CREATE THIS IMMENSELY POPULAR DISH.

PRAWNS GINGER CHILLI BHOONA

SIMMERED IN FRESH GREEN CHILLI, GINGER, TOMATOES AND GARNISHED WITH FRESH GREEN CORIANDER-MEDIUM TO HOT STRENGTH.

PRAWNS JALANDHRI

A POTENT FUSION OF GINGER, GARLIC, ONIONS, PEPPERS, COCONUT CREAM AND FRESH HERBS SIMMERED IN A CHILLI SAUCE.

LAMB MALAIDAR

SAAG LEAVES SIMMERED IN A RICH GARLIC BASED CREAMY SAUCE WITH GINGER AND GREEN CHILLIES IN A SMOOTH CURRY

THE ABOVE DISHES ARE AVAILABLE IN A VEGETARIAN OPTION.

CHICKEN OR LAMB DESI ON THE BONE

SUCCULENT CHICKEN OR LAMB ON THE BONE COOKED IN A HANDI ON A LOW FLAME WITH A RICH MARINATION OF INDIAN WHOLE GARAM MASALA.

TANDOORI SIZZLERS - SALMON, LAMB OR CHICKEN

MARINADE WITH OUR TRADITIONAL INDIAN SPICES BAKED IN A CLAY OVEN UNTIL PERFECTION SERVED WITH A CURRY SAUCE

TRADITIONAL TURKEY PLATTER

SERVED WITH TRIMMINGS.

ROAST CHICKEN

SERVED WITH CHIPS, SALAD AND GRAVY.

HOMEMADE STEAK PIE

SERVED WITH CHIPS AND SALAD.

HADDOCK CHIPS

SERVED WITH CHIPS, SALAD AND TARTAR SAUCE.

DESSERT

CHRISTMAS PUDDING • MINCE PIES • CHOCOLATE FUDGE CAKE • GULAB JAMUN & ICE CREAM • TEA OR COFFEE

10% SERVICE CHARGE ON GROUPS OF 6 OR MORE

Christmas Day Menu

Adult £69.95pp • Kids 12 & under £28.95
Under 5s Turkey and trimmings available complimentary of Mister Singh
Times available:
12pm 12.15pm 12.30pm (first sitting)
3.00pm 3.15pm 3.30pm (second sitting)
6.30pm 6.45pm 7.00pm (third sitting) Vacate 2.5 hours after arrival

APPETISERS

POPADOMS & DIPS

PRE ORDERS AVAILABLE

STARTERS

LOBSTER SOUP • MINCE BHUTURA • MIXED PAKORA • SPICY CHICKEN WINGS
CHICKEN POORI • CHICKEN TIKKA • LAMB TIKKA • SALMON TIKKA HAGGIS NEEPS N
TATTIES SAMOSA • CHICKEN CHAAT

MAIN COURSES

SERVED WITH SELECTION OF RICE AND NAN;
FRIED RICE, BOILED RICE, PLAIN NAN, GARLIC NAN, PESHWARI NAN.

CHICKEN CHASNI

MOST POPULAR SWEET N SOUR DISH AMONG THE PEOPLE WHO LIKE MILD INDIAN CUISINE, MILD STRENGTH, SWEET N SOUR.

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LAMB MALAIDAR

SAAG LEAVES SIMMERED IN A RICH GARLIC BASED CREAMY SAUCE WITH GINGER AND GREEN CHILLIES IN A SMOOTH CURRY.

THE ABOVE DISHES ARE AVAILABLE IN A VEGETARIAN OPTION.

SALMON TANDOORI

SALMON MARINADE WITH OUR TRADITIONAL INDIAN SPICES BAKED IN A CLAY OVEN UNTIL PERFECTION SERVED WITH A TRADITIONAL CURRY SAUCE.

TANDOORI SIZZLERS - LAMB OR CHICKEN

MARINADE WITH OUR TRADITIONAL INDIAN SPICES BAKED IN A CLAY OVEN UNTIL PERFECTION SERVED WITH A CURRY SAUCE.

TRADITIONAL TURKEY PLATTER

SERVED WITH TRIMMINGS.

ROAST CHICKEN

SERVED WITH CHIPS, SALAD AND GRAVY.

HOMEMADE STEAK PIE

SERVED WITH CHIPS AND SALAD.

HADDOCK CHIPS

SERVED WITH CHIPS, SALAD AND TARTAR SAUCE.

DESSERT

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