SEXY INDIAN

ALL DISHES ARE VEGAN AND GLUTEN FREE UNLESS CLEARLY INDICATED.
= CONTAINS GLUTEN.

FOOD MENU

STARTERS & SMALL PLATES

LION'S SHER CRISPY HERICIUM MUSHROOMS WITH SPICY BBQ SAUCE & CASHEW VEGAN CHEESE DIP 25

PAPADUM TACOS AVOCADO, COCONUT YOGHURT RAITA WITH KALE & MINT CHUTNEY 25

DAHI VADA FLUFFY LENTIL FRITTERS WITH COCONUT YOGHURT, MIX CHUTNEYS AND SPICES & POMEGRANATE 22

TIFFIN TREAT OKRA TEMPURA SERVED WITH CHIPOTLE MAYO 22

JALAPENO PAKORA POPPERS HOT PEPPERS STUFFED WITH BEYOND MEAT & FERMENTED VEGAN CHEESE 25

PALAK CHIPS CRISPY KALE CHIPS WITH SILKEN TOFU, TAMARIND CHUTNEY & FRIED GARLIC 20

TIKKA KEBAB SKEWERS BEYOND MEAT BALLS, DIPS & CHUTNEYS 30

MASALA FRIES FRENCH FRIES WITH SPICES & VEGAN MAYO 20

SEXY SALAD APPLE & RAISIN SALSA, CUMIN-CITRUS VINAIGRETTE, QUINOA, ROASTED VEGETABLES, AVOCADO, NUTS ON A BED OF MIX SALAD & HERBS 30

SOUPS

MY DAL MAKHNI BLACK LENTIL & SWEET POTATO SOUP 16

DESI GAZPACHO COLD TOMATO SOUP WITH AN INDIAN TWIST 15

CHANA MASALA SOUP HEARTY THICK SOUP WITH CHICKPEAS 17

MAINS

MAHARAJA BBQ BURGER CHOOSE OUR SIGNATURE PATTY OR BEYOND MEAT PATTY, VEGAN CHEDDAR, BBQ CHUTNEY, TOMATOES PICKLES, CHARCOAL BUN & ONION RINGS. SERVED WITH BAKED FRIES & FERMENTED BLACK GARLIC MAYO 35

TOFU FALAFEL KATHI ROLL WRAP WITH TURMERIC TOFU SCRAMBLE, FALAFEL, SMOKY MUTABAL SPREAD & PICKLED CABBAGE 35

CHEF'S SPECIAL SEXY CURRY SLOW-COOKED PULLED JACKFRUIT, CHARRED PINEAPPLE, EGGPLANT & TOMATOES SERVED WITH FRAGRANT HOLY FLOWER BASMATI 35

KITCHARI RISOTTO CAULIFLOWER CREAM, COCOA NIBS & VEGAN PARMESAN 33

MASHALLAH MOUSSAKA BAKED BEYOND MEAT WITH SPICES, LAYERED WITH MASH POTATO, EGGPLANT & FERMENTED VEGAN CHEESE 35

SWEETS

ELAICHI BROWNIE GUILT-FREE BROWNIE WITH A PISTACHIO CRUST 11

THANDAI PANNA COTTA MANGO | PASSION FRUIT | LEMON SYRUP 12

CHOCOLATE TRUFFLES DATES, CARDAMOM WITH CHIA FROSTING 9

SELECTION OF GELATO PISTACHIO, SALTED CARAMEL, CHOCOLATE 10

BEVERAGE MENU

COCKTAILS

TAMARIND MARGARITA REFRESHING & BLENDED MEZCAL/TEQUILA, COINTREAU/ TRIPLE SEC, PINEAPPLE, LIME, TAMARIND & VANILLA 26

THE PANI SPICY NIMBU PANI MADE OF ST. GERMAINE ELDERFLOWER LIQUEUR, CILANTRO, CHILLI, LIME, SPARKLING WINE 22

THE REVENANT RYE WHISKEY, AMARO, PEYCHAUD'S BITTERS/ANGOSTURA BITTERS/AROMATIC BITTERS, ABSINTHE/PERNOD RINSE 26

ISLE OF TIME BOTANIC DRINK MADE OF THYME AND ROSEMARY INFUSED GIN/GIN MARE, ST. GERMAINE LIQUEUR, LEMON, HONEY & CHILLI 26

CHAI TAPRI CITRUS VODKA, MASALA CHAI & FRESH MINT 22

JAL JEERA INDIAN SPICED DRINK MADE OF BLENDED SCOTCH, APPLE, CHAAT MASALA & GINGER ALE 22

MOCKTAILS

NIMBU PANI INDIAN STYLE LEMONADE WITH FRESH LEMON JUICE, SUGAR & A TOUCH OF INDIAN SPICES 15

POMEGRANATE SHIKANJI REFRESHING DRINK MADE OF POMEGRANATE JUICE, ROCK SALT, CUMIN POWDER & LIME JUICE 15

LAVENDER LEMONADE THE BEST SUMMER DRINK MADE OF REFRESHING LAVENDER SYRUP, FRESH MINT & LEMON JUICE 15

COOLERS

LASSI A CLASSIC INDIAN DRINK MADE WITH A BLEND OF UNSWEETENED COCONUT YOGURT, MAPLE SYRUP, ORGANIC CARDAMOM, ORGANIC INDIAN SPICES 15
PLAIN | MANGO | ROSE

VEGAN-MASALA CHAAS REFRESHING COOLING SUMMER DRINK MADE WITH COCONUT YOGURT & ORGANIC INDIAN SPICES. AN EXCELLENT BODY COOLER, DIGESTIVE & APPETIZER 15

SIGNATURE HOT DRINKS

SOUTH INDIAN FILTER COFFEE 14

MASALA TEA 14

ENLIGHTENED BY THE ANCIENT INDIAN AYURVEDIC IDEAL OF PURITY, SEXY INDIAN BRINGS TO SINGAPORE HONEST PLANT BASED, GMO FREE, GLUTEN FREE WHOLESOME FOOD. YOU CAN BE INDULGENT AND SATISFY YOUR CRAVINGS WITHOUT SACRIFICING YOUR HEALTH.

THE MENU EMBRACES A COMBINATION OF TRADITION AND MODERNITY, OFFERING OH-SO-SEXY BELOVED TASTES FROM ALL OVER INDIA. EACH DISH IS MADE FROM SCRATCH USING ONLY THE BEST POSSIBLE INGREDIENTS.

AT SEXY INDIAN, WE BELIEVE THAT DINING OUT SHOULD BE A HASSLE FREE EXPERIENCE, WHICH IS WHY WE OFFER FAST AND EFFICIENT SERVICE WITHOUT COMPROMISING TASTE AND QUALITY. WHETHER YOU CRAVE A QUICK MEAL OR A CASUAL DINNER WITH FRIENDS, OUR MODERN PLANT BASED INDIAN RESTAURANT IS THE PERFECT SPOT TO INDULGE YOURSELF. LET US SPICE UP YOUR DAY!

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES

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