



BBLACK **P**PEPPER

MULTI CUISINE RESTAURANT

326/328 SERANGOON ROAD, SINGAPORE 218111/218112

CONTACT:

BLACK PEPPER

MULTI CUISINE RESTAURANT



பாத்தூண் மரீ இ யவனைப் பசியென்னும்
தீப்பிணி தீண்டல் அரிது.(227)

The fiery disease of hunger shall never touch the one who habitually distributes his food to others.

SOUPS

VEG

- Veg Pepper Soup.....\$
- French Onion Soup.....\$
- Mushroom Soup.....\$
- Sweet Corn Soup.....\$
- Tomato Soup.....\$
- Cream of Mushroom Soup.....\$
- Manchow Veg Soup.....\$
- Black Pepper Spl Soup.....\$



NON-VEG

- Attukal Soup.....\$
- Chicken Pepper Soup.....\$
- Mutton Pepper Soup.....\$
- Crab Pepper Soup.....\$
- Prawn Pepper Soup.....\$
- Tom Yum Soup.....\$
- Cream of Chicken Soup.....\$



APPETIZER

VEG



Gobi 65.....

Paneer 65.....

Mushroom 65.....

Gobi Manchurian.....

Chilly Mushroom.....

Chilly Baby Corn.....

Baby corn Hot Pepper Fry....



Veg Seekh Kabab.....

Tandoori Gobi.....

Veg Pepper Salt.....

Chilly Gobi.....

Chilly Paneer.....

Golden Fry Baby Corn.....

Paneer Tikka.....

APPETIZER

CHICKEN

Chicken Keema Balls.....

(spicy deep fried balls made with minced chicken and spices. It's the specialty from Chettinad cuisine)

Chicken 65.....

*Black Pepper Chicken.....
(some serious "peppery love" involved!)*

Chicken Lollipop.....

Chicken Manchurian.....

Chilly Chicken.....

Chicken Pepper Fry.....

*Chicken Sukka Varuval.....
(Chettinad style chukka made with sesame oil, spices, black pepper).*

Tandoori Chicken Half / Full.....

Chicken Tikka.....



BLACK PEPPER
MULTI CUISINE

Garlic Chicken....

(Succulent chunks of chicken coated in a sticky base of garlic, a dash of vinegar, a pinch of sugar, a hint of chillies.)



Ginger Chicken.....

(homestyle Chinese dish made with lots of fresh ginger, garlic and scallions, cooked down into a sticky brown sauce)



Kali Mirch Kabab.....

Chicken Hariyali kabab.....

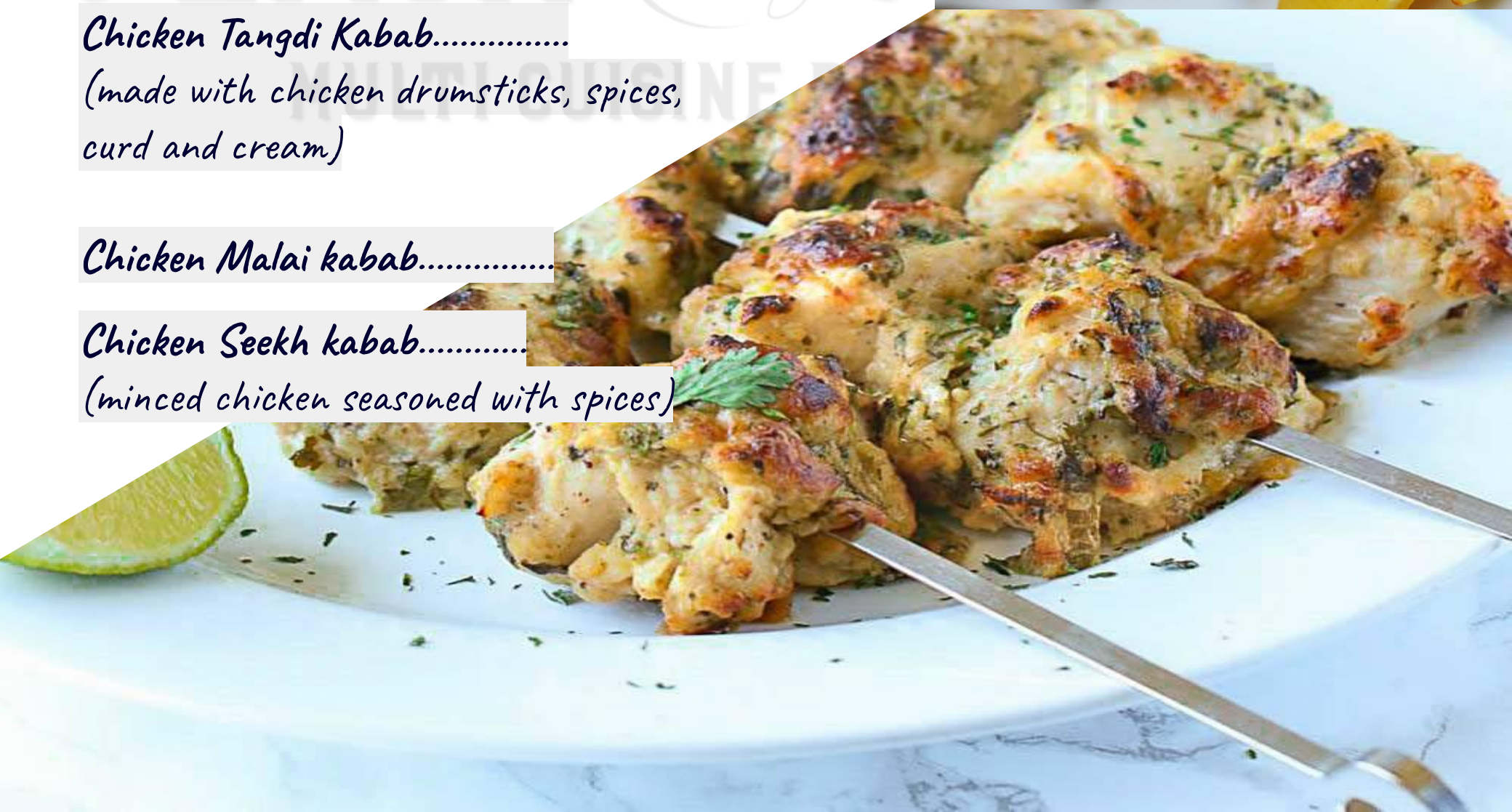
Chicken Tangdi Kabab.....

(made with chicken drumsticks, spices, curd and cream)

Chicken Malai kabab.....

Chicken Seekh kabab.....

(minced chicken seasoned with spices)



MUTTON

Mutton Varuval / Sukka.....

(Traditionally prepared with fresh goat meat along with chettinad masala)

Mutton Pepper Roast.....

Mutton Kola Urundai.....

(Traditional Chettinad recipe, Mutton keema mixed along with a spicy kola masala)

Mutton Chops.....

Mutton Brain Fry.....

Kudal Pepper Fry.....

Mutton Seekh Kabab.....



SEA FOOD



Fish 65.....

Prawns 65

Chilly Prawn

(sizzling combination of sautéed prawns, asian sauces, and fresh greens onions)

Ginger Prawn.....

Vanjaram Fish Fry.....

Tawa Fish Fry.....

(Deep fried in tawa with a combination of pepper, sesame and Chettinad masala)

Prawn Chukka.....

Fish Chukka.....

Fish Tikka.....

Fish Hariyali.....

Fish Manchurian.....

Chilly Fish.....



EGG

Egg Podimas.....

Chilly Egg.....

Boiled Egg.....

Omelette.....

Mushroom Omelette.....

Masala Omelette.....

Kalaki

Masala kalaki.....



Indian Breads

Chapathi.....

Naan.....

Butter Naan / Garlic Naan.....

Tandoori Roti / Butter Roti.....

Paratha.....

Plain Veechu Paratha.....

Veg. Kothu Paratha.....

Egg Kothu Paratha.....

Chicken Kothu Paratha.....

Mutton Kothu Paratha.....

Chicken Keema Paratha.....

Mutton Keema Paratha.....



MULTI COUSINE



VEG CURRY



Dhal Fry.....

Kadai Veg.....

Kadai Paneer

Paneer Butter Masala

Paneer Pasanda

Green Peas Masala

Aloo Gobi Masala

Veg Kuruma

Veg Makhanwala

Veg Do Pyaza



NON VEG CURRY

Butter Chicken Masala....

Chicken Tikka Masala...

Chicken Pepper Masala...

Chicken Hyderabadi.....

Kadai Chicken.....

Prawn Masala.....

Prawn Pepper Masala....



Chicken Chettinad.....

Mutton Masala.....

Fish Masala.....

Mutton Pepper Masala.....

Fish Tikka Masala.....

Mutton Chops Masala

Fish Head Curry.....

DUM BIRYANI

Mutton Dum Biryani.....

Chicken Dum Biryani.....

Egg Biryani.....

Kuska.....

Prawn Biryani.....

Fish Biryani.....

Veg. Biryani.....

Paneer Biryani

Mushroom Biryani



MEALS / THALI

*South Indian Meals (Veg).....
(includes Chapati, Steamed Rice, Kootu,
Poriyal, Pirattal, Sambar, Puli Kulambu,
Rasam, Curd, Payasam / Sweet)*

*North Indian Thali (Veg).....
(includes Any Indian Bread, Pulou, Dhal,
Paneer Butter Masala, any 2 vegetables,
Pappad, Curd & Sweet)*



*South Indian Meals Non Veg.....
(Includes Chapati, Biryani, Chicken, Fish, Non
veg gravies, Rasam, Raita, Curd & Sweet)*

*North Indian Thali Non Veg.....
(includes Any Indian Bread, Pulou, Dhaal,
Chicken, Fish, Non veg gravies, any 2
Vegetables, Raita, Curd & Sweet)*

SOUTH INDIAN TIFFIN

Idly.....

Dosa.....

Kal Dosa.....

Ghee Dosa.....

Egg Dosa.....



Chicken Dosa.....

Mutton Dosa.....

Prawn Dosa.....

Masala Dosa.....

Uthappam.....

Onion Uthappam.....

RICE & NOODLES

Veg Fried Rice.....

Veg Pulav.....

Veg Noodles.....

Egg Fried Rice / Schezwan.....

Egg Rice.....

Chicken Fried Rice.....

Prawn Fried Rice.....



Mixed Fried Rice.....

Schezwan Chicken Fried Rice.....

Schezwan mixed Fried Rice.....

Schezwan mixed Noodles.....

Chicken Noodles.....

Egg Noodles.....

Mix Noodles.....

DESSERT

Gulab Jamun.....

Gulab Jamun with Ice Cream

Rasmalai.....

Carrot Halwa.....

Mango Payasam.....



Vanilla ice cream.....

Chocolate ice cream.....

Butterscotch.....

Mango ice cream.....

Pista ice cream.....

Kulfi.....

JUICES & MILK SHAKES

Lassi sweet / salt.....

Mango Lassi.....

Buttermilk.....

Fresh Lime Soda.....

Lime Mint Cooler.....

Orange Juice.....

Watermelon Juice.....

Apple Juice.....

Pineapple Juice.....

HOT DRINKS

Tea.....

Hot Lemon Tea.....

Masala Tea.....

Coffee.....

Black Coffee.....

Hot Milo.....