

Gokul Vegetarian

Be Healthy Wealthy Wise

Starter



ST04 Potato Curry Puff



ST05 Cocktail Samosa



ST07 Crispy Paneer Pakoras



ST08 Chicken 65



ST09 Chinese Rojak

- | | | |
|------|--|------|
| ST01 | Harabara Kebab
Delicious patties filled with the goodness of potato, peas & spinach | 6.0 |
| ST02 | Punjabi Samosa
Fried pastry with potato and peas filling | 5.0 |
| ST03 | Sardine Curry Puff
Flavourful fried pastry with spicy vegetarian fish filling | 2.5 |
| ST04 | Potato Curry Puff
Curried potatoes in deep fried pastry shell | 2.0 |
| ST05 | Cocktail Samosa (5 pcs)
Bite Sized Crispy Samosa With Potato Filling | 5.5 |
| ST06 | Spring Roll (5 pcs)
Crisp savoury rolls filled with shredded turnips, cabbage & carrots | 5.5 |
| ST07 | Crispy Paneer Pakoras
Popular Snack of marinated and breaded cottage cheese (Paneer) chunks dipped in batter and fried | 10.0 |
| ST08 | Chicken 65
Deep Fried Chicken Dish Flavoured with Ginger, Red Chillies & Vinegar | 9.0 |
| ST09 | Chinese Rojak
Local Salad of Fruits & Vegetables in Special Sauce | 9.0 |
| ST10 | Satay Set
Skewered Soya Chunks served With Yummy Peanut Sauce and Cucumber | 9.0 |
| ST11 | Indian Rojak
Salad of Fried Dough Fritters, Beancurd and fermented soya bean cake - Served with Special Sauce | 9.0 |
| ST12 | Gobi Manchurian
Cauliflower florets tossed in a spicy sweet and sour Indian Chinese sauce | 9.0 |
| ST13 | Chilli Chicken Hot Plate
Popular Indian Chinese dish of soya chunks served sizzling in spicy sauce | 10.0 |
| ST14 | Tahoo Goreng
Deep Fried tofu served in thick peanut sauce with shredded salad | 7.0 |
| ST15 | Carrot Cake
Stir fried cubes of radish cake in black sauce | 8.0 |
| ST16 | Chicken Tikka
Marinated Soya Chunks baked in a clay (Tandoor) oven | 12.0 |
| ST17 | Crispy Cereal Prawn
Savoury vegetarian prawns coated with crunchy goodness of cereal | 11.0 |



ST10 Satay Set



ST11 Indian Rojak



ST12 Gobi Manchurian



ST13 Chilli Chicken Hot Plate



ST14 Tahoo Goreng



ST15 Carrot Cake



ST16 Chicken Tikka



ST17 Crispy Cereal Prawn

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Soup

- | | | |
|------|---|-----|
| SP01 | Soup Kambing
Rich broth flavoured with 20 different spices and soya mutton chunks | 6.5 |
| SP02 | Tom Yam Soup
Hot and Sour vegetable broth flavoured with lemon grass, blue ginger and lime leaves | 5.0 |
| SP03 | Rasam
South Indian Soup prepared with tamarind juice, tomato, pepper & cumin | 3.5 |
| SP04 | Veg Clear Soup
Healthy clear broth served with the goodness of vegetables | 4.0 |



V SP01 Soup Kambing



SP02 Tom Yam Soup



SP03 Rasam



SP04 Veg Clear Soup

Veggie

- | | | |
|-----|---|-----|
| V01 | Kailan In Oyster Sauce
Healthy dish of chinese mustard greens stir fried in aromatic vegan oyster sauce | 8.5 |
| V02 | Sambal Goreng
Protein rich dish made of soyabean cake, long beans & fermented soyabeans cooked in fragrant spice paste | 8.0 |
| V03 | Sambal Bindhi
Stir fried ladies finger with vegan dried shrimp & blended chilli paste | 8.0 |
| V04 | Chinese Mixed Vegetables
Healthy dish of stir fried broccoli, chinese cabbage, cauliflower, snow peas & tofu in a light broth | 8.5 |
| V05 | Chilli Kangkong
Stir fried fresh water spinach cooked in vegan spicy shrimp paste | 8.5 |



Gokul V01 Kailan In Oyster Sauce



V02 Sambal Goreng



V03 Sambal Bindhi



V04 Chinese Mixed Vegetables



V05 Chilli Kangkong

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Noodles



ND01 Gokul Special Hokkien Mee



ND02 Tom Yam Seafood Mee Soup



ND03 Mee Siam



ND04 Nonya Laksa



ND06 Laksa Goreng

ND01 Gokul Special Hokkien Mee 8.0

Stir Fried Combination of Beehoon, Yellow Mee and Kway Teow noodles in fragrant sauce

ND02 Tom Yom Seafood Noodle Soup (Mee/Beehoon/Kway Teow) 8.5

Popular Thai sour and spicy soup served with your choice of noodle, vegetables and vegan seafood

ND03 Mee Siam 8.0

Thin rice vermicelli served with spicy, sweet & sour light gravy

ND04 Nonya Laksa 8.5

Thick rice noodles served in a coconut based Peranakan gravy topped with vegan seafood, tofu, beansprouts and Vietnamese Coriander (Daun kesom)

ND05 Lontong 8.5

Compressed rice cakes served in Malay style spiced coconut milk soup containing tofu & vegetables

ND06 Laksa Goreng 8.5

Stir fried dry version of singapore Laksa - Thick rice noodles coated with savoury laksa sauce

ND07 Char Kway Teow 8.0

Popular dish of flat rice noodles stir fried with special soya sauce blend, vegetables & tofu

ND08 Hor Fun (Kway Teow/Beehoon) 8.0

Pan fried rice noodles served with thick cornflour starched sauce laced with vegetables, tofu & vegan seafood

ND09 Mee Rebus 8.0

Yellow noodles served with sweet spicy gravy - garnished with tofu, green chillies & chinese celery

ND10 Mee/Beehoon Soto 8.0

Yellow noodles served in spiced vegan chicken broth

ND11 Mee/Beehoon/Kway Teow Goreng 8.0

Flavourful stir fried noodles coated with sambal chilli, vegetables and tofu

ND12 Wanton Mee 9.5

Dry Noodles coated in special sauce served with leafy vegetables, wanton and vegan roasted meat (char siu)

ND13 Hokkien Mee 8.0

Yellow & Laksa noodles stir fried in fragrant stock served with sambal chilli & lime

ND14 Mee/Beehoon/Kway Teow Soup 8.0

Noodles served in a healthy & light tasting vegetable broth filled with the goodness of vegetables and tofu



ND07 Char Kway Teow



ND08 Hor Fun (Kway Teow)



ND09 Mee Rebus



ND11 Mamak Mee Goreng



ND11 Beehoon Goreng



ND12 Wonton Mee



ND14 Beehoon Soup



ND13 Hokkien Mee

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Dosa

DS01	Plain Dosa	5.0
	Fermented crepe made from rice batter & black lentils served with 2 chutneys & sambar	
DS02	Ghee Dosa	6.0
	Crispy south indian crepe drizzled with the goodness of ghee	
DS03	Paper Dosa	6.0
	Golden brown, paper thin & crispy crepe	
DS04	Paper Masala Dosa	7.5
	Paper dosa filled with spiced potatoes	
DS05	Masala Dosa	6.5
	Plain dosa stuffed with lightly cooked potatoes & green peas	
DS06	Rava Dosa	6.0
	South Indian crepe made with a batter of semolina, rice flour, cumin seeds & various spices	
DS07	Rava Masala Dosa	7.5
	Crispy rava dosa filled with creamy potato masala filling	



SS02 Ghee Dosa



SS03 Paper Dosa



SS04 Paper Masala Dosa



SS05 Masala Dosa



SS06 Rava Dosa



SS07 Rava Masala Dosa

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Rice



R01 Nasi Lemak Set



R02 Chicken Rice Set



R04 Curd Rice

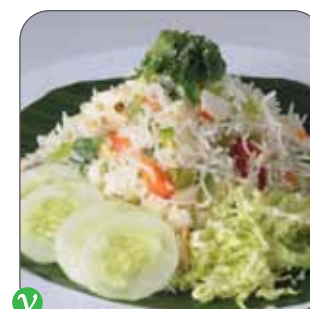


R05 Sambar Rice

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|-----|--|------|
| R01 | Nasi Lemak Set
Fragrant rice dish cooked in coconut milk served with cucumber slices, toasted peanuts, anchovies & hot spicy-sweet sambal | 7.5 |
| R02 | Chicken Rice Set
Rice cooked in vegan chicken rice stock served with clear soup, chilli & roasted chicken chunks | 8.0 |
| R03 | Claypot Chicken Rice
Fragrant rice cooked in claypot with special sauce & vegan chicken chunks | 11.0 |
| R04 | Curd Rice
Rice cooked in yoghurt and spices served with pickle/salad/papadam | 6.5 |
| R05 | Sambar Rice
South Indian style rice cooked in lentil based vegetable stew (Sambar) | 7.5 |
| R06 | Mutton Fried Rice
Steamed Basmati Rice Stir fried with vegetables sambal & minced soya mutton | 8.5 |
| R07 | Vegetable Fried Rice
Non - spicy Indian style wok fried rice with assorted fresh greens and tofu | 7.5 |
| R08 | Spicy Chicken Fried Rice
Wok fried fragrant basmati rice with special spicy sauce, chicken chunks & Vegetables | 8.5 |
| R09 | Seafood Fried Rice
Chinese style fried rice with diced vegan seafood | 8.5 |
| R10 | Tom Yam Seafood Fried Rice
Stir fried rice flavoured with spicy & sour tom yom flavour & vegan seafood | 9.0 |
| R11 | Nasi Goreng Kampong
Malay style fried rice with special sambal chilli & mixed vegetables | 8.5 |
| R12 | Nasi Goreng Sambal Belachan
Malay style fried rice served with piquant and spicy vegan shrimp paste sauce | 8.0 |
| R13 | Dum Briyani (Chef Samsuddin)
Dedicated in Memory of Our Briyani Master Chef Samsuddin | 12.0 |
| R14 | Gokul Dum Briyani
Singapore style briyani cooked with vegetable & soya chunks | 10.0 |
| R15 | Chettinad Briyani
Fragrant basmati rice with soya chunks cooked with chettinad spices | 11.0 |
| R16 | Hyderabad Dum Briyani Claypot
Long grain basmati rice cooked with masala soya chunks Hyderabadi style | 11.0 |
| R17 | South Indian Set Meals (\$1 for Takeaway)
Available only Lunch time
White rice served with Sambar, Rasam & Vegetable accompaniments with Raita, Papadam & Pickle | 9.0 |
| R18 | Briyani Rice
Mixed rice dish cooked with spices | 3.5 |
| R19 | Basmati Rice
Steamed premium quality long grain rice | 2.0 |
| R20 | Steamed Rice
Premium quality AAA variety of Thai rice cooked to perfection | 1.5 |



R06 Mutton Fried Rice



R07 Vegetable Fried Rice



R08 Spicy Chicken Fried Rice



R10 Tom Yam Seafood Fried Rice



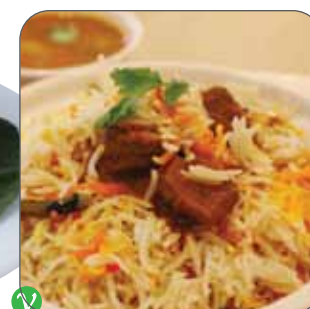
R11 Nasi Koreng Kampong



R12 Nasi Goreng Sambal Belchan



R09 Seafood Fried Rice



R13 Dum Briyani (Chef Samsuddin)

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North Indian



NI02 Paneer Makhani



NI03 Shahi Paneer



NI04 Palak Paneer



NI05 Pepper Aloo Hot Plate

NI01 Kadai Paneer/Chicken 10.0

Mouth watering combination of vegan chicken/panner, capsicum, tomatoes & traditional indian spices Punjabi style

NI02 Paneer Makhani 10.0

Cottage cheese cubes cooked in a buttery, creamy, tangy & mildly sweet sauce

NI03 Shahi Paneer 10.0

Royal paneer dish in thick gravy of cream, tomatoes & spices

NI04 Palak Paneer 10.0

Paneer cooked in a nutritious thick sauce of pureed spinach & garam masala

NI05 Pepper Aloo Hot Plate 10.0

Tasty side dish of potatoes cooked with pepper - excellent with rice or bread varieties

NI06 Palak Aloo 9.0

Indian classic combination of pan fried pureed spinach cooked with boiled potatoes

NI07 Aloo Gobi 9.0

Semi dry Indian dish of potatoes, cauliflower & mixed spices

NI08 Shimla Mirch Aloo Jeera Hot Plate 10.0

Cumin spiced dish of stir fried potatoes with capsicum

NI09 Bhindi Masala 9.0

Flavour packed Punjabi side dish of sauteed ladies finger cooked semi gravy style

NI10 Vegetable/Mushroom/Chicken Kurma 8.0/10.0

Your choice of vegetables/mushroom/vegan chicken braised in a spice sauce made with yoghurt, cream & nut paste

NI11 Malai Kofta 10.5

Authentic Punjabi dish of mashed potato - veggie dumpling balls (Kofta) dunked in creamy & mildly spiced gravy

NI12 Palak Daal 8.0

Healthy combination of spinach cooked with lentils with mild spices

NI13 Daal Tadka 7.0

Unique, flavourful & tasty dish of yellow moong dhal boiled & cooked with tomatoes, spices & tempered with herbs

NI14 Butter Chicken 11.0

Classic Punjabi dish of vegan chicken chunks cooked in creamy cashew tomato gravy

NI15 Prawn Masala 11.0

Vegan prawns cooked in tangy tomato gravy



NI06 Palak Aloo



NI07 Aloo Gobi



NI09 Bhindi Masala



NI10 Vegan Chicken Kurma



NI11 Malai Kofta



NI12 Palak Daal



NI08 Shimla Mirch Aloo Jeera



NI14 Butter Chicken

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Bread



B01 Murtabak



B03 Poori Set



B04 Prata Set



B05 Kothu Prata Set

- | | | |
|------------|--|------------|
| B01 | Murtabak
Stuffed pan fried bread with vegan mutton chunks & vegetables served with salad & gravy | 8.0 |
| B02 | Bhatura Set
Fluffy deep fried leavened bread from North India served with chickpea gravy & salad | 7.0 |
| B03 | Poori Set (2 pcs)
Unleavened deep fried whole- wheat Indian bread served with potato masala | 7.0 |
| B04 | Prata Set (2 pcs)
Flour - based pancake fried over a flat grill & served with 3 gravies | 7.0 |
| B05 | Kothu Prata Set
Minced parata mixed with soya chunks, vegetables & tofu served with gravy | 8.5 |
| B06 | Roti Prata
Pan fried bread | 2.0 |
| B07 | Roti Jala (3 pcs)
Lacy, crepe - like pancakes served with 3 gravies | 7.5 |
| B08 | Tandoori Roti
Unleavened bread made with whole -wheat flour & traditionally cooked in a clay oven or tandoor | 2.5 |
| B09 | Romali Roti
Extremely thin & supple flat bread folded like a handkerchief (Rumali) | 3.5 |
| B10 | Chapathi
Unleavened flat bread made with wholemeal flour | 2.0 |
| B11 | Plain Naan
Leavened flat bread made from white flour cooked in a clay oven or tandoor | 2.5 |
| B12 | Sesame Naan
Nutritious home style flat bread topped with roasted sesame seeds | 3.5 |
| B13 | Butter Naan
Butter flavoured flat bread cooked in clay oven or tandoori | 3.0 |



B06 Roti Prata



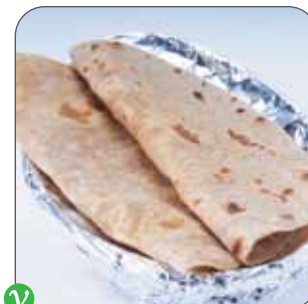
B07 Roti Jala



B08 Tandoori Roti



B09 Romali Roti



B10 Chapati



B11 Plain Naan



B02 Bhatura Set



B12 Sesame Naan

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Gokul Special



GS01 Sayur Lodeh



GS03 Sardine Sambal



GS05 Mysore Mutton Hot Plate



GS06 Chettinad Mutton Hot Plate

GS01 Sayur Lodeh 10.0

Vegetables & tofu cooked in coconut milk soup with accents of fresh chilli, lemongrass, galangal, turmeric and vegan shrimp paste

GS02 Sambal (Tahoo/Chicken/Prawn) 8.0/9.0/10.0

Your choice of beancurd/vegan chicken/prawns stir fried in delicious sambal chilli paste

GS03 Sardine Sambal 10.0

Vegan sardine cooked in spicy tomato & chilli sauce mixture

GS04 Claypot Chicken Curry 9.5

Vegan chicken & potatoes stewed in singapore style curry flavoured with coconut milk

GS05 Mysore Mutton Hot Plate 10.0

Tender soya chunks cooked dry in a compound of Indian spices mysore style

GS06 Chettinad Mutton Hot Plate 10.0

Vegan mutton cooked in authentic ground Chettinad masala

GS07 Mutton Masala 9.0

Marinated vegan lamb chunks cooked in masala semi gravy style

GS08 Sukka Mutton Hot Plate 10.0

Dry fried lip smacking dish of vegan lamb chunks flavoured with assorted spices & peppercorn

GS09 Mutton Rendang Hot Plate 10.0

Vegan mutton chunks cooked in aromatic ginger, galangal, turmeric, lemon grass & chilli paste gravy

GS10 Claypot Tofu 10.5

Fragrant braised tofu cooked in a claypot with assorted vegetables

GS11 Assam Pedas 9.5

Vegan fish cooked in a sour & spicy stew with brinjal, ladies finger & tomato

GS12 Ayam Masak Merah 9.0

Vegan chicken & potatoes simmered in a rich, creamy, spicy fragrant tomato sauce

GS13 Ikan Panggang 10.0

Char-coal grilled vegan fish marinated in a mixture of spices paste

GS14 Claypot Fish Head Curry 10.0

Peranakan style curry vegan fish stewed with ladies finger & brinjal



GS07 Mutton Masala



GS08 Sukka Mutton Hot Plate



GS09 Mutton Rendang Hot Plate



GS10 Claypot Tofu



GS12 Ayam Masak Merah



GS14 Claypot Fish Head Curry



GS04 Claypot Chicken Curry

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Dessert/Ice Cream

DD01	Sago Gula Melaka Chewy pearl sago drenched with creamy coconut milk and rich palm sugar syrup	5.0
DD02	Gulab Jamun (2 pcs) Milk solid based dessert balls soaked in light sugar syrup	4.0
DD03	Ice Chendol Famous dessert made from shaved ice, palm sugar, red beans & green starched pandan flavoured noodles	5.0
DD04	Gokul - Birthday Ice cream Assorted ice cream bowl of vanilla, chocolate, mango & strawberry flavours garnished with cherry & whipped cream	14.0
DD05	Ice Cream - Single Scoop Available flavours- (vanilla/chocolate/mango/strawberry) garnished with whipped cream & sprinkles	3.0



DD02 Gulab Jamun



DD03 Ice Chendol



IC04 Gokul-Birthday Ice Cream



IC05 Ice Cream-Single Scoop (Vanilla)



IC05 Ice Cream-Single Scoop (Chocolate)



IC05 Ice Cream-Single Scoop (Mango)



IC05 Ice Cream-Single Scoop (Strawberry)

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Drinks



DN03 Ginger Tea



DN04 Teh Tarik



DN06 Vanilla Milkshake



DN06 Chocolate Milkshake



DN08 Ice Lemon Tea Home Made

DN01	Madras Coffee Coffee drink made by mixing frothed & boiled milk with Bru coffee powder	3.0
DN02	Masala Tea Tea brewed with a mixture of 24 aromatic Indian spices & herbs	3.0
DN03	Ginger Tea Cleansing & aromatic tea brewed with fresh ginger	3.0
DN04	Teh Tarik Hot milk tea beverage made from black tea, condensed milk & evaporated milk	2.5
DN05	Hot Milo Beverage of chocolate & melt powder mixed with hot milk	3.5
DN06	Milkshake (Vanilla/Mango/Strawberry/Chocolate) Delightful thick & creamy mixture of ice cream & fresh milk	6.0
DN07	Lemon Grass Juice Healthy juice with the goodness of lemon grass, green apples & oranges - flavoured with mint & pandan leaves	6.5
DN08	Ice Lemon Tea Home Made Refreshing brew of juicy fresh lemon steeped in Ice tea	4.0
DN09	Mango Lassi Creamy & refreshing drink made with fresh mango, milk, yoghurt & honey	6.5
DN10	Salt/Sweet Lassi Popular Indian drink prepared by blending yoghurt with sugar, rose water/salt & spices	5.5
DN11	Air Bandung Refreshing condensed milk beverage flavoured with rose cordial syrup	4.0
DN12	Ice Mooru Spiced butter milk blended with ice cubes & salt	4.0
DN13	Ice Lychee Ice blended fruity drink flavoured with lychee syrup & fresh lychees	5.0
DN14	Milo Dinosaur Singaporean drink of chocolate malt milo with heap of powdered undissolved Milo added on top	5.0
DN15	Rose Syrup With Biji Selasih Aromatic drink of rose cordial mixed with holy basil seeds (Biji selasih)	4.5
DN16	Fresh Calamansi Juice Cold pressed & refreshing vitamin C enriched drink with the goodness of fresh calamansi lime	4.5
DN17	Orange/Green Apple/Watermelon Juice Cold pressed & freshly squeezed with no added sugar	6.0



DN09 Mango Lassi



DN11 Air Bandung



DN12 Ice Mooru



DN13 Ice Lychee



DN14 Milo Dinosaur



DN15 Rose Syrup With Biji Selasih



DN16 Fresh Calamansi Juice



DN17 Orange Juice



DN01 Madras Coffee

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