### Starter

<table>
<thead>
<tr>
<th>Code</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ST01</td>
<td>Harabara Kebab (Delicious patties filled with the goodness of potato, peas &amp; spinach)</td>
<td>6.0</td>
</tr>
<tr>
<td>ST02</td>
<td>Punjabi Samosa (Fried pastry with potato and peas filling)</td>
<td>5.0</td>
</tr>
<tr>
<td>ST03</td>
<td>Sardine Curry Puff (Flavourful fried pastry with spicy vegetarian fish filling)</td>
<td>2.5</td>
</tr>
<tr>
<td>ST04</td>
<td>Potato Curry Puff (Curried potatoes in deep fried pastry shell)</td>
<td>2.0</td>
</tr>
<tr>
<td>ST05</td>
<td>Cocktail Samosa (5 pcs) (Bite sized crispy samosa with potato filling)</td>
<td>5.5</td>
</tr>
<tr>
<td>ST06</td>
<td>Spring Roll (5 pcs) (Crisp savoury rolls filled with shredded turnips, cabbage &amp; carrots)</td>
<td>5.5</td>
</tr>
<tr>
<td>ST07</td>
<td>Crispy Paneer Pakoras (Popular snack of marinated and breaded cottage cheese (Paneer) chunks dipped in batter and fried)</td>
<td>10.0</td>
</tr>
<tr>
<td>ST08</td>
<td>Chicken 65 (Deep fried chicken dish flavoured with ginger, red chillies &amp; vinegar)</td>
<td>9.0</td>
</tr>
<tr>
<td>ST09</td>
<td>Chinese Rojak (Local salad of fruits &amp; vegetables in special sauce)</td>
<td>9.0</td>
</tr>
<tr>
<td>ST10</td>
<td>Satay Set (Skewered soya chunks served with yummy peanut sauce and cucumber)</td>
<td>9.0</td>
</tr>
<tr>
<td>ST11</td>
<td>Indian Rojak (Salad of fried dough fritters, beancurd and fermented soya bean cake - served with special sauce)</td>
<td>9.0</td>
</tr>
<tr>
<td>ST12</td>
<td>Gobi Manchurian (Cauliflower florets tossed in a spicy sweet and sour Indian Chinese sauce)</td>
<td>9.0</td>
</tr>
<tr>
<td>ST13</td>
<td>Chilli Chicken Hot Plate (Popular Indian Chinese dish of soya chunks served sizzling in spicy sauce)</td>
<td>10.0</td>
</tr>
<tr>
<td>ST14</td>
<td>Tahoo Goreng (Deep fried tofu served in thick peanut sauce with shredded salad)</td>
<td>7.0</td>
</tr>
<tr>
<td>ST15</td>
<td>Carrot Cake (Stir fried cubes of radish cake in black sauce)</td>
<td>8.0</td>
</tr>
<tr>
<td>ST16</td>
<td>Chicken Tikka (Marinated soya chunks baked in a clay (Tandoor) oven)</td>
<td>12.0</td>
</tr>
<tr>
<td>ST17</td>
<td>Crispy Cereal Prawn (Savoury vegetarian prawns coated with crunchy goodness of cereal)</td>
<td>11.0</td>
</tr>
</tbody>
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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 and cumin (3.5)
- **SP04 Veg Clear Soup**: Healthy clear broth served with the goodness of vegetables (4.0)

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)

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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  8.5
(Mee/Beehoon/Kway Teow)
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
<table>
<thead>
<tr>
<th>Code</th>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DS01</td>
<td>Plain Dosa</td>
<td>Fermented crepe made from rice batter &amp; black lentils served with 2 chutneys &amp; sambar</td>
<td>5.0</td>
</tr>
<tr>
<td>DS02</td>
<td>Ghee Dosa</td>
<td>Crispy south indian crepe drizzled with the goodness of ghee</td>
<td>6.0</td>
</tr>
<tr>
<td>DS03</td>
<td>Paper Dosa</td>
<td>Golden brown, paper thin &amp; crispy crepe</td>
<td>6.0</td>
</tr>
<tr>
<td>DS04</td>
<td>Paper Masala Dosa</td>
<td>Paper dosa filled with spiced potatoes</td>
<td>7.5</td>
</tr>
<tr>
<td>DS05</td>
<td>Masala Dosa</td>
<td>Plain dosa stuffed with lightly cooked potatoes &amp; green peas</td>
<td>6.5</td>
</tr>
<tr>
<td>DS06</td>
<td>Rava Dosa</td>
<td>South Indian crepe made with a batter of semolina, rice flour, cumin seeds &amp; various spices</td>
<td>6.0</td>
</tr>
<tr>
<td>DS07</td>
<td>Rava Masala Dosa</td>
<td>Crispy rava dosa filled with creamy potato masala filling</td>
<td>7.5</td>
</tr>
</tbody>
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Rice

**R01 Nasi Lemak Set**
Fragrant rice dish cooked in coconut milk served with cucumber slices, toasted peanuts, anchovies & hot spicy-sweet sambal

**R02 Chicken Rice Set**
Rice cooked in vegan chicken rice stock served with clear soup, chilli & roasted chicken chunks

**R03 Claypot Chicken Rice**
Fragrant rice cooked in claypot with special sauce & vegan chicken chunks

**R04 Curd Rice**
Rice cooked in yoghurt and spices served with pickle/salad/papadam

**R05 Sambar Rice**
South Indian style rice cooked in lentil based vegetable stew (Sambar)

**R06 Mutton Fried Rice**
Steamed Basmati Rice Stir fried with vegetables sambal & minced soya mutton

**R07 Vegetable Fried Rice**
Non-spicy Indian style wok fried rice with assorted fresh greens and tofu

**R08 Spicy Chicken Fried Rice**
Wok fried fragrant basmati rice with special spicy sauce, chicken chunks & Vegetables

**R09 Seafood Fried Rice**
Chinese style fried rice with diced vegan seafood

**R10 Tom Yam Seafood Fried Rice**
Stir fried rice flavoured with spicy & sour tom yum flavour & vegan seafood

**R11 Nasi Goreng Kampong**
Malay style fried rice with special sambal chilli & mixed vegetables

**R12 Nasi Goreng Sambal Belchan**
Malay style fried rice served with piquant and spicy vegan shrimp paste sauce

**R13 Dum Briyani (Chef Samsuddin)**
Dedicated in Memory of Our Briyani Master Chef Samsuddin

**R14 Gokul Dum Briyani**
Singapore style briyani cooked with vegetable & soya chunks

**R15 Chettinad Briyani**
Fragrant basmati rice with soya chunks cooked with chettinad spices

**R16 Hyderabad Dum Briyani Claypot**
Long grain basmati rice cooked with masala soya chunks Hyderabad style

**R17 South Indian Set Meals ($1 for Takeaway)**
Available only Lunch time
White rice served with Sambar, Rasam & Vegetable accompaniments with Raita, Papadam & Pickle

**R18 Briyani Rice**
Mixed rice dish cooked with spices

**R19 Basmati Rice**
Steamed premium quality long grain rice

**R20 Steamed Rice**
Premium quality AAA variety of Thai rice cooked to perfection

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### North Indian

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NI01</td>
<td>Kadai Paneer/Chicken</td>
<td>Mouth watering combination of vegan chicken/panner, capsicum, tomatoes &amp; traditional indian spices</td>
<td>10.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Punjabi style</td>
<td></td>
</tr>
<tr>
<td>NI02</td>
<td>Paneer Makhani</td>
<td>Cottage cheese cubes cooked in a buttery, creamy, tangy &amp; mildly sweet sauce</td>
<td>10.0</td>
</tr>
<tr>
<td>NI03</td>
<td>Shahi Paneer</td>
<td>Royal paneer dish in thick gravy of cream, tomatoes &amp; spices</td>
<td>10.0</td>
</tr>
<tr>
<td>NI04</td>
<td>Palak Paneer</td>
<td>Paneer cooked in a nutritious thick sauce of pureed spinach &amp; garam masala</td>
<td>10.0</td>
</tr>
<tr>
<td>NI05</td>
<td>Pepper Aloo Hot Plate</td>
<td>Tasty side dish of potatoes cooked with pepper - excellent with rice or bread varieties</td>
<td>10.0</td>
</tr>
<tr>
<td>NI06</td>
<td>Palak Aloo</td>
<td>Indian classic combination of pan fried pureed spinach cooked with boiled potatoes</td>
<td>9.0</td>
</tr>
<tr>
<td>NI07</td>
<td>Aloo Gobi</td>
<td>Semi dry Indian dish of potatoes, cauliflower &amp; mixed spices</td>
<td>9.0</td>
</tr>
<tr>
<td>NI08</td>
<td>Shimla Mirch Aloo Jeera Hot Plate</td>
<td>Cumin spiced dish of stir fried potatoes with capsicum</td>
<td>10.0</td>
</tr>
<tr>
<td>NI09</td>
<td>Bhindi Masala</td>
<td>Flavour packed Punjabi side dish of sautéed ladies finger cooked semi gravy style</td>
<td>9.0</td>
</tr>
<tr>
<td>NI10</td>
<td>Vegetable/Mushroom/Chicken Kurma</td>
<td>Your choice of vegetables/mushroom/vegan chicken braised in a spice sauce made with yoghurt, cream &amp;</td>
<td>8.0/10.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>nut paste</td>
<td></td>
</tr>
<tr>
<td>NI11</td>
<td>Malai Kofta</td>
<td>Authentic Punjabi dish of mashed potato - veggie dumpling balls (Kofta) dunked in creamy &amp; mildly</td>
<td>10.5</td>
</tr>
<tr>
<td></td>
<td></td>
<td>spiced gravy</td>
<td></td>
</tr>
<tr>
<td>NI12</td>
<td>Palak Daal</td>
<td>Healthy combination of spinach cooked with lentils with mild spices</td>
<td>8.0</td>
</tr>
<tr>
<td>NI13</td>
<td>Daal Tadka</td>
<td>Unique, flavourful &amp; tasty dish of yellow moong dhal boiled &amp; cooked with tomatoes, spices &amp;</td>
<td>7.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>tempered with herbs</td>
<td></td>
</tr>
<tr>
<td>NI14</td>
<td>Butter Chicken</td>
<td>Classic Punjabi dish of vegan chicken chunks cooked in creamy cashew tomato gravy</td>
<td>11.0</td>
</tr>
<tr>
<td>NI15</td>
<td>Prawn Masala</td>
<td>Vegan prawns cooked in tangy tomato gravy</td>
<td>11.0</td>
</tr>
</tbody>
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## Bread

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>B01</td>
<td>Murtabak</td>
<td>Stuffed pan fried bread with vegan mutton chunks &amp; vegetables served with salad &amp; gravy</td>
</tr>
<tr>
<td>B02</td>
<td>Bhatura Set</td>
<td>Fluffy deep fried leavened bread from North India served with chickpea gravy &amp; salad</td>
</tr>
<tr>
<td>B03</td>
<td>Poori Set (2 pcs)</td>
<td>Unleavened deep fried whole wheat Indian bread served with potato masala</td>
</tr>
<tr>
<td>B04</td>
<td>Prata Set (2 pcs)</td>
<td>Flour based pancake fried over a flat grill &amp; served with 3 gravies</td>
</tr>
<tr>
<td>B05</td>
<td>Kothu Prata Set</td>
<td>Minced parata mixed with soya chunks, vegetables &amp; tofu served with gravy</td>
</tr>
<tr>
<td>B06</td>
<td>Roti Prata</td>
<td>Pan fried bread</td>
</tr>
<tr>
<td>B07</td>
<td>Roti Jala (3 pcs)</td>
<td>Lacy, crepe - like pancakes served with 3 gravies</td>
</tr>
<tr>
<td>B08</td>
<td>Tandoori Roti</td>
<td>Unleavened bread made with whole wheat flour &amp; traditionally cooked in a clay oven or tandoor</td>
</tr>
<tr>
<td>B09</td>
<td>Romali Roti</td>
<td>Extremely thin &amp; supple flat bread folded like a handkerchief (Rumali)</td>
</tr>
<tr>
<td>B10</td>
<td>Chapathi</td>
<td>Unleavened flat bread made with wholemeal flour</td>
</tr>
<tr>
<td>B11</td>
<td>Plain Naan</td>
<td>Leavened flat bread made from white flour cooked in a clay oven or tandoor</td>
</tr>
<tr>
<td>B12</td>
<td>Sesame Naan</td>
<td>Nutritious home style flat bread topped with roasted sesame seeds</td>
</tr>
<tr>
<td>B13</td>
<td>Butter Naan</td>
<td>Butter flavoured flat bread cooked in clay oven or tandoori</td>
</tr>
</tbody>
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Gokul Special

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.

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Dessert/Ice Cream

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

DN01 Madras Coffee
Coffee drink made by mixing frothed & boiled milk with Bru coffee powder

DN02 Masala Tea
Tea brewed with a mixture of 24 aromatic Indian spices & herbs

DN03 Ginger Tea
Cleansing & aromatic tea brewed with fresh ginger

DN04 Teh Tarik
Hot milk tea beverage made from black tea, condensed milk & evaporated milk

DN05 Hot Milo
Beverage of chocolate & melt powder mixed with hot milk

DN06 Milkshake (Vanilla/Mango/Strawberry/Chocolate)
Delightful thick & creamy mixture of ice cream & fresh milk

DN07 Lemon Grass Juice
Healthy juice with the goodness of lemon grass, green apples & oranges - flavoured with mint & pandan leaves

DN08 Ice Lemon Tea Home Made
Refreshing brew of juicy fresh lemon steeped in Ice tea

DN09 Mango Lassi
Creamy & refreshing drink made with fresh mango, milk, yoghurt & honey

DN10 Salt/Sweet Lassi
Popular Indian drink prepared by blending yoghurt with sugar, rose water/salt & spices

DN11 Air Bandung
Refreshing condensed milk beverage flavoured with rose cordial syrup

DN12 Ice Mooru
Spiced butter milk blended with ice cubes & salt

DN13 Ice Lychee
Ice blended fruity drink flavoured with lychee syrup & fresh lychees

DN14 Milo Dinasaur
Singaporean drink of chocolate malt milo with heap of powdered undissolved Milo added on top

DN15 Rose Syrup With Biji Selasih
Aromatic drink of rose cordial mixed with holy basil seeds (Biji selasih)

DN16 Fresh Calamansi Juice
Cold pressed & refreshing vitamin C enriched drink with the goodness of fresh calamansi lime

DN17 Orange/Green Apple/Watermelon Juice
Cold pressed & freshly squeezed with no added sugar

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