

OPEN 7 DAYS A WEEK
MONDAY TO SUNDAY 08:30AM - 01:30PM



Chef Platters

INDIAN STREET AND INDO CHINESE FOOD

BREAKFAST MENU

IDLI (M) 5.00

Idli is a soft, fluffy South Indian steamed rice cake, often enjoyed with chutney and sambar

MEDU VADA (M) 5.00

Medu Vada is a crispy, golden South Indian savory doughnut made from spiced black gram batter

DAHI BHALLE (D, M) 5.00

Pastry dough filled with homemade mixture of spicy Potato, mix veg & seasonings.

BATATA VADA (M) 5.00

Batata Vada is a crispy, golden-fried potato fritter seasoned with spices, served with chutney.

PLAIN DOSA (M) 6.00

A plain dosa is a crispy, golden-brown South Indian crepe made from fermented rice-lentil batter

MASALA DOSA (M) 7.00

Masala dosa is a crispy, golden-brown South Indian crepe made from fermented rice-lentil batter & stuffed with dry potato mix

GHEE ROAST (D, M) 8.00

Ghee roast is a rich, aromatic dish featuring golden spices, succulent meat, and fragrant clarified butter.

CUT DOSA (M) 8.00

Cut Dosa is best described as thin, crispy crepe smased and spread with homemade potato mix & chutneys. served with chutney

MAYSORE MASALA (M) 8.00

Mysore masala dosa is a crispy, spicy South Indian pancake filled with flavorful potato and chutney.

UTTAPAM PLAIN (M) 7.00

Uttapam is a South Indian savory pancake made with fermented rice, lentil batter, and butter.

ONION UTTAPAM (M) 8.00

Onion Uttapam is a South Indian savory pancake made with fermented rice, lentil batter, and topped with onion

MASALA UTTAPAM (M) 8.00

Masala Uttapam is a South Indian savory pancake made with fermented rice, lentil batter, and spiced potato toppings.

CHOLE BHATURE (D, G, M) 5.00

Chole bhature is a popular North Indian dish featuring spicy chickpeas served with deep-fried, fluffy, and crispy bread.

HALWA CHANNA POORI (D, G, M) 5.00

Halwa, channa, and poori combine to create a delicious, flavorful breakfast with sweet, spicy, and crispy textures.

VADA PAV (D, G, M) 3.50

Vada pav is a popular Indian street food consisting of spicy mashed potato filling in a soft bun, served hot

PAV BHAJI (M, G, D) 5.00

Pav Bhaji is a flavorful, spicy vegetable mash served with buttered, toasted buns, creating a comforting, indulgent street food experience

POORI BHAJI (G, M) 5.00

Poori bhaji is a delicious Indian dish featuring fluffy, deep-fried bread served with spiced potato curry for a satisfying meal.

ALOO PARATHA (G, D) 5.00

Aloo paratha is a warm, flaky Indian flatbread stuffed with spiced mashed potatoes, often served with yogurt or pickle.

GOBI PARATHA (D, G) 5.00

Gobi paratha is a flavorful, stuffed flatbread filled with spiced cauliflower, offering a delicious and comforting Indian dish.

PANEER PARATHA (D, G) 5.00

Paneer paratha is a delicious, stuffed flatbread filled with spiced paneer, offering a perfect balance of flavors and textures.

CHEESE PARATHA (D, G) 5.00

Cheese paratha is a warm, flaky Indian flatbread stuffed with melty, savory cheese, offering a perfect comforting meal.

CHANA SAMOSA (G, D) 5.00

A crispy, golden samosa filled with spiced potatoes, paired perfectly with flavorful chana masala, creating a delightful, satisfying meal.

MASALA EGG BHURJI PAV (M, E, G) 5.00

Masala scrambled eggs are a flavorful, spicy Indian dish made with eggs, tomatoes, onions, and aromatic garam masala spices.

MASALA OMELETTE (E) 5.00

A masala omelette is a flavorful, spicy dish made with eggs, onions, tomatoes, green chilies, and aromatic Indian spices.

CHEESE OMELETTE (D, E) 5.00

A cheese omelette is a fluffy, golden dish filled with melted cheese, offering a deliciously creamy, savory flavor.

DESI ALPAHAR (D, E, M, G) 7.00

Chicken Sausage, Masala Baked Beans, Masala Eggs, Masala Potatoes, Spiced tomato, masala mushroom & served with bloomer bread

SHAKAAHARI ALPAHAR (D, E, M, G) 6.00

Veg Cutlets, Masala Baked Beans, Masala Potatoes, Spiced tomato, masala mushroom & served with bloomer bread

C - Celery | G - Gluten | Cr - Crustaceans

E - Eggs | F - Fish | D - Dairy | N - Nuts

S - Soya | Se - Seamse | M- Mustard

V - Vegetarian | Ve - Vegan

Mo - Molluscs | P - Peanuts

SD - Sulphur Dioxide | L - Lupin

DRINKS

MASALA CHAI 1.00

ENGLISH BREAKFAST TEA 3.00

AMERICANO 3.00

ESPRESSO 3.00

DOUBLE ESPRESSO 3.00

CAPPUCCINO 3.00

MACCHIATO 3.00

CAFE LATTE 3.00

FLAT WHITE 3.00

HOT CHOCOLATE 3.00

This offer is Valid for
12:00pm - 04:00pm Everyday

SIZZLERS

Choose your Style:
Schezwan OR Manchurian

Veg

Gobi, Mushroom or Paneer (D, M, G) 13.99

Non Veg

Chicken , Lamb or Prawn (E, D, M, G, Cr) 14.99

WRAPS

Chicken Tikka Wrap (D, M, G) 5.99

Paneer Tikka Wrap (D, M, G) 4.99

Chef Bharat bhushan Kukreti

Experience: 20+ years

Specialization: Tandoor & Curry

Chef Bharat is a highly skilled and experienced culinary expert with over 20 years of experience in Indian cuisine, specializing in tandoor and curry preparation. His deep understanding of traditional Indian flavors, spice blends, and authentic cooking techniques makes him a valuable asset to any kitchen. He has worked in prestigious restaurants, hotels, and catering services, delivering high-quality dishes that reflect rich Indian culinary heritage.

About us

Akbar singh's: Authentic Indian, Heartfelt
Hospitality

Meet Mr. Akbar Singh and his warm-hearted family, proud owners of an authentic Indian restaurant. With a rich culinary heritage and a passion for sharing the flavors of India, the Singh family has created a welcoming haven for food enthusiasts. Known for their dedication to traditional recipes and a commitment to hospitality, their restaurant promises a delightful journey through the diverse and vibrant tapestry of Indian cuisine. Join them in savoring the essence of India on every plate.

The Soul of Indian Food: Sunita's
Masterful Touch

Sunita stands as a luminary in the realm of Indian street food, boasting a decade of expertise that transforms every dish into a symphony of flavors. As an expert, she navigates the bustling world of spices and aromas with finesse, creating culinary masterpieces that capture the essence of the streets. Sunita's artistry lies not just in her skillful preparation but in the ability to transport taste buds to the vibrant corners of India. Her passion for authenticity and innovation has made her a revered figure, leaving an indelible mark on the rich tapestry of Indian street food.



Outdoor Caterings

Corporate Parties

Birthday Parties

Weddings

Engagement

Private Parties

Anniversaries

BOOK YOUR
EVENTS WITH US

Let us be your personal chef.
We cater to any big or small events and
work with your requirements.