

Gluten Free Options at New Indian Curry House

Naturally Gluten Free Options

Appetizers

Avoid: Most either made with wheat or deep fried.

Soups

Tamater Dhania Shorba
Mulligatawny Shorba

Avoid: Cream Soups

Salad & Raitha

Mix Vegetable Raitha
Cucumber Salad
Plain Yoghurt

Avoid: Boondi Raitha
Tandoori Murgh Salad
Bahe-e Bahar Salad

Kebabs from Tandoor

Avoid: All are cooked in the same tandoor oven with the naan.

Chicken

Chicken Tikka Masala
Butter Chicken
Chicken Masala
Kadai Chicken
Chicken Saag
Chicken Kashmiri
Kori Kundapuri
Chicken Do Pyazza
Chicken Korma
Chicken Vindaloo
Egg Curry Masala

Avoid: Chili Chicken Dry

Seafood

Prawn Vindaloo
Prawn Mirch Masala
Kadai Prawn
Goan Prawn Curry
Fish Curry
Fish Masala
Fish Head Curry
Dum Methi Machli
Kadai Fish
Machli Kashmiri

Avoid: Chili Garlic Fish,
Chili Garlic Prawns

Mutton

Mama Mia Mutton
Kashmiri Rogan Josh
Mutton Vindaloo
Saag Gosht
Keema Muttar
Mutton Jalfriezi
Lamb Korma
Lamb Chops Masala

Avoid: Sukha Mutton

Rice

Plain Basmati Rice
Pulao
Prawn Biryani
Lam Dum Biryani
Hyderbadi Chicken Biryani
Gulazar Vegetable Biryani

Avoid: All Fried Rice

Vegetables

Paneer Makhani
Palak Paneer
Mattar Paneer
Paneer Aloo Muttar
Kadai Paneer
Paneer Korma
Bombay Aloo Masala
Jeera Aloo
Aloo Muttar
Sabzi Navrathan
Aloo Gobi
Bain Bartha
Muli Juli Sabzi
Mushroom Corn Bhaji
Punjabi Channa Masala
Dal Makhani Khaas
Dal Tadka

Avoid: Chilli Paneer,
Shahi Malai Kofta,
Baingan Bartha,
Bhindi Do Pyaza,
Baingan Patiyala

Desserts

Kulfi
Rasmalai
Avoid: Gulab Jamun,
Fried Ice Cream

Drinks

Lassi
Soda
Wine

Dining at The New Indian Curry House



New Indian Curry House
805 Bukit Timah Road #01-03
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Singapore, 279883
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If you go:

Mention you need a strictly gluten-free meal upon arrival.

Bring **this** sheet and bilingual **Hindi alert card** for reference.

Please note: This list represent naturally gluten-free options specifically at the Indian Curry House on Bukit Timah Road. Please be aware that wheat is used in the kitchen. Best practices will be used by the chef to eliminate the risk of cross contamination. It is your responsibility to communicate clearly with staff and use your best judgement.