

verve

B A R + G R I L L

FOOD BOOK







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BAR & RESTAURANT

Welcome to Verve Bar + Grill!

We are delighted to have you with us and invite you to experience an unforgettable blend of vibrant flavours, creative drinks, and a warm, inviting atmosphere.

At Verve, we take pride in serving innovative dishes and handcrafted drinks made with the freshest ingredients, all designed to elevate your dining experience.

Whether you are here for a relaxed meal, to savour one of our signature cocktails, or to celebrate a special occasion, our team is dedicated to making your time with us exceptional.

Sit back, relax, and let the Verve experience take you on a culinary journey like no other.

Thank you for choosing us, we look forward to making your visit truly memorable!

Cheers!

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BAR + GRILL

BAR BITES

STARTERS

VEGETARIAN

Masala Papad	\$10.00
Straight Cut Fries	\$10.00
Nachos (with Salsa)	\$12.00
Peanut Masala	\$12.00
Spring Roll	\$12.00
Sweet Potato Fries	\$12.00
Truffle Fries	\$12.00
Crispy Corn	\$15.00
Edamame	\$15.00
Kala Chana Chakhna	\$15.00
Mozzarella Cheese Stick	\$15.00
Veg Dumpling	\$15.00
Chilli Mushroom	\$18.00
Gobhi Manchurian	\$18.00
Jalapeno Popper	\$18.00
Soya Chaap (Achari Malai Tandoori)	\$18.00
Chilli Paneer	\$20.00
Paneer Tikka (Achari Hariyali Lehsuni Malai Tandoori)	\$20.00
Veg Manchurian	\$20.00
Veg Platter (Tandoori Cauliflower, Mushroom, Paneer, Soya Chaap, Malai Broccoli)	\$45.00

Note: Prices are subject to 10% service charge.

Caution: Please inform us of any food allergies before ordering.



BAR BITES

STARTERS

NON-VEGETARIAN

Chicken Karaage	\$15.00
Chicken Wings	\$15.00
Egg (Boiled Bhurji)	\$10.00/\$15.00
Chicken Dumpling	\$18.00
Fish Finger	\$18.00
Butter Garlic Prawn	\$22.00
Chicken Seekh Kebab	\$22.00
Chicken Tikka (Achari Malai Tandoori)	\$22.00
Chilli Chicken	\$22.00
Chilli Fish	\$22.00
Chilli Prawn	\$22.00
Dragon Chicken	\$22.00
Fish Tikka	\$22.00
Garlic Chicken	\$22.00
Tandoori Chicken (Half Full)	\$22.00/\$40.00
Tandoori Prawn	\$22.00
Grilled Chicken	\$25.00
Grilled Fish in Lemon Butter Sauce	\$25.00
Lamb Chop	\$25.00
Mutton Boti Kebab	\$25.00
Mutton Seekh Kebab	\$25.00
Non-Veg Platter (Chicken Tikka, Fish Tikka, Mutton Seekh Kebab, Tandoori Prawn)	\$60.00



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SALAD

● Greek Salad	\$15.00
● Paneer Tikka Salad	\$18.00
● Chicken Tikka Salad	\$20.00
● Grilled Chicken Salad	\$20.00

SOUP

● Cream of Mushroom Soup	\$14.00
● Vegetable Clear Soup	\$14.00
● Veg Manchow Soup	\$14.00
● Chicken Manchow Soup	\$18.00
● Chicken Shorba	\$18.00
● Cream of Chicken Soup	\$18.00

BURGER & SANDWICH

● Aloo Tikki Burger	\$14.00
● Vegetable Grilled Sandwich	\$14.00
● Paneer Tikki Burger	\$16.00
● Chicken Burger	\$16.00
● Chicken Tikka Sandwich	\$16.00
● Club Sandwich	\$18.00
● Lamb Burger	\$18.00

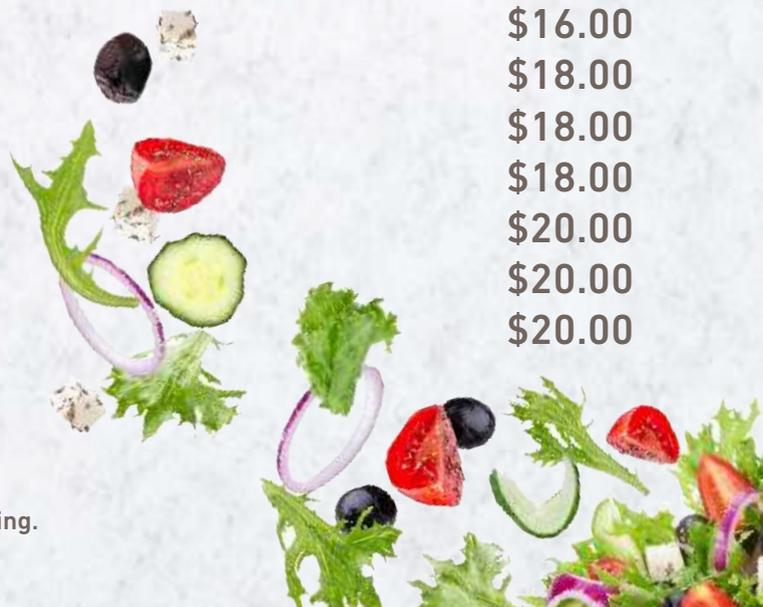
PIZZA

● Margherita Pizza	\$18.00
● Vegie-Lovers Pizza	\$18.00
● Chicken Tikka Pizza	\$22.00
● Mutton Keema Pizza	\$22.00
● Turkey Bacon and Ham Pizza	\$22.00

PASTA

● Aglio e Olio Pasta	\$16.00
● Arrabbiata Pasta	\$18.00
● Cheesy Alfredo Mushroom Pasta	\$18.00
● Mix Sauce Pasta	\$18.00
● Cheesy Alfredo Chicken Pasta	\$20.00
● Mix Sauce Chicken Pasta	\$20.00
● Pomodoro Chicken Pasta	\$20.00

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CHAAT - INDIAN STREET SNACKS

Aloo Tikki Chaat

\$12.00

Crispy potato patties topped with spiced chickpea gravy, chutney, fresh herb, and a kick of lime.

Corn Chaat

\$12.00

Sweet corn tossed with fresh herb, onion, tomato, chutney, spice, finished with hint of lemon.

Dahi Papdi Chaat

\$12.00

Crispy papdi topped with potatoes, yogurt, chutney, and fresh herbs.

Gol Gappa / Pani Puri

\$12.00

Crispy breaded sphere filled with spiced potato, onion, chutney, topped with tangy jal-jeera.

Samosa Chaat

\$12.00

Crispy samosa topped with spiced chickpea gravy, yogurt, chutney, and fresh herbs.

PAKORA - INDIAN STREET SNACKS

Bread Pakora

\$12.00

Crispy bread fritters stuffed with spiced potato and paneer, fried golden and served with chutney.

Gobhi Pakora

\$12.00

Golden-fried cauliflower fritters, spiced and crisp, served with coriander-mint and sweet-sour chutney.

Mixed Vegetable Pakora

\$12.00

Assorted seasonal vegetables, lightly spiced and fried till crisp, served with chutney.

Palak Pakora

\$12.00

Crispy spinach fritters, fried until golden in spiced gram flour batter, served with chutney.

Paneer Pakora

\$12.00

Soft paneer slices dipped in spiced gram flour batter, deep-fried crisp, and served with chutney.

Pyaz Pakora

\$12.00

Crispy onion fritters, golden-fried in spiced gram flour batter, served with chutney.



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DAL (LENTIL) & SABZI (VEGETABLE)

- **Dal Tadka** \$18.00
Yellow lentils tempered with ghee, garlic, and aromatic spices for a rustic, smoky flavor.
- **Dal Makhni** \$20.00
Slow-cooked black lentils and kidney beans, enriched with butter, cream, and spices for a rich, smoky flavor.
- **Aloo Jeera** \$20.00
Classic North Indian comfort dish made with golden-fried potatoes tossed in aromatic cumin seeds and mild spices.
- **Dum Aloo** \$20.00
Potatoes slow-cooked in a rich, spiced gravy, infused with deep flavors.
- **Adraki Aloo Gobhi** \$22.00
Potatoes and cauliflower stir-fried with ginger and spices, a simple yet flavorful North Indian classic.
- **Chole Masala** \$22.00
Hearty chickpeas simmered in a spiced tomato-onion gravy, best enjoyed with rice or Indian breads.
- **Soya Chaap Masala** \$22.00
Tender soya chaap pieces simmered in a spiced, creamy tomato based gravy with rich, tangy flavors.
- **Veg Diwani Handi** \$22.00
A royal delicacy of mixed vegetables simmered in a creamy, aromatic gravy with rich, indulgent flavors.
- **Kofta (Curry | Malai)** \$25.00
Golden-fried dumplings served in your choice of a rich saffron-spiced curry or a creamy malai gravy.
- **Paneer** (Angaaraa | Butter Masala | Kadhai | Palak) \$25.00
These paneer (Indian cottage cheese) dishes offer a wide range of flavors, making them a hit with diners.

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Chicken



Butter Chicken

Tender chicken simmered in a rich, creamy gravy with butter, cream, and aromatic spices — a globally loved Indian classic.

\$25.00

Chicken Curry

Tender chicken pieces simmered in a flavorful spiced gravy — a timeless Indian classic with regional variations.

\$25.00

Chicken Hyderabadi

A royal delicacy from Hyderabad — tender chicken cooked in a creamy, spiced green gravy infused with fresh mint-coriander.

\$25.00

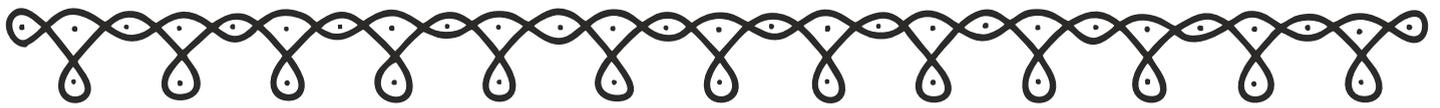
Chicken Tikka Masala

Grilled, marinated chicken pieces simmered in a rich, creamy tomato-based sauce — a fusion of Indian spice and British taste.

\$25.00

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MUTTON

- **Mutton Curry** \$30.00
Tender mutton slow-cooked in a spiced onion-tomato gravy, rich in flavor and deeply satisfying.
- **Mutton Keema Masala** \$30.00
Minced mutton slow-cooked with onions, tomatoes, peas, and aromatic spices — a hearty, flavorful classic.
- **Mutton Rogan Josh** \$30.00
A Kashmiri classic — tender mutton braised in a rich, aromatic gravy with yogurt and spices, full of deep, robust flavors.
- **Tava Mutton Masala** \$30.00
Tender mutton pieces seared on the tava (a flat griddle) and cooked with onions, tomatoes, and bold spices for a smoky, rustic flavor.

EGG | FISH | PRAWN

- **Egg Curry** \$20.00
Boiled eggs simmered in a savory, spiced gravy — simple, hearty, and comforting.
- **Egg Tava Masala** \$20.00
A smoky, spiced egg curry cooked on the tava (a flat griddle) — vibrant & flavorful.
- **Fish Tikka Masala** \$25.00
Marinated fish fillets grilled until lightly charred, then simmered in a rich and creamy tomato-based sauce.
- **Goan Fish Curry** \$25.00
Flavorful dish from the coastal region of Goa in India, with rich coconut-based curry, unique tangy and spicy profile.
- **Prawn Curry** \$28.00
Juicy prawns cooked in a spiced, savory gravy — a simple yet flavorful coastal favorite.
- **Prawn Malai Curry** \$28.00
Succulent prawns simmered in a creamy coconut and spiced gravy, a rich delicacy with subtle sweetness.

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GRAINS & BREADS

- **Steamed Rice** \$10.00
Steamed basmati rice.
- **Jeera Onion Rice** \$ 12.00
Fragrant basmati rice tempered with cumin seeds and caramelized onion.
- **Mattar Pulao** \$12.00
Basmati rice cooked with green peas, mild spices, and fragrant herbs.
- **Kashmiri Saffron Pulao** \$14.00
Basmati rice made with aromatic saffron and spices, a versatile option for any meal.
- **Veg Biryani** \$18.00
Made with basmati rice, marinated paneer and vegetables and variety of Indian spices.
- **Biryani (Chicken | Mutton | Prawn)** \$20.00
Made with basmati rice, marinated chicken, mutton and prawn and a variety of spices.
- **Plain Naan** \$4.00
Soft, fluffy Indian flatbread made with refined flour.
- **Roti (Tandoori | Tava)** \$4.00
Tandoori Roti - Indian flatbread cooked in a tandoor (a clay oven).
Made from whole wheat flour known for its smoky flavor and chewy texture.
Tava Roti - popular Indian flatbread cooked on a tava (a flat griddle).
- **Tava Paratha** \$5.00
Whole wheat flatbread cooked on the tava (a flat griddle).
- **Naan (Cheese | Chili | Garlic)** \$6.00
Indian flatbread filled with various ingredients, such as cheese, chilli, and garlic, typically made with all-purpose flour.
- **Paratha (Aloo | Paneer | Pudina | Lachcha)** \$6.00
Paratha - Indian flatbread filled with a variety of ingredients, aloo, paneer, and pudina, making it a hearty meal on its own.
Lachacha Paratha - Layered, flaky North Indian flatbread, crisp on the outside and soft inside.

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MEETHA (DESSERT)

Gulab Jamun with Ice-Cream	\$12.00
Ras Malai	\$12.00
Brownie with Ice-Cream	\$15.00
Kulfi	\$15.00



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IMPORTANT:

Rules for Consumption of Food at Verve Bar + Grill

Hours of Food Service: 11:30 AM to 11:30 PM

Commitment to Safety: We are committed to creating a safe dining and working environment for our guests and staff at the Verve Bar + Grill. We reserve the right to refuse service to anyone visibly intoxicated.

Allergen Information: Our restaurant handles common allergens, including dairy, eggs, fish, nuts, soybeans, and wheat. While we strive to minimize the risk of cross-contamination, we cannot guarantee against it or potential changes in ingredient formulations by our suppliers.

Last Order – Dinner: 10:30 PM and Drinks: 11:00 PM.

Cooking Time: Some of our dishes may take longer to prepare due to our commitment to serving freshly cooked meals. We appreciate your patience, and rest assured, the wait will be worthwhile.

Duration: Reservations are based on a 2-hour dining time except for Al Fresco/Outdoor, which is a 3-hour dining slot for weekends and public holidays.

Food and Drinks: Outside food or drinks within our premise is **STRICTLY NOT ALLOWED**. Only Birthday Cakes for celebrations are allowed, and you accept and confirm that you will indemnify Verve Bar + Grill 100% for any untoward incidence/s, due to the consumption of any outside food or drinks to yourself and or your guest/s.

Food Preparation: Our dishes are prepared with fresh and high-quality ingredients. If you have specific preferences or dietary requirements, kindly communicate them to your server.

A service charge of 10% on the total bill is applied. Please check with our staff for details.

Gratuities: Tipping is discretionary and greatly appreciated. **Lost Items:** Verve Bar + Grill is not responsible for any lost or misplaced personal belongings. Please keep your valuables secure.

Menu Changes: Our menu items may be subject to change based on seasonal availability and supplies. Please inquire about any updates or modifications.

Photography and Videography: To ensure the privacy and comfort of our valued guests and to preserve the ambiance of Verve Bar + Grill, we have established guidelines for photography and videography.

General Guidelines for Photography and Videography:

- Guests are welcome to take photos and videos for personal and non-commercial use.
- For personal and non-commercial photo and video shoots at our premises, kindly obtain prior approval from the management of Verve Bar + Grill. The Verve Bar + Grill management reserves the right to accept or reject any photo or video shoots at Verve Bar + Grill's premises.
- Verve Bar + Grill allows commercial photo and video shoot.

For commercial photo and video shoot charges and timings, kindly contact us at

Mobile: +65 91767094

Email: info.vbg.sg@gmail.com

ORGANISE YOUR EVENT:

At Verve Bar + Grill, nestled in the stunning Sentosa, we offer an exceptional setting for hosting lively events and sessions.

Whether you're planning a corporate meeting, team-building session, or a private celebration with close friends and family, our versatile venue provides a sophisticated yet relaxed picturesque atmosphere.

With customisable event packages and wide selection of curated menus, handcrafted drinks, curated by our expert chef and bartender, we ensure your event is tailored to perfection.

Our experienced service team is dedicated to delivering seamless service, allowing you and your guests to focus on enjoying the occasion while taking in the breath-taking views and tranquil setting that only Verve Bar + Grill in the Stunning Sentosa can offer, making it a memorable experience at one of Sentosa's finest venues.

Contact:

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B A R + G R I L L

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