



GOKUL RAAS VEGETARIAN

SIGNATURE MENU

For Queries and More Details

Kindly Contact :-

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NOTE :- All food items are 100% Vegetarian

Find us on :



Signature Package A

9 COURSES – \$19/Pax –min. 30 Pax

MAIN COURSE

Signature Vegan Chicken Rice Set

Fragrant Rice

Vegan Roast Chicken

Special Chef's Chilli

Soup

Signature Vegan Nasi Lemak Set

Chef's Coconut Rice

Sambal

Keropok

Fried Vegan Fish, Vegan Ikan Bilis and Peanuts

Claypot Chicken Rice Set (+1.00)

Fragrant Rice

Vegan Claypot Chicken

Special Chef's Chilli

Soup

SAVOURIES

Potato Curry Puffs

Sardine Curry Puffs

Spring Rolls

Cocktail Samosa

Satay Served with Peanut gravy and Ketupat Rice Cake (+2.00)

Chinese Rojak (+1.00)

NOODLES – 50%

Biryani Beehoon (+1.00)

Beehoon Goreng (Fried Mee Siam)

Laksa Goreng (+1.50)

Penne Pasta with Marinara Sauce (+.50)

Mee Goreng

Char Kway Teow

Nonya Laksa (+2.00)

Gokul Special Hokkien Noodles

BREAD-50%

Appam Jala (2 Pieces)

Kothu Prata (+1.00)

Roti Prata

Laccha Prata

Masala Kulcha

GRAVY SPECIALS

Curry Chicken with Potatoes

Mutton Rendang

Sweet and Sour Fish

Barbecue Sambal Fish

Paneer Taka Tak

Veg Kofta Gravy

Paneer Kurma

VEGETABLES / TOFU

Mixed Vegetables Chinese Style
Sambal Goreng
Kailan in Oyster Sauce
Tahu Goreng
Claypot Tofu
Chilli Tofu
Sambal Kangkong
Vegetable Jalfrezi

DRINKS

Apple Juice
Homemade Fruit Punch
Homemade Ice Lemon Tea
Homemade Hawthorn Rozelle Drink
Homemade Lemon grass with Pandan
Iced Peach Tea
Homemade Fresh Calamansi Juice

DESSERT/PASTRY – CHOOSE 2 (50% EACH)

Honeydew Sago
Mango Sago
Sticky Rice with Mango (+2.00)
Mini Cheesecake
Mini Brownie
Bubor Pulut Hitam
Chocolate Cake
Melaka Chendol (+2.00)



Signature International Buffet Package B

11 COURSES – \$25/Pax –min. 30 Pax

MAIN COURSE

Baked Cheesy Rice
Chef Signature Vegan Chicken Fried Rice
Mediterranean Roasted Vegetables
Herbed Rice
Signature Hyderabad Dum Briyani
Thai Style Pineapple Fried Rice

SALAD

Mixed Green Salad With Feta Cheese & Walnuts
Crunchy Broccoli Salad
Thai Style Mango Salad
Wild Mushroom Salad
Quinoa and Couscous Salad

NOODLES – 50%

Briyani Beehoon
Laksa Goreng
Penne Pasta with Marinara Sauce (+.50)
Mee Goreng
Char Kway Teow
Nonya Laksa (+2.00)
Gokul Special Hokkien Noodles

GRAVY SPECIALS

Curry Chicken with Potatoes
Mutton Rendang
Sweet and Sour Fish
Barbecue Sambal Fish
Paneer Taka Tak
Veg Kofta Gravy
Paneer Kurma

BREAD-50%

Appam Jala (2 Pieces)
Kothu Prata (+1.00)
Roti Prata
Laccha Prata
Masala Kulcha

VEGETABLES / TOFU

Mixed Vegetables Chinese Style
Sambal Goreng
Kailan in Oyster Sauce
Tahu Goreng
Claypot Tofu
Chilli Tofu
Sambal Kangkong
Vegetable Jalfrezi

DESSERT/PASTRY – CHOOSE 2 (50% EACH)

Honeydew Sago
Mango Sago
Sticky Rice with Mango (+2.00)
Mini Cheesecake
Mini Brownie
Bubor Pulut Hitam
Chocolate Cake
Melaka Chendol (+2.00)

DRINKS

Apple Juice
Homemade Fruit Punch
Homemade Ice Lemon Tea
Homemade Hawthorn Rozelle Drink
Homemade Lemon grass with Pandan
Iced Peach Tea
Homemade Fresh Calamansi Juice

Signature International Buffet Package C

12 COURSES – \$30/Pax –min. 30 Pax

SALAD

Caesar Salad with Croutons
Waldorf Salad with Walnuts
Mexican Bean Salad
Traditional Greek Salad
Tropical Fruit Salad with Almonds and Raisins

SOUP

Cream of Mushroom Soup
Hearty Minestrone Soup
Vegan Kambing Soup
Creamy Corn Chowder
Mulligatawny Soup

STARTER

Homemade Satay With Peanut Sauce
Assorted Kebab Platter
Vegan Crispy Cereal Prawns with Mayo
Indian Rojak (+1.00)
Steamed Vegan Siew Mai

MAIN COURSE

Cheesy Mushroom Baked Rice
Chef Signature Vegan Kampong Fried Rice
Mediterranean Roasted Vegetables Herbed Rice
Signature Chef Special Dum Briyani
Thai Style Pineapple Fried Rice
Chef Special Claypot Chicken Rice

NOODLES – 50%

Briyani Beehoon
Laksa Goreng
Vegan Spaghetti Bolognaise
Al Funghi Mushroom Pasta
Char Kway Teow
Nonya Laksa (+1.00)
Gokul Special Hokkien Noodles
Nonya Mee Siam (+1.00)

BREAD-50%

Murtabak
Pizza
Aloo Prata
Assorted Naan
Assorted Sandwiches

GRAVY SPECIALS

Curry Chicken with Potatoes
Mutton Rendang
Assam Pedas Fish
Vegan Ayam Masak Merah
Barbecue Sambal Fish
Dal Makhani
Navratan Kurma
Paneer Bhurji

VEGETABLES

Asparagus with Trio Mushroom
Baked Ratatouille with Cheese
Sambal Goreng
Thai Style Kailan
Madkee Vegetables
Broccoli With Mushrooms
Potato Gratin

TOFU

Tahu Goreng
Braised Tofu with Mushrooms
Chilli Tofu
Thai Style Beancurd
Sauteed Oatmeal Beancurd
Hong Shau Tofu

DESSERT/PASTRY – CHOOSE 2 (50% EACH)

Mango Pudding
Cold Cheng Tng
Sticky Rice with Mango (+1.00)
Mini Blueberry Cheesecake
Mini Brownie
Bubor Pulut Hitam
Fresh Fruit Platter
Melaka Chendol (+1.00)

DRINKS

Hot Masala Tea (+0.50)
Homemade Fruit Punch
Homemade Ice Lemon Tea
Homemade Hawthorn Rozelle Drink
Homemade Lemon grass with Pandan
Iced Peach Tea
Homemade Fresh Calamansi Juice



Signature Western Buffet

10 COURSES – \$19.90/Pax –min. 30 Pax

WESTERN PLANT BASED

Vegan Chicken with Black Pepper Sauce
Vegan Chicken Stroganoff with Creamy Mushroom Sauce
Plant Based Meatball with Tomato Sauce
Creamy Alfredo Chicken
Vegan Fish & Chips
Vegan Fish with Dill & Lemon Sauce
Vegan Fish with Spicy Tomato Sauce
Vegan Shephard's Pie

WESTERN RICE

Herb Butter Rice with Mushroom
Tomato Vegan Paella Rice
Baked Turkish Rice
Moroccan Rice
Mexican Herbed Rice
Citrus Herb Quinoa Rice (+1.00)
Baked Rice

WESTERN PASTA

Spaghetti Aglio Olio with Mushroom
Penner Arabiatta
Truffled Penne Pesto
Creamy Tomato Pasta
Signature Baked Vegetable Lasagna (+2.00)

WESTERN VEGETABLES

Cauliflower & Carrot w Herb Butter Sauce
Baked Garlic French Beans w/ Capsicum
Roasted Mixed Vegetable with Rosemary and Herbs
Grilled Asparagus and Spinach with Vegan Hollandaise Sauce
Vegetable Ratatouille
Cauliflower and Potato Au Gratin
Oven Baked Vegan Shakshouka (+1.50)
Lemon Hummus Tahini Cauliflower (+1.50)
Caramelised Maple Sweet Potatoes with Kale (+1.00)

WESTERN FINGER FOOD

Falafel Balls with Hummus
Eggless Mini Mushroom Quiche
Mini Vegan Tofu Quiche
Corn on Cob
Zucchini Fritters with Special Sauce
Tortilla Chips with Tomato Salsa
Tortilla Chips with Cheese Dip
Cheesey Tater Tots (+1.00)
French Fries
Potato Wedges
Vegan Calamari Rings with Special Sauce

WESTERN SALAD

Avocado Salad w/ Sesame Dressing
Roasted Forest Mushroom Salad (+1.50)
Earthy Broccoli Tri Quinno Salad (+1.50)
Spinach Salad with Toasted Pecans & Dressing
Nippon Potato Salad
Caesar Salad with Croutons
Green Goddess Salad

WESTERN SOUP

Mushroom Soup
Cream of Tomato
Hearty Minestrone Soup
Pumpkin Bisque
Corn Chowder Soup
Cream of Cauliflower

BREAD / PIZZAS

Bruchetta
Herbed Bread
Cheese Pizza
Vegetable Pizza
Margherita Pizza
Hawaiian Pizza

WESTERN DESSERT

Eggless Chocolate Brownies
Eggless Panna Cotta
Eggless Chocolate Swirl Cake
Eggless Mini Cupcake Red Velvet
Fresh Fruit Platter

DRINKS

Refreshing Lime Juice
Tangy Orange
Refreshing Pink Guava
Homemade Pandan Lemongrass Drink
Tropical Fruit Punch



Signature Premium North Indian Buffet

9 COURSES – \$17.90/Pax –min. 30 Pax

DESSERT

Gulab Jamoon
Fresh Fruits
Chin Chow Jelly w/ Longan
Chilled Aiyu Jelly Fruit Cocktail
Milky Kheer
Mango Sticky Rice

INDIAN FINGER FOOD

Punjabi Samosa
Hara Bara Kebab
Aloo Tikki
Spring Rolls
Vegetable Pakora

DRINKS

Lime Juice
Orange Cordial
Pink Guava
Black Currant
Fruit Punch

NAAN / BREAD

Assorted Naan
Poori
Bhatura
Tandoori Roti
Laccha Prata
Chappati
Roomali Roti

DHAL / LENTILS

Yellow Dhal Tadka
Punjabi Dal Fry
Dhal Makhani
Green Moong Dhal
Rajma Maharani
Channa Masala

INDIAN VEGETABLES

Vegetable Jalfrezi
Achari Aloo Gobi
Baingan Bharta
Gobi 65
Vegetable Kurma
Szechuan Gobi

INDIAN RICE

Biryani Rice
Jeera Rice
Peas Pulao
Steamed Basmati White Rice
Kashmiri Pulao
Vegetable Biryani

TANDOOR VEG

Paneer Tikka
Tandoori Mushroom
Gobi Tikka
Paneer Shashlik
Aloo Tikka
Tandoori Vegan Chicken Tikka

PANEER

Paneer Butter Masala

Palak Paneer

Chilli Paneer

Malai Kofta

Kadhai Paneer

Mutter Paneer

Paneer Taka Tak

Madkee Paneer

COMPLIMENTARY

Pappadum

Salad

