

SanSara refreshes its North Indian menu with S$36 Tandoori Octopus and a S$42 Duck Leg Biryani

Description

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SanSara, the North Indian restaurant at Grand Copthorne Waterfront Hotel on Havelock Road, has a refreshed Ã la carte menu, and its most unusual new dish is octopus cooked in the tandoor.

The Tandoori Octopus is S$36: 130g of tentacles charred in the clay oven that usually turns out naan and tikka, served with a smoky yoghurt chutney. At that weight it is a starter to share, ordered next to a curry, rather than a main.



Tandoori Octopus (top left) and Duck Leg Biryani (left) lead SanSaraâ??s refreshed menu. Image: Grand Copthorne Waterfront Hotel Singapore

What is on the refreshed menu

The menu is the work of Master Chef Pannalal Nath, who comes from West Bengal and made Awadhi cooking, the cuisine of the old royal kitchens of Lucknow, his speciality. The newer plates lean modern without leaving the tandoor behind.

- Duck Leg Biryani, S$42: duck leg confit over basmati rice, with yoghurt raita on the side. It sits next to the Shahi Gosht Dum Biryani with Australian lamb shank at S$39 and the Lucknowi Murgh Dum Biryani at S$30.

- Kurkure Kekda, S$32: a 300g deep-fried soft-shell blue swimmer crab with an Indian romesco sauce and pickled vegetables.
- Barrah Chops, S$56: a 250g grass-fed New Zealand lamb rack from the tandoor, marinated in ginger and garlic, with smoky yoghurt chutney, Indian mashed aubergine and an olive goat cheese naan. It is a reworked dish: the August 2025 menu listed a 380g Australian rack at S$59.
- Ratna-E-Samundar Curry, S$54: Hokkaido scallops, prawns, mussels and squid in a sauce of turmeric, fenugreek and coconut cream.



Barrah Chops, S$56. Image: Grand Copthorne Waterfront Hotel Singapore

For vegetarians

Two of the newer small plates are meat-free. Avocado Ki Tikki, S$28, is a pan-seared spinach and avocado cake topped with avocado mousse and finger lime caviar. Lotus Papdi Chaat, S$22, is the chefâ??s own chaat finished with crisp lotus chips.

To try both at once, the vegetarian Combo Platter at S$42 puts them together with the Aloo Bukhara Tschaman Tikka, a Kashmiri cottage cheese starter with spiced prunes.



Avocado Ki Tikki (right) and Lotus Papdi Chaat (back) on the vegetarian side of the menu. Image: Grand Copthorne Waterfront Hotel Singapore

The vegetarian regulars stay, among them Sarson Ka Saag Makki Di Roti at S$26 and the black lentil Dal-E-SanSara at S$27.

The signatures that stay

Most of the old menu stays. Gosht Ki Galouti, the soft minced lamb cake that the restaurant traces to the kitchen of Nawab Asaf-ud-Daula of Lucknow, is S$38. Nasila Dungar Lal Maas, a smoky Rajasthani lamb shank curry with Mathania chilli and rum, is now S$45, up from S$40 on the August 2025 menu.

For dessert, the new Exotic Fruit Chutney is S$21, a plate of tropical fruit with coconut ice cream, passion fruit coulis and meringue. Gajar Ka Halwa and Rasmalai are also S$21, and the Salted Caramel Malai Kulfi is S$23.



Exotic Fruit Chutney, S$21. Image: Grand Copthorne Waterfront Hotel Singapore

Ã? la carte or the festival set

If you already know SanSara for its galouti and dal, the octopus and the duck biryani are the two new reasons to go back. If you would rather not order Ã la carte, the restaurantâ??s North Indian Food Festival set menus, one vegetarian and one non-vegetarian, run until 31 December at S$98 each.

Getting there

SanSara is inside Grand Copthorne Waterfront Hotel at 392 Havelock Road. It is closed on Mondays and Tuesdays. From Wednesday to Sunday it serves lunch from 12pm to 2.30pm and dinner from 6.30pm to 10.30pm. Reservations are on +65 6233 1338. All prices are in Singapore dollars and before service charge and GST.

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