



a hawker table, three shores from home



Singapore

the hawker crossroads

Fremont
California

*Stone-ground batter, fermented overnight,
and spread thin on the griddle to order.*



100% VEGAN KITCHEN

Order at the kiosks inside or online at www.DosaExpress.com · Dial 518-EAT-DOSA
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All aboard the Dosa Express Line. Every page is a station, so just turn the page to ride on to the next one.



● DE2 THE DOSA EXPRESS LINE · WHERE THREE KITCHENS MEET

The Singapore Hawker Table

Follow the smoke. By noon a Singapore hawker centre is all sizzle and steam: a Tamil griddle hissing, a Malay stall pouring something pink and cold, a Chinese wok throwing flame. **Three kitchens, one roof, one enormous appetite.** This is the table we carried home to Fremont.



HAWKER LORE

Singapore's hawker centres are inscribed by UNESCO as living cultural heritage, the world's first street-food culture ever recognised.



TAMIL

The Griddle

The hiss of batter on hot iron. Crackling dosai, pillowy idli, rasam that wakes you right up.



MALAY

Tropical Sweetness

Coconut, palm sugar and rose, the cool, fragrant
answer to all that heat.



CHINESE

The Wok

High flame, fast hands, and the smoky char you only get street-side.

STALL DIRECTORY · FOLLOW THE ROUTE

1.3521°N · 103.8198°E

1 The Hawker Griddle #01-137

Roti Canai *flaky flatbread* (BEST HOT) **\$12.99**

Flipped, folded and slapped on the iron until the edges shatter. Served with channa masala.

Mamak Chapati	<i>griddle flatbread</i>	=====	\$10.99
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Soft, blistered and charred at the rim, straight off the flat-top. Served with channa masala.

Putu Mayam *string hoppers* (MORNING FAVOURITE) **\$12.99**

Delicate rice-flour nests, steamed to order and still warm, with vegetable korma.

2 The Wok #01-138

Gobi Manchurian 满洲花菜 (STALL FAVOURITE) **\$14.99**

Cauliflower hitting a screaming wok, glazed in smoky soy and chilli.

Samosa Chaat	咖喱角		\$10.99
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Crushed samosa, chickpeas, tangy chutneys and a cool spoon of yogurt.

Bhel Poori	香脆米花	=====	\$6.99
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Puffed rice and tamarind, tossed loud and fast the moment you order.

3 Kopitiam Coolers #01-139

Sirap Bandung	<i>rose & coconut</i>	*****	\$6.49
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Rose syrup and coconut milk, the coolest pink on the street.

Mango Susu Santan	<i>mango coconut</i>	-----	\$6.49
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Ripe mango and sweet coconut milk, poured fresh.

★) **Weekend Hawker Specials** Sat & Sun only

The route keeps growing. Every weekend a rotating table of Singapore dishes we are still perfecting joins the line, scan the QR or ask a server for this week's stalls.



● **DE3**

The Tiffin Counter

TIFFIN
TRIVIA

13.0827°N · 80.2707°E

04

Rasam Soup	WAKE-UP CUP	58b	4.99
Thatte Idly (3)	187		10.49
Regular Idly (3)	04b1		10.49
Sambar Idly	SOAKED SOFT	108	10.49
Rasam Idly	SOAKED SOFT	0b9	10.49
Mini Idly	04b		10.49
Mini Sambar Idly		194	10.49
	SOAKED SOFT		
Mini Rasam Idly		193	10.49
	SOAKED SOFT		
Podi Idly (2)	GUNPOWDER	04d	10.49

Add to any idly: extra ghee \$2.00 • extra podi \$2.00.

05

Medu Vada (4)	THE CLASSIC	0b1	10.49	Rasam Vada (2)	SOAKED SOFT	0b8	10.49
Dahi Vada (3)		0b3	10.49				
Sambar Vada (2)		0b7	10.49	Samosa (2)		08b	6.99
	SOAKED SOFT			Paneer Pakora (6)		27f8	9.99

06

Ven Pongal	COMFORT BOWL	106	12.99	Kara Bath, Khichdi Upma	105	12.99
Ven Pongal & Vada		108	13.99	Kara Rava Bath	107	12.99

LION
CITY

Vada (2) & Thatte Idly (1) 3101 **12.99**

Idly & vada served with coconut chutney & sambar · rasam-soaked on request · # kiosk order code



The Art of the Griddle

A good dosai batter is alive. Wild yeast ferments it overnight, long before it meets the griddle, which is what gives the crepe its gentle sour note and lacy crunch.

13 0827°N . 80 2707°E

07

08

09

=====

Every dosai comes plain, or with a spiced potato masala filling (the second price). Served with sambar and three chutneys: coriander, tomato and coconut. Made to our own recipe, so **we do not customise**. Jain sambar on request. **Add on:** extra sambar \$4.50 · chutney \$2.99 · podi \$2.00 · ghee \$4.00 · masala \$4.00. · **NV non-vegan (contains dairy)** · all dishes 100% vegetarian · # kiosk code



● DE5 THE DOSA EXPRESS LINE · MORE FROM THE IRON

The Uthappam Bench



Same iron, thicker pour. Where the dosai runs lacy and thin, the uthappam sits soft and pillowy with its toppings pressed right in. Alongside it, a specialty court: the green-gram pesarattu, an Indo-Chinese schezwan, and the crackling semolina rava. **Four batters, one griddle.**

RAVA
SECRET

The rava dosai breaks every rule. It skips the overnight ferment entirely, mixed fresh from semolina and rice flour, then ladled in lacy rings straight onto the iron. That is why it crackles like no other dosai, and why it is always cooked to order.

Stall 10

Uthappam

THICK & SOFT · TOPPINGS PRESSED IN · #04-101

13.0827°N · 80.2707°E

CLASSIC

Plain Uthappam 76u 12.99

Masala Uthappam 77u 13.99

Onion Uthappam 78u 12.99

Onion & Chili Uthappam 79u 13.99

FIERY

Tomato Uthappam 81u 12.99

Tomato Onion Uthappam 82u 13.99

Tomato Onion Chili 83u 13.99

Podi Uthappam GUNPOWDER 84u 12.99

VEGETABLE & CHEESE

Vegetable Uthappam 85u 13.99

Vegetable Chili Uthappam 86u 13.99

Cheese Uthappam NV 88u 13.99

Cheese Chili Uthappam NV 88iu 14.49

Cheese Veg Uthappam NV 87u 13.99

Cheese Veg Chili NV 87cu 14.49

THE SPECIALITY COURT

11 Pesarattu

HIGH-PROTEIN · LOW-GLYCEMIC

Pesarattu Dosai 13.99

Pesarattu Onion 13.99

Pesarattu Upma 13.99

Pesarattu Veg Uthappam 14.49

Ground from whole green gram, not fermented rice.
Ask for it in place of any dosai.

12 Schezwan 香辣煎饼

INDO-CHINESE · SECOND PRICE WITH MASALA

Schezwan Dosai 12.99 / 13.99

Schezwan Cheese NV 13.49 / 14.49

Schezwan Cheese Veg NV 13.49 / 14.49

Schezwan sauce folded right into the batter, our fusion
of two street kitchens.

13 Rava Dosai

MADE TO ORDER · 15-20 MIN

Sada Rava Dosai 14.99

Rava Masala Dosai 14.99

Rava Masala Chili 14.99

Onion Rava Dosai 14.99

Onion Rava Masala 14.99

Mixed fresh and cooked to order, so allow 15 to 20
minutes. Best saved for a slower moment, not the rush.

Every uthappam and dosai comes plain, or with masala (the second price). Served with sambar and three chutneys: coriander, tomato and coconut. Made to our own recipe, so we do not customise. Jain sambar on request. **Add on:** extra sambar \$4.50 · chutney \$2.99 · podi \$2.00 · ghee \$4.00 · masala \$4.00. · NV non-vegan (contains dairy) · all dishes 100% vegetarian · # kiosk code



● DE6 THE DOSA EXPRESS LINE · THE EVERYDAY FEAST

Comfort & Mains

When the griddle rests, the kitchen turns to the everyday feast. A hand-served thali laid out like a map of the meal, biryani and comfort rice, poori that puffs at the table, and breads pulled straight from the tawa. **This is lunch, the way South India eats it.**

SIX
TASTES

A thali is built on balance. Sweet, salt, sour, bitter, pungent and astringent, all six tastes arranged on one plate, which is why a proper South Indian meal leaves you satisfied rather than heavy.



The Signature Thali



Full South Indian Thali

\$18.99

A complete hand-served platter, thirteen little dishes meant to be shared and savoured

- | | | |
|----------------------|-----------------|--------------------|
| · Special rice | · Kootu, curry | · Raitha |
| · Steamed white rice | · Special korma | · Poori |
| · Sambar | · House curry | · Sweet of the day |
| · Rasam | · Papad | |
| · Poriyal, dry fry | · Pickle | |

The special rice, poriyal, kootu, special korma and sweet of the day rotate with the kitchen, so no two thali are ever quite the same.

Stall 14

The Everyday Plates

RICE · POORI · BREADS · #06-101

13.0827°N · 80.2707°E

RICE PLATES

Vegetable Biryani	HOUSE FAVOURITE	12.99
Curd Rice	COOLING	10.99
Rasam Rice		10.99
Bisi Bela Bath		10.99
Bisi Bela & Curd Rice Combo		12.99



DID YOU KNOW

Long before it was Singapore, the island was known as Temasek. Cholera Tamil traders were already crossing the Bay of Bengal to the Malay world over a thousand years ago, and Tamil is still one of Singapore's four official languages today.

POORI

Poori Masal	PUFFS AT THE TABLE	888	10.99
Poori Korma	NV	889	12.99
Poori Halwa	018	10.99	
Poori Channa	893	12.99	

BREADS

Chappati (3)	109	10.99
Aloo Paratha (3)	885	7.99
Malabar Paratha (2)	111	12.99
Kothu Paratha	NV 107	13.99
Idiyappam (4)	112	12.99

Chappati, malabar paratha and idiyappam are served with veg korma. Aloo paratha and kothu paratha come with raitha.

The thali is served hand-plated and refilled at the table. Jain sambar available on request. · NV non-vegan, contains dairy · 100% vegetarian · # kiosk code



● DE7 THE DOSA EXPRESS LINE · COFFEE-SHOP CULTURE

The Kopitiam

Every meal ends the Singapore way, at the kopitiam. A set meal to fill you up, coffee pulled tall and frothy, and something sweet to finish. **Sit, sip, and take your time.** There is no rushing a good cup of filter kaapi.

KOPI
CULTURE

Teh tarik means pulled tea. It is poured back and forth between two cups from as high as the arm can reach, which cools the tea and whips up its signature frothy crown.

Stall 15 Set Meals IDLY · VADA · A GRIDDLE PLATE · #07-101

1.3521°N · 103.8198°E

EVERY SET MEAL **Idly + Vada** + your griddle plate below served with sambar & chutney

Pongal Combo	with ven pongal	91c	13.99
Khichdi Combo	with rava khichdi	92c	13.99
Plain Combo	mini plain dosai	93c	14.99
Masala Combo	mini masala dosai	94c	14.99

Podi Combo	mini podi masala dosai	95c	14.99
Mysore Combo	mini mysore masala	96c	14.99
dosai			
Kara Combo	mini kara masala dosai	97c	14.99

Stall 16 The Coffee Counter HOT · CHILLED · BOTTLED · #07-102

served without ice

HOT & FILTER

Masala Tea	122	3.49
Filter Coffee	Kumbakonam degree 123	4.49
Araku Valley Coffee	137	4.49
Loose Leaf Green Tea		4.49

BOTTLED & FIZZY

Soft Drinks	Coke · Diet · Zero · Sprite	2.49
Indian Soft Drinks	Thums Up · Limca	2.99
Bottled Water		1.99

CHILLED & HOUSE MILK

Mango Lassi	HOUSE FAVOURITE 124	4.49
Butter Milk	spiced & cooling 126	4.49
Badam Mast Milk	almond & saffron 125	5.99
Rose Milk	127	4.49
Milo Dinosaur	KOPITIAM CLASSIC	5.99
Sirap Bandung	rose & coconut	6.49
Mango Susu Santan	mango coconut	6.49

Our chilled drinks are prepared fresh to order, so please ask a server for today's availability.

Stall 17 To Finish FOR THE KIDS & SWEETS · #07-103

FOR THE KIDS

Cone Dosa	KIDS LOVE IT 116x	9.99
Chocolate Dosa	sweet griddle dosai 117x	9.99

SWEETS

Rava Kesari	warm semolina sweet 134	4.99
Gulab Jamun (3)	NV 135m	5.99
Rasmalai (3)	NV 136	6.99

All drinks are made fresh and served without ice. · NV non-vegan, contains dairy · all dishes 100% vegetarian · #
kiosk code



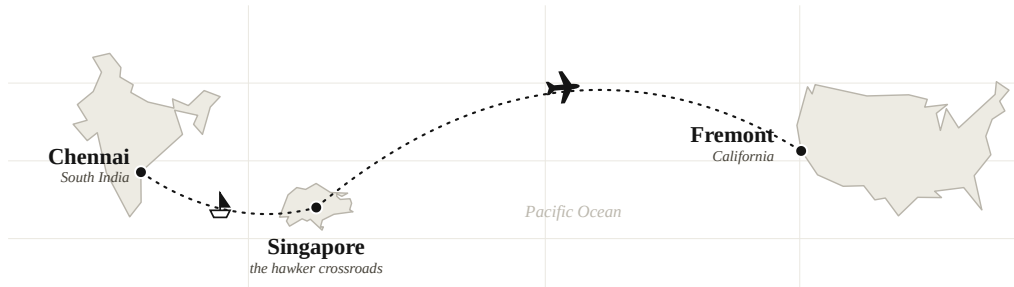
Three Shores From Home



Our story starts on a griddle in Chennai, where rice and lentils meet hot iron before sunrise and filter coffee is poured tall enough to wake the whole street. That griddle travelled. It crossed the Bay of Bengal to Singapore and found a home in the hawker centres, those roaring halls where a Tamil griddle, a Malay drink stall and a Chinese wok share one roof, one long table and one enormous appetite.

That is where our cooking grew up. We learned to spread a dosai thin enough to read through, to pull tea until it foamed, and to lay a thali so that no two mouthfuls taste the same. We learned that the best meals are the ones worth queueing for, eaten elbow to elbow with strangers who turn into neighbours somewhere between the sambar and the sweet.

We carried that table here to Fremont. The crackle of a fresh dosai, the pull of teh tarik, the quiet comfort of a thali built on balance. Three shores, one batter, and a standing invitation to sit a while, eat well, and take your time.



From the kitchens of Chennai, across the Bay of Bengal to Singapore's hawker centres, and now home in Fremont.
Same batter, three shores of memory.



THE NEXT STATION IS

Dosa Express

please mind the platform gap

Thank you for sharing a meal with us today. We hope you leave a little fuller, and come back hungry.

Thank you for dining with us

ENGLISH

எங்களுடன் உணவருந்தியதற்கு நன்றி

TAMIL · தமிழ்

谢谢您的光临

CHINESE · 华语

Terima kasih kerana menjamu selera bersama kami

MALAY · BAHASA MELAYU



Enjoyed your visit?

Scan the code to leave us a review on Google. A few kind words go a long way for a small kitchen like ours.

★★★★★ · REVIEW US ON GOOGLE

**Dosa Express**

SINGAPORE TAMIL KITCHEN

Fremont, California

