

Tambu Weekend Brunch

Vegetarian Menu

STARTERS

Shiso Leaf Chaat

Japanese Shiso leaf | yogurt espuma | mint and cilantro chutney

Larb Pani Puri

(Make it unlimited 150++)

Spherical Fried crisps | Chickpeas & potato Mash
Spiced Mint & Grape water

Ram Laddoo

amul cheese stuffed yellow lentil sphere, t
angy tamarind, raddish pickle

Tandoori Portobello

(Add On 150++)

Cheese stuffed portobello mushroom, potato crisp, pickles

MAINS COURSES

Martaban Ka Paneer

Cubes of Cottage Cheese, Chunky Tomato Gravy with chutneys on side

OR

Sarson Da Saag

Tempered mustard greens, spinach, lemon basil oil,
culture butter, ginger jaggery powder

Dal Tambu

A slow-cooked, overnight urad dal enriched with fresh cream and amul butter

Basmati Ghee Rice

Garlic Naan / Butter Naan / Laccha Paratha / Tandoori Roti (Any 2)

Charcoal Dum BIRYANI

(Add On 190++)

A mélange of vegetables, Basmati Rice and flavorful spices
served with Bhurani Raita

DESSERTS

The Og Kulfi

Classic malai pista kulfi, nan-khatai crumble roohafza gel

Gulab Jamun

Milk & flour dumplings soaked in a sweet syrup flavored
with rosewater and cardamom

Tambu Weekend Brunch 999++; Brunch with unlimited Bubbles 2190++ (2 Hours Only).

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

Tambu Weekend Brunch

Non-Vegetarian Menu

STARTERS

Shiso Leaf Chaat

Japanese Shiso leaf | yoghurt espuma | mint and cilantro chutney

Tambu Barbeque Chicken

Indian spiced Tamarind Chicken | roasted pineapple slices | pickled onions

Mutton Seekh Kebab

Minced lamb skewers | saffron parantha | potato crisp

Butter Garlic Andaman Prawns

(Add On 250++)

Andaman Prawns | brown garlic | tandoori spices
smoke pepper chutney & Raw papaya murabba

MAINS COURSES

Delhi butter chicken

our secret recipe — robust smoky flavours and bold spices

OR

Moilee Curry

Chargrilled prawns, Coconut stew, lemon grass, kaffir lime and roasted chilies

Dal Tambu

A slow-cooked, overnight urad dal enriched with fresh cream and amul butter

Basmati Ghee Rice

Garlic Naan / Butter Naan / Laccha Paratha / Tandoori Roti (Any 2)

Martban Ka Meat

(Add On 225++)

Tender mutton chunks cooked over charcoal in clay pot with Indian Spices

Charcoal Dum BIRYANI

(Add ON 190++)

A mélange of Chicken, Basmati Rice and flavorful spices
served with Bhurani Raita

DESSERTS

The Og Kulfi

Classic malai pista kulfi, nan-khatai crumble roohafza gel

Gulab Jamun

Milk dumplings soaked in a sweet syrup flavored
with rosewater and cardamom

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