

SMALL PLATES

Shiso Leaf Chaat 🌿 325 Thb

Japanese leaf flavored with sweet yoghurt espuma, tamarind gel, pomegranate, mint and cilantro chutney

Tasting of Poppadam and Crisps 🌿 375 thb

homemade chutneys (Tamarind & Crushed Coriander, Raw mango and chilli, mint and cilantro, yoghurt and walnut)

Ram Laddoo 🌿👤 345 thb

amul cheese stuffed yellow lentil sphere, tangy tamarind, raddish pickle

Bombay Cheese Chilli Toast 🌿 399 thb

Sourdough, chiu chow chili garlic spread, amul cheese and salad greens

Ghee Roast Mutton 🍴 495 thb

Baby goat legs, kulcha bun, pickled shallots, smoke chilli and peanut chutney

Larb Paani Puri 🌿👤 325 thb

Spherical fried crisps, chickpea crumble, potatoes, spicy larb

TANDOOR

Bhatti spiced Paneer 🌿 495 thb

Charcoal oven roasted Indian cottage cheese, spring onion and chilly chutney

Malai Chicken Tikka 🍴 525 thb

Philadelphia & amul cheese, chicken boneless breast, cilantro shoots

Classic Tandoori Chicken 🍴👤 (half/ full) 595 thb/895 thb

Klong Fai organic Baby chicken, tandoori marinade, pickles and chutneys

Tambu Barbeque Chicken 🍴 555 thb

Indian spiced Tamarind Chicken, roasted pineapple slices and pickled onions

Tandoori Phuket lobster 🍴👤 4,999 thb

Tandoor roasted Phuket lobster, yoghurt and walnut chutney, charred lime

Butter Garlic Andaman Prawns 🍴 795 thb

Prawns marinated in brown garlic and tandoori spices, makkai avocado toast, smoke pepper chutney, Raw papaya murrabba

Lamb Chop Barrah 🍴 1400 thb

Tandoori Lamb Chop, Gun powder potatoes, Chutney, pickles

CHARCOAL OVEN SIGDI | TAWA

Grilled Chilli Lime Fish 🍴👤 1299 thb

Lime and coriander spiced seabass, pickles, pounded garlic chutney

Tandoori Portobello 🌿 525 thb

Cheese stuffed Portobello mushroom, red marinade, pickles

Mutton Seekh Kebab 🍴 575 thb

Mughlai minced lamb skewers, saffron parantha, potato crisp

Spicy Jakhiya Aloo, Stracciatella cheese 🌿👤 375 thb

Kopa Oven smoked naan, sour cream spread, spiced potato, fermented green chilli and Stracciatella

Pepper Fry Crab and Curry leaf 🍴 475 thb

Kopa Oven smoked naan bread, sour cream spread, pepper spiced crab

tambu

Progressive Charcoal Cuisine

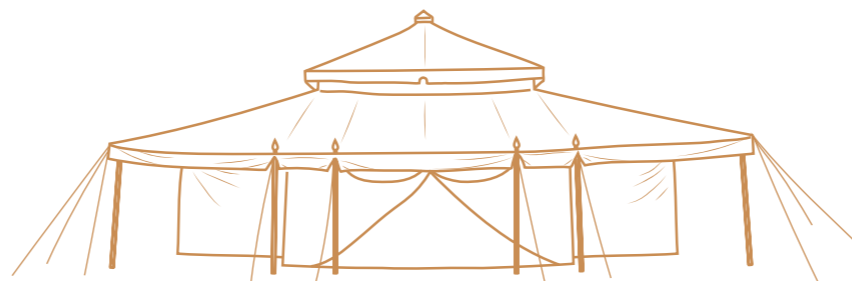


PROGRESSIVE CHARCOAL CUISINE

Signature Dining Restaurant

Operating Hours
18.00 – 23.00 hrs

Our progressive charcoal cuisine draws inspiration from Mughal-era 'tented palaces', showcasing India's timeless flavours with contemporary flair. Savour an authentic journey through vibrant and exquisite dishes from land and sea, infused with smoky, earthy aromas from modern charcoal ovens. Relive a time of traveling chefs chargrilling livestock over glowing embers, with innovative frontier cuisine that reimagines the ancient traditions of the Mughal Emperors.



CLASSIC CURRIES

Martaban Ka Paneer 🌿 515 thb

Cubes of cottage cheese, chunky tomato gravy, cucumber and onion pickle on side

Delhi butter chicken 🍴👤 525 Thb

our secret recipe — robust smoky flavours and bold spices

Sarson Da Saag 🌿 495 thb

Tempered mustard greens, home-made culture butter, ginger jaggery

Lamb Shank, Rogan Josh Gravy, pickles 🍴👤 1050 thb

Classic slow cooked lamb shanks, Pickle cucumber, tomato achar, boondi yoghurt

Malai kofta 🌿 515 thb

Apricot stuffed paneer koftas, rich tomato and onion gravy with cashews

Dal Tambu 🌿 475 thb

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

Moilee Curry 🍴 675 thb

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

Fancy Tomato Dal 🌿 475

Yellow lentils tempered with coloured tomatoes caramelized garlic & cumin

Charcoal Dum BIRYANI 🍴 595 /625 thb

Vegetable /Chicken served with Bhurani Raita

Martaban ka Meat 675 🍴

Tender chunks of mutton cooked over charcoal in a sealed clay pot with Indian spices

Ghee rice 175 thb 🌿

INDIAN BREADS

Missi roti with homemade butter 🌿 175 thb

Black Garlic Naan 🌿 175 thb

Three Cheese and Jalapeño Naan 🌿 225 thb

Handkerchief Bread 🌿 150 thb

Amritsari kulcha 🌿👤 225 thb

Freshly baked Bread 🌿 145 thb

(Butter Naan / Garlic Naan / Plain Naan / Tandoori Roti)

Laccha Paratha 🌿 175 thb

MEETHA | DESSERTS

Thandai Crème Brulee 🍴👤 300 Thb

Kesar Thandai, pistachio cookie, raspberry, and mango gels

Malai Tresleches 🌿 295 Thb

Rich Saffron Milk soaked sponge topped up with Smooth Rabdi.

The Og Kulfi 🌿👤 300 thb

Classic malai pista kulfi, nan-khatai crumble roohafza gel

Gulab Jamun Sandwich 🌿 299 thb

Gulab Jamun, Mille-feuille, Berries

🌿 Vegetarian 🍴 Non-Vegetarian 👤 Chef's Special 🍳 Eggs

Please inform your server of any food allergies, food intolerance, dietary requirements, or restrictions that you or any of your party may have. Menu is subject to change. All prices are in Thai Baht and subject to 10% service charge and applicable taxes