

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 (apricot and Kaffir lime, Raw mango and chilli, mint and cilantro, Black sesame thecha)

Sweet Potato, white pea ragda, smoked labneh 🌿👨🍳 315 thb

sweet potato crisps, tamarind, smoked yoghurt, micro greens

Amritsari squid 🌿 399 thb

batter fried served with raw mango salad, mint and cilantro chutney

Ghee Roast Mutton 🌿 425 thb

Baby goat legs, dosa waffle, pickled shallots, smoke chilli and peanut chutney

Larb Paani Puri 🌿 325 thb

Spherical fried crisps, chickpea crumble, potatoes, spicy larb

Smoked Burrata, Chiang Mai tomatoes, Sourdough 🌿 510 thb

Gunpowder crusted smoked burrata, Chiang Mai tadka tomatoes, curry leaf oil

TANDOOR

Bhatti spiced Paneer 🌿 495 thb

Charcoal oven roasted Indian cottage cheese, spiced togarashi, yuzu, chili onion

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.

Peri Peri Chicken Angaar 🌿 555 thb

Oven roasted chicken thigh, chili flakes, ginger, garlic, lemon and roasted chickpea powder

Tandoori Phuket lobster 🌿👨🍳 3299 thb

Tandoor roasted Phuket lobster, grilled kale, dill yoghurt and walnut chutney, finger lime caviar

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 potato fries, Chutney, pickles

CHARCOAL OVEN SIGDI | TAWA

Bombay Cheese Chilli Toast 🌿 399 thb

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

Josper Gobhi 🌿 495 thb

Indian spiced marinade, carrot pickle, sesame aioli and garlic chips

Wild mushroom and truffle seekh, Rice Paanki 🌿 525 thb

steamed rice crepes, coriander stem, pickled onion

Mutton Seekh, butter Brioche, potato salli 🌿 575 thb

Mughlai minced lamb skewers, potato crisp, mint and cilantro chutney

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

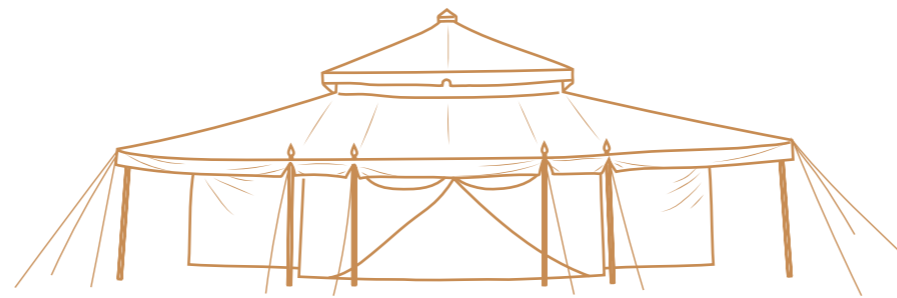
Signature Dining Restaurant

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 charring livestock over glowing embers, with innovative frontier cuisine that reimagines the ancient traditions of the Mughal Emperors.



CLASSIC CURRIES

Pinwheel Paneer Makhni 🌿 515 thb

Cottage cheese pinwheel, creamy tomato sauce, spinach and garlic chips

Delhi butter chicken 🌿👨🍳 525 Thb

our secret recipe — robust smoky flavours and bold spices

Sarson Da Saag 🌿 495 thb

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

Lamb Shank, Rogan Josh Gravy, pickles 🌿👨🍳 1050 thb

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

Dal Tambu 🌿 475 thb

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

Charcoal Dum BIRYANI 👨🍳 595 /625 thb

Vegetable /Chicken served with Bhurani Raita

Ghee rice 175 thb 🌿

INDIAN BREADS

Missi roti with homemade butter and pickles 🌿 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)

MEETHA | DESSERTS

“Nam Dok Mai” Rabri Cheese Cake 🌿👨🍳 300 Thb

Fresh mango chunks, cardamom scented Rabri, white chocolate, Ghevar Crisp

Kesar Thandai Brulee 🌿🥚 295 Thb

Saffron infused cream brulee, pistachio cookie, berries, lemon gel

Jalebi Churros 🌿🥚 300 thb

Churros, fennel sugar, jalebi pearls

Gelato 199 thb

Ask your server for the seasonal flavours

🌿 Vegetarian 🌿👨🍳 Non-Vegetarian 👨🍳 chef's special 🌿 Inspired by Her 🥚 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