

## 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, yoghurt and walnut)

### Ram Laddoo 🌿🍴 345 thb

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

### Amritsari squid 🍴 399 thb

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

### Ghee Roast Mutton 🍴 475 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

### Spiced Beetroot Popsicle 🌿 325 thb

(Philadelphia cheese and figs infused popsicle, tamarind and crushed coriander chutney)

### 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, 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 potatoes, Chutney, pickles

## CHARCOAL OVEN SIGDI | TAWA

### Bombay Cheese Chilli Toast 🌿🍴 399 thb

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

### Grilled Chilli Lime Fish 🍴🍴 1299 thb

Lime and coriander spiced seabass, pickles, pounded garlic chutney

### Wild mushroom and truffle seekh, Rice Paanki 🌿 525 thb

steamed rice crepes, truffle caviar, mint and cilantro chutney

### Mutton Seekh Kebab 🍴 575 thb

Mughlai minced lamb skewers, saffron parantha, potato crisp

### Spicy Jakhya 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

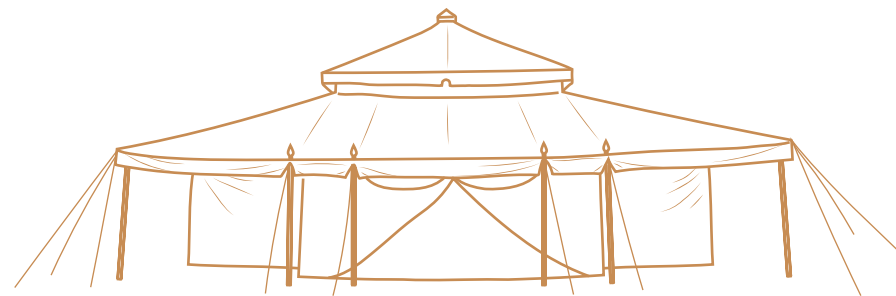
### Signature Dining Restaurant

## 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

### 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

### 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)

### Jaituni Naan 🌿🍴 175 thb

Olive - rosemary naan

## 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

### The Og Kulfi 🌿🍴 300 thb

Classic malai pista kulfi, nan-khatai crumble roohafza gel

### Shahi “Gajrela” 🌿 299 thb

Black Carrot cooked in cardamom flavoured milk, shaved khoya and nuts

🌿 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

## CRAFT BEERS ON DRAUGHT

### Chatri IPA 240

The original session Thai IPA. Juicy grapefruit with subtle floral notes. Refreshing with a big hop flavour.

### Bussaba Inspired by her 250

Traditional Weissbier with East Asian twist from Ginger Flower. Ripe tropical fruit with clove and hint of floral

### Chalawan 240

The American Pale Ale with lychee, floral, citrus bold & smooth flavors

## BEERS BY BOTTLE

Heineken 220

Corona 270

Bira White 250  
(India)

Bira Blonde 250  
(India)

Bira IPA 250  
(India)

## WATER

San Pellegrino 750 ml 245  
San Pellegrino 500 ml 155  
Acqua Panna 750 ml 220  
Acqua Panna 500 ml 130

## CARBONATED

Coca Cola | Diet Coke  
Fanta | Sprite | Ginger Ale  
Tonic Water 150

## MONSOON TEA

We proudly serve Forest Friendly Tea from Northern Thailand which is harvested from completely wild or planted tea that grows in harmony with forests.

Mint Green | Jasmine Green | Sweet Mango BOP

Thai Earl Grey | Monsoon Blend | Oolong |  
Monsoon Lychee Green Monsoon Jungle Oolong 160

## SPECIAL TEA

Masala Chai 160  
Kashmiri Kahwa 180  
(saffron, cardamom, earl grey, almonds)

# tambu

## SIGNATURE COCKTAILS

Tambu brings the Mughal emperors' refined palate to life by infusing exotic flowers, fruits, and spices of the era into modern concoctions crafted by our skilled mixologists

### Old Delhi Fashioned 390

Our take on this classic. Pineapple infused rum, sweet vermouth, maraschino liqueur & bitters

### Mumbai Margarita 340

Tequila married with an exorbitant tang of kala khatta, fresh lime & black sea salt

### Roz-Ana 360

Mughal-era inspired daily sangria made with rose petals & shiraz wine

### Jaipur! The Pink City Mojito 330

An amalgamation of Rum, fresh pomegranate & fresh mint leaves

### Nariyal Peena Colada 320

Peena - literally meaning 'to drink' with divine mix of Havana club, Malibu, tender coconut flesh & pineapple

## MOCKTAILS

### Manali Spritzer 290

Freshly pressed green apple chunks shaken with ginger cordial & fresh lime

### East India 290

Mishti doi, apple juice, fresh mint leaves & sugar. Served with dried rose petals

### Nam Dok Mai Mango Lassi 299

Inspired by the flavors of lassi in a mocktail, made using the king of Thai Mangoes

## SPIRITS & LIQUEURS

### Apéritifs

Aperol (Italy) 250

Martini Bianco, Rosso, Dry (Italy) 250

Campari (Italy) 260

### Gin

Stranger & Sons (India) 380

Saneha (Thailand) 350

Tanqueray (Scotland) 350

Gordon's (Scotland) 290

Bombay Sapphire (England) 350

Hendricks (Handcrafted from Scotland) 550

Beefeater 24 (England) 350

Iron Balls (Vietnam) 550

### Single Malt

Amrut Peated (India) 490

Rampur Select (India) 490

Glenfiddich 12 Year Old (Speyside) 490

Glenlivet 12 Year Old (Speyside) 490

Oban 14 Year Old (Highland) 790

Macallan 12 Year Old (Speyside) 790

### Blended Whisky

Johnnie Walker Blue label 1200

Johnnie Walker Black Label (Highland) 390

Johnnie Walker Gold Label (Highland) 490

Chivas Regal 12 Year Old (Speyside) 390

### Cognac

Cognac Hennessy VSOP 990

Remy Martin XO 2,490

### Bourbon, Tennessee, Irish & Rye

Jack Daniel's (USA) 350

Jim Beam (USA) 350

Jameson (Ireland) 350

Canadian Club (Canada) 350

### Tequila

Don Julio Reposado 650

Jose' Cuervo 350

Casco Viejo Silver 300

### Rum & Cachaca

Pampero Blanco (Venezuela) 290

Captain Morgan (Jamaican) 290

Bacardi Superior (Cuba) 290

Havana 3-year-old (Cuba) 350

Sailor Jerry (Caribbean) 350

Appleton Estate (Jamaica) 350

Plantation Pineapple 350

Cana Rio (Brazil) 290

### Vodka

Ketel One (Netherlands) 450

Belvedere (Poland) 450

Grey Goose (France) 450

Absolut (Sweden) 290

Smirnoff (Russia) 290

### Liqueur

Limoncello 320

Malibu 290

Midori 350

Bailey's Irish Cream 350

Grand Marnier 390

Southern Comfort 290

Kahlua 350

Jägermeister (Germany) 290

Elderflower 350

Violette 350

Crème de banana 290

Maraschino 350

Golden Falernum 350

Disaronno Originale 390

Cointreau 290

Galliano 300

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## CHAMPAGNE & SPARKLING WINE

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|  | GLASS | BTL   |
|--|-------|-------|
| Villa Sandi Prosecco Superiore DOCG Glera, Italy | 510   | 2,700 |
| Nicolas Feuillatte Brut Reserve, France          |       | 8,999 |
| Nicolas Feuillatte Brut Rose, France             |       | 9,999 |

## WHITE WINE

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|  | GLASS | BTL   |
|--|-------|-------|
| Itinera Pinot Grigio, Italy  | 410   | 1,999 |
| Gato Negro Moscato, Chile  | 430   | 1,799 |
| Tarapaca Reserve Chardonnay, Chile                                 | 420   | 1,999 |
| Mosel Riesling Spätleses, Germany                                  |       | 2,499 |
| Fairview Chenin Blanc, South Africa                                |       | 2,999 |
| Yalumba Sauvignon Blanc, Australia                                 |       | 2,499 |
| Frescobaldi Pomino Bianco Chardonnay Pinot Bianco, Tuscany (Italy) |       | 3,699 |
| Maison Castel Gewurztraminer, France                               |       | 3,499 |
| Louise Pouilly-Fuissé, Chardonnay, France                          |       | 6,999 |
| Portillo Sauvignon Blanc, Argentina                                |       | 2,499 |

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## RED WINE

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|   | GLASS | BTL   |
|---|-------|-------|
| Choelita Dao Touriga National, Portugal                 | 450   | 2,200 |
| 30 South Shiraz, Australia                              | 430   | 2,100 |
| Tall Dark stranger Malbec Mendoza, Argentina            |       | 2,799 |
| Lacrima di Morro D'Alba DOC Umani Ronchi, Italy         |       | 2,599 |
| La Capra Pinotage, South Africa                         |       | 2,699 |
| Cartlidge & Browne Pinot Noir, California               |       | 4,599 |
| Cissac Cru Bourgeois Cabernet Sauvignon, France         |       | 5,100 |
| Heritage Chateauf Du Pape, France                       |       | 6,499 |
| Amarone Tommasi, Italy                                  |       | 9,999 |
| Montepulciano Domino Jasci Riserva, Italy               |       | 3,600 |
| Chianti Ruffino Ducale Riserva, Italy                   |       | 4,999 |
| Loius Jadot Beaujolais, France                          |       | 3,599 |
| Haward Park Pinot Noir, Australia                       |       | 3,299 |
| Proximo Rioja, Spain                                    |       | 2,650 |
| Rose' Wine Dominio de Punctum Pablo Claro Rosado, Spain |       | 2,300 |

## DESSERTS WINES

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|  | GLASS | BTL   |
|--|-------|-------|
| Donna Fugata Kabir, Moscato Di Pantelleria, Italy 375 ml |       | 2,499 |