

FESTIVE FIRST BITE • SET DINNER • SAXOPHONE SERENADE

DEC 24 | 5.30 PM - 11 PM

EXPERIENCE A FIVE-COURSE CULINARY JOURNEY
IN PROGRESSIVE INDIAN CHARCOAL CUISINE WITH IRON CHEF SAURABH

THB 2,999 NET PER PERSON

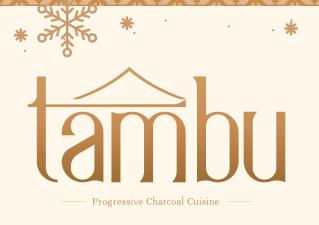
A MAGICAL CELEBRATION AWAITS UNDER OUR ROOFTOP TENTED PALACE

Make a reservation





See the menu



# CHRISTMAS FEAST 5-COURSE SET MENU

2,999 Net

At Tambu Phuket, embark on a gastronomic journey with our 5-course Christmas menu. Begin with the dynamic 'Shiso Leaf Chaat' and indulge in starters like 'Cheese Chili Toast' and 'Spiced Beetroot Popsicle.' Dive into mains featuring classics like 'Butter Chicken' and 'Dum Biryani,' ending on a sweet note with 'Nam Dok Mai Rabri Cheese Cake' and 'Bombay Disc Kulfi.' Join us for a celebration where each bite is a symphony of seasonal flavors under the starry skies of Phuket



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



#### **CHAAT TROLLEY LIVE**

Shiso Leaf Chaat

#### - STARTERS -

Cheese Chili Toast
Spiced Beet root Popsicle
Butter Garlic Andaman Prawns
Ghee Roast Mutton
Charcoal Roast Tandoori Chicken

#### -MAINS -

Anjeer Malai Kofta Dal Tambu Ajwaini Bhuni Subzi Classic Butter Chicken Lamb Curry Dum Biryani

#### - NAAN

Jakhiya Potato and Burrata Naan Butter Naan, Garlic Naan, Tandoori Roti, Mint Paratha

### - DESSERT -

Nam Dok Mai Rabri Cheese Cake Bombay Disc Kulfi Gulab Jamun



# EMBERS & ELEGANCE 7-COURSE SET MENU

3,599 Net

Join us on a culinary voyage as we welcome the New Year with our 7-course set menu. We begin with the 'Live Chaat Trolley,' then embark on a journey through 'Oysters,' 'Small Plates' (your choice of vegetarian or non-vegetarian), 'Classic Curries,' 'Biryani,' 'From The Clay Oven,' and conclude with an enchanting array of 'Desserts.'

Every course is an artistic creation, meticulously designed to curate unforgettable moments, setting the stage for a delightful farewell to the old year and a heartwarming welcome to the new one at Tambu Phuket.



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#### **Live Chaat Trolley**

Larb Pani Puri Kutchi Dabeli Cones Lychee Banta

#### - Oysters -

Fin de claire No4 (Jasmine coconut granita, Mango Panna granita)

#### Small Plates —

#### – Vegetarian —

Young Jackfruit, phulka tacos, pickles Spiced Beetroot Popsicle Gun powder crusted roasted potato

### Non-Vegetarian

Tamarind Chicken Keema Kulcha Butter Garlic Andaman Prawns

### - Classic Curries (Any Three) -

Dal Tambu Khumb Pyaz ki lazzez Handi Old delhi butter chicken Goan Prawn Curry/ Saag Gosht /Makhmali Paneer

### – Biryani –

Dum Murgh Biryani/Dum Subz Biryani Raita

## - From the Clay Oven

Pulled Duck Naan/Fancy Tomato Naan Black Garlic, Roomali Roti, Missi Roti, Kulcha

#### - 23-24 Duo -

The OG Kulfi Warm Gulab Jamun