

tambu

Progressive Charcoal Cuisine

ENCHANTMENT
and
EPICURES

FESTIVE EVE

CELEBRATIONS

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

tambu

— Progressive Charcoal Cuisine —

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



tambu

— Progressive Charcoal Cuisine —

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.



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

tambu

Progressive Charcoal Cuisine

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