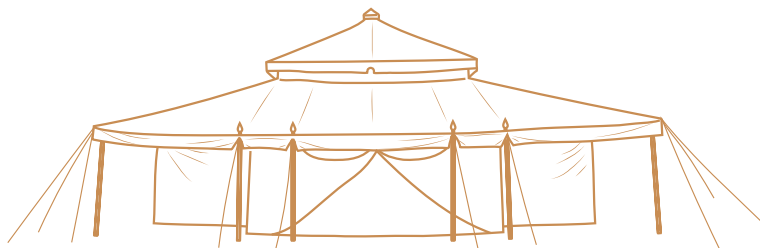


PROGRESSIVE CHARCOAL CUISINE

Signature Dining Restaurant

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.



Taste of Tambu

For our Seafood & Meat Lovers

Ram Laddoo

Yellow lentil Sphere | Tangy Tamarind | Radish Pickle

Spiced Beetroot Chop

Beetroot | Philadelphia cheese | Figs

Chaat

Japanese Shiso leaf | yoghurt snow | Mint and cilantro

Butter Garlic Andaman Prawns

Jumbo Prawn | Brown garlic | Makkai avocado toast

Pepper Fry Crab

Crab | Kopa Oven Smoked Bread | Stracciatella | Fermented Chilli

Keema Kulcha

Baby Goat | Kulcha bun | Smoked chili & Peanut

Curry & Rice

Old Delhi Butter Chicken

Or

Lamb Chops Barrah (Supp. 350++)

Prawn Moilee Curry | Chicken Dum Biryani | Signature Indian Breads

Thandai

Kesar Thandai | Pistachio Cookie | Raspberry and mango

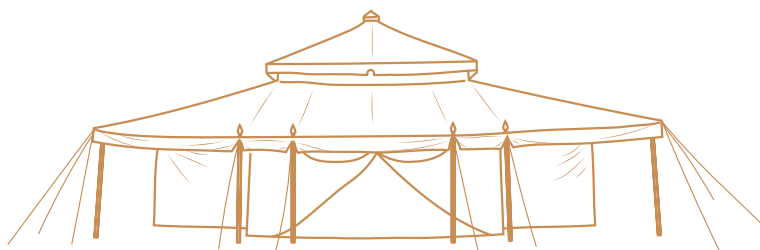
Taste of Tambu: 2490++, Wine Pairing: 2490++

All prices are in Thai Baht, subject to 10% service charge and 7% VAT

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Taste of Tambu

For our Vegetable Lovers

Ram Laddoo

Yellow lentil Sphere | Tangy Tamarind | Radish Pickle

Spiced Beetroot Chop

Beetroot | Philadelphia cheese | Figs

Chaat

Japanese Shiso leaf | yoghurt snow | Mint and cilantro

Asparagus Shammi

Asparagus | Amul cheese | Beetroot pickle

Jakhiya Aloo

Jakhiya Aloo Kopa Oven Smoked Bread | Stracciatella | Fermented Chilli

Keema Kulcha

Wild mushrooms | Kulcha bun | Smoked Chili & Peanuts

Curry & Rice

Martaban ka Paneer | Tandoori Portobello Rizala | Subz Dum Biryani Signature Indian Breads

Thandai

Kesar Thandai | Pistachio Cookie | Raspberry and mango

Taste of Tambu: 2490++, Wine Pairing: 2490++

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