

SMALL PLATES

- Shiso Leaf Chaat** 🌿 365 Thb
Japanese leaf flavored with sweet yoghurt espuma, tamarind gel, pomegranate, mint and cilantro chutney
- Tasting of Poppadam and Crisps** 🌿 375 thb
homemade chutneys (Tamarind & Crushed Coriander, Raw mango and chilli, mint and cilantro, yoghurt and walnut)
- Ram Laddoo** 🌿👤 375 thb
amul cheese stuffed yellow lentil sphere, tangy tamarind, raddish pickle
- Bombay Cheese Chilli Toast** 🌿 399 thb
Sourdough, chiu chow chili garlic spread, amul cheese and salad greens
- Ghee Roast Mutton** 🍴 555 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

TANDOOR

- Bhatti spiced Paneer** 🌿 495 thb
Charcoal oven roasted Indian cottage cheese, spring onion and chilly chutney
- Malai Chicken Tikka** 🍴 575 thb
Philadelphia & amul cheese, chicken boneless breast, cilantro shoots
- Classic Tandoori Chicken** 🍴👤
(half/ full) 655 thb/990 thb
Klong Fai organic Baby chicken, tandoori marinade, pickles and chutneys
- Tambu Barbeque Chicken** 🍴 595 thb
Indian spiced Tamarind Chicken, roasted pineapple slices and pickled onions
- Tandoori Phuket lobster** 🍴👤 4,999 thb
Tandoor roasted Phuket lobster, yoghurt and walnut chutney, charred lime
- 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** 🍴 1690 thb
Tandoori Lamb Chop, Gun powder potatoes, Chutney, pickles

CHARCOAL OVEN SIGDI | TAWA

- Grilled Chilli Lime Fish** 🍴👤 1399 thb
Lime and coriander spiced seabass, pickles, pounded garlic chutney
- Tandoori Portobello** 🌿 550 thb
Cheese stuffed Portobello mushroom, red marinade, pickles
- Mutton Seekh Kebab** 🍴 595 thb
Mughlai minced lamb skewers, saffron parantha, potato crisp
- Spicy Jakhiya Aloo, Stracciatella cheese** 🌿👤 395 thb
Kopa Oven smoked naan, sour cream spread, spiced potato, fermented green chilli and Stracciatella
- Pepper Fry Crab and Curry leaf** 🍴 495 thb
Kopa Oven smoked naan bread, sour cream spread, pepper spiced crab

tambu

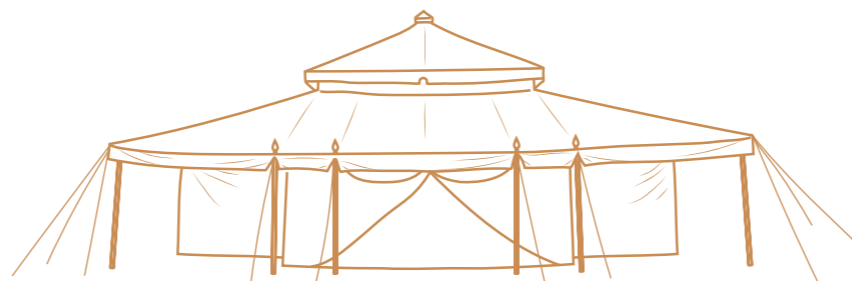
Progressive Charcoal Cuisine



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

- Martaban Ka Paneer** 🌿 545 thb
Cubes of cottage cheese, chunky tomato gravy, cucumber and onion pickle on side
- Delhi butter chicken** 🍴👤 595 Thb
our secret recipe — robust smoky flavours and bold spices
- Sarson Da Saag** 🌿 545 thb
Tempered mustard greens, home-made culture butter, ginger jaggery
- Lamb Shank, Rogan Josh Gravy, pickles** 🍴👤 1199 thb
Classic slow cooked lamb shanks, Pickle cucumber, tomato achar, boondi yoghurt
- Malai kofta** 🌿 545 thb
Apricot stuffed paneer koftas, rich tomato and onion gravy with cashews
- Dal Tambu** 🌿 525 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** 🌿 499 thb
Yellow lentils tempered with coloured tomatoes caramelized garlic & cumin
- Charcoal Dum BIRYANI** 🍴 595 /625 thb
Vegetable /Chicken served with Bhurani Raita
- Martaban ka Meat** 675 🍴👤
Tender chunks of mutton cooked over charcoal in a sealed clay pot with Indian spices
- Ghee rice** 195 thb 🌿

INDIAN BREADS

- Missi roti with homemade butter** 🌿 175 thb
- Black Garlic Naan** 🌿 175 thb
- Three Cheese and Jalapeño Naan** 🌿 225 thb
- Handkerchief Bread** 🌿 175 thb
- Amritsari kulcha** 🌿👤 225 thb
- Freshly baked Bread** 🌿 145 thb
(Butter Naan / Garlic Naan / Plain Naan / Tandoori Roti)
- Laccha Paratha** 🌿 175 thb

MEETHA | DESSERTS

- Thandai Crème Brulee** 🍴👤 325 Thb
Kesar Thandai, pistachio cookie, raspberry, and mango gels
- Malai Tresleches** 🌿 325 Thb
Rich Saffron Milk soaked sponge topped up with Smooth Rabdi.
- The Og Kulfi** 🌿👤 300 thb
Classic malai pista kulfi, nan-khatai crumble roohafza gel
- Gulab Jamun Sandwich** 🌿 299 thb
Gulab Jamun, Mille-feuille, Berries

🌿 Vegetarian 🍴 Non-Vegetarian 🍴 Chef's Special 🍴 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