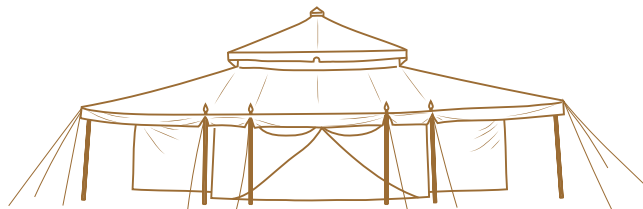




Progressive Charcoal Cuisine



PROGRESSIVE INDIAN CHARCOAL CUISINE

Our progressive charcoal cuisine draws from Mughal era tented palaces, reimagining heirloom recipes with contemporary finesse. Guided by Chef Saurabh, each dish celebrates locally sourced ingredients, infused with smoky depth from signature charcoal ovens, honouring tradition, sustainability, and refined culinary craftsmanship. Experience a refined culinary journey where ancient traditions meet modern craftsmanship, rooted in flavour, sustainability, and a deep respect for provenance.

CHEF PROFILE

An esteemed culinary artist with an exceptional background in Indian cuisine, Chef Saurabh Sachdeva blends tradition with innovation and has garnered recognition for his inventive dishes. Notably, Chef Saurabh's remarkable achievements include winning the prestigious Iron Chef Thailand award and working alongside Michelin-starred chefs. With a passion for using fresh ingredients and crafting unique flavor combinations, Chef Saurabh brings sophistication and accessibility to every dish. As a well-respected culinary artist, he continues to captivate and elevate the world of Indian cuisine.

ANDAAZ

Signature dishes from Chef Saurabh's storied experiences

KOLKATA BEETROOT CHOP 399 THB

Spiced Beetroot Croquettes Stuffed with Cream Cheese And Figs | Grape Gel & Pickled Beets

TANDOORI BUTTERNUT ISHTEW 595 THB

Stuffed Tandoori Butternut | Anardana & Aamchur | Aromatic Coconut & Ginger Broth

TANDOORI SLIPPER LOBSTER 999 THB

Green Olive Marinade | Toasted Spices | Charred Lime

TAWA TILL ASPARAGUS 595 THB

Pan Tossed Asparagus | Toasted Sesame Seeds
Spiced Onion Tomato Masala

GUCCHI TRUFFLE KORMA 675 THB

Braised Kashmiri Morels & Wild Mushrooms
Brown Onion & Cashew Korma | Enoki Crisp

 Vegetarian  Non-Vegetarian

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

SMALL PLATES

Vibrant Delights from The Streets of India

SHISO LEAF CHAAT 365 THB

Japanese Leaf Flavoured with Sweet Yoghurt Espuma | Tamarind Gel
Pomegranate | Mint & Cilantro Chutney

TASTING OF POPPADOM AND CRISPS 375 THB

Assortment of Indian Crisps | Served with Homemade Chutneys.

RAM LADDOO 375 THB

Amul Cheese Stuffed Yellow Lentil Spheres
Tangy Tamarind Gel & Pickled Vegetables

SWEET POTATO RAGDA 375 THB

Stewed White Peas, Smoked Labneh | Sweet Potato Crisps & Chutneys

GHEE ROAST MUTTON 555 THB

Tender Mutton Morsels | Kulcha Bun | Smoke Chilli & Peanut Chutney

LARB PANI PURI 325 THB

Spherical Fried Crisps | Chickpea Crumble | Potatoes | Spicy Larb

TANDOOR & GRILLS

Clay Oven Classics Cooked on Live Charcoal Embers

BHATTI SPICED PANEER 495 THB

Charcoal Oven Roasted Indian Cottage Cheese
Spring Onion & Chilli Chutney

TANDOORI PORTOBELLO 550 THB

Roasted Mushroom Caps Stuffed with Spiced Mushrooms
& Cheese | Yogurt Walnut Chutney

ASPARAGUS SHAMMI 525 THB

Three-Peppers & English Cheddar Flavoured Asparagus
Tikkis | Toasted Coriander & Tamarind Chutney

SPICY JAKHIYA ALOO NAAN 395 THB

Tandoor Smoked Naan | Sour Cream Spread
Jakhiya Spiced Potatoes & Stracciatella

AACHARI ANDAMAN PRAWNS 795 THB

Prawns Marinated In East-Indian Pickling Spices |
Smoked Pepper Chutney & Raw Papaya Murabba

GRILLED CHILLI LIME FISH 1399 THB

Lime and Coriander Spiced Seabass
Pickles | Pounded Garlic Chutney

PEPPER FRY CRAB NAAN 495 THB

Kopa Oven Smoked Naan Bread
Sour Cream Spread | Pepper Spiced Crab

CLASSIC TANDOORI CHICKEN (HALF/ FULL) 655 THB/990 THB

Klong Phai Organic Baby Chicken
Tandoori Marinade | Pickles & Chutneys

MALAI CHICKEN TIKKA 575 THB

Succulent Organic Chicken Thigh In a Rich Malai
Marinade | Gently Charred for A Smoky Finish

TAMBU BARBEQUE CHICKEN 595 THB

Spicy Tamarind Glazed Chicken Legs
Roasted Pineapple Slices & Apricot Chutney

LAMB CHOP BARRAH 1575 THB

Tandoori NZ Lamb Chops
Jakhiya Spiced Potatoes | Chutneys & Pickles

 Vegetarian  Non-Vegetarian  Chef's Special  Inspired by Her

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CLASSIC CURRIES & BIRYANI

Slow Cooked Treasures from The Ancient Kitchens of India

MARTABAN KA PANEER 545 THB

Cubes Of Cottage Cheese | Chunky Tomato Gravy | Home-Made Butter

SARSON DA SAAG 545 THB

Tempered Mustard Greens | Home-Made Culture Butter | Ginger Jaggery

MALAI KOFTA 545 THB

Apricot Stuffed Paneer Koftas | Rich Tomato Gravy with Cashews

DAL TAMBU 525 THB

A Slow-Cooked | Overnight Urad Dal Enriched with Fresh Cream & Amul Butter

FANCY TOMATO DAL 499 THB

Yellow Lentils Tempered with Chiang Mai Tomatoes | Caramelized Garlic & Cumin

MOILEE CURRY 675 THB

Chargrilled Prawns | Coconut Stew | Lemon Grass | Kaffir Lime & Roasted Chillies

DELHI BUTTER CHICKEN 595 THB

Our Secret Recipe — Robust Smoky Flavours & Bold Spices

LAMB SHANK ROGANJOSH 1199 THB

Classic Slow Cooked Lamb Shanks with Kashmiri Spices & Mutton Stock

BHUNA TAWA MEAT 695 THB

Tender Chunks of Mutton Tempered with Garlic & Chillies Roasted on The Iron Griddle

CHARCOAL DUM BIRYANI 595 /625 THB

Vegetable | Chicken Served with Bhurani Raita

GHEE RICE 195 THB

HAND CRAFTED BREADS

Tandoor baked breads

Missi Roti With Home-Made Butter

175 THB 

Black Garlic Naan

175 THB 

Three Cheese & Jalapeño Naan

225 THB 

Handkerchief Bread

175 THB  

Amritsari Kulcha

225 THB 

Hand Rolled Breads

145 THB 

(Butter Naan / Garlic Naan / Plain Naan / Tandoori Roti)

Laccha Paratha 175 THB

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FINALE

Sweet Treats Inspired by The Legendary Halwai's of India

MALAI TRESLECHES 325 THB

Rich Milk Sponge | Pistachio Rabri
Freeze-Dried Raspberries



NAM DOK MAI MANGO MALAIYO 299 THB

Kesari Rasmalai | Textures of
Mango & Sesame Chikki



KULFI 3 WAYS 300 THB

Strawberry | Mango & Malai with Goodness of Milk



THE OG GULAB JAMUN 299 THB

Sweet Kunafa Nest | Rabri



DIGESTIFS & AFTER DINNER INDULGENCE

INDIAN-INSPIRED COCKTAILS

PAAN ROB ROY 390 THB

Whisky | Betel leaf | Star Anise | Vermouth | Aniseed Liqueur

KAAPI MARTINI 390 THB

Vodka | Ghee | Hazelnut | Coffee Liqueur
Demerara | Coffee Espuma

CLASSIC DIGESTIFS

QUAFFINE COLD BREW COFFEE 300 THB

Indian Coffee Liqueur | Rich & Smooth

LIMONCELLO 320 THB

Italian Lemon Liqueur | Refreshing & Sweet

BAILEYS IRISH CREAM 350 THB

Creamy Whiskey-Based Liqueur | Ideal with Desserts

FERNET BRANCA 350 THB

Italian Herbal Liqueur | Bitter & Aromatic

JÄGERMEISTER 290 THB

Herbal German Digestif Served Chilled

PATRÓN XO CAFÉ 450 THB

Coffee Liqueur with Tequila | Dark Chocolate

INDIAN SINGLE MALT WHISKY

RAMPUR ASAVA 550 THB

Indian Single Malt Finished In Cabernet Sauvignon Casks with
Notes Of Dark Fruit | Vanilla | Spice | A Smooth Elegant Finish

PAUL JOHN BOLD 390 THB

Peated Indian Single Malt From Goa with Rich Smoky Notes
Honeyed Spice | Cocoa | A Long Warming Finish

SCOTCH & JAPANESE WHISKY

MACALLAN 12 YEARS OLD 790 THB

Single Malt

LAPHROAIG 10 YEARS OLD 500 THB

Single Malt

HIBIKI SUNTORY 750 THB

Japanese Blended malt

ROYAL SALUTE 21 YEARS OLD 1,100 THB

Blended Scotch



Vegetarian Non-Vegetarian Chef's Special Dairy Nuts Gluten Inspired by Her

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