

SMALL PLATES

Shiso Leaf Chaat 🌿🌱 325 Thb

Japanese leaf flavored with sweet yoghurt espuma, tamarind gel, pomegranate, mint and cilantro chutney

Tasting of Poppadam and Crisps 🌿 375 thb

homemade chutneys (apricot and Kaffir lime, Raw mango and chilli, mint and cilantro, yoghurt and walnut)

Ram Laddoo 🌿👩🍳 345 thb

amul cheese stuffed yellow lentil sphere, tangy tamarind, raddish pickle

Amritsari squid 🍷 399 thb

batter fried served with raw mango salad, mint and cilantro chutney

Ghee Roast Mutton 🍷 475 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

Spiced Beetroot Popsicle 🌿 325 thb

(Philadelphia cheese and figs infused popsicle, tamarind and crushed coriander chutney)

Smoked Burrata, Chiang Mai tomatoes, Sourdough 🌿 510 thb

Gunpowder crusted smoked burrata, Chiang Mai tadka tomatoes, curry leaf oil

TANDOOR

Bhatti spiced Paneer 🌿 495 thb

Charcoal oven roasted Indian cottage cheese, spiced togarashi, yuzu, chili onion

Malai Chicken Tikka 🍷 525 thb

Philadelphia & amul cheese, chicken boneless breast, cilantro shoots

Classic Tandoori Chicken 🍷👩🍳 (half/ full) 595 thb/895 thb

Klong Fai organic Baby chicken, tandoori marinade, pickles and chutneys.

Peri Peri Chicken Angaar 🍷 555 thb

Oven roasted chicken thigh, chili flakes, ginger, garlic, lemon and roasted chickpea powder

Tandoori Phuket lobster 🍷👩🍳 3299 thb

Tandoor roasted Phuket lobster, dill yoghurt and walnut chutney, finger lime caviar

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 🍷 1400 thb

Tandoori Lamb Chop, Gun powder potatoes, Chutney, pickles

CHARCOAL OVEN SIGDI | TAWA

Bombay Cheese Chilli Toast 🌿🌱 399 thb

Sourdough, chiu chow chili garlic spread, amul cheese and salad greens

Grilled Chilli Lime Fish 🍷👩🍳 1299 thb

Lime and coriander spiced seabass, pickles, pounded garlic chutney

Wild mushroom and truffle seekh, Rice Paanki 🌿 525 thb

steamed rice crepes, truffle caviar, mint and cilantro chutney

Mutton Seekh Kebab 🍷 575 thb

Mughlai minced lamb skewers, saffron parantha, potato crisp

Spicy Jakhiya Aloo, Stracciatella cheese 👩🍳🌿 375 thb

Kopa Oven smoked naan, sour cream spread, spiced potato, fermented green chilli and Stracciatella

Pepper Fry Crab and Curry leaf 🍷 475 thb

Kopa Oven smoked naan bread, sour cream spread, pepper spiced crab

tambu

Progressive Charcoal Cuisine

PROGRESSIVE CHARCOAL CUISINE

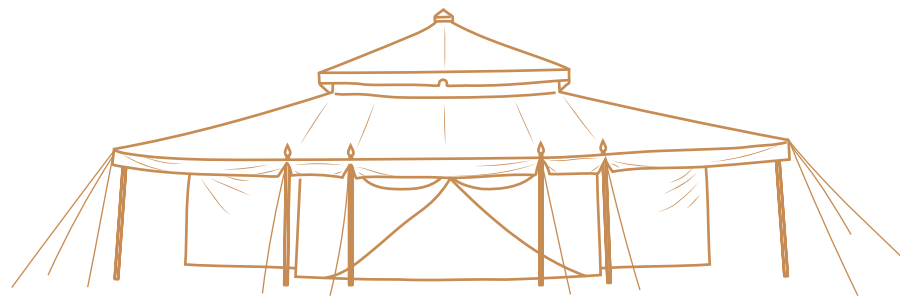
Signature Dining Restaurant

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 charrilling livestock over glowing embers, with innovative frontier cuisine that reimagines the ancient traditions of the Mughal Emperors.



CLASSIC CURRIES

Pinwheel Paneer Makhni 🌿🌱 515 thb

Cottage cheese pinwheel, creamy tomato sauce, spinach and garlic chips

Delhi butter chicken 🍷👩🍳 525 Thb

our secret recipe — robust smoky flavours and bold spices

Sarson Da Saag 🌿 495 thb

Tempered mustard greens, spinach, lemon basil oil, culture butter, ginger jaggery powder

Lamb Shank, Rogan Josh Gravy, pickles 🍷👩🍳 1050 thb

Classic slow cooked lamb shanks, Pickle cucumber, tomato achar, boondi yoghurt

Malai kofta 🌿 515 thb

Apricot stuffed paneer koftas, rich tomato and onion gravy with cashews

Dal Tambu 🌿 475 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 🌿 475

Yellow lentils tempered with coloured tomatoes caramelized garlic & cumin

Charcoal Dum BIRYANI 👩🍳 595 /625 thb

Vegetable /Chicken served with Bhurani Raita

Ghee rice 175 thb 🌿

INDIAN BREADS

Missi roti with homemade butter

🌿 175 thb

Black Garlic Naan

🌿 175 thb

Three Cheese and Jalapeño Naan

🌿 225 thb

Handkerchief Bread

🌿 150 thb

Amritsari kulcha

🌿👩🍳 225 thb

Freshly baked Bread

🌿 145 thb

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

Jaituni Naan 🌿🌱 175 thb

Olive - rosemary naan

MEETHA | DESSERTS

“Nam Dok Mai”

Rabri Cheese Cake 🌿👩🍳 300 Thb

Fresh mango chunks, cardamom scented Rabri, white chocolate, Ghevar Crisp

Kesar Thandai Brulee 🌿🥚 295 Thb

Saffron infused cream brulee, pistachio cookie, berries, lemon gel

The Og Kulfi 🌿🌱 300 thb

Classic malai pista kulfi, nan-khatai crumble roohafza gel

Shahi “Gajrela” 🌿 299 thb

Black Carrot cooked in cardamom flavoured milk, shaved khoya and nuts

🌿 Vegetarian 🍷 Non-Vegetarian 👩🍳 chef's special 🌱 Inspired by Her 🥚 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

CRAFT BEERS ON DRAUGHT

Chatri IPA 240

The original session Thai IPA. Juicy grapefruit with subtle floral notes. Refreshing with a big hop flavour.

Bussaba Inspired by her 250

Traditional Weissbier with East Asian twist from Ginger Flower, Ripe tropical fruit with clove and hint of floral

Chalawan 240

The American Pale Ale with lychee, floral, citrus bold & smooth flavors

BEERS BY BOTTLE

Heineken 220

Corona 270

Bira White 250
(India)

Bira Blonde 250
(India)

Bira IPA 250
(India)

WATER

San Pellegrino 750 ml 245
San Pellegrino 500 ml 155
Acqua Panna 750 ml 220
Acqua Panna 500 ml 130

FRESH JUICES

Watermelon 190

CARBONATED

Coca Cola | Diet Coke
Fanta | Sprite | Ginger Ale
Tonic Water 150

COFFEE

Americano | Café Latte
Cappuccino | Macchiato
Espresso 180

MONSOON TEA

We proudly serve Forest Friendly Tea from Northern Thailand which is harvested from completely wild or planted tea that grows in harmony with forests.

Mint Green | Jasmine Green | Sweet Mango BOP

Thai Earl Grey | Monsoon Blend | Oolong |
Monsoon Lychee Green Monsoon Jungle Oolong 160

SPECIAL TEA

Masala Chai 160
Kashmiri Kahwa 180
(saffron, cardamom, earl grey, almonds)



SIGNATURE COCKTAILS

Tambu brings the Mughal emperors' refined palate to life by infusing exotic flowers, fruits, and spices of the era into modern concoctions crafted by our skilled mixologists

Old Delhi Fashioned 390

Our take on this classic. Pineapple infused rum, sweet vermouth, maraschino liqueur & bitters

Mumbai Margarita 340

Tequila married with an exorbitant tang of kala khatta, fresh lime & black sea salt

Roz-Ana 360

Mughal-era inspired daily sangria made with rose petals & shiraz wine

Jaipur! The Pink City Mojito 330

An amalgamation of Rum, fresh pomegranate & fresh mint leaves

Nariyal Peena Colada 320

Peena - literally meaning 'to drink' with divine mix of Havana club, Malibu, tender coconut flesh & pineapple

MOCKTAILS

Manali Spritzer 290

Freshly pressed green apple chunks shaken with ginger cordial & fresh lime

East India 290

Mishti doi, apple juice, fresh mint leaves & sugar. Served with dried rose petals

Nam Dok Mai Mango Lassi 299

Inspired by the flavors of lassi in a mocktail, made using the king of Thai Mangoes

SPIRITS & LIQUEURS

Apéritifs

Aperol (Italy) 250
Martini Bianco, Rosso, Dry (Italy) 250
Campari (Italy) 260

Gin

Stranger & Sons (India) 380
Saneha (Thailand) 350
Tanqueray (Scotland) 290
Gordon's (Scotland) 290
Bombay Sapphire (England) 350
Hendricks (Handcrafted from Scotland) 550
Beefeater 24 (England) 350
Iron Balls (Vietnam) 550

Single Malt

Amrut Peated (India) 490
Rampur Select (India) 490
Glenfiddich 12 Year Old (Speyside) 490
Glenlivet 12 Year Old (Speyside) 490
Oban 14 Year Old (Highland) 790
Macallan 12 Year Old (Speyside) 790

Blended Whisky

Johnnie Walker Blue label 1200
Johnnie Walker Black Label (Highland) 390
Johnnie Walker Gold Label (Highland) 490
Chivas Regal 12 Year Old (Speyside) 390

Cognac

Cognac Hennessy VSOP 990
Remy Martin XO 2,490

Bourbon, Tennessee, Irish & Rye

Jack Daniel's (USA) 350
Jim Beam (USA) 350
Jameson (Ireland) 350
Canadian Club (Canada) 350

Tequila

Don Julio Reposado 650
Jose' Cuervo 350
Casco Viejo Silver 300

Rum & Cachaca

Pampero Blanco (Venezuela) 290
Captain Morgan (Jamaican) 290
Bacardi Superior (Cuba) 290
Havana 3-year-old (Cuba) 350
Sailor Jerry (Caribbean) 350
Appleton Estate (Jamaica) 350
Plantation Pineapple 350
Cana Rio (Brazil) 290

Vodka

Ketel One (Netherlands) 450
Belvedere (Poland) 450
Grey Goose (France) 450
Absolut (Sweden) 290
Smirnoff (Russia) 290

Liqueur

Limoncello 320
Malibu 290
Midori 350
Bailey's Irish Cream 350
Grand Marnier 390
Southern Comfort 290
Kahlua 350
Jägermeister (Germany) 290
Elderflower 350
Violette 350
Crème de banana 290
Maraschino 350
Golden Falernum 350
Disaronno Originale 390
Cointreau 290
Galliano 300



CHAMPAGNE & SPARKLING WINE

	GLASS	BTL
Villa Sandi Prosecco Superiore DOCG Glera, Italy	510	2,700
Nicolas Feuillatte Brut Reserve, France		8,999
Nicolas Feuillatte Brut Rose, France		9,999

WHITE WINE

	GLASS	BTL
Itinera Pinot Grigio, Italy	410	1,999
Gato Negro Moscato, Chile	430	1,799
Tarapaca Reserve Chardonnay, Chile	420	1,999
Mosel Riesling Spätleses, Germany		2,499
Fairview Chenin Blanc, South Africa		2,999
Yalumba Sauvignon Blanc, Australia		2,499
Frescobaldi Pomino Bianco Chardonnay Pinot Bianco, Tuscany (Italy)		3,699
Maison Castel Gewurztraminer, France		3,499
Louise Pouilly-Fuissé, Chardonnay, France		6,999
Portillo Sauvignon Blanc, Argentina		2,499



RED WINE

	GLASS	BTL
Choelita Dao Touriga National, Portugal	450	2,200
30 South Shiraz, Australia	430	2,100
Tall Dark stranger Malbec Mendoza, Argentina		2,799
Lacrima di Morro D'Alba DOC Umani Ronchi, Italy		2,599
La Capra Pinotage, South Africa		2,699
Cartlidge & Browne Pinot Noir, California		4,599
Cissac Cru Bourgeois Cabernet Sauvignon, France		5,100
Heritage Chateauneuf Du Pape, France		6,499
Amarone Tommasi, Italy		9,999
Montepulciano Domino Jasci Riserva, Italy		3,600
Chianti Ruffino Ducale Riserva, Italy		4,999
Loius Jadot Beaujolais, France		3,599
Haward Park Pinot Noir, Australia		3,299
Proximo Rioja, Spain		2,650
Rose' Wine Dominio de Punctum Pablo Claro Rosado, Spain		2,300

DESSERTS WINES

	GLASS	BTL
Donna Fugata Kabir, Moscato Di Pantelleria, Italy 375 ml		2,499