



AMBASSADOR

STARTERS

- CHILLI PANEER (V) 135
CHILLI CHICKEN 145
VADA PAV (V) 125
PAKORA (V) 95
BOMBAY KEEMA PAV 145
TANDOORI BROCCOLI (V) 95

CHAATS

- PALAK PATTI & KALE CHAAT (V) 155
SAMOSA CHAAT (V) 135
NAWABI ALOO CHAAT (V) 145

KEBABS/TANDOOR

- LOBSTER TANDOOR 495
Whole Lobster Cooked in Tandoor with
a Rich Aromatic Curry Sauce
- MURGH HARYALI KEBAB 160
Boneless Chicken Marinated in Ginger-Garlic,
Yoghurt & Mint Flavours
- KASTURI MURGH MALAI TIKKA 155
Tender Pieces of Chicken Marinated with Yoghurt,
Cream, Cashew Paste & Selected Spices Cooked
to Perfection in Tandoor
- GILAFI MURGH SEEKH KEBAB 165
Charcoal-grilled spiced chicken seekh kebab
coated with capsicum, onion & herbs
- DELHI SEEKH KEBAB 165
Minced Lamb Marinated with Ginger-Garlic Paste
and a Touch of Spices, Finished in Clay Oven
- PESHAWARI LAMB CHOPS 245
Tandoori Grilled & Robust Spices
- PUNJAB PANEER ACHARI TIKKA (V) 145
Cottage Cheese, Pickles, Mint & Coriander
- KASUNDI SALMON TIKKA 225
Faroe Islands Salmon Marinated in Spices, then Perfectly
Grilled in Tandoor for a Smoky Finish
- CALCUTTA DA MALAI PRAWN 175
Marinated Prawn Cooked in Tandoor

CURRIES & BIRYANI

- CHICKEN MAKHANI 195
Butter Chicken in Creamed Tomato
and Fenugreek Leaves
- CHICKEN TIKKA MASALA 195
with Tomato, Bellpepper, Onion & Fresh Spices
- BENGAL FISH CURRY 255
Faroe Islands Salmon & Coconut
- BIRYANI 185
Braised Fragrant Basmati Rice with Exotic Spices,
Mint & Coriander (Choice of Chicken, Lamb, Prawn or Veg)
- LAMB ROGAN JOSH 215
Kashmiri Chilli, Garam Masala & Fennel
- MURGH BADAMI KORMA 195
Chicken Breast in a Delicate Sauce with Almonds

VEGETARIAN

- SAAG PANEER (V) 185
Spinach And Cottage Cheese Tossed with
Onion-Tomato Masala & Puréed Spinach
- AMRITSARI MALAI KOFTA (V) 185
Cottage Cheese Balls, Khoya, Raisins,
Nuts, Spices & White Gravy
- DAL MAKHANI (V) 175
Overnight Cooked Black Lentils,
Butter, Fenugreek
- ALOO MATAR (VEGAN) 175
Potatoes & Green Peas in a Traditional Curry
Seasoned with Fresh Indian Spices

SIDES

- NAAN 50
Plain / Butter / Garlic
- TANDOORI ROTI 40
- PESHAWARI NAAN 55
- ALOO NAAN 55
- INDIAN SALAD 45
- LACHCHA PARANTHA 55
- BOONDI RAITA 45
- RICE 30

FOOD ALLERGIES?

Please inform your server of any allergies or dietary restrictions.
We're happy to help you make a safe choice.

A SERVICE FEE applies to corporate cards issued within or outside the
EU/EEA, as well as to private cards issued outside the EU/EEA.
All American Express transactions are subject to a fee.

AMBASSADOR

After Dinner

DESSERT

RASMALAI *95*

Milk, Sugar, Nuts, Saffron & Cardamoms

TRIO ICE CREAM *95*

with Small Cones & Berries

VANILLA CRÈME BRÛLÉE *95*

A Silky-smooth Vanilla Bean Custard Topped
with a Perfectly Caramelized Sugar Crust

COFFEE & TEA

AMERICANO *40*

ESPRESSO *35*

FLAT WHITE *45*

CAFFÉ LATTE *50*

CORTADO *40*

MATCHA LATTE *60*

MASALA CHAI *50*

Brewed with Amala Chai Spices
(PM Modi Approved) and Milk

TEA ROSENFELDT *40*

Mint, Herbs & Ginger, Earl Grey,
English Breakfast or Royal White

DESSERT WINE

CHATEAU HAUT-MAYNE, SAUTERNES *95 GL.*

COCKTAILS

IRISH COFFEE *110*

Hot Coffee, Irish Whiskey, Brown Sugar and Cream – a Warm, Spirited Classic

ESPRESSO MARTINI *110*

Finlandia Vodka, Espresso, Kahlua, Vanillasyrup

