

EVERY BITE IS
A CHRONICLE

EVERY MEAL,
A JOURNEY

*Where live fire breathes life into tradition, and every plate whispers tales of harvest, hearth,
and heritage — welcome to Tamba, a world where every flavor is a discovery.*

TAMBA

Summer Dinner

RAW & REFINED

*An ode to oceanic purity, from delicately layered crudo
to flame-kissed oysters and caviar for those who dine like royalty.*

ARTICHOKE SASHIMI – 24
Tandoori Roasted Artichoke Hearts,
Passion Fruit, Truffle Sesame Dressing
Finished with Garlic Aioli
(V) (VG) (GF)

◆ TAMARIND SPICED HAMACHI – 28
Asian Pear, Curry Emulsion,
Tamarind Ponzu & Serrano
(GF)

OCTOPUS CARPACCIO – 28
Octopus, Miso Dressing, Green
Chutney Purée & Crispy Garlic
(GF)

CAVIAR PURI (4 BITES) – 64
Puri Crisps Filled W/ Whipped Labneh,
Egg White / Yolk, Shallots & Chives

MADRAS TUNA LAAP – 28
Tuna, Madras Curry, Mint, Chili &
Kaffir Lime Roasted Rice Powder
(GF)

SEASONAL OYSTERS – 34
Chili-Infused Ponzu, Yuzu Mignonette
& Apple Wasabi Granita
(GF)

◆ KIMCHI BUTTER OYSTERS – 36
Grilled Oysters with Kimchi Butter,
Smoked Sea Salt & Citrus Segments
(GF)

THE ONLY CAVIAR

◆ { OSCIETRA (30g) – 199
(1/2 oz) – 100
paired with
LOUIS XVIII COGNAC
(1 oz) – 180 } ◆

TAMBAZUSHI

*Our take on nigirizushi—hand-formed, fire-kissed, and layered with spice and restraint.
A respectful nod to Edomae tradition, reimagined through the lens of Indian coastal flavor and Tamba's mastery of flame.*

SALMON – 24
Seared Salmon, Omakase Soy,
Citrus Aioli, Yuzu & Micro Cilantro

◆ TUNA – 26
Tuna, Honey Truffle Glaze, Garlic Chive,
Smoked Sea Salt, Kizami Wasabi & Shiso
(GF)

WAGYU – 32
Charred Margaret River Wagyu,
Caviar, Tamarind Ponzu, Yuzu Kosho,
Truffle Oil & Garlic Crisp
(GF)

SOUP & SALAD

*From sea to soil, freshness awakens. Chilled, charred, and crushed,
these dishes bring lightness, tang, and texture to the table.*

CHILLED BEETROOT SOUP – 24
Roasted Beet, Cucumber, Lime Foam
& Rosemary Garlic Crostini
(V) (VG)

◆ GREEN PAPAYA – 24
Chayote, Mint, Cherry Tomato, Long
Beans, Lime Chili Dressing & Roasted
Peanuts
(GF)

BROCCOLI CAESAR – 24
Mangal Charred Broccoli, Tamarind Caesar
Dressing, Naan Croutons & 36-Month Aged
Parmigiano Reggiano
(V) (VG)

PRAWNS +5

BOQUERONES +5

STREET CLASSICS

The heart of the homeland, plated. Inspired by India's street corners and home kitchens, chaats, crisps, sambals, and soul.

◆ SAMOSA CHAAT – 20

Crisp Hand-Folded Samosa, Masala Potatoes, Green Peas, Pomegranate, Sev & Curry-Spiced Chickpeas
(V) (VG)

SEA BASS AMRITSARI – 26

Fried Seabass, Daikon Kimchi Salad, Garlic and Tomato Sambal with Mint Salsa
(GF)

CHARCOAL & LIVE FIRE

Where centuries-old techniques meet bold new expression, meats, seafood, and vegetables kissed by live flame.

SAFFRON AFGHANI PANEER – 28

House-Made Cottage Cheese, Bell Pepper, Cauliflower Masala Purée, Mint & Garlic Chutney
(GF)

LEMONGRASS FISH TIKKA – 36

Chilean Sea Bass, Ajwain, Madras Curry, Tomato Salsa, Kachumber Salad, Tamarind & Mint Chutney
(GF)

METHI MURGH – 32

Fenugreek-Spiced Chicken Thigh Kebab, Butter Chat Masala, Kimchi, Garlic Hummus, Green Chutneys & Pickled Onions
(GF)

◆ LASOONI LAMB CHOP – 54

Lumina Farms, NZ
Dry Spice Rub, Cumin Spinach Potato Masala with Pickled Salad
(GF)

ANGITHI KEFTA – 49

Filet Mignon & Ground Lamb, Mint Garlic Labneh, Pickled Onion, Grilled Tomato & Garlic Aioli
(GF)

JOSPER

Within the heart of the flame lies our crown jewel, a master of intensity and finesse

BHUNA GOBI – 28

Purple Cauliflower, Roasted Cherry Tomato, Green Coconut Curry, Broccoli Purée with Japanese Chili Oil
(GF)

◆ TAWA CHARRED OCTOPUS – 39

Cauliflower Purée, Beetroot, Fennel, Yuzu Lime Chaat Aioli, Orange Glaze, Rice Crunch with Eel Sauce

BANANA LEAF SEABASS – 42

Wrapped & Roasted Chilean Seabass, Truffle Celeriac Purée, Edamame, Kerala Sauce with Creamy Citric Lime
(GF)

ANGARA WAGYU – 120

Margaret River New York 10 oz
Broccoli, Roast Carrot Purée, Saffron Porcini Mushroom Sauce & Balsamic Curry Glaze

WOK

The dance of the flame continues as we move from slow embers to the quick fury of the wok

HAKKA NOODLE STIR FRY – 28

Seasonal Vegetables, Kaffir Lime Leaves, Citrus Soy & Chili Garlic
(V) (VG)

SEAFOOD NOODLE STIR FRY – 40

Lobster, Shrimp, Seabass, Egg & Lemongrass Sauce

BLACK PEPPER BEEF – 52

Stir Fried Filet Mignon with Mushroom, Celery, Broccoli & Lemongrass

VEGETARIAN FRIED RICE – 28

Lobster Tail, Basmati Rice, Kaffir Lime Leaves, Lemongrass, Thai Chili & Szechuan Sauce
(V) (VG)

LOBSTER FRIED RICE – 46

Lobster Tail, Basmati Rice, Kaffir Lime Leaves, Lemongrass, Thai Chili & Szechuan Sauce



ANAND'S FAVORITE



(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

As the flames calm, we arrive at the soul of the table — a collection of dishes that simmer, sear, and steep across land and sea. From humble vegetables to bold meats and coastal spice, this is tradition reimagined with

CURRIES

Vegetarian

DAL TADKA – 22
Yellow Toor & Chana Lentils, Onion Masala,
Tempered with Butter, Garlic & Cumin
(V) (VG)

◆ PAHADI PANEER – 28
Pressed Milk Cheese, Exotic Spices,
Rich Yogurt, Mint & Coriander Gravy
(V) (GF)

◆ ACHARI BHINDI DO PYAZA – 28
Spiced Okra and Onion, Cumin, Chili,
Pickled Mango Masala
(V) (VG) (GF)

FIRE-ROASTED BABY BAINGAN – 28
Fire-Roasted Baby Indian Eggplant Stuffed with
Smoky South Indian Masala with Whipped Lebne
(V) (GF)

ROASTED ALOO GOBI MASALA – 28
Turmeric-Roasted Potatoes & Cauliflower,
Green Chili, Onion & Ginger
(V) (VG) (GF)

Meats & Seafood

BUTTER CHICKEN – 34
Chicken Thigh Tikka in a Cashew &
Tomato Butter Sauce with Fenugreek
(GF)

◆ LOBSTER GREEN CURRY – 46
Poached Lobster Tail, Green Coconut Masala, Mexican Chili,
Coriander-Mint Purée & Hand-Ground Coastal Spices
(GF)

FISH MOILEE MASALA – 36
Sea Bass, Turmeric & Mustard, Curry Leaves,
Coconut Tamarind Sauce
(GF)

CHICKEN TARIWALA – 34
Slow-Cooked Chicken Thigh
in a Spiced Home-Style Curry
(GF)

◆ NIHARI GOSHT – 44
Slow-Braised Goat in Bone Marrow Gravy,
Finished with Whole Roasted Spices
(GF)

*From the richness of the curry pot, we move to the fragrant depths
of layered rice — where aroma and memory meet with*

BIRYANI RICE

SUBZ KEBAB BIRYANI – 28
Vegetable tikki, Saffron Basmati Rice,
Indian Herbs & Spices
(V)

TANDOORI MURGH BIRYANI – 36
Tandoori Chicken, Saffron Basmati Rice,
Biryani Masala & Toasted Nuts
(GF)

MUTTON BIRYANI – 42
Marinated Goat, Saffron Basmati Rice,
Indian Herbs & Spices
(GF)

*To cradle the gravies and deepen the warmth,
our flame-kissed*

TANDOORI BREADS

PLAIN NAAN – 5
TANDOORI ROTI – 6
GARLIC CILANTRO – 6
GOAT CHEESE & TOGARASHI – 7
BLACK TRUFFLE & FLEUR DE SEL – 8
EXOTIC BREAD BASKET – 21

*And finally, the supporting cast & vibrant accents that
complete every plate in*

ACCOMPANIMENTS

CUCUMBER RAITA – 5
ONION & GREEN CHILI SALAD – 8
TRIO OF CHUTNEY – 6
HOUSE SPICED PICKLES – 10
BASMATI RICE – 6
MASALA PAPAD (CRISPY WAFERS) – 5
PERSIAN CUCUMBER – 5
JOSPER GRILL VEGETABLES – 12

◆ This menu is crafted for sharing and is best enjoyed family style. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. ◆
Many items can be prepared gluten- or nut-free upon request. Kindly inform your server of any dietary restrictions or allergies.