



Small Plates

PAPPADUMS & CHUTNEYS

5.5

Pappadums served with a selection of tangy, sweet, and spicy chutneys.

MASALA PANEER BITES

7.5

Crispy spiced paneer cubes tossed in our signature masala blend, served with sweet chilli dip

CRISPY SAMOSA CHAAT

7.5

Crushed samosa, chickpeas, chutneys, yogurt

VEGETABLE SPRING ROLLS

7

Crispy pastry rolls filled with mixed vegetables, served with a sweet chili dipping sauce

TANDOORI PRAWN

9

Juicy king prawns marinated in spiced yogurt and chargrilled , served with naan bread and tomato chutney.

CHICKEN TIKKA

Tender chicken pieces marinated in spiced yogurt and chargrilled, served with naan bread, mint & coriander chutney

Thalis

Each dish includes;

basmati rice, cucumber raita, salad, mango pickle & creamy makhani daal.

AMABASSADORS BUTTER CHICKEN

18

Tender tandoori-grilled chicken simmered in a rich, buttery tomato sauce, infused with aromatic spices and finished with cream for a smooth, indulgent flavour.

LAMB ROGAN JOSH

22

Succulent lamb slow-cooked in a fragrant Kashmiri-style curry, enriched with a blend of warm spices, yogurt, and caramelised onions—deeply spiced, bold, and aromatic.

STUFFED AUBERGINE

16

Tender, roasted aubergine simmered in a delicately spiced tomato gravy, infused with garlic, ginger, and a blend of traditional Indian spices for a rich, smoky flavour.

GOAN KING PRAWN CURRY

20

Succulent king prawns delicately cooked in a fragrant, spiced coconut-based sauce, infused with fresh herbs, ginger, and a hint of lime for a rich, aromatic finish.

TRADITIONAL PUNJABI SAAG

16

A velvety spinach-based curry, gently spiced and slow-cooked with garlic, ginger, and onions for deep, earthy flavour—a comforting classic with a smooth, wholesome finish.

Side Dishes

GARLIC NAAN 4.5

BASMATI RICE 4.5

SAUTÉED VEGETABLES

5

HOUSE SALAD

4

FRENCH FRIES

3

MASALA FRIES



PARMESAN TRUFFLE CHIPS