

ENTREE

Palak Patta Chaat (V)

Crisp spinach leaves dipped in a light gram-flour batter, fried until delicate & crunchy, then finished with yoghurt, tamarind chutney, mint chutney & chaat spices for a sweet, tangy & savoury finish.

Ambrai Tikki Trio ★ (V)

Three pan-seared potato patties seasoned with North Indian spices, offering a crisp exterior, soft centre & classic chutney-friendly flavour.

Whispers of Golden Corn ★ (V)

Sweet corn folded through butter, garlic, herbs & gentle spice, creating a creamy, savoury starter with natural sweetness & a soft velvety finish.

Royale Chaat (V)

A layered street-style chaat of crisp textures, potatoes, chutneys, yoghurt & spice, designed to deliver sweet, tangy, savoury & crunchy notes in one plate.

Chaated Samosa (V)

Classic potato samosa reimagined with chaat-style toppings, bringing together pastry crunch, spiced filling, cooling yoghurt & tangy chutneys.

Pani Puri Affair (V)

Crisp puri shells served with spiced potato-chickpea filling, tangy tamarind chutney & chilled mint-spiced pani for the bright refreshing contrast that defines classic pani puri.

Nachos with Burrata ★ (V)

Crisp nachos layered with Indian-spiced toppings & finished with creamy burrata for a rich fusion of crunch, spice & fresh dairy softness.

Amritsari Fish (N.V)

Fish fillets marinated with gram flour, ginger, garlic, carom seed & Punjabi spices, then fried until crisp outside & tender within.

Smoked Silk Chicken (N.V)

Tender chicken marinated in yoghurt and aromatic spices, then finished with a gentle smoky note for a soft texture and refined depth of flavour.

Momo (Fried / Steamed) (Veg / Non-Veg) (V / N.V)

Hand-folded Himalayan dumplings filled with either spiced vegetables or savoury chicken, available steamed for a soft juicy bite or fried for a crisp golden finish.

TANDOOR

Riverside Tandoori Fish (N.V)

Whole fish marinated in yoghurt, lemon, ginger, garlic & tandoori spices, then roasted in the clay oven for smoky skin & moist flesh.

Ember Roasted Lamb Cutlets (N.V)

Premium lamb cutlets marinated with yoghurt, chilli, garlic & warm spices, charred in the tandoor for a smoky finish & succulent bite.

Yarra River Fire Prawns (N.V)

Large prawns marinated with chilli, garlic, citrus & house spices, then roasted until lightly charred, juicy & boldly aromatic.

Emperor's Spiced Lamb Skewers (N.V)

Seasoned lamb skewers inspired by Mughlai-style kebabs, grilled in the clay oven for a savoury, smoky & richly spiced finish.

Velvet Roasted Chicken (N.V)

Chicken marinated for tenderness & roasted in the tandoor until lightly charred, juicy & smooth in flavour.

Lahori Chicken (N.V)

Chicken marinated in robust Lahori-style spices & grilled for a bolder, livelier profile with warmth, smoke & depth.

Smokewood Chicken Tikka (N.V)

Boneless chicken tikka in a yoghurt-based marinade, roasted in the tandoor for classic char, spice & tenderness.

Firehouse Clay Chicken (N.V)

Rustic clay-oven chicken with a fuller spice profile & deep roasted flavour, finished with tandoor char.

Silken Soya Chaap (V)

A vegetarian tandoori favourite made from soya chaap, marinated with spices & grilled until smoky outside & tender inside.

Sufi Moonlight Paneer (V)

Paneer marinated with cream, herbs & delicate spice, then roasted for a soft, lightly charred & creamy finish.

Achari Paneer (V)

Paneer marinated with traditional pickle spices such as mustard, fennel & fenugreek, giving it a tangy, spiced tandoori character.

Tandoori Avocado (V)

Fresh avocado gently seasoned & kissed by the tandoor, balancing creamy richness with subtle smoke & spice.

Tandoor Veg Platter (V)

An assorted clay-oven platter of marinated vegetables & vegetarian tandoori favourites, offering variety in texture, smoke & spice.

Tandoor Non-Veg Platter (N.V)

A generous selection of tandoori meats & seafood, ideal for sharing & showcasing the breadth of our clay-oven grill.

MAINS

Punjabi Dal Tadka (V)

Yellow lentils slow-cooked until comforting & finished with a hot tempering of cumin, garlic & chilli for classic North Indian depth.

Kandhari Paneer (V)

Paneer in a rich, royal-style gravy inspired by Kandhari flavours, built around warming spices & a lush, indulgent texture.

Saag Burrata (V)

Spinach-based curry enriched with burrata, bringing earthy greens & fresh creamy richness together in a modern house signature.

Ambrai Butter Chicken ★ (N.V)

Tandoori chicken finished in a tomato-butter-cream sauce with gentle spice, smooth texture & signature North Indian richness.

Makhani Dal (V)

Black lentils simmered low & slow with butter, cream & tomato for a rich, velvety & deeply savoury finish.

Rajasthani Ghatte Ki Sabji ★ (V)

Traditional gram flour dumplings served in a spiced yoghurt gravy, bringing Rajasthan's rustic warmth & distinctive texture to the table.

Tawa Mix Sabji (V)

A medley of seasonal vegetables cooked on the tawa with onion, ginger, garlic & spices for a lively, homestyle vegetable dish.

Kadhai Paneer (V)

Paneer cooked with capsicum, onion, tomato & crushed roasted spices, delivering a bold, aromatic & slightly rustic finish.

Handi Paneer (V)

Paneer simmered in a handi-style gravy with tomato, cream & warming spices for a rounded, comforting curry.

Malai Kofta (V)

Soft kofta dumplings of paneer & potato served in a smooth, creamy gravy with gentle sweetness & classic Mughlai richness.

Ambrai Pineapple Curry ★ (V)

A sweet-savoury curry where pineapple meets warm spice & a rounded sauce, creating a bright & distinctive tropical balance.

Bihari Chouki Bhindi (V)

Okra cooked with onion & rustic Bihari spices, offering a dry-style vegetable dish with savoury depth & gentle heat.

Truffle Murg Methi Malai ★ (N.V)

Tender chicken in a creamy fenugreek sauce, finished with truffle for an indulgent, aromatic & modern take on a classic profile.

Awadhi Murg Korma (N.V)

Chicken simmered in an Awadhi-style korma of yoghurt, nuts & fragrant spices for a delicate, royal & rounded curry.

Chicken Chettinad(N.V)

A bold South Indian curry built on roasted spices and depth, delivering warmth, intensity and a layered savoury finish.

Lemon & PepperChicken(N.V)

Chicken cooked with bright lemon notes, cracked pepper & aromatic seasoning for a lighter, sharper curry profile.

Pahadi ChickenCurry(N.V)

A mountain-style chicken curry with herbs, yoghurt & rounded spice, offering a balanced & comforting regional expression.

Vindaloo (Lamb/Goat)(N.V)

A fiery, vinegar-forward curry with garlic & spices, delivering the bold heat & tang associated with the Goan vindaloo tradition.

Teen Tantra Lamb/Goat(N.V)

A layered lamborghini goat curry drawing on multiple spice expressions for a rich, warming and full-bodied result.

Shinwari Goat/Lamb ★ (N.V)

A rustic mountain-style meat dish where slow cooking and restrained spice let the natural flavour of the lamb or goat lead.

Nalli Nihari (N.V)

Slow-cooked marrow-bone style stew with deep spice, silkier texture, and long-simmered richness typical of classic nihari.

Rajasthani LaalMaas(N.V)

A legendary Rajasthani meat curry known for its red chilli warmth, robust depth & bold, desert-style character.

Alleppey KeralaFishCurry(N.V)

Fish simmered in a coastal-style curry with coconut, tang & warm spices, inspired by the flavours of Kerala's shoreline kitchens.

RICE

Steam Rice

Fragrant steamed basmati rice served plain to accompany curries & grilled dishes.

Jeera Rice

Basmati rice tempered with cumin for a warm, aromatic side that pairs naturally with rich gravies.

Palak Rice

Spinach-infused rice with a gentle savoury profile & soft herbal character.

Rice scented with coconut for a fragrant, mellow side with subtle sweetness.

Chef's Dum Rice

Aromatic rice cooked in dum style to preserve fragrance & soft, separate grains.

Coconut Rice

BIRYANI

Dum Biryani (Chicken/Goat/Lamb/Veg)

Layered basmati rice & your choice of filling, sealed & cooked in dum style with aromatics, herbs & whole spices.

Bhori Chaap Biryani

Our signature biryani built around richly flavoured chaap & fragrant rice, finished in dum style for depth & aroma.

Pahadi Biryani

A mountain-inspired biryani with a gentler herb-led profile & aromatic, slow-finished rice.

SALADS

Maize Amaze (V)

A fresh sweet corn salad with a bright, crisp profile designed to refresh the palate.

Green Tower Salad(V)

A clean garden-style salad of fresh greens & crunchy vegetables for a lighter counterpoint to richer dishes.

Nawabi Salad (V)

Slightly spiced salad inspired by royal dining traditions, bringing freshness with gentle aromatic lift.

Lachcha OnionSalad(V)

Finely sliced onion salad with tang & seasoning, served as a classic Indian table accompaniment.

Sirka Onion (V)

Vinegar-pickled onions offering sharpness, crunch & a bright contrast beside grilled & curried dishes.

RAITA

Pineapple Raita(V)

Cooling yoghurt with pineapple for a sweet, refreshing side that softens spice & brightens the meal.

Mixed VegetableRaita(V)

Yoghurt mixed with chopped vegetables & light seasoning for a cooling, savoury accompaniment.

Boondi Raita (V)

Classic chilled yoghurt with boondi pearls, adding texture & mild tang to the table.

Burani Raita (V)

Garlic-led yoghurt preparation with a smooth, cooling finish & savoury depth.

BREADS

Tandoori Roti

Wholewheat flatbread baked in the clay oven, simple & rustic with light chew.

Green Chilli Roti

A tandoori-style flatbread finished with green chilli for subtle heat & added aroma.

Tandoori Naan

Soft leavened bread baked in the tandoor, ideal for scooping rich gravies.

Stuffed Naan

Tandoor-baked naan filled for extra richness & flavour, with a softer, more indulgent bite.

Lachha Paratha

Layered flaky flatbread with a crisp-edged, buttery finish.

Pudina Paratha

Layered flatbread flavoured with mint for a fresher, herb-lifted profile.

Missi Roti

A rustic North Indian bread made with gram flour & spices, hearty in flavour & texture.

Garlic Naan

Cheese Garlic Naan

Cheese Chilla Naan

KIDS MENU

French Fries

Golden potato fries, crisp outside & soft inside, served in a familiar kid-friendly style.

Chicken Nuggets

Tender chicken pieces in a crisp coating, served as an easy & comforting children's favourite.

Mild Aloo Tikki Chaat

Soft potato patties prepared with a gentler seasoning for younger palates while keeping the spirit of chaat.

Mild Butter Chicken with Rice

A milder version of butter chicken served with rice, creamy & approachable for children.

Veg Noodles

Soft noodles tossed with vegetables & light seasoning for a simple, family-friendly option.

DESSERTS

Ghewar with Rabdi

A traditional Rajasthani disc-shaped dessert with honeycomb texture, served with rich rabdi for sweetness and creaminess.

Brownie with Ice Cream

Warm chocolate brownie served with ice cream for a classic hot-&-cold dessert pairing.

Assorted Kulfi Platter

A selection of traditional Indian milk-based frozen desserts with rich texture & nostalgic flavour.

Gulab Jamun Sundae

Warm syrup-soaked gulab jamun paired with ice cream for a dessert that is both indulgent & comforting.

Gajar Ka Halwa

Slow-cooked carrot pudding enriched with milk, ghee & nuts for a classic North Indian finish.

Ras Malai

Soft milk dumplings soaked in sweet saffron-cardamom milk, served chilled & delicately aromatic.