



Ambrai Restaurant

Appetizers/Soup

- Tomato Basil Soup (V) 250
Tangy Combination of tomato puree and basil
- Curry Pumpkin Mulligatawny Soup (V) 260
Marinated pumpkin tempered with curry leaves and asafoetida, finished with coconut milk
- Lemon Coriander (V)(J) 250
Clear soup made with combination of lemon juice, fresh coriander leaves and select vegetables
- ▲ Sweet Corn Veg / Chicken 250/275
Crushed corn and vegetables in an aromatic flavor
- ▲ Hot & Sour Veg / Chicken 250/275
Chinese soup preparation with a spicy and tangy taste

Salad & Cold Appetizers

- Garden Green Salad (V) 155
Seasonal chef's choice fresh veg. salad served with chili and lemon
- Watermelon Feta Salad (J) 325
Diced watermelon with feta cheese and reduced balsamic dressing
- Pesto grilled vegetable salad 325
Pesto marinated exotic vegetable salad served with cheese and crispy iceberg lettuce
- ▲ Quinoa Veg. /Chicken Salad 325/440
Fajita spiced grilled vegetables/chicken with corn and lemon dressing

(V) Vegan (J) Jain

All prices are subject to 18% GST on food and soft beverage.

All prices are in Indian Rupees and subject to applicable VAT

We do not levy any service charge

Please inform your server of any allergies or dietary restrictions before placing your order

- Masala Papad (Roasted/Fried) (V) 125
Papad with a topping of cucumber, onion & tomato
- Choice of Raita 205
Plain curd / Pineapple/ Vegetable/ Boondi
- Papdi Chaat 325
Mashed potato with yogurt and papdi served with coriander, tamarind and mint chutney
- Gol Gappe (V) 350
Puffed crispy bite sized, balls served with tangy aloo, black chana masala and flavored mint, tamarind water
- Palak Patta Chaat 350
Crispy spinach fritters served with tangy chutney and spices

Tandoor and Tawa

- Ambrai Paneer Ka Sula 575
Cottage cheese with marination of onion, cashew paste and clarified butter cooked on charcoal fire
- Tandoori Aloo Nazakat 575
Tandoor cooked potato marinated with spicy chilly and stuffed with corn, raisin and crispy mashed potato
- Banarasi Paneer Tikka 575
Our take on malai paneer tikka wrapped in betel leaf
- Kolkata Beetroot cutlet 575
Fried Kolkata beetroot patties with spices
- Lasuni Malai Paneer Tikka 575
Garlic infused creamy marinated cottage cheese cooked in clay oven
- Dahi Ki Tikki 575
Fried, crispy yet soft kebab made with curd and chopped vegetables with a saffron flavor coated in sesame seeds

- **Corn Seekh Kebab** 575
Vegetarian seekh made with crushed corn and Indian aromatic spices
- **Mix Veg Platter** 705
Chef's choice 3 varieties of vegetable kebab served with mint chutney

Non Vegetarian

- ▲ **Chicken Tandoori (Half)** 665
Marinated chicken in a mixture of yogurt and Indian spices cooked in a clay oven
- ▲ **Chicken Tikka** 665
Boneless chicken chunks marinated in richly aromatic herbs and cooked in a clay oven
- ▲ **Chicken Malai Lasuni Tikka** 665
Clay oven pot cooked creamy marinated chicken infused with green cardamom
- ▲ **Chicken Seekh Kebab** 665
Mint flavored finely minced chicken kebab, cooked in a clay oven
- ▲ **Mutton Galouti Kebab** 725
Melt in the mouth aromatic kebab served on crispy bread
- ▲ **Mutton Seekh Kebab** 725
Grounded meat kebab with Indian spices
- ▲ **Kasoondi Machhi** 665
Fish marinated in special mustard sauce cooked in charcoal fire oven
- ▲ **Mathania Chili Prawn** 775
Jodhpuri mathania chili and coconut infused prawn cooked in a clay oven and served with coconut green chutney
- ▲ **Non Veg Platter** 815
Chef's choice 3 varieties of non-vegetarian kebab

Ⓥ Vegan Ⓜ Jain

All prices are subject to 18% GST on food and soft beverage.
All prices are in Indian Rupees and subject to applicable VAT

We do not levy any service charge

Please inform your server of any allergies or dietary restrictions before placing your order

Indian Main Course

- **Dum Ke Aloo**
Chunks of potato dum cooked with fennel flavored saffron and curd gravy 475
- **Mewari Lapatma Gobhi**
Smoked chunks of cauliflower tossed with the chef choice of local spices 475
- **Aloo Chutney Wala**
Potato served with tangy mango and mint coriander gravy 475
- **Bhindi do Pyaza (V)**
Okra cooked with crushed garlic, diced onion. Moderately spiced 475
- **Veg Pakiza**
Assorted seasonal vegetables cooked together in Indian spices garnished with pineapple 495
- **Lasuni Corn Palak (V)**
Corn and spinach tossed with onion tomato masala with fenugreek leaves 495
- **Udaipuri Pyaz ki Sabzi (Achaari)**
Deshi ghee and cumin tempered baby onion cooked with curd and tomato gravy 495
- **Baingan Bharta Lababdar (V)**
Clay oven cooked brinjal mash stir fried with onion and tomato masala tempered with fennel and kalonji 495
- **Paneer Khurchan**
Finely chopped cottage cheese served with thick gravy of onion and capsicum 525
- **Rasili Paneer Makhani**
Cottage cheese cooked in a butter, cream, tomato rich gravy 525
- **Paneer Tikka Masala**
Crusted cottage cheese served in spiced onion, capsicum and thick tomato gravy 525
- **Jodhpuri Mirch Ka Paneer**
Rajasthani style cottage cheese prepared with Jodhpuri mathania chili, rich gravy 525

(V) Vegan (J) Jain

All prices are subject to 18% GST on food and soft beverage.
All prices are in Indian Rupees and subject to applicable VAT

We do not levy any service charge
Please inform your server of any allergies

- Govind Gatta Curry 425
Chickpea flour, cylindrical dumplings cooked in traditional Rajasthani style infused with asafoetida
- Pitod Ka Saag 425
Pitod ka saag is a traditional Mewari dish of cubical chickpea flour dumplings in yogurt gravy
- Kadi Pakoda 425
Spiced Rajasthani curd gravy with gram flour ball dumplings
- Dal Khada Masala (V) 425
Urad dal, Mogar tempered with cumin, asafoetida and whole garam masala with chef's choice spices
- Dal -E - Ambrai (Makhani) 425
Overnight slow cooked whole black lentils with kidney beans, lotus seeds in butter with chef's choice of masala giving this dal a delicious creamy taste
- Dal Tadka 425
Yellow dal tempered with spices
- Mewari Khichdi (J) 425
Combination of rice, lentils, green peas and potato cooked in mild spice seasoned with desi ghee

Non Vegetarian

- ▲ Laal Maas 825
Popular Rajasthani delicacy of mutton with bone, cooked with mathania chili. Served with chopped coriander leaves
- ▲ Dhungar Maas 825
A Rajasthani delicacy of smoked mutton in local spices
- ▲ Ambrai Dahi Samosa ka Maas 995
Royal mutton masala marinated picatta of mutton leg, slow cooked on charcoal fire and served with keema samosa and kaleji (liver) raita

(V) Vegan (J) Jain

All prices are subject to 18% GST on food and soft beverage.

All prices are in Indian Rupees and subject to applicable VAT

We do not levy any service charge

Please inform your server of any allergies or dietary restrictions before placing your order

- ▲ Mutton Pasanda (Bone less) 825
Marinated picatta of mutton leg slow cooked on charcoal. Thick gravy
- ▲ Chicken Rajputana 645
Classic Mewari style spicy chicken curry
- ▲ Chicken Tikka Masala 645
Marinated boneless chicken roasted in a clay oven served with onion and tomato gravy
- ▲ Chicken Jahangiri 645
Flavoured boneless chicken chunks curry with rich cashew and tomato gravy
- ▲ Butter Chicken (Half Portion) 645
Barbecued chicken pieces simmered in fenugreek scented butter and tomato gravy
- ▲ Safed Murg 675
White gravy mildly spiced creamy chicken curry
- ▲ Tawa fish with Tangy Makhani sauce 625
Chilli and lemon marinated fish filet cooked on iron griddle and served with tangy tomato and butter gravy
- ▲ Egg Curry 425
Boiled egg cooked in onion tomato rich aromatic gravy

Indian Breads

- Indian Bread Basket 355
Lachha paratha, Naan, Tandoori roti, Missi roti
- Tandoori Roti (Plain/ Butter) 75
Whole Wheat Flour bread baked in clay oven
- Missi Roti 75
Gram Flour, whole wheat flour bread flavored with Indian herbs and spices

Ⓥ Vegan ⓘ Jain

All prices are subject to 18% GST on food and soft beverage.
All prices are in Indian Rupees and subject to applicable VAT

Please inform your reservation

- Laccha Paratha 105
Multi layered flour bread baked in clay oven
- Butter Naan 105
Fluffy white flour bread with butter
- Garlic Naan/Cheese Naan 125
Fluffy white flour bread stuffed with fresh garlic/ cheese and topped with butter
- Pyaz Mirch Ki Roti 95
Whole wheat bread with onion and chili baked in clay oven
- Kandhari Naan 145
Combination of refined flour, potato, spinach and raisins, baked in clay oven

Rice

- Steamed Rice 275
Traditional long grain salted basmati steamed rice
- Choice of Pulao 325
Vegetable/Kashmiri/Green Peas/ Gatta/ Jeera
- Kabuli Biryani 495
Jodhpuri biryani preparation. Slow cooked basmati rice with seasonal fresh vegetables, yogurt, green cardamom, saffron and brown onions
- ▲ Chicken Dum Biryani 695
Indian rice delicacy of chicken, Indian spices and basmati dum rice. Cooked With Chef's special spices served with raita
- ▲ Gosht Dum Biryani 745
Indian rice delicacy of mutton and basmati rice cooked with whole garam masala and Indian spices, served with curd raita

Ⓥ Vegan ⓙ Jain

All prices are subject to 18% GST on food and soft beverage.
All prices are in Indian Rupees and subject to applicable VAT

We do not levy any service charge

Please inform your server of any allergies or dietary restrictions before placing your order

Wood Fired Pizza

- **Classic Margherita Pizza** 825
Marinara sauce, basil, mozzarella and parmesan cheese
- **Verdure Piccante** 825
Marinara sauce, fresh basil, roasted garlic, caramelized onion, bell pepper, jalapeno, chili oil, parmesan, mozzarella cheese
- **Mexican Chipotle** 825
Paprika, onion, jalapeno, corn, olives, roasted garlic, bell pepper, chipotle sauce, cheddar cheese
- **Pesto Burrata** 875
Homemade pesto, fresh basil, burrata cheese, cherry tomato, roasted garlic
- ▲ **Chicken Pepperoni** 895
Arrabiata sauce, fresh basil, chicken pepperoni with mozzarella cheese
- ▲ **Barbeque Chicken** 895
Marinated chicken cooked on charcoal fire, served with onion, roasted garlic, bell peppers, mozzarella cheese
- ▲ **Moroccan Lamb Pizza** 895
Minced lamb marinated with moroccan spices, served with parmesan and mozzarella cheese

Pasta

- **Ricotta Beetroot Ravioli** 565
Ravioli served in alfredo / arrabbiata sauce
- **Spaghetti Aglio Olio** 565
Classic spaghetti served with parmesan shavings and garlic
- **Penne Pesto With Sundried Tomato** 565
Penne pasta tossed in fresh basil sauce and sundried tomato

Ⓥ Vegan ⓙ Jain

All prices are subject to 18% GST on food and soft beverage.

All prices are in Indian Rupees and subject to applicable VAT

We do not levy any service charge

Please inform your server of any allergies or dietary restrictions before placing your order

- Penne/ Spaghetti Carbonara Sauce 665
Pasta tossed in creamy bacon sauce finished with egg and cheese
- ▲ Thyme and Rosemary Scented Chicken Breast with Mushroom Sauce 795
Herb marinated chicken breast, grilled and served with cilantro, mashed potato and sauted vegetables

- ▲ Gremolata Fish 795
Parsley and garlic marinated fish served with herb tossed potato and buttered vegetables

Desserts

- Gulab-E-Jamun 195
Fried condensed milk dumplings soaked in a cardamom sugar syrup
- Ras Malai 225
Flattened balls of chhena soaked in flavored milk, garnished with pistachio
- Kulfi 205
Indian ice cream flavored with nuts and cardamom seeds
- Gajar ka halwa (seasonal) 325
Carrot halwa cooked with milk, dry fruits and cardamom
- Mewari Makki ka halwa 325
Corn kernel halwa cooked with fresh milk, saffron and dry fruits
- Chocolate Brownie with Ice Cream 350
Brownie with hot chocolate sauce and vanilla ice cream
- Sticky Toffee Date Pudding 425
Moist sponge cake made with finely chopped dates, covered in a toffee sauce, served warm with vanilla ice cream
- Apple Crumble Pie 375
Freshly cooked apple with brown sugar, topped with a semi sweet crumble. Served warm with vanilla ice cream

Ⓥ Vegan ⓘ Jain

All prices are subject to 18% GST on food and soft beverage.
All prices are in Indian Rupees and subject to applicable VAT

We do not levy any service charge

Please inform your server of any allergies or dietary restrictions before placing your order

- ▲ Tiramisu 375
Italian dessert with layers of espresso soaked ladyfingers, layered with a whipped mixture of eggs, sugar and mascarpone cheese
- Blueberry Cheesecake 375
Creamy cheesecake made with cream cheese, white chocolate, whipped cream and topped with a delicious blueberry compote
- Choice of Ice Cream 255
• Vanilla, Chocolate, Butterscotch, Mango
- ▲ Cake ½ kg / 1 kg 800/1400
Chocolate, Blueberry Cheese Cake

Beverages

- Lassi 225
Sweet yogurt drink
- Masala Chach 155
Buttermilk flavored with Indian spices such as cumin and salt
- Iced Americano 315
Black Coffee, ice, water
- Café Latte 315
Hot cup of milk coffee
- Cold Coffee 315
Sugar and Milk blended Together with Ice Cream and Coffee Powder
- Espresso 315
Concentrated hot coffee
- Choice of Shake 275
Vanilla, chocolate, banana, Strawberry, Mango

Packaged drinking water	75
Veen (Bhutan) Natural mineral water	295
Perrier Sparkling water	275
Cold drinks	125
Diet Coke	155
Fresh lime soda	250
Red Bull	275
Canned Juice	200
Fresh Juice	250
Ginger Ale	175
Tonic Water	175

Ⓥ Vegan ⓘ Jain

All prices are subject to 18% GST on food and soft beverage.
All prices are in Indian Rupees and subject to applicable VAT

We do not levy any service charge

or dietary restrictions before placing your order