

## Amber's Rice Speciality

### R1 Amber Mutton Briyani

mutton and rice flavoured with fresh mint leaves and saffron

### R2 Jhinga/Prawn Briyani

Prawn and rice flavoured with fresh mint leaves and saffron

### R3 Amber Veg Briyani

Mixed vegetable briyani as prepared in the Royal Rajput Palaces

### R4 Veg Mutton Briyani

Veg mutton and rice flavoured with fresh mint leaves

### R5 Pulav Rice

Basmati rice cooked in saffron and subtle spices

### R6 Chicken Fried Rice

Chicken stir fry with basmati rice

### R7 Vegetable Fried Rice

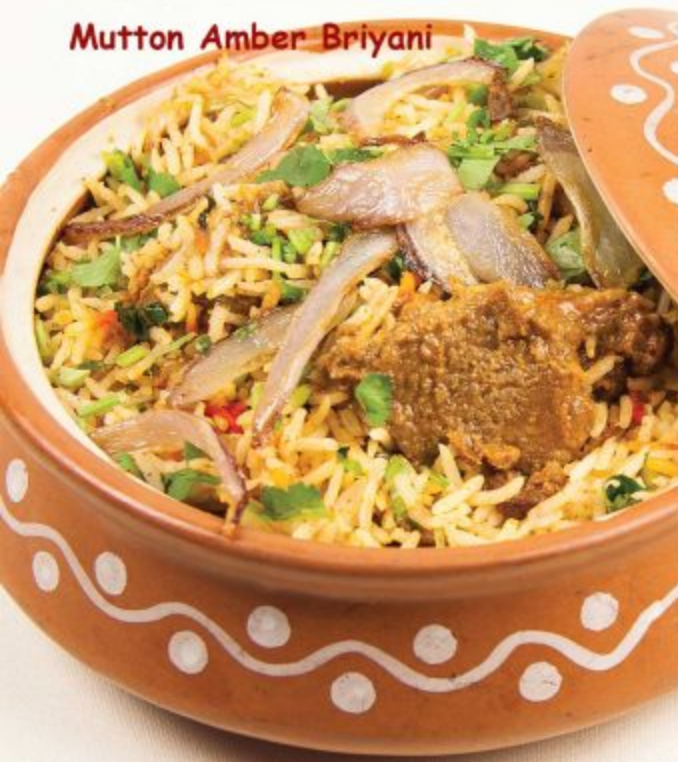
Vegetable stir fry with basmati rice

### R8 Egg Fried Rice



Murgh Amber Briyani

### Mutton Amber Briyani



### R8 Amber Murgh Briyani

Chicken and fragrant pearl rice flavoured with Indian spices and herbs

### R9 Goa Fish Briyani

Boneless fish and rice prepared in a traditional way

### R10 Veg Chicken Briyani

Veg chicken and fragrant pearl rice flavoured with Indian spices and herbs

### R11 Egg Briyani

Egg and flavoured rice

### R12 Kashmiri Pulav

Fried saffron rice prepared with mixed dry fruits

### R13 Prawn Fried Rice

Prawn stir fry with basmati rice

### R14 Jeera Rice

Jeera rice is an Indian dish consisting of rice and cumin seeds.

### R15 Pearl Basmati Rice

Steamed basmati rice



Chef's Recommendation



Spicy Dishes

## Amber's Bread Specialities

- B1 Plain Naan**  
Indian bread baked in clay oven
- B2 Garlic Naan**   
Naan flavoured with garlic
- B3 Cheese Naan**  
Indian bread flavoured with cheese
- B4 Cheese Garlic Naan**  
Indian bread flavoured with cheese & garlic
- B5 Kashmiri Naan**  
Sprinkled with dry fruits
- B6 Moti Naan**  
Topped with dry fruits
- B7 Butter Naan**  
Layered butter naan
- B8 Pudina Naan**  
Mint flavoured naan
- B9 Gobi Kulcha**  
Naan stuffed with cauliflower
- B10 Methi Kulcha**  
Naan stuffed with fenugreek leaves
- B11 Vegetable Kulcha**  
Naan stuffed with onion, potato, green chilly & coriander leaves



- B12 Keema Kulcha**   
Naan stuffed with minced mutton
- B13 Dingri Kulcha**  
Naan stuffed with mushroom
- B14 Palak Kulcha**  
Naan stuffed with spinach
- B15 Masala Kulcha**   
Naan stuffed potato, green peas, carrot with spices
- B16 Butter Lachha Prata**  
Layered butter roti
- B17 Roti**  
Plain, brown whole meal bread
- B18 Puree**  
Deep fried roti
- B19 Tawa Roti**   
Primarily made from wheat flour
- B20 Butter Roti**  
Roti topped with butter
- B20 Butter Tawa Roti**
- B21 Aloo Pratha**
- B22 Roomali Roti**



Chef's Recommendation



Spicy Dishes

# Nepalese Delights

## Thalani (Starter)

### N1 Chicken Momo

Served either steam or fried, with traditional Nepalese chutney

### N2 Sekuwa

Fresh chicken cubes with mountain herbs and grill in medium fire

### N3 Khasi Bhuteko

Boneless mutton cubes deep fried and filled with Nepalese spices

### N4 Kukhura Sadeko

Fried chicken cubes with spiced onion and herbs

### N5 Lamb Chilli

Stir-fried lamb cubes cook with green chilli, tomato and Nepalese herbs



## Jinge Mewa



## Mukhya Khana (Main Dish)

### N6 Piro Kukhura ko Masu

Pan fried chicken cooked together with onion, capsicum green chilli and tomato

### N7 Pudina Khasi

Mutton marinated with mint leaves & spices, cooked with vegetables

### N8 Jhinge Mewa

Prawns marinated with Nepalese herbs & vegetables, served in Papaya Boat

### N9 Jhaneko Daal

Mixed beans boiled & cooked with mountain spices, onion, garlic & coriander leaves

### N10 Bhuja

Plain basmati rice

### N11 Macha ko Tarkari

Boneless cubes of fish, sautéed in sauce and spices

### N12 Saag Ra Kukhura ko (Masu)

Chicken cooked with spinach in thick gravy of Nepalese spices

### N13 Aloo Dum

Marinated potatoes with onion, tomatoes & sautéed in Nepalese spices, served in either gravy or dry

### N14 Mismas Tarkari

Mixed seasonal vegetable in spicy gravy

### N15 Yogi Bhuja

Basmati rice with carrot, spinach & yellow ginger powder



Chef's Recommendation



Spicy Dishes

\*Subject to 10% Service Charge.

Food pictures are illustration purposes only

# Amber's Ocean Patch

- P1 Prawn Mango Curry**   
Tiger Prawns cooked with Fresh Mango & Indian spices
- P2 Prawn Masala**   
Fresh Prawns in a thick spicy curry
- P3 Maharaja's Choice**  
Tikka prawn cooked in cream, tomato, cumin and almond
- P4 Prawn Chilli**   
Pan-Fried prawn with capsicum, onion, green and red chilli
- P5 Butter Cereal Prawn**   
Deep fried prawn coated with cereal, curry leaves
- P6 Tempura Prawn**  
Deep fried prawn with special batter with mayo sauce
- P6 Sambal Prawn**  
Prawn cooked in local taste spicy sauce



Tempura Prawn




Tandoori Fish



Fish Masala

- F1 Fish Fry**   
Fresh Fish Head with mouth watering special curry
- F2 Fish Masala**  
Boneless fish cubes cooked in rare Indian spices
- F3 Fish Methi**  
Fish cubes cooked with fenugreek leaves
- F4 Sambal Fish**   
Fish cooked in local taste spicy sauce
- F5 Garlic Fish**  
Deep fried fish cooked with garlic and Indian spice
- F6 Butter Cereal Fish**   
Deep fried fish coated with cereal curry leaves
- F7 Lemon Fish**  
Deep fried fish coated with lemon sauce
- F8 Goan Fish Curry**  
Bonless fish cooked with onion chilli & special masala
- F9 Pepper Fish**  
Bonless fish cooked with onion chilli & special masala
- F10 Fish Chilli Dry**  
Pan-Fried Fish with capsicum, onion, green and red chilli



Chef's Recommendation  Spicy Dishes

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## Amber's Meat Delights

- C1 Chicken Shahi Korma**   
Boneless chicken cubes cooked in curry with cashew nuts & almonds
- C2 Chicken Tikka Masala**   
A Succulent pieces of boneless chicken roasted from the tandoor oven cooked in thick special tomato gravy
- C3 Butter Chicken**  
Maharaja's favourite from the tandoor oven cooked in fresh cream base gravy
- C4 Goan Chicken Curry**   
Deliciously prepared chicken with onion & Green Indian Masala
- C5 Keema Chicken**  
Minced chicken cooked in rich Indian gravy
- C6 Chicken Pepper Dry**   
Chicken in peppery masala
- C7 Chicken Jalfrazie**  
Boneless chicken cubes cooked with capsicum, onion green and red chilli
- C8 Chicken Manchurian**   
Deep fried chicken cubes cooked with ginger & spice serve in hot plate
- C9 Masala Chicken**   
Deep fried chicken cubes cooked with ginger & spice serve in hot plate
- C10 Lemon Chicken**  
Deep fried chicken cubes cooked with lemon sauce
- C11 Chicken Vindaloo**  
Chicken cubes cooked with potatoes & spicy sauce
- C12 Chili Chicken**  
Fried chicken cubes cooked with capsicum, onion green & red chilli in sauce.
- C13 Chicken Kadai**

Butter Chicken



Mutton Rogan Gosht

- M1 Mutton Korma Nawabi**   
Boneless lamb cubes cooked in rich curry
- M2 Boona Gosht**  
Fresh lamb cubes sautéed with onion, ginger, garlic & spices served semi dry
- M3 Mutton Rogan Gosht**  
Tender cubes of mutton seasoned with rich Indian spices, onion in a thick sauce
- M4 Mutton Keema**  
Minced lamb cooked in a rich Indian gravy with green peas and potato.
- M5 Mysore Mutton**   
Cubes of mutton Sautéed with red chilli & curry leaves, served spicy & dry
- M6 Saag Gosht**  
cubes of mutton cooked with spinach with Indian spices
- M7 Mutton Vindaloo**   
Mutton Cubes cooked with potatoes & hot spicy sauce
- M8 Ginger Mutton**  
Cubes mutton sautéed with ginger & onion serve in semi-dry
- M9 Mutton Masala**  
Cubes mutton cooked with spices & curry leaves
- M10 Pepper Mutton**   
Cubes mutton sautéed with pepper



# Veggie Delights

- V1 Vegetable Jalfrazie**  
Stir fried seasonal vegetables
- V2 Navarattan Korma**  
Assorted vegetables cooked in mild gravy
- V3 Aloo Gobi**   
Spicy dry cauliflower cooked with potatoes
- V4 Dum Aloo Banarasi**  
Potatoes cooked in onion & tomato sauce
- V5 Dingri Matter Masala**  
Mushroom and green peas cooked in rich Indian gravy
- V6 Gobi Manchurian**   
Cauliflower cooked with ginger & spices in sweet and sour sauce
- V7 Malai Kofta**  
Mixed vegetable dumplings simmered in a mild cream sauce
- V8 Mix Vegetable Masala**   
Mixed vegetable cooked in a dry curry base
- V9 Kadai Paneer**   
A semi dry spicy cottage cheese variety
- V10 Palak Paneer**  
Home made cottage cheese cooked with spinach & spices
- V11 Veg Mysore Mutton**   
Mock mutton Sautéed with red chilli & curry leaves, served

**Aloo Gobi**



**Palak Paneer**



- V12 Panner Butter Masala**  
Cottage cheese cooked in a tomato based gravy
- V13 Dal Makhani**  
Black lentil cooked in mild sauce
- V14 Dal Tadka**  
Yellow lentils cooked in mild sauce
- V15 Shahi Paneer**   
Home made cottage cheese with delicate sauce
- V16 Bhindi Masala**   
Lady's finger cooked with onion tomato and rare spices
- V17 Kabuli Chana**  
Chick-peas cooked in a spicy savoury sauce
- V18 Stuffed Capsicum**  
Capsicum stuffed with vegetables & cooked in a delicate cream sauce
- V19 Jeera Aloo**  
Boiled potatoes tossed with cumin seed
- V20 Baingan Bharta**   
Smoked mashed brinjals cooked in traditional Bengali style
- V21 Methi Malai Matter**  
Green peas with fenugreek leaves with gravy
- V22 Veg Masala Chicken**  
Mock Chicken cooked in spices
- V23 Mutter Paneer**  
Paneer and green peas cooked in rich Indian gravy
- V24 Aloo Palak**  
Potato cooked with spinach and spices
- V25 Aloo Matter**  
Potato & green peas cooked in rich indian gravy
- V26 Paneer Tikka Masala**  
Cheese roasted from tandoor oven cooked in thick special tomato gravy



**Bhindi Masala**







## Accompaniments

- A1 Raita  
(Yoghurt with cucumber, carrot & onion)
- A2 Plain Yoghurt
- A3 Indian Salad  
(Spiced Salad)
- A4 Green Salad  
(Slice Cucumber, Carrot, Reddish & Tomato)
- A5 Masala Peanuts   
(Spicy Peanut in chopped Tomato, Cucumber, Onion)

## Farm House

- F1 Egg Curry
- F2 Egg Bhurji
- F3 Masala Omelet 
- F4 Cheese Omelet
- F5 Shrimp Omelet
- F6 Tomato Omelet 
- F7 Egg Chili
- F8 Boiled Egg (2 pcs)

## Soup

- S1 Spicy Tomato Soup 
- S2 Creamy Tomato Soup
- S3 Spicy Vegetable Soup
- S4 Creamy Vegetable Soup
- S5 Spicy Mushroom Soup
- S6 Creamy Mushroom Soup 
- S7 Spicy Chicken Soup
- S8 Creamy Chicken Soup
- S9 Creamy Mutton Soup 
- S10 Spicy Mutton Soup
- S11 Veg Mancho Soup
- S12 Hot and Sour Soup



Chef's Recommendation



Spicy Dishes

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Veg Samosa

## Appetizers

### FROM AMBER TANDOOR (CLAY OVEN BAKED)

- T0 Paneer Tikka**   
Baked cubes of marinated home made cottage cheese
- T1 Veg Manchurian** 
- T2 Tandoori Chicken (F)**   
(tender spring chicken marinated in yogurt and oriental spices)
- T3 Tandoori Chicken (H)**
- T4 Chilli Paneer**  
Paneer Fried in chilli
- T5 Sheekh Kebab(Lamb)**   
Finger rolls of minced mutton cooked & prepared on charcoal fire
- T6 Chicken Tikka**  
Boneless chicken cubes delicately seasoned and roasted to perfection
- T7 Fish Tikka**   
Boneless fish marinated in yogurt & spices
- T8 Chicken Malai Kebab**  
Chef's secret recipes, mild dish
- T9 Tandoori Prawns**  
choice of tandoor baked or deep fried prawns marinated in cheese, cream & spices
- T10 Mix Veg Sizzler** 
- T11 Mix Grill Hot Plate**   
Chicken Tikka, Lamb Kebab, Fish Tikka, Prawn Tikka & Boil Egg BBQ to perfection in Tandoor

### FROM AMBER KADAI (DEEP FRIED)

- K1 Veg Samosa (2pcs)**
- K2 Veg/Chilli Pakodas** 
- K3 Mix Veg Pakoda**
- K4 Chilli Pakoda**
- K5 Onion Pakoda**
- K6 Potato Pakoda**
- K7 Vegetable Cutlets**
- K8 Paneer Pakodas**
- K9 Chicken Pakodas**
- K10 French Fries**
- K11 Fried Chicken 65**  
Fried in southern style
- K12 Fried Lamb Cubes**
- K13 Chicken Lalipop(6 pcs)**
- K14 Veg Momo**   
Served either steam or fried, with traditional Nepalese chutney
- K15 Nuggets Fried**
- K16 Mushroom Chilli**   
Mushroom fried in chilli

### Tandoori Chicken

