

EMBER & SPICE

WHERE FIRE MEETS FLAVOR.

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OUR MENU

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Bold Indian flavors, timeless favorites and modern creations crafted with passion.

A contemporary Indian dining experience inspired by live fire, rich spices and thoughtful craftsmanship.

STARTERS

Tandoori Chicken ■495

Charred chicken marinated in yogurt, ginger, garlic and signature spices.

Smoked Paneer Tikka ■425

Char-grilled paneer with herbs, spices and a subtle smoky finish.

Crispy Lotus Stem ■375

Crisp lotus stem tossed with sesame, chili and a light tangy glaze.

Malai Broccoli ■395

Tender broccoli florets in a creamy, aromatic cashew marinade.

FROM THE TANDOOR

Mutton Seekh Kebab ■575

Juicy minced mutton kebabs seasoned with aromatic Indian spices.

Tandoori Prawns ■625

Charred prawns with smoked chili, citrus and delicate herbs.

Achari Fish Tikka ■545

Tender fish marinated with pickling spices and finished over live fire.

MAINS

Ember Butter Chicken ■525

Rich tomato gravy with tender chicken and aromatic spices.

Smoked Dal Makhani ■395

Slow-cooked black lentils finished with butter and a gentle smoky note.

Paneer Khurchan ■475

Seared paneer with peppers, onions and a bold masala reduction.

Lamb Rogan Josh ■625

Slow-braised lamb in a fragrant Kashmiri-style spiced gravy.

RICE & BREADS

Saffron Basmati Rice ■275

Fragrant basmati rice infused with saffron and subtle whole spices.

Truffle Garlic Naan	■225
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Soft tandoor-baked naan with garlic, herbs and a refined truffle finish.

Butter Naan	■145
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Classic soft naan brushed with warm butter.

Laccha Paratha	■165
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Flaky layered paratha baked fresh in the tandoor.

DESSERTS

Gulab Jamun Cheesecake	■325
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A modern Indian dessert combining cheesecake with warm gulab jamun.

Saffron Phirni	■275
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Silky rice pudding scented with saffron, cardamom and nuts.

Chocolate Kulfi	■295
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Creamy Indian-style frozen dessert with deep chocolate notes.

BEVERAGES

Smoked Masala Chaas	■195
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Cooling spiced buttermilk with a subtle smoky finish.

Mango Saffron Cooler	■225
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Refreshing mango, citrus and saffron served chilled.

Classic Masala Chai	■145
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Fragrant Indian tea brewed with warming spices.

COME. SIT. EXPERIENCE.

Reservations recommended • Walk-ins welcome