



Hurry Up.

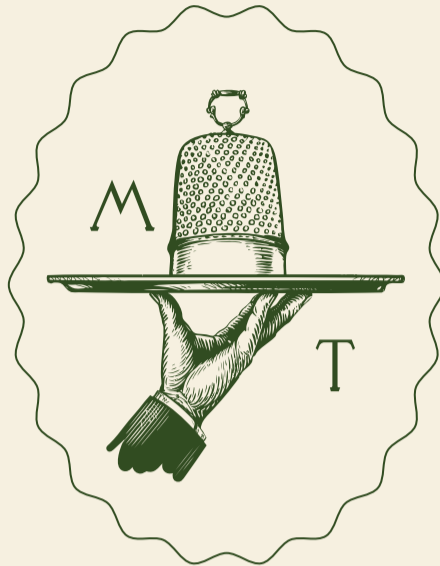
THE **AMBASSADOR**

Take it Easy.

Cuisine Inspired from the Streets of India.

Distinguished guests of The Ambassador, under authority of the Ministry of Merriment, and Envoy of Most-Exemplary Enjoyment, you're cordially invited to assemble for a foreign affair. A place of libations and condimental considerations, where The Honourables meet Your Excellencies after hours. Repartee all night and imbibe with full diplomatic immunity.

Where the drinks are plenty-potentiary.



SMALL PLATES

PANI PURI (5's) 68

A crispy traditional Indian street food stuffed & topped with sev, a coriander & mint "Pani" infusion:

- ⓪ - Chickpea masala/Garlic almond pickle/Kachumber
- ⓪ - Yellow potato/Garlic almond pickle/Kachumber/Date & tamarind chutney
- ⓪ - Chicken Tikka/Put-put chutney/Kachumber

OKRA FRIES 56

Crunchy lady fingers coated in our signature spice. ⓪

GUNPOWDER WINGS 94

Char-grilled spicy tikka masala wings served with Put-put chutney. ⓪

LAMB KEEMA KEBAB 98

MT's mini kofta's with a side of tangy mint chutney.

MURGH MALAI (2pc/4pc) 105/165

Tender marinated deboned chicken tikka thighs with a ginger, garlic & chilli-spiced cheese sauce.

PAPRI CHAAT 69

A flavourful burst of fresh pineapple, roasted pumpkin, coriander, mint, pomegranate, mixed nuts, chevda, puffed rice drizzled with yoghurt, green chutney & tamarind & date chutney on a crispy popadum. ⓪

ONION BHAJI 65

Spiced Chickpea flour battered onions with cumin, Kashmiri masala, green chilli, coriander & garlic served with green chutney. ⓪ ⓪

SAMOOSAS (4's)

With chutney:

- Potato/Peas/Green chilli ⓪ 65
- Sweetcorn/Cheese/Green chilli ⓪ 69
- Put-put chicken 75
- Vindaloo minced lamb/Onions/Spices ⓪ 78

FRIED MASALA HALLOUMI 88

Halloumi coated in a masala & fresh herb seasoned chana flour, with a garlic tamarind drizzle and chilli & honey dipping sauce. ⓪

FIRECRACKER PRAWNS 195

Marinated prawn tails, masala dusted, flash fried & coated in our spicy firecracker sauce. ⓪



- ⓪Spicy
- ⓪Vegetarian
- ⓪Vegan

TANDOORI/GRILLS

Marinated & dropped in the flaming hot tandoor - The Bollywood Braai.

LAMB CHOPS 260

6 Skinny lamb chops rubbed with a special blend of tandoori spices, smoked in the tandoori pit & crispy grilled served with mint chutney.

LAMB SHEESH KEBAB 175

Lamb mince seasoned with spices mixed with onion, green chili, coriander & ginger, skewered & char-grilled.

CHICKEN TIKKA (2pc/4pc) 89/135

Deboned 24hr marinated chicken thighs in yoghurt & roasted MT's spice served with Put-put chutney.

TAWA TANDOORI SIRLOIN 260

Pan-fried Black Angus Sirloin with spiced ghee, garlic cloves, curry leaves & mustard seeds basted with Laani bbq & served with MT CharoChurri.

TANDOORI PRAWNS

Ginger, garlic spiced king prawns grilled with a masala garlic butter served with put-put & lemon wedges.

- 4 Prawns 195
- 6 Prawns 285
- 10 Prawns 430

TANDOORI PLATTER

Chicken tikka, gunpowder wings, skinny chops, lamb sheesh kebab, crispy masala potatoes, MT's chutney.

- For 2 265
- For 4 490
- Add prawns 46 each

BREAD ⓪

CHAPATTI 26

A.k.a. the Roti. ⓪

BUTTER NAAN 30

Freshly baked in the tandoor.

BUTTER GARLIC NAAN 34

CHEESE NAAN 40

Cheddar & sesame seeds.

ALOO-PARATHA 44

Spiced potato stuffed chapatti.

CURRIES

CHICKEN TIKKA MASALA 155

Spiced, deboned thighs which is cooked in a tomato, butter cream sauce & cashew nuts.

CHICKEN MAKHANI 165

MT's butter chicken fillet in a mildly spiced, cashew butter cream & yoghurt sauce.

PISTACHIO KORMA

A mild & luxurious creamy sauce combining yoghurt, cream, cashews & pistachio infused with ginger, garlic & spices.

- Sliced Lamb Shank 265
- Deboned Chicken Thighs 185
- Crispy Chickpea 155

GOAT SALI BOTI 220

A classic Indian-Parsi curry, goat on the bone simmered until deliciously tender in a lightly spiced, slightly sweet aromatic tomato & onion sauce topped with crispy potato sali.

SHORT RIB PEPPER FRY 240

(Kali Mirch Gosht) A taste of South Indian, beef short rib marinated with ginger, garlic, chilli & spices then slow cooked & tempered with coarse black pepper, curry leaves & mustard seeds.

DURBAN LAMB CURRY 240

South African style lamb on the bone curry. Cooked with all the spice & fresh herbs that makes this exceptional. ⓪

LAMB ROGAN JOSH 225

Tender boneless lamb slow cooked with Kashmiri chilli, ginger, yoghurt & spices finished with roasted green peppers & onions. ⓪

CHETTINAD SEAFOOD POT

Prawns, calamari, mussels & fish simmered in a spicy coconut, lemongrass & ginger sauce.

- With Fish 249
- With Seafood 295

PRAWN MADRAS

Originating from Chennai, this is a spicy tomato, tamarind, curry leaf, garlic & ginger curry. ⓪

- With Prawns 215
- With Kingklip 200

RICE DISHES

CHICKEN BIRYANI 195

A regal dish: bone-in chicken marinated in yogurt, spices, ginger, and garlic, layered with steamed rice & caramelized onions. Served with Tailored Dhal & sour milk.

VEG BIRYANI 175

An aromatic rice dish made with seasonal vegetables, herbs, lentils, rice & spices. With Tailored Dhal & sour milk. ⓪

RICE ⓪

STEAMED BASMATI 28

JEERA RICE 36

Toasted cumin seeds, finished with ghee & fresh coriander.

BOLLYWOOD BASMATI 55

Dried mango, pistachio, mint, coriander, curry leaves, caramelised onions & turmeric.

CAULIFLOWER RICE 55

Toasted cashew, marinated cranberries & fresh broken herbs & toasted pumpkin seeds.

PICKLES & CHUTNEY ⓪

PRESERVED LEMON PICKLE 28

GARLIC & ALMOND PICKLE 28

CARROT PICKLE 25

PUT-PUT CHUTNEY 28

Coriander & green curry leaf chutney.

MINT ATCHAR CHUTNEY 28

Fresh mint & atchar spices.

MT GREEN CHUTNEY 28

Mint, coriander, garlic, ginger, chilli & yoghurt.

DATE & TAMARIND CHUTNEY 30

VEGETARIAN ⓪

DHAL MAKHANI 110

Slow cooked urad dhal with ginger, cream & butter.

SRI LANKAN BRINJAL CURRY 155

A brinjal, butternut & potato curry tempered with whole spices, curry leaves & mustard seeds in a creamy turmeric & coconut sauce. Served with a peanut sambal.

PANEER TIKKA CURRY 140

MT artisanal spiced paneer in one of our curry sauces:

Tikka Masala / Palak / Dhal Madras

GOBI MATAR 110

Cauliflower, chickpea & pea curry with almonds, sesame seeds spices & coconut milk. ⓪

BUTTER BEAN CURRY 110

Braised butter beans with potato in MT masala simmered with cream.

VEGETARIAN THALI 170

A traditional Indian assorted platter with tasting portions of a veg curry of choice, Tailored Dhal, braised cabbage, rice, Kachumbar, mini naan & pickle.

SIDES ⓪

TAILORED DHAL 48

The mother-in-law's classic.

BRAISED CABBAGE 69

Braised white cabbage in tempered mustard seeds, dried red chilli & cumin seeds.

CRISPY MASALA POTATOES 49

Triple cooked potatoes coated with masala, green mango & chilli powder.

RAITA 40

Yoghurt, cucumber & jeera seeds.

AUNTY VASANTY'S KACHUMBER 34

Cucumber, tomato, red onion & coriander in a lemon vinaigrette.

FEEL GOOD FACTOR

On the lighter side.

HOUSE SALAD 105

Garden greens, avo, sunflower & pumpkin seeds, dried cranberries, tomato, pomegranate & cucumber with a chilli lime dressing. ⓪

Add:

- Chicken Tikka 50
- Spiced Prawns 75
- Sumac Roasted Cauliflower 45

TANDOORI TACOS

Mini naan bread with selection of a filling, kachumber & green chutney:

- Lamb Curry 98
- Butter Chicken w/ toasted cashews 85
- Mushroom Kofta & Brinjal ⓪ 85

DOSA

Crispy rice dosa served with Tailored Dhal, coconut & spicy tomato chutney:

- Masala ⓪ 95
- Paneer ⓪ 120
- Cheese, onion & green chilli ⓪ 105



GIN & TONIC

BOMBAY SAPPHIRE Lime.	41/69
BOMBAY BRAMBLE Lemon & berries.	58/88
MIRARI DAMASK ROSE Berries & flower petals.	52/84
MIRARI BLUE ORIENT SPICED Grapefruit & cardamom.	52/84
MIRARI AMBER Lemon & cinnamon.	52/84
HENDRICK'S Cucumber.	58/95
HENDRICKS'S LUNAR Cucumber & cracked black pepper.	58/95
BLIND TIGER Orange & mint.	46/84
BOUDIER SAFFRON GIN Orange & strawberry.	69/118
TANQUERAY #10 Grapefruit.	62/102
CAPE SAINT BLAIZE OCEANIC Salted orange zest & berries.	58/96
FITCH & LEEDES TONIC	25

- Indian classic
- Rose & cucumber
- Grapefruit
- Blueberry & cardamom
- Sugar-free



BEERS ON TAP

330/500 ML

GOLDEN THREAD MT House lager.	36/52
DEVIL'S PEAK LAGER	39/55
CASTLE LITE	37/51



COLD DRINKS

SODAS	36
WATER	32/55
CORDIAL & MIXER	35
JUICES	40
ICE TEA	40



COCKTAILS

BOLLYWOOD BLONDE A combination of passion fruit, lime juice & Madagascar vanilla shaken with Sky Vanilla vodka & served with a side of MCC.	90
NIMBU PUNCH Bacardi carta blanca rum, Elderflower syrup, lemon juice with muddled basil leaves & cucumber wedges.	90
BAGA BEACH MARTINI Bombay Sapphire gin, Bianco vermouth, curry leaves, coconut syrup, coriander & lemon juice.	105
ELDERFLOWER & BASIL SMASH Bombay Sapphire gin muddled with basil, elderflower syrup & lemon. Charged with soda.	100
ROSE & POMEGRANATE Mirari Damask Rose gin, pomegranate syrup & lemon shaken over ice & topped with MCC.	75 95
BERRY FIZZ Bombay Bramble blackberry & raspberry gin, pineapple juice & vanilla syrup shaken with egg white to create a rich foamy texture & charged with soda.	95
MUMBAI EXPRESS Bombay Sapphire gin, pineapple syrup, lime, mint & coriander shaken over ice & charged with soda.	100
GINGER SOUR Maker's Mark bourbon, lemon juice, ginger syrup & egg white.	110
24 KARAT Mirari Amber gin, elderflower syrup & lemon shaken over ice & charged with MCC.	115

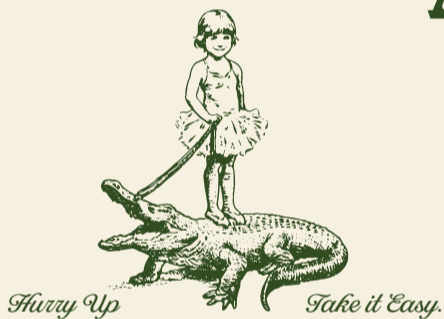


MODERN TAILORS



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SASSI LASSI

MANGO & SAFFRON Mango, plain yoghurt, saffron, green pistachio & ice blended until smooth.	68
BERRY & ROSE Mixed berries & rose syrup, plain yoghurt, honey & ice blended until smooth.	58
DATE & BANANA Date, banana, almonds, plain yogurt, honey, cinnamon & ice blended until smooth.	66
SALTED CUCUMBER & MINT Refreshing cucumber, plain yoghurt, salt, cumin, fresh mint & honey.	55

BOMBAY CRUSH Vermicelli noodles, raspberry jelly, chia seeds, rose syrup, milk & vanilla ice cream. Combined & served with fresh rose petals.	65
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NON-ALCOHOLIC

ELDERFLOWER & BASIL SMASH Elderflower syrup muddled with basil & lemon. Charged with soda.	60
MARRAKESH Pineapple syrup, lime, mint & coriander shaken over ice. Charged with soda.	65
LITCHI & SUGAR CANE MOJITO Litchi syrup, mint & limes muddled together. Charged with soda.	65



SHARBAT

SPARKLING ROSE Rose syrup, chia seeds, lemon juice & soda water. Served with mint.	52
MINT & LEMON Ginger, lemon, mint, sugar & soda water. Served with crushed ice, candied ginger & dried lemon.	49



HOT DRINKS

CAPPUCCINO	38
CAFFÈ LATTE	40
AMERICANO	34
ESPRESSO	27
CAFFÈ MOCHA	46
HOT CHOCOLATE	44
SPICED HOT CHOCOLATE	46
TURMERIC LATTE	42
RED CAPPUCCINO	38



TEA

HOME BREWED MASALA TEA	39
BLACK TEA	32
ROOIBOS	32
GREEN TEA	33
GINGER, HONEY & LEMON	34

