



TAMARA

Fine Global Cuisine

At Tamara, we offer an unique cooking style with global accents and nuances. Our ingredient-driven cuisine focuses on simplicity and purity of flavour. The menu, comprised of small and large plates, starters and sides, is intended for sharing and to encourage a lively social atmosphere. It is an expression of the finest available vegetables, meats, sea foods & spices, nearly all of which we procure locally. We draw inspiration from each corner of the globe, from America, Italy, France, China, Thailand, Japan, and beyond. Utilising these influences, we offer a dynamic menu thus creating a diverse and exciting experience for our guests.

Tamara means spice..Tamara is an experience rather than a dining.. Inspired by the food we enjoyed while travelling Europe, Asia & other parts of the globe, Tamara's menu authentically uplifts its inspirations while offering guests the additional delight of family-style dining. With each new dish, patrons are transported to the idealization of a Vietnamese street market or a Thai food stall. Regional curries, aromatic sauces and spices are tweaked to tantalizing effect in our dishes.

Happy Eating...



APPETIZERS - VEGETARIAN

Western

- Angry Asparagus & Dutch Gouda Cheese Rolls - 355
- Baked Mushrooms Stuffed With Spinach & Cream Cheese, Served With Garlic Aioli - 345
 - Mushrooms A La Greque - 345
- Classic, Chilli & Beetroot Hummus With Home Made Pita Bread - 330
- Risotto Balls Spiced With Thai Red Curry & Sweet Chilli Mayo - 355
- The Ultimate Mexican Vegetable Quasadillas With Accompaniments - 330

Tandoor & Kebabs

- Badshahi Paneer Ke Sholay - 355
- Pesto Marinated Paneer Tikka - 355
 - Shahi Bharwan Kumbh - 355
 - Dahi Ke Shammi - 340
- Tandoori Bharwan Aloo - 330
- Kebab - E - Saam Savera - 350

Oriental

- Wok Tossed Chilli Babycorns - 350
- Chilli - Lemon Mushrooms - 350
- Crispy Schezwan Paneer - 355
- American Corn Pepper Salt - 345
- Thai Veg Spring Rolls With Honey Chilli Dressing - 340

APPETIZERS - NON VEGETARIAN

Western

- Italian Fish Picatta - 450
- BBQ Bacon Wrapped Chicken – Srincha Dip - 455
- Tangy BBQ Chicken Wings - 430
- Chicken A La Greque - 450
- Uruguayan Style Crispy Calamari With Garlic Aioli - 450
- The Ultimate Mexican Chicken Quasadillas With Accompaniments - 430

Additional GST As Applicable
Please Do Let Us Know If You Are Allergic To Any Kind Of Food

Tandoor & Kebabs

- Bharwan Murg Tangri Gulmohar - 440
 - Murg Tikka Deshawari - 440
 - Mutton Galouti Kebab - 490
- Lahori Gosht Seekh Kebab - 480
 - Jhinga Khus Khus - 695
 - Teekhi Pomfret - 540
- Nimbu Wali Mahi Tikka - 475
- Sarson Mahi Tikka - 475

Oriental

- Lemongrass Chicken Wings - 430
- Chicken Satay With Peanut Butter Sauce - 440
 - Diced Chicken Kung Pao Style - 440
 - Green Chilli Chicken - 440
- Thai Chicken Spring Rolls With Honey Chilli Dressing - 430
- Golden Fried Prawn, Served With Garlic Sauce - 465
 - Crispy Fish In Chilli Honey Ginger - 450
- Schezwan Style Wok Tossed Pork Belly - 395

PLATTERS

- Subz Tandoori Khazana – Chef's Selection Of The Day With Accompaniments - 660
- Shahi Tandoori Khazana – Chef's Selection Of The Day With Accompaniments - 795
- Grand Seafood Platter – Chef's Selection Of The Day With Accompaniments - 1090

SALADS

- ■ Caesar Salad-Traditional With Anchovies Dressing
(Add On Chicken/ Crispy Bacon) - 280/ 330/ 370
 - Indian Green Salad - 195
 - Sunburst Salad - 280

Additional GST As Applicable
Please Do Let Us Know If You Are Allergic To Any Kind Of Food

SOUPS

- Roasted Tomato & Basil Soup - 185
- Pesto Infused Tuscany Minestrone Soup - 190
- ■ Fragrant Thai Soup – Add On Chicken – Prawns - 185/ 200/ 215
- ■ Cream Of Asparagus – Add On Chicken - 195/ 210
- ■ Vegetable Manchaw Soup ... Add On Chicken ... Prawns - 185/ 200/ 215
- ■ Porcini Mushroom Cappucino – Add On Chicken - 185/ 200
- ■ Creamy Sweet Corn Soup – Add On Chicken - 185/ 200
- Spanish Gumbus - 220

MAIN COURSE - VEGETARIAN

Western

- Vegetable Gratin Baked With English Cheddar Cheese - 425
- Creamy Spinach & Ricotta Cannelloni, Baked With Cheddar Cream - 435
- Havana Marinated Grilled Cottage Cheese With Herb Pilaf - 430
- Our Famous Vegetables And Cottage Cheese Fajita Section – Served With Pico De Gallo, Mixed Cheese, Fresh Guacamole, Sour Cream, Shredded Lettuce & Hot Flour Tortillas - 435
- Pasta Alfredo (Penne/Spaghetti) - 435
- Aglio E Olio Peperoncino Rosso (Penne/Spaghetti) - 435
- Pomodoro E Basilico (Penne/Spaghetti) - 435
- Risotto With Wild Mushrooms Cooked In Red Wine - 450
- Risotto With Asparagus & Lemon Zest, Topped With Sundried Tomatoes - 450

Indian

- Aloo Muskan - 395
- Noorani Paneer Lababdar - 420
- Zaffrani Malai Kofta - 420
- Amritsari Paneer Makhani - 420
- Shahi Paneer Butter Masala - 420
- Amritsari Chole - 395
- Roasted Gobi Masala - 395
- Bhindi Do Pyaza - 395
- Corn Palak Ki Latpota - 395
- Kumbh Matar Aur Hare Pyaaz Ki Sabzi - 420
- Badami Sabz Bahar - 395
- Tamara's Veg Chelo Platter – Paneer Tikka, Tandoori Aloo, Dahi Ke Shammi, Buttered Rice, Green Salad & Crispy Potato With An Iranian Yoghurt Drink - 530

Additional GST As Applicable

Please Do Let Us Know If You Are Allergic To Any Kind Of Food

Oriental

- Thai Style Red/Green Curry With Vegetables & Steamed Rice - 495
 - Vegetable Dumplings In Spicy Manchurian Sauce - 395
- Canton Style Stir Fried Broccoli With Wild Mushrooms & Cherry Tomatoes - 395
 - Exotic Vegetables & Pineapple In Sweet & Sour Sauce - 395
- Stir Fried Exotic Vegetables In Choice Of Sauce (Human/Mild Garlic/Schezwan) - 395
- Steamed Silken Tofu, Bok Choy & Pickled Ginger In Fragrant Garlic Sauce - 430

MAIN COURSE - NON VEGETARIAN

Western

- Grilled Fish Sizzler - Served With Smokey BBQ Sauce & Steak Potatoes - 595
 - Betki A La Diana - 595
- Chermoula Spice Marinated Grilled Betki Sizzler With Cilantro Pesto & Steak Potatoes - 630
 - Pomfret Recheado – An Exotic Goan Pomfret Fry, Goan Prawn Rice - 695
- Tamara's Signature Grilled Chicken With Thyme Jus, Steak Potatoes & Steamed Vegetables - 595
 - Grilled Norwegian Salmon, Served With Mash Potatoes & Lemon Butter Sauce - 995
 - Slowly Braised New Zealand Lamb Rack With Rosemary Jus And Mashed Potatoes - 1200
 - Char Grilled Cilantro Chicken With Peri Peri Sauce & Steak Potatoes - 595
- Herb Grilled Chicken & Onion Steak - Served With Cheesy Mashed Potatoes With Fresh Vegetables & Mushroom Red Wine Sauce - 595
- Olive Crusted Grilled Tiger Prawn - Served With Citrus Butter Sauce & Steak Potatoes - 745
- BBQ Pork Chops - Smoky BBQ Sauce & Cinnamon Infused Apple Glaze & Steak Potatoes - 645
 - Our Famous Fajita Section - Served With Pico De Gallo, Mixed Cheese, Fresh Guacamole, Sour Cream, Shredded Lettuce & Hot Flour Tortillas (Mexican Chicken Fajita/Lamb Fajita/Prawn Fajita) - 595/ 645/ 690
- Mix Meat Grill - Grilled Chicken, Chicken Sausage, Pork Chop, Pork Sausage, Bacon, Fried Egg, Grilled Tomato & Steak Potatoes - 890
 - Vellutata Di Pollo Al Limone (Penne/Spaghetti) - 500
 - Seafood Marinara (Penne/Spaghetti) - 550
- Risotto With Wild Mushrooms & Chicken Cooked In Red Wine - 520

Additional GST As Applicable
Please Do Let Us Know If You Are Allergic To Any Kind Of Food

Indian

- Hare Aur Safed Pyaaz Ki Gosht (Boneless) - 610
- Keema Matar, Tawa Lachha Paratha With Green Salad - 635
 - Kashmiri Mutton Rogan Josh - 595
- Mutton Kosha, Moghlai Paratha With Green Salad - 635
- Sorse Ilish - A Classical Bong Fish Cooked In Mustard Gravy (Seasonable) - 825
- Fish Begum Bahar - An Od Kolkata Fish Curry In Tomato & Fenugreek Flavoured Gravy - 570
 - Daab Chingri - Prawns Cooked In A Tender Coconut Shell - 660
 - Jhinga Kadai Masala - 650
 - Murgh Roshmi Kaliya - 560
 - Murgh Tikka Lababdar - 560
 - Chicken Butter Masala - 560
 - Hyderabad Murgh Bharta - 560
 - Tamara's Chelo Platter - Mutton Kebab, Chicken Tikka, Buttered Rice, Green Salad & Crispy Potato With An Iranian Yoghurt Drinks - 715

Oriental

- Thai Style Red/Green Curry With Chicken & Garlic Butter Rice - 610
 - Mongolian Hubei Chicken - 540
- Stir Fried Chicken With Choice Of Sauce - (Chilli Oyster/Hunan/Mild Garlic) - 540
 - Fish With Sizzled Garlic, Ginger & Tomatoes Choice Of Sauce - (Chilli Oyster/Hunan/Mild Garlic) - 545
- Steamed Fish With Garlic & Coriander, Served With Eggs, Mushrooms & Veg Fried Rice - 615
 - Cantoni Style Brown Garlic Prawn - 650

RICE & NOODLES

- Kolkata Mutton Biryani With Raita - 635
- Kolkata Chicken Biryani With Raita - 570
 - Vegetables Biryani With Raita - 435
 - Cumin & Peas Pulao - 295
 - Kashmiri Veg Pulao - 415
 - Steamed Rice - 195
- Garlic Butter Fried Rice With Veggies - Chicken/Prawn/Mixed - 365/ 385/ 395
- Schezwan Fried Rice With Veggies - Chicken/Prawn/Mixed - 365/ 385/ 395
- Hakka Noodles With Veggies - Chicken/Prawn/Mixed - 365/ 385/ 395
- Pad Thai Noodles With Veggies - Chicken/Prawn/Mixed - 370/ 390/ 405
- Indonesian Chilli Garlic Noodles With Veggies - Chicken/Prawn/Mixed - 365/ 385/ 405

Additional GST As Applicable

Please Do Let Us Know If You Are Allergic To Any Kind Of Food

INDIAN BREADS

- Naan - (Plain/Butter/Garlic) - 120
- Kulcha - (Cheese/Onion/Paneer/Amritsari/Masala) - 155
- Tandoori Roti – (Plain/Butter/Onion/Garlic) - 99
- Tandoori Lachha Paratha - 125
- Pudina Paratha - 125

INDIAN STAPLES

- Dal Chaunka - 365
- Tamara's Slow Cooked Dal Makhani - 395
- Dal Panchmela - 390

CURD

- Raita – (Pineapple/Mixed Vegetables/Boondi/Onion/Cucumber/Potatoes/Apple) - 195

SIDES

- Roasted Papad - 120
- Masala Papad - 165
- Garlic Bread - 195
- Cheese Chilli Toast - 225
- French Fries - 215

DESSERTS

- Crème Caramel With Fresh Seasonal Fruits & Vanilla Ice - Cream - 250
- Choco Lava Mud Pie With Banana Caramel Ice Cream - 295
- Makademia Nut Brownie With Hot Chocolate Sauce - 250
- Chocolate Montecarlo - 235
- Tamara's Gourmet Chocolate & Hazelnut Samosa - 295
- Mithai Platter – Saffron Infused Hot Gulab Jamun, Misti Doi & Pista Kulfī - 295
- Choice Of Ice - Creams (Two Scoops/ Three Scoops) - 170/ 220
- Apple Crumble Pie Infused With Cinnamon Flavour, Topped With Whipped Cream - 255

Additional GST As Applicable
Please Do Let Us Know If You Are Allergic To Any Kind Of Food

Drink Menu

RED WINE (BOTTLE)

Barolo - Nebbiolo, Italy - 12000/-
Côte du Rhône - Grenache, France - 5000/-
Col d'Orcia Gineprone - Chianti, Italy - 5000/-
Robert Mondavi Woodbridge - Zinfandel, USA - 5000/-
Jacob's Creek - Cabernet Sauvignon, Australia - 2500/-
Hardy's Shiraz - Australia - 2500/-
Sula Sartori - Merlot, India - 2000/-
Grover Ac - Cabernet Shiraz - 2000/-

WHITE WINE (BOTTLE)

Cavi Di Gavi - Gavi, Italy - 5000/-
Domaine Laroche Saint Martin, Chablis, France - 4500/-
Robert Mondavi Woodbridge - Chardonnay, USA - 4000/-
Jacob's Creek - Chardonnay, Australia - 2500/-
Hardy's - Chardonnay, Australia - 2500/-
Sula - Chenin Blanc, India - 2000/-
Grover Ac - Sauvignon Blanc - 2000/-

ROSE WINE (BOTTLE)

Sula Blush - Zinfandel, India - 2000/-
Grover Ac - Shiraz Rose - 2000/-

DESSERT WINE (BOTTLE)

Sula Late Harvest - Chenin Blanc, India - 1500/-

CHAMPAGNE / SPARKLING WINE (BOTTLE)

Moët & Chandon - 12500/-
Sula Brut - 2500/-

HOUSE WINE BY GLASS (150ML)

RED WINE

Jacob's Creek - Cabernet Sauvignon, Australia - 600/-
Sula Sartori - Merlot, India - 550/-
Grover Ac - Cabernet Shiraz - 550/-

Additional GST As Applicable
Please Do Let Us Know If You Are Allergic To Any Kind Of Food

WHITE WINE

Jacob's Creek - Chardonnay, Australia - 600/-
Sula - Chenin Blanc, India - 550/-
Grover Ac - Sauvignon Blanc - 550/-

VERMOUTH

(OUR STANDARD MEASUREMENT IS 30ML.)

Campari Bitter - 275/-
Martini Rosso - 220/-
Cinzano Bianco - 220/-

SINGLE MALT

(OUR STANDARD MEASUREMENT IS 30ML.)

Glenfiddich 12 years - 550/-
Glenlivet 12 years - 550/-
Talisker Malt 10 years - 550/-
Oban 12 years - 550/-

SCOTCH

(OUR STANDARD MEASUREMENT IS 30ML.)

J.W. Blue Label - 1499/-
J. W. Platinum - 900/-
J.W. Black Label - 500/-
J. W. Red Label - 275/-
Chivas Regal Gold (18 yrs) - 1100/-
Chivas Regal (12 yrs) - 550/-

REGULAR SCOTCH

(OUR STANDARD MEASUREMENT IS 30ML.)

Black Dog Gold - 275/-
Teacher's 50 - 275/-
Teacher's Highland Cream - 250/-
100piper's - 250/-
Black Dog Black - 250/-

SINGLE MALT

(OUR STANDARD MEASUREMENT IS 30ML.)

Glenfiddich 12 years - 550/-
Glenlivet 12 years - 550/-
Talisker Malt 10 years - 550/-
Oban 12 years - 550/-

Additional GST As Applicable
Please Do Let Us Know If You Are Allergic To Any Kind Of Food

SCOTCH

(OUR STANDARD MEASUREMENT IS 30ML.)

J.W. Blue Label - 1499/-
J. W. Platinum - 900/-
J.W. Black Label - 500/-
J. W. Red Label - 275/-
Chivas Regal Gold (18 yrs) - 1100/-
Chivas Regal (12 yrs) - 550/-

REGULAR SCOTCH

(OUR STANDARD MEASUREMENT IS 30ML.)

Black Dog Gold - 275/-
Teacher's 50 - 275/-
Teacher's Highland Cream - 250/-
100 piper's - 250/-
Black Dog Black - 250/-

DOMESTIC WHISKEY

Blenders Pride - 200/-
Antiquity Blue - 200/-

OTHER WHISKEY

(OUR STANDARD MEASUREMENT IS 30ML.)

Jack Daniel's (No. 7) - 450/-
Jameson - 300/-

GIN

(OUR STANDARD MEASUREMENT IS 30ML.)

Bombay Sapphire - 250/-
Gordon's Gin - 250/-
Blue Ribbon - 175/-

VODKA

(OUR STANDARD MEASUREMENT IS 30ML.)

Grey Goose - 400/-
Belvedere - 400/-
Ciroc - 350/-
Absolut - 300/-
Absolut Flavours - 300/-
Smirnoff - 200/-

Additional GST As Applicable
Please Do Let Us Know If You Are Allergic To Any Kind Of Food

RUM

(OUR STANDARD MEASUREMENT IS 30ML.)

Bacardi - 200/-
Captain Morgan - 175/-
Old monk - 150/-
Mc Dowell's rum - 150/-

LIQUEUR

(OUR STANDARD MEASUREMENT IS 30ML.)

Kahlua - 250/-
Cointreau - 250/-
Baileys - 250/-
Drambui - 250/-
Jagermeister - 250/-

BRANDY

(OUR STANDARD MEASUREMENT IS 30ML.)

Hennessy V80P - 575/-
Honey Bee - 175/-

TEQUILA

(OUR STANDARD MEASUREMENT IS 30ML.)

Sauza Gold - 325/-
Sauza Silver - 300/-
Camino - 275/-

BEER

Corona (Pint) - 475/-
Bira (Pint) - 350/-
Heineken (Pint) - 350/-
Carlsberg (Pint) - 250/-
Budweiser (Pint) - 250/-
Foster (Pint) - 225/-
Kingfisher (Pint) - 225/-
Tuborg (Pint) - 225/-
Breezer - 225/-

GOOD OLD FRIENDS

Jagre Bomb : Jagermeister, Redbull - 600/-
B-52 : Kahlua, Beileys, Cointreau - 500/-
Black Magic : Kahlua, Vodka, Coke - 450/-
Kamikaze : Vodka, Cointreau, Lemon Juice - 450/-
Mind Eraser : Kahlua, Vodka, Sprite - 450/-

Additional GST As Applicable
Please Do Let Us Know If You Are Allergic To Any Kind Of Food

SOME SERIOUS MIXOLOGY

- Jungle Punch - 4 White Liquor, 1 Liqueur Flaming With Sambuca. - 550/-
Glass Case Of Emotion - Whisky, Vodka, Gin, Orange Liqueur, Cola, Lemon Wedges. - 550/-
For Someone Special - Coconut Rum, Melon Liqueur, Peach Schnapps, Blue Curacao, Lemonade. - 500/-
K For Kolkata - Vodka, Muddle Of Fresh Orange Chunks, Lime Leaf And Vanilla Syrup,
Passion fruit Puree, Dash Of Orange Juice Top Up With Soda. - 450/-
Straight Through The Heart - Vodka, Tamarind Water, Green Chili, Grenadine,
Sugar Lime Juice, Rock Salt. - 450/-
Green Ghost - Gin, Green Chartreuse, Lime Juice. - 450/-
Moonwalk - Vodka, Peach Schnapps, Pink Grapefruit Juice, Strawberry. - 450/-
Crazy Bar-Tender - Vodka, Basil Leaves, Thai Fresh Ginger, Pineapple Juice, Orange Juice. - 450/-
In My Mind - Tell Your Bartender What You Have In Your Mind And Get Your Own Drink Made. - 450/-

AGE OLD CLASSICS - 450/-

- Cosmopolitan - Vodka, Cointreau, Cranberry Juice, Lime Juice.
Caipiroska - Vodka, Lime Juice, Sugar, Lemon Chunk & Crushed Ice.
Salty-Dog - Vodka, Lime Juice, Grape Juice.
Screw Driver - Vodka, Orange Juice.
Bloody Marry - Vodka, Salt, Pepper, Lime Juice, Tabasco, WC Sauce & Tomato Juice.
Rob Roy - Scotch Whiskey, Sweet Vermouth.
Rusty Nail - Scotch Whiskey, Drambuie.
Old Fashioned - Whisky, Angostura Bitter, Maraschino Cherry, Sugar, Water.
Manhattan - Sweet Vermouth, Whisky, Angostura Bitter, Maraschino Cherry.
Whiskey Sour - Whiskey, Egg White, Lime Juice.
Cuba-Libra - Rum, Cola & Lime Juice.
Mojito - White Rum, Brown Sugar, Mint Leaves, Crushed Ice & Soda.
Daiquiri - Rum, Lime Juice, Sugar Syrup.
Pinacolada - White Rum, Pineapple Juice, Coconut Cream, Pineapple Chunks.
Basil Gin Fizz - Gin, Basil Leaves, Lime Juice, Honey, Soda.
Singapore Sling - Gin, Grenadine Syrup, Lime Juice, Soda, Cherry Brandy.
Pink Lady - Gin, Lime Juice, Cointreau, Grenadine Syrup, Strawberry Syrup.
Martini - Gin, Dry Vermouth, Olive.
Between The Sheets - Brandy, Rum, Triple Sec, Lemon Juice.
Ginger Tea - Brandy, Green Tea, Sugar Syrup, Mint & Ginger.
Side Car - Brandy, Cointreau, Lime Juice.
Margarita - Tequila, Lemon Juice.
Tequila Sunrise - Tequila, Lime Juice And Orange Juice.

Additional GST As Applicable
Please Do Let Us Know If You Are Allergic To Any Kind Of Food

KIDDIE MOCKTAILS - 200/-

Ibiza - Pineapple Juice, Vanilla Ice Cream, Mint Syrup.

Bahama Waves - Litchi Juice, Fresh Mint Leaf, Lime Juice, Top With Lemonade.

Salty Summer - Cucumber Chunk, Mint Leaf, Black Salt, Lime Juice, Top With Cola.

Nirvana - Fresh Water Melon Chunk, Yoghurt,

Mint Leaf, Salt, Sugar, Indian Spices & Fresh Coriander.

Bliss - Orange, Pineapple, Mango Juice With Vanilla Ice Cream,

Salt, Tangy Indian Spices With Salted Rim.

Indian Twist - Jalapeno, Olive, Lime Juice, Coriander Leaf,

Salt & Sugar, Black Pepper Top With Lemonade.

Humble House - Kiwi Crush, Tangy Indian Spices, Tabasco,

Black Pepper, Salt, Lime Juice, Sugar, Top With Lemonade.

Crazy Shiva - Pineapple Juice, Tamarind Water, Lemon Leaf, Black Salt,

Tangy Indian Spices, Coriander Leaf.

SOFT BEVERAGES

Red Bull - 250/-

Tonic Water - 150/-

Ginger Ale - 150/-

Aerated Beverage - 140/-

Canned Juice (by Glass) - 100/-

Mineral Water - 100/-

Soda - 90/-

