

The 13th floor

Feel the wind in your hair!

Food Menu

Ebony Special Tandoori Platters



*A selection of our finest
tandoori and tawa offerings*

■ The Maharaja Platter

An assortment of prawn, fish, chicken and lamb – tikkas and kebabs ~ 1,425

■ The Maharani Platter

Assorted chicken and lamb – tikkas and kebabs ~ 925

■ The Seafood Platter

A selection of fish & prawn tandoori offerings ~ 925

■ The Shehzada Platter

Assorted chicken – tikkas and kebabs ~ 795

■ The Guldasta Platter

A selection of vegetarian tandoori and tawa offerings ~ 650

The ASEAN Platter



*A selection of 3 of
our Signature appetizers from
our Thai and South Asian kitchen*

■ CHICKEN ~ 795

■ CHICKEN AND BEEF ~ 895

■ SEAFOOD ~ 995

■ VEGETARIAN ~ 695

Starters - Vegetarian



■ Thai Crispy Vegetables

In a honey chilli sauce ~ 355

■ Hot and Crunchy Braised Tofu

Crunchy cubes of tofu tossed with a sweet and spicy sauce and golden garlic ~ 355

■ Salt and Pepper Crunchy Lotus Root

With celery, scallions and Sichuan peppercorns ~ 355

■ Wasabi Mushrooms

Stuffed mushroom tempura dressed with a wasabi sauce ~ 375

■ Vietnamese Rice Paper Rolls

With Barbequed Vegetables and Tofu ~ 290

■ 🍷 Tofu Mushroom and Broccoli Satay

Skewered vegetables in a distinctive spicy peanut marinade and served with our signature Satay sauce ~ 375

■ Corn Dumplings in Chu Chee Sauce

Curried & steamed dumplings, tossed in a creamy coconut, lime and chilli sauce ~ 325

■ The Devil and some Cheese

Our signature French Fries tossed in a spicy as the devil, Anglo-Indian sauce topped with gooey cheese ~ 310

■ The Angel and some Cheese

Our signature French Fries tossed in a cheesy Parmesan sauce with melted leeks, crispy olives and bread & herb pangrattato ~ 310

■ Chandini Chowk to China

Paneer tikkas tossed in a Chinese sauce. Hindi-chini- bhai -bhai ! ~ 350

■ 🍷 Dahi Ka Kebab

Melt in your mouth luscious kebabs of curd cheese, fresh paneer and herbs ~ 350

■ Crunchy Masala Lotus Root

In Chitoor Chutney Podi ~ 350

■ **Palak Aur Hare Mutter Ki Tikki**

Tawa grilled patties of fresh spinach, mashed peas and pounded spices with a rich stuffing of cheese and nuts ~ 355

■ 🍴 **Davangere Kadak Aloo**

Baby potatoes stir fried with a spicy green masala mix and curry leaves ~ 295

■ 🍴 **Paneer Tiranga Rumani**

Cubes of cottage cheese marinated and grilled with three distinctive masalas ~ 360

■ **Tandoori Sushni Kebab**

A toss up of grilled paneer, broccoli, cauliflower, potatoes and pineapple mixed with assorted spices & our secret chutney to make a fantastic tandoori snack ~ 375

■ **Khumb Tikka Rasmonak**

Tandoori mushrooms stuffed with paneer and nuts in a spicy chutney marinade ~ 335

Starters - Egg



■ **Son-in-law Eggs**

Tempura of eggs with a lusciously spicy & tart ginger sauce ~ 295

■ 🍴 **Gunpowder Eggs**

Iyengar idli podi finds a new home ~ 265

■ **Salli Per Eedu**

Soft eggs over crispy straw potatoes and a wicked masala ~ 265

Starters - Chicken



■ 🍴 **Hot & Numbing Chicken**

Sichuan fire breathing dragon food! Potent Sichuan peppercorns, wickedly spicy dried red chillis and yes, some chicken thrown in for good measure ~ 445

■ **Pailin's Chicken**

Crunchy cubes of chicken tossed in a sweet and spicy Thai paste ~ 425

■ **Kutty's Classic Gai Sarong**

Spicy minced chicken topped with crispy rice and drizzled with a spicy sticky sauce ~ 415

■ **Laotian Lemon Grass Chicken**

Chicken fillets tossed with shallots, tender lemon grass and green peppercorns ~ 435

■ **Thai Crispy Chicken**

Crunchy bits of chicken in our secret sauce with basil and spring onions ~ 425

■ **Chicken Satay**

Skewered chicken in a distinctive spicy peanut marinade and served with our signature Satay sauce ~ 415

■ 🍴 **Patiala Talli Kukkad**

Hot and spicy Punjabi style tikka's 'high' on life ~ 445

■ **Jhopdi's Murgh Pakhtooni**

Chicken wings stuffed with herbs, spices and cheese ~ 395

■ **Chilgoza Malai Kebab**

These succulent morsels of thigh meat are marinated in cream, ground pine nuts and spices, and are cooked in a traditional tandoor ~ 485

■ 🍴 **The Ultimate Tandoori Chicken**

Our classic tandoori chicken – 25 years of perfection: char-grilled to enhance the robust mix of dry spices, herbs and seasonings

– Half a Chicken ~ 455

– Full Chicken ~ 595

■ **Murgh Hussaini Seekh**

Juicy morsels of grilled minced chicken seekh, fragrant with fresh herbs and spices ~ 395

■ **Chicken Golconda**

Crispy chicken nuggets tossed with sour cream, spices and loads of attitude ~ 375

■ **Murgh Tangdi Husn-E-Ara**

Chicken drumsticks in a Khyberi marinade – grilled in a tandoor till lusciously done ~ 460

■ 🍴 **Andhra Chilli Chicken Tikka**

Bangalore's obsession, the fiery and addictive Andhra Chilli Chicken is given a smokey tandoori twist ~ 455

Starters - Lamb



🍷 Thai Crispy Lamb

Crunchy bites of lamb in our secret sauce with basil and spring onions ~ 495

🍷 Shikampuri Kebab

Hand pounded meat patties with a stuffing of curd chese and herbs ~ 450

🍷 🍴 Kakori Kebab

Made from silky- fine ground lamb and delicate pounded-spices famously created for a toothless Nawab ~ 495

🍷 Adana Seekh Kebabi

Turkish seek kebabs skewered on a sword, made the way it has been done for eons in the Turkish town of Adana, typically spiced and enlivened with paprika flakes ~ 450

Starters - Seafood



🍷 🍴 Nonya Crunchy Butter Soft Shell Crab

Spicy, crunchy, buttery and addictive. Also great with prawns ~ 575

🍷 Salt & Pepper Squid

With celery scallions and tri peppers. Also great with prawns ~ 595

🍷 🍴 Akasaka Prawns

Tempura prawns tossed with our secret hot, spicy tangy sauce ~ 595

🍷 Cripsy Fish Chatuchak

Crunchy fish nuggets tossed in a sour and spicy curried tamarind and ginger sauce ~ 470

🍷 Machchi Rubaiyath

Fish fillets cooked Mesopotamian style on a grill with pickling spices, onion seeds and mustard ~ 595

🍷 Nagore Chukka Prawns

Pounded spices and fresh ground pepper give these prawns a taser jolt ~ 555

🍷 Mrs. Palekar's Konkan Prawns

A home-favourite – Juicy large prawns lined with her signature spicy and tart chutney that is crisped till golden ~ 555

Starters - Beef and Pork



🍷 Ultimate Chilli Beef

The ultimate tippers snack! Each connoisseur has a favourite version – our take on this naughty pleasure is sure to top them all ~ 415

🍷 🍴 Thai Crispy Beef

Crunchy tenderloin of beef tossed in our secret sauce with basil and spring onion ~ 475

🍷 Waterfall Beef

Sliced tenderloin wok tossed with herbs and dressed with a wonderfully aromatic and sharp sauce ~ 475

🍷 Moo Ping

Smokey succulent pork skewers with Thai chilli and tomato relish ~ 425

🍷 🍴 Super Crunchy Pork Bites

7 hour slow cooked pork, crunched and served over a pineapple and soy glaze ~ 425

Burgers, Flatbreads and Rolls



🍷 Turkish Flatbread with Spinach, Pine Nuts, Feta ~ 355

🍷 Nizam's `Kati' Kebab Rolls

With Achari Paneer, Masala Cheese & Pickled Vegetables ~ 355

🍷 The Angry Burger

Cheese melt mix vegetable patty, crunchy onions and jalapeno salsa ~ 285

🍷 Turkish Flatbread with Lamb, Walnut, Soft Cheese & Mint ~ 415

🍷 The `Sloppiest' Joe in Town

Slow cooked beef short ribs, spicy sloppy sauce, cheesy-eggy goodness, all in a Kaiser bun with 4 wet wipes ~ 385

🍷 🍴 The Triple Bypass Sliders

Crispy parmesan-crumbed bacon-burger - with bacon and onion jam, bacon butter, tomato relish ~ 445

🍷 Nizam's `Kati' Kebab Rolls

With Pepper Chicken, Egg- 'half boil', our special Tikka- curry sauce & Pickled Vegetables ~ 395

Dinner for one



🍱 🇮🇳 The Ultimate Paneer Tikka Masala

Cottage grilled paneer tikkas, finished with a silky tomato gravy made from imported sun blushed Italian tomatoes. Served with our famous malaidhar dal makhni, cocktail breads and pulao ~ 410

🍱 🇮🇳 Hyderabad Deewan E Handi

A rich mélange of baby potatoes, shallots, brinjals, mushrooms and spring onions in a sauce of browned onions and roasted almonds. Served with our famous malaidhar dal makhni, cocktail breads and pulao ~ 385

🍱 🇮🇳 Bangkok in a Bowl Veg

Bangkok railway minced vegetable curry with a fragrant Thai rice ~ 460

🍱 🇮🇳 Nasi Goreng with Vegetables and Tofu

Rice in an aromatic mix of a sweet n sour sauce with fried shallots, chilli and peanuts. Served with our Signature Satay, garlic crackers and pickled vegetables ~ 415

🍱 🇮🇳 Burmese Khaoswe with Eggplant & Vegetables

Spicy aromatic Burmese curry over a choice of egg noodles or rice noodles. With an assortment of toppings...
Curry comfort at its best ~ 415

Thai Curry

Choice of red, green or yellow, served with green papaya salad, steamed rice and crackers

🍱 🇮🇳 Vegetables and Eggplant ~ 425

🍱 🇮🇳 Chicken ~ 455

🍱 🇮🇳 Prawn ~ 515

🍱 🇮🇳 Ebony's Ultimate Butter Chicken

Our butter chicken is given that "ultimate" zing with our makhni gravy made from imported sun blushed Italian tomatoes. Served with our famous malaidhar dal makhni, cocktail breads and pulao ~ 495

🍱 🇮🇳 Murgh Hussaini Seekh Biryani

The soft and juicy Rampuri style of chicken seekhs features in this aromatic biryani with Lucknowi masalas and chicken mince ~ 495

🍱 🇮🇳 Bohri Dabba Gosht

This dish of spicy mutton curry treated like a western style bake with vegetables cheese, pasta and eggs, has an unexplainable parentage. Served with Persian Taftaan ~ 485

🍱 🇮🇳 Arcot Mutton Biryani

Ebony's signature biryani is cooked in layers, with long grain rice interspersed with an aromatic and tart mutton curry
... A favourite of the Arcot Mudaliars. ~ 525

🍱 🇮🇳 Penang Nasi Lemak

Hawker style parcels with Chicken or Prawn Rendang, coconut & pandan rice and crunchy bits ~ 445

🍱 🇮🇳 Bangkok in a Bowl

Bangkok railway minced chicken curry with a fragrant Thai rice ~ 565

🍱 🇮🇳 Nasi Goreng with Chicken

Rice in an aromatic mix of a sweet n sour sauce with fried shallots, chilli and peanuts. Served with our Signature Satay, garlic crackers and pickled vegetables ~ 475

🍱 🇮🇳 Burmese Khaoswe

Spicy aromatic Burmese curry over a choice of egg noodles or rice noodles. With an assortment of toppings... Curry comfort at its best.

– Chicken ~ 455

– Prawn ~ 515

