

CHAR COAL

TANDOOR GRILL & MIXOLOGY

EXPRESS LUNCH PLATTER

350 THB++

MURGH KHURCHAN

Shredded grilled tandoori chicken, in a mélange of spices, capsicum, tomatoes and onions

OR

PANEER KHURCHAN

Batons of cottage cheese spiced and tossed with capsicum, tomatoes and onions

YELLOW DAL

Yellow lentils cooked with onion, garlic, cumin, coriander and ginger

MIXED RAITA

Home-made yoghurt, topped with finely chopped onions, tomatoes and cucumber

TANDOORI ROTI

A simple & light whole wheat roti

OR

TANDOORI NAAN

Traditional Indian soft bread made of flour

PHIRNI

Made from milk & ground Basmati rice, flavoured with cardamom and topped with pistachios and almonds

All Prices Are Subject To 10% Service Charge And 7% VAT

From 12pm - 3pm

SOHO HOSPITALITY

CHAR COAL

TANDOOR GRILL & MIXOLOGY

COMBO PLATTER

ALL VEG 450 THB++ | MIX 500 THB++

APPETIZERS (CHOOSE ANY 2 PCS)

VEG SHEEKH KABAB

Veggies minced with green chillies, coriander, royal cumin and freshly ground Indian spices

TANDOORI MALAI BROCCOLI

Fresh broccoli marinated in yogurt, cream cheese, lemon juice & green chillies

MAKAI KI TIKKI

A corn and cheese Amritsari kebab spiced and stuffed with cheese, shallow fried till golden crispy texture

MURGH ANGAAR

Boneless chicken spiced with chilly flakes, ginger, garlic, bayleaf, mace and onion juice

LAMB SHEEKH KABAB

Mutton minced ,with ginger, green chillies, coriander, royal cumin and freshly ground Indian spices

FISH HARI CHUTNEY

A large fillet of dory marinated in fresh mint and slow grilled wrapped in banana leaf

MAIN COURSE

MURGH KHURCHAN

Shredded grilled tandoori chicken, in a mélange OR

PANEER KHURCHAN

Batons of cottage cheese spiced and tossed with capsicum, tomatoes and onions

DAL CHARCOAL

Whole urad lentils, tomatoes, ginger and garlic, slow cooked on the tandoor

OR

YELLOW DAL

Yellow lentils cooked with onion, garlic, cumin, coriander and ginger

Served along with
Tandoori roti/Plain Naan and plain raita

DESSERT (CHOOSE ANY ONE)

PHIRNI

Made from milk & ground basmati rice, flavoured with cardamom and topped with pistachios and almonds

RASMALAI

Soft cottage cheese dumplings, poached and immersed in saffron flavoured reduced milk

SHEDH E JAAM

Reduced milk dumplings deep-fried and doused in light honey syrup

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SOHO HOSPITALITY

CHAR COAL

TANDOOR GRILL & MIXOLOGY

BBC MENU (BIRYANI BY CHARCOAL)

ALL VEG 550 THB++ | MIX 600 THB++

APPETIZERS (CHOOSE ANY 2 PCS)

PANEER TIKKA

Fresh cottage cheese marinated in cream, gram flour, mild spices and yellow chillies

TANDOORI MALAI BROCCOLI

Fresh broccoli marinated in yogurt, cream cheese, lemon juice & green chillies

BHARWAN TANDOORI ALOO

Potatoes filled with garam masala, cashew nuts and Coriander

MURGH ANGAAR

Boneless chicken spiced with chilly flakes, ginger, garlic, bayleaf, mace and onion juice

MURGH MALAI KABAB

Boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chili and coriander

BARRAH KABAB

Mutton (on the bone) marinated with red chili, cumin, malt vinegar, papaya and spices

FISH HARI CHUTNEY

A large fillet of dory marinated in fresh mint and slow grilled wrapped in banana leaf

BIRYANI (CHOOSE ANY ONE)

SUBZ DUM BIRYANI

Seasonal veggies and aromatic Basmati pilao rice, sealed & slow cooked in its own dish

MURGH YAKHINI BIRYANI

Spring chicken, aromatic Basmati pilao rice, sealed and slow cooked in its own dish

GOSHT DUM BIRYANI

Mutton marinated in nutmeg flower & natural botanical oils, in aromatic Basmati pilao rice, sealed & slow cooked in its own dish

JHINGA DUM BIRYANI

Fresh Indian ocean prawns and aromatic Basmati pilao rice, sealed and slow cooked in its own dish

Served along with Burani raita

DESSERT (CHOOSE ANY ONE)

PHIRNI

Made from milk & ground basmati rice, flavoured with cardamom and topped with pistachios and almonds

SHEDH E JAAM

Reduced milk dumplings deep-fried and doused in light honey syrup

RASMALAI

Soft cottage cheese dumplings, poached and immersed in saffron flavoured reduced milk

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