

CHAR COAL

TANDOOR GRILL & MIXOLOGY

Welcome to Charcoal Tandoor Grill & Mixology where centuries-old recipes combined with signature cocktails come alive in a sophisticated, industrial setting.

Discover delicious tandoori kebabs, chargrilled over glowing embers in our copper cladded ovens and also indulge in delicacies from the House of the Royal Moghuls, a rare combination. Most importantly, our food is best when shared; celebration dishes in particular are perfect for the whole table.

Experience our unique craft cocktail creations, specifically paired with kebab offerings to complement and balance one another perfectly.

Savour our signature kebabs, enjoy our craft cocktails and most of all, make the most of your fun dining experience.



All Prices Are Subject To 10% Service Charge And 7% VAT.
Lunch 12.00hrs - 15.00hrs
Dinner 18.00hrs - Midnight

FROM THE TANDOOR

All our Tandoori dishes are perfect for two or more – enjoy passing them around the table.

CHICKEN

MURGH MALAI KEBAB	450
Boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chili and coriander	
MURGH ANGAAR	450
Boneless chicken spiced with chilly flakes, ginger, garlic, bayleaf, mace and onion juice	
CHICKEN SHEEKH KEBAB	400
Chicken minced with ginger, green chilies, coriander, cumin & freshly ground Indian spices	
KASTOORI KEBAB	425
Boneless chicken marinated in ginger, garlic and black pepper, grilled in a coat of gram flour and egg	
MURGH TANDOORI	(H) 375 (F) 675
Half/whole chicken marinated in yoghurt, vinegar, ginger, garlic, lemon juice, yellow chilies, turmeric powder and garam masala	

LAMB & MUTTON

LAMB SHEEKH KEBAB	450
Mutton minced ,with ginger, green chilies, coriander, royal cumin and freshly ground Indian spices	
BARRAH KEBAB	525
Mutton (on the bone) marinated with red chili, cumin, malt vinegar, papaya and spices	
ANGHAAR PASLIA (NZ LAMB CHOPS)	850
New Zealand lamb chops marinated in red chili, cumin, malt vinegar, ginger and garlic	
TANDOORI RAAN TACOS	475
Flaky paratha, topped up with hand pulled braised leg of lamb. Reminiscent of the old narrow lanes of Lucknow - the City of Royals in India - where Flaky Parathas and lamb kebabs are sold in the by lanes	
KEEMA TACOS WITH CHEESE	575
Indian spiced minced lamb, Indian cheddar cheese in saffron flavored bread	

FROM THE TANDOOR

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SEAFOOD

CHARCOAL SCALLOPS	775
Grilled scallops, Indian spiced potato mash, with dry mango and coriander root sauce	
TANDOORI JHINGA	975
Fresh jumbo prawns marinated in yoghurt, red chili, turmeric and garam masala	
TANDOORI LOBSTER	1,450
Fresh whole Maine lobster marinated in yoghurt, mildly spiced and grilled	
TANDOORI FISH TIKKA	550
Sea bass marinated in yoghurt, mustard, cheese, green chillies and whole coriander	

VEGETARIAN

PANEER TIKKA	375
Fresh cottage cheese marinated in cream, gram flour, mild spices and yellow chillies	
VEG SHEEKH KEBAB	325
Veggies minced with green chillies, coriander, royal cumin and freshly ground Indian spices	
TANDOORI MALAI BROCCOLI	350
Fresh broccoli marinated in yogurt, cream cheese, lemon juice & green chillies	
BHARWAN TANDOORI ALOO	325
Potatoes filled with garam masala, cashew nuts and coriander	
TANDOORI PORTOBELLO MUSHROOM	375
Char-grilled portobello mushrooms marinated with cumin and yellow chillies, cooked to perfection in a tandoor.	

FROM THE RANGE

We do not serve curries but do come half way - for your indulgence

MURGH KHURCHAN	525
Shredded grilled tandoori chicken, in a mélange of spices, capsicum, tomatoes and onions	
PANEER KHURCHAN	450
Batons of cottage cheese spiced and tossed with capsicum, tomatoes and onions	
DAL CHARCOAL	300
Whole urad lentils, tomatoes, ginger and garlic, slow cooked on the tandoor	
YELLOW DAL	250
Yellow lentils cooked with onion, garlic, cumin, coriander and ginger	
KHUSHKA RICE / SAFFRON RICE	185 / 250
Steamed long grain Indian Basmati rice cooked in pure ghee	
MIXED RAITA	135
Home-made yoghurt, topped with finely chopped onions, tomatoes and cucumber	

BREADS

TRUFFLE CHEESE NAAN	475
Fresh Black winter truffles shaved on our classic cheese naan	
TANDOORI ROTI	85
A simple & light whole wheat roti	
ULTE TAVE KA PARATHA	100
Nawabi paratha made of flour, milk, kewra, sugar and saffron cooked on an inverted tawa	
TANDOORI PARANTHA	110
A leavened, whole wheat, indian bread	
PUDINA PARANTHA	110
A tandoori parantha drizzled with mint	
NAAN E BAKUMUCH	110
Whole wheat naan with fennel & poppy seeds	
RUMALI ROTI	110
A refined flour & whole wheat mélange	
TANDOORI NAAN	110
Traditional Indian soft bread made of flour	
GARLIC NAAN	110
This goes without saying - an Indian staple	
TURRAH NAAN	110
A crispy, white flour naan	
DUDIYA VARKI NAAN	130
A layered, white flour naan - our specialty	
CHILI CHEESE NAAN	155
Traditional refined flour bread stuffed with chili & cheese and baked in the tandoor	
NAAN CHARCOAL	440
Charcoal specialty - serves an entire table	

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FROM THE HOUSE OF THE ROYAL MUGHALS

Our homage to the dynasty of the mighty Mughal kings with but a few dishes from their legacy.

LAMB & MUTTON

KAKORI Finely minced mutton spiced with cloves and cinnamon and roasted with a drizzle of saffron	650
GALAUTI A soft mutton patty, spiced and finely minced	650

SEAFOOD

FISH HARI CHUTNEY A large fillet of dory marinated in fresh mint and slow grilled wrapped in banana leaf	380
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VEGETARIAN

DUM KE BHOOLEY Paneer rolls filled with fresh veggies, seasoned with black cumin and a creamy saffron batter, seared on the griddle	375
CHARCOAL BADIN JAAN Marinated, aubergine, with tomato concasse and garlic spiced yoghurt, finished on the dum	350
SUBZ KI GALAVAT Minced patty of spinach, chana dal & cottage cheese, slow cooked and served with sprinkles of fenugreek	300
MAKAI KI TIKKI A corn and cheese Amritsari kebab subtly spiced and stuffed with cheese, shallow fried till golden crispy texture	300

BEST TO SHARE

Celebrations Foods are best enjoyed with others & perfect for sharing with a table of four or more.

CHICKEN

MURGH KHUSHK PURDAH 750

Whole chicken (deboned) spiced with a star anise, and finished under a blanket of shortcrust pastry

MURGH YAKHNI BIRYANI 550

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

LAMB & MUTTON

SIKANDAR KI RAAN 1,050

Whole leg of spring mutton, braised with malt vinegar, cinnamon, black cumin and red chili paste, finished in the tandoor

DUM KI RAAN 1,575

Whole leg of spring mutton marinade and stuffed with onions, pickled garlic and cheese

GOSHT DUM BIRYANI 650

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

HYDERABADI KACCHE GOSTH KI BIRYANI 650

Raw meat marinated yoghurt fresh mint ginger in nutmeg flower & natural botanical oils, in aromatic Basmati pilao rice, sealed & slow cooked in its own dish

SEAFOOD

JHINGA DUM BIRYANI 675

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

VEGETARIAN

SUBZ (VEG) BIRYANI 450

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

HYDERABADI KATHAL KI BIRYANI 500

A mildly spiced dum cooked biryani made with raw unique jackfruit with Indian spices

DESSERT & PAAN

DESSERTS

THE MILKY WAY - FIVE TEXTURES OF MILK Chena milk, condensed milk, espuma, milk skin and dehydrated crumble	225
JOURNEY TO "NEW DELHI" Gulab Jamun, salted caramel ice cream, almond panjiri crumble	250
PHIRNI JAR Pistachio biscotti, roasted almonds	250
GULKAND KI KULFI Faluda, Rose syrup and rabri	225
TREE OF LIFE - MANGO Crunchy muesli, passionfruit coulis and fresh mangoes	350
SHEDH E JAAM Reduced milk dumplings deep-fried and doused in light honey syrup	200
RASMALAI Soft cottage cheese dumplings, poached and immersed in saffron flavoured reduced milk	235
MALAI KI KULFI Faluda, Rose syrup and rabri	225
SUGAR FREE KULFI	225

PAAN

CHARCOAL PAAN A bite sized sweet paan, exclusively put together for our international diners	40
CHARCOAL FLAVORED PAAN Strawberry, Chocolate, Pineapple, Lychee, Mango	80
KOLKATA MEETHA PAAN Avail the most delicious Kolkata Meetha Paan	80
KOLKATA SAADA PAAN Mostly liked by adults due to its strong flavors, taste and aroma	80
MEETHA PAAN (SUGAR FREE) Rose petals, sugar free sweet concoction and dryfruits	80