

THE AMBER ROOM

• STARTERS •

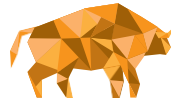
CRAB Crab ravioli, fresh vegetables and orange flavor butter sauce	Tk. 2000.00
SOUP Authentic Thailand chicken wonton soup	Tk. 1200.00
Seasonal Vegetable Clear vegetable broth, seasonal vegetables and tofu	Tk. 1200.00
VEGETABLES Seasonal vegetables and onion espuma	Tk. 1850.00
SALMON Salmon selection, smoked, tartare, gravlax, spinach pita stuffed with lentils	Tk. 2200.00
PRAWNS Marinated Prawns, mix Bengali spices and homemade chutney	Tk. 2500.00

• MAIN COURSE •

BEEF TENDERLOIN (350gr)	Tk. 6500.00
RIBEYE STEAK (350gr)	Tk. 5900.00
SPARE RIBS (500gr)	Tk. 3400.00
LAMB RACK (350gr)	Tk. 4750.00
MUTTON KACCHI BIRYANI Authentic Mutton Kacchi Biryani - Bangladeshi Style	Tk. 2850.00
PLEASE SELECT YOUR FAVOURITE SAUCES • Béarnaise • Cream morels • Amber Room signature sauce	
SEAFOOD	
BHEKTI Marinated Slow cooked local fish with homemade spices	Tk. 3500.00
LOBSTER Gratinated lobster, mushrooms, parmesan cheese and homemade cannelloni	Tk. 4500.00
SIDE DISHES (All main courses served with one side dish) • Dhal • Smoked Mash Potatoes • Sautéed Spinach • Vegetable Cannelloni • Tandoori Aloo • Market Salad • White Rice	Tk. 480.00

• DESSERTS •

MEGA PROFITEROLE Puff Pastry stuffed with vanilla ice cream, topped with chocolate sauce	Tk. 1300.00
LEMON TART Local's tangy lime tart	Tk. 1300.00
AMBER CHEESECAKE Homemade Cheesecake topped with red coulis	Tk. 1300.00
LE BABA AU RHUM Traditional Sunday French dessert	Tk. 1600.00
CRÊPE SUZETTE Cooked in an orange & lemon juice, flame with cognac and Grand Marnier	Tk. 1500.00



THE AMBER ROOM

CATCH OF THE DAY

AMBER PLATTER

Grilled beef tenderloin and chicken, slow cooked beef spare ribs and baked baby potatoes.
Choice of sauce: Mushroom or Peppercorn.

Tk. 7000.00

SEAFOOD PLATTER

Grilled lobster, prawns and marinated bhetki with Japanese salsa, sautéed spinach, béarnaise sauce

Tk. 7000.00

' ROMANTIC MENU FOR TWO '

Tk.10000

AMUSE-BOUCHE
FISH RILLETTE'S

STARTER

PRAWNS KUNafa AND LOBSTER RAVIOLI

Baked prawn kunafa, Bengali spices, green pesto and thai bisque sauce

MAIN COURSE

AMBER CHATEAUBRIAND STEAK

Beef tenderloin, smoked mashed potato, sautéed spinach with cream of mushroom sauce or peppercorn sauce

DESSERT

CHEF'S SPECIAL

Together forever

• MENU DECOUVERTE •

Tk.7000.00

STARTER'S

SOUP

Authentic Thailand chicken wonton soup

OR

CRAB

Crab ravioli, fresh vegetables and orange flavor butter sauce

MAIN COURSE

SPARE RIBS

Tandoori Aloo, Tonkatsu Sauce and market salad

OR

BHEKTI

Marinated Slow cooked local fish with homemade spices

Roasted baby Potatoes, onion marmalade and Sautéed Spinach

DESSERT'S

MEGA PROFITEROLE

Puff Pastry stuffed with vanilla ice cream, topped with chocolate sauce

OR

AMBER CHEESECAKE

Homemade Cheesecake topped with red coulis