

# WELCOME TO AMBLI GLOBAL

## THE WINTER FEAST FOR 2pp1 – \$140

*[Feast can be designed for 3pp–8pp] \* [Add a Wine Pairing \$50/per]*

*[not including tax and 22% automatic service charge]*

### TABLE STARTERS

Pani Puri  
Sweet Potato Thai Croquettes  
*[Add Lobster Shooters +4/per]*

### 1<sup>st</sup> TASTINGS

Kung Pao Salad and  
Select 2:  
Ahi Tuna Crudo, Tempura Veggies  
Crab Roll, Black Bean Beef Empanada

### MAIN FEAST

Chimichurri Lamb Lollipops  
Garlic Butter Filet Kabobs  
Hibiscus Lime Grilled Chicken  
Mashed Potatoes or Potato Wedges  
Masala Rice or Saffron Rice  
Grilled Veggies

### DESSERT BITE

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## A LA CARTE

*[If you have Allergies or dislikes, please notify your Server. All ingredients are not listed.]*

### BITES

Pani Puri (*Lentil Stir Fry*) (4) Cilantro tamarind chutneys / 11  
Lobster Shooters (4) Dumpling, lemongrass red coconut curry, cilantro / 16  
Spicy Tuna Crispy Rice\* (4) Tuna tartare, spicy aioli, sweet soy, scallions, sushi rice / 18  
Ahi Tuna Crudo\* (*Sashimi*) Kiwi, strawberry, avocado, mango, citrus juice / 21  
Taste of Thailand (2 each) Sweet potato corn croquettes, chili garlic polenta cakes / 13  
Tempura Veggies Battered broccoli, cauliflower, chile de arbol / 15  
Crab Sushi Roll Jumbo lump crab, avocado, spicy aioli / tempura flakes, sweet soy, sesame / 26

### STARTERS

Beets & Burrata Avocado, orange, green apple, caramelized pecans, balsamic / 19  
Kung Pao Noodles Cabbage mix, edamame, avocado, cashews, mango, cilantro, peanut dressing / 19  
Mexican Fiesta (2 each) Spicy salsa verde crab cakes and black bean corn masa beef empanadas / 21  
Portuguese Garlic Shrimp (3) Beurre blanc style, garlic, butter, grilled sourdough / 24  
Chimichurri Lamb Lollipops (3)\* Grass fed Lamb, balsamic, pomegranates / 33

### ENTREES

Vegetarian Penang Curry Rice noodles, peanut coconut curry / 24 *[Add Chicken +8 / 3 Shrimp +15]*  
Mahi Mahi Fish & Chips Fish fingers, potato wedges, coleslaw, house made tartar sauce / 28  
Ribeye French Dip\* Caramelized onions, dijonnaise, cheese, fried jalapenos, au jus / 28  
Brazilian Platter\* Filet Mignon, hibiscus roasted chicken, pork feijoada, veggies, mashed potatoes / 48  
Mediterranean Kabob Feast\* (2) Ribeye and Chicken, veggies, rice, toum, labneh dip, naan / 48  
Ambli Indian Classics\* Karahi Gosht, choice of Kuku Paka or Chicken Tikka Masala, rice, naan / 38  
Masala Prawns (3)\* Sautéed in Indian spices, zucchini potatoes, rice, house made naan / 30  
Spicy Paella\* Sautéed veggies, spicy creamy saffron rice / 48

*[Seafood: PEI Mussels, Shrimp, Mahi Mahi OR Carne: Chorizo, Chicken, Ribeye, Lamb Merguez]*