



AMBER LEAF

AMBER LEAF WAS BORN FROM A SHARED DREAM
BETWEEN TWO FRIENDS — ONE FROM THE HIMALAYAN
VALLEYS OF HIMACHAL PRADESH, THE OTHER FROM THE
RICH PLAINS OF PUNJAB.

RAISED IN HOMES WHERE FOOD WAS SACRED AND
GRANDMOTHERS RULED THE KITCHEN. WE GREW UP
UNDERSTANDING THAT TRUE FLAVOUR CANNOT BE
RUSHED.

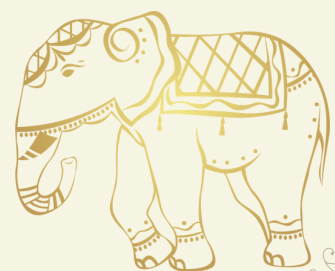
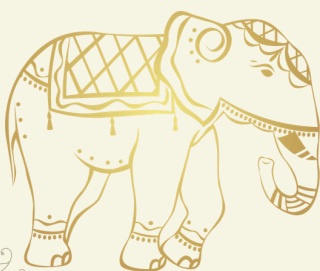
IN HIMACHAL, MEALS SIMMER SLOWLY AGAINST THE
MOUNTAIN COLD.

IN PUNJAB, ABUNDANCE FILLS THE TABLE AND BUTTER
FINISHES THE DISH.

THESE ARE NOT RESTAURANT RECIPES.
THEY ARE HEIRLOOM RECIPES.

PASSED DOWN BY MEMORY.
REFINED WITH RESPECT.
SERVED WITH PRIDE.

AT AMBER LEAF LONDON
WE
HONOUR THOSE KITCHENS.



STARTERS

PANEER TIKKA (V)

Tandoor-roasted cottage cheese, marinated in aromatic house-ground spices and gently charred over open flame. Stuffed with golden apricot for a subtle sweetness, crowned with a delicate quinoa bhel for refined crunch.

— 12 —

THE AMBER FLAME CHICKEN

Free-range chicken marinated in hand-ground spices and aged yoghurt, inspired by the recipes our grandmothers prepared for family gatherings back home. Slow-roasted in the clay oven until tender, lightly charred and deeply aromatic.

Finished with a theatrical flame at your table, releasing layers of smoky spice and warmth that fill the air.

— 17 —

ROYAL MUSTARD SALMON TIKKA

Fresh salmon marinated in crushed mustard seeds, warming spices and creamy yoghurt, inspired by the bold flavours of North Indian kitchens. Roasted in the tandoor until delicately charred on the outside while remaining buttery and tender within.

— 14 —

PUNJAB STREET SAMOSA CHAAT (V)

Golden, crisp samosas crushed and layered with vibrant chutneys, tangy chilli-cumin gastrique and honey yoghurt snow. A playful balance of warm spice, sweetness and refreshing creaminess inspired by the bustling street markets of Punjab.

— 10 —

ROYAL SPICED VENISON

Succulent venison infused with aromatic mountain spices and roasted over live charcoal until perfectly tender. Paired with smoked yoghurt and house pickled onions, then crowned with shimmering gold leaf – a luxurious tribute to the royal flavours of the Himalayas.

— 20 —

CHICKEN TIKKA

Chicken thighs marinated overnight in fragrant spices, herbs and yoghurt, roasted in the clay oven for a smoky char and tender finish. Served with warm mini naan.

— 12 —

HIMALAYAN LADAKH MOMO

Traditional Himalayan dumplings, carefully filled with seasonal vegetables, chicken or lamb and steamed until tender and flavourful. Served with a rich smoked garlic and tomato chutney that captures the rustic spirit of Ladakh's mountain kitchens.

— 10 —

DELHI STREET GOLGAPPA (V)

Crunchy hollow wheat spheres packed with spiced potato and black gram, designed to be filled with our vibrant tangy pani for an instant burst of sweet, spicy and refreshing flavour.

— 9 —

LAMB CHOPS

Tender lamb chops marinated in vibrant Kashmiri chilli, warming spices and yoghurt, following a cherished recipe from our grandmothers' kitchens. Gently smoked and roasted to create deep, rich flavour, balanced with crisp mustard white radish salad.

— 17 —

ROYAL CHAAT BASKET (V)

Crisp pastry basket layered with spiced chaat, cool yoghurt and vibrant chutneys, finished with sweet and tangy spice.

— 10 —

KING PRAWNS

Succulent king prawns tossed in freshly cracked black pepper, stir-fried with spring onions and capsicum, then coated in a glossy sweet and spice sauce that balances gentle heat with rich, savoury depth.

— 14 —

DHAI KE KEBAB (V)

Silky yoghurt kebabs encased in fine kataifi strands and fried until delicately golden. Paired with a lively spicy mango coulis, fragrant ginger, earthy beetroot dust and a warm tomato sesame sauce that brings sweetness, tang and depth.

— 12 —

MALAI CHARRED BROCCOLI (V)

Fresh broccoli coated in velvety malai and delicate spices, roasted over fire until lightly charred and full of smoky flavour. Finished with a silky coconut spice sauce that balances creaminess with aromatic depth.

— 11 —

CHILLI CHICKEN

Crispy chicken tossed in a bold sweet-chilli glaze with garlic, ginger and soy, stir-fried with peppers and spring onions. Finished with fresh chillies for a gentle heat and irresistible aroma.

— 12 —

MAIN COURSE

BUTTER CHICKEN

Tender chicken thighs roasted for a light smoky char, then slowly simmered in a luxurious tomato, cashew and fenugreek sauce. A tribute to the famous butter chicken of Old Delhi – bold, creamy and deeply satisfying.

— 15 —

LAMB ROGAN JOSH

Succulent lamb slow-cooked in a fragrant Kashmiri rogan josh sauce, infused with traditional spices and inspired by the comforting dishes our grandmothers lovingly prepared at home.

— 16 —

PANNER BUTTER MASALA (V)

Velvety paneer cubes slow-simmered in a luxurious tomato, butter and spice sauce, enriched with cream and warming aromatics.

— 15 —

FISH MALABAR

Delicate fish slowly simmered in a silky coconut curry with curry leaves, aromatic spices and a bright coastal tang, inspired by the traditional kitchens of Kerala.

— 16 —

GRANDMOTHER'S PALAK CHICKEN

Tender chicken slow-cooked in a fragrant spinach curry inspired by recipes passed down through generations of Punjabi home kitchens.

— 16 —

MUSHROOM CORN PALAK (V)

A hearty medley of mushrooms and golden sweetcorn folded into a velvety spinach curry, infused with warming spices and slow-cooked for depth of flavour.

— 14 —

DAL MAKHNI (V)

Slow-cooked black lentils simmered with tomatoes, butter and fenugreek, following a traditional Punjabi recipe passed down through generations.

— 10 —

CHICKEN BIRYANI

Tender chicken nestled within fragrant basmati rice, infused with saffron and warming spices, and gently finished in the dum style for a beautifully aromatic dish.

— 15 —

LAMB BIRYANI

Succulent lamb gently braised with aromatic spices, layered with saffron-infused basmati rice and slow-cooked in the classic dum method for beautiful depth and fragrance.

— 16 —

VEGETABLE BIRYANI (V)

Garden vegetables and fragrant basmati rice slowly cooked with warming spices and herbs in the traditional dum style, creating a dish full of aroma, colour and flavour.

— 14 —



SIDES

BUTTER NAAN	4.25
GARLIC NAAN	4.50
GARLIC CHILLI NAAN	4.50
CHEESE NAAN	5.00
CHEESE CHILLI NAAN	5.00
TAWA PARATHAS	4.50
PESHWARI NAAN	5.00
PULAO RICE	5.00
JEERA RICE	5.50
RAITA	4.00
INDIAN ONION & GREEN CHILLI	4.00
HOUSE PICKLE	3.50
POPPADOM BASKET	5.00
SELECTION OF POPPADOM SERVED WITH SELECTION OF CHUTNEYS	

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THANK YOU FOR SUPPORTING OUR TEAM WHO WORK HARD TO MAKE YOUR EXPERIENCE SPECIAL.

COCKTAILS

LYCHEE MARTINI

vodka , LycheeLiqueur, lemon, rose syrup, lychee juice

11

AMBER LEAF MULE

Bombay Sapphire gin blended with fresh lemon, subtle turmeric warmth and a hint of sweetness, topped with ginger beer for a vibrant and refreshing finish.

12

PUNCHU

DesiDaru mango vodka, passion fruit, pineapple, lime& orgeat

12

BLUEBERRY MARGARITA

Tequila, pineapple juice, blueberry syrup, lime, salt

11

HIMALAYAN BLUE LAGOON

Vodka, gin, tequila and rum shaken with blue curaçao, fresh lemon and house syrup, finished with sparkling lemonade for a vibrant citrus burst.

12

INDIAN WINTER

A comforting blend of bourbon, golden honey and fresh lemon, infused with fragrant cardamom and finished with a silky foam and aromatic Angostura bitters.

13

SLUMDOG MILLIONAIRE

Patrón Silver tequila blended with cranberry, fresh raspberry and a splash of grapefruit tonic, creating a lively balance of sweetness and citrus sparkle. Finished with a £100,000 lottery ticket for a little extra excitement at the table.

14

PASSION SUNSET

Vodka blended with Aperol, pineapple and lime, sweetened with passionfruit syrup for a refreshing citrus-tropical cocktail.

13

**CLASSIC COCKTAILS ARE ALSO AVAILABLE UPON REQUEST
GIVEN WE HAVE THE INGREDIENTS**

MOCKTAILS

MANGO MINT COOLER

Sweet mango puree shaken with fresh lime and mint, topped with sparkling soda for a refreshing tropical cooler.

7

ROSE & LYCHEE SPRITZ

Delicate lychee juice blended with rose syrup and fresh lemon, finished with soda for a light floral sparkle.

7

MANGO LASSI

A traditional Indian yoghurt drink blended with ripe mango, lightly sweetened for a smooth, creamy and refreshing finish.

7

KALA KHATTA SPRITZ

A nostalgic Indian street favourite made with kala khatta syrup, fresh lemon and soda, finished with a pinch of black salt.

7

BEERS & SOFT DRINK

DRAUGHT BEER

COBRA 6.50

MADRI 6.50

BOTTLE BEER

BIRA MORETTI 4.50

BUDWEISER 4.50

ASAHI 4.50

CORONA 4.50

CORONA 0.0 3.50

KOPPABERG MIXED FRUIT 4.50

KOPPABERG STRAWBERRY LIME 4.50

COCA COLA 4.00

DIET COKE 4.00

RED BULL 4.00

TRIP 4.00

CUCUMBER MINT | WILD STRAWBERRY | BLOOD ORANGE ROSEMARY |
ELDERFLOWER MINT

JUICE 4.00

ORANGE JUICE | APPLE JUICE | MANGO JUICE | PINEAPPLE JUICE

STILL/ SPARKLING WATER 4.00

SPARKLING WINE

PROSECCO ACQUERELLO DOC (ITALY) (V)

Fresh and vibrant with delicate bubbles, this Prosecco bursts with aromas of pear, green apple, and white flowers. Crisp and refreshing on the palate, it finishes with a hint of citrus zest - perfect for aperitivo or any celebration.

GLASS 8.50 | BTL. 25

PROSECCO ACQUERELLO ROSE (ITALY) (V)

This Prosecco Rose blends ripe red berries with notes of crisp apple and a hint of rose petal. Light, fresh, and delicately dry - ideal for sipping, celebrating, or pairing with light dishes.

GLASS 9 | BTL. 26

WHITE WINE

COMTE ALEXANDRE BLANC (FRANCE)

Crisp and fresh with a zesty palate.

175ML 7.50 | 250ML 9.50 | BTL. 25

EL DUETO CHARDONNAY (CHILE) (V)

Typical tropical fruit flavours, light and elegant with a seductive finish, rich in orange hints.

175ML 8.00 | 250ML 10.00 | BTL. 27

CORTEVISTA PINOT GRIGIO 2024 (ITALY)

Straw yellow colour with well-defined aromas of wildflowers, with hints of honey and banana on the nose. The understated, dry palate is round, soft and lively, with a pleasing, nicely lingering back palate of ripe pear

175ML 8.50 | 250ML 10.00 | BTL. 28

TE AKA MARLBOROUGH SAUVIGNON BLANC (NEW ZEALAND)

Shows all the hallmarks of Marlborough, ripe and fruity with aromas of guava and melon. Grapefruit on the palate supported by succulent, enticing and moreish acidity.

250ML 10.50 | BTL. 29

PICPOUL DE PINET LES ROCHES SAINTES (FRANCE) (V)

minerality and a zippy, clean acidity that work together to deliver a long refreshing finish. Crisp and dry on the palate with additional notes of peach and melon, there is a backbone of intense

BTL. 32

CHABLIS PIERRE ANDRE (FRANCE)

Bright pale yellow, nose of white fruits with a nice minerality and complexity. The palate is well-balanced and the finish is lemon flavoured and fresh.

BTL. 40

ROSÉ WINE

COMTE ALEXANDRE ROSE (FRANCE)

Fresh and lively with red fruit flavours of strawberry on the palate.

GLASS 8.50 | BTL. 25

CORTEVISTA PINOT GRIGIO (ITALY)

Pale pink with light coppery nuances ushering in well-defined notes of wildflowers, hints of honey and banana on the nose.

GLASS 10 | BTL. 28

MARIUS PEYOL COTES DE PROVENCE ROSE (FRANCE)

This delicately pale pink wine has flavours of red fruit, blossom and gentle spice notes.

BTL. 33

RED WINE

COMTE ALEXANDRE ROUGE (FRANCE)

Fresh, medium-bodied and well balanced.

GLASS 9 | BTL. 25

EL DUETO PINOT NOIR (CHILE) (V)

Delicious, juicy and light, displaying soft strawberry notes with subtle herbaceous aromas.

GLASS 10 | BTL. 27

TRIVENTO 'TRIBU' MALBEC 2024 (ARGENTINA)

Warm, red berry aromas, soft and silky tannins with a long, juicy, fruity finish.

GLASS 11 | BTL. 30

VINA CERRADA RIOJA CRIANZA 2021 (SPAIN) (V)

Intense ruby red in colour with aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak. Awarded a Silver Medal in the Sommelier Wine Awards 2025!

BTL. 40



WHISKEY

	SINGLE	DOUBLE
JAMESON	6.00	8.00
JACK DANIEL	5.00	7.00
CHIVAS REGAL	5.00	7.00
WHYTE & MACKAY	5.00	7.00
BUFFALO TRACE	5.00	7.00
THE GLENLIVET	7.00	9.00
THE GLENLIVET 15	9.00	11.00
MACALLAN 12	12.00	14.00
IRON WHEEL	5.00	7.00
BLACK LABEL	6.00	8.00
GOLD LABEL	6.00	8.00
DOUBLE BLACK	7.00	9.00
BLUE LABEL	20.00	25.00
REMY MARTIN XO	20.00	25.00
ROYAL SALUTE	18.00	22.00



TEQUILA

	SINGLE	DOUBLE
MODA PINEAPPLE	5.00	7.00
MODA PINK GRAPEFRUIT	5.00	7.00
TEQUILLA ROSE STRAWBERRY	5.00	7.00
PATRON RAPESADO	9.00	11.00
PATRON SILVER	7.00	9.00
CAZADORES BLANCO	6.00	8.00
CAZADORES REPOSADO	7.00	9.00





GIN

	SINGLE	DOUBLE
HAYMAN'S SLOE	7.00	9.00
HAYMAN'S VIBRANT CITRUS	7.00	9.00
ROKU GIN	8.00	10.00
AVIATION AMERICAN	7.00	9.00
BOMBAY SAPPHIRE	6.00	8.00
HENDRICK'S GRAND CABARET	7.00	9.00
HENDERICK'S FLORA ADORA	7.00	9.00
HENDRICK'S GIN	7.00	9.00
MERMAID GIN	7.00	9.00
MERMAID PINK GIN	7.00	9.00
MERMAID ZEST GIN	7.00	9.00



VODKA

	SINGLE	DOUBLE
ABSOLUTE VODKA	5.00	7.00
ABSOLUTE WILD BERRIES	5.00	7.00
ABSOLUTE VANILLA	5.00	7.00
ERISTOFF	4.00	6.00
AU PINEAPPLE	5.00	7.00
AU STRAWBERRY	5.00	7.00
AU BLUEBERRY	5.00	7.00
AU BUBBLEGUM	5.00	7.00
AU RASPBERRY	5.00	7.00
AU FRUIT PUNCH	5.00	7.00
DESI DARU MANGO ALPHONSO	7.00	9.00
BELVEDERE	5.00	7.00





RUM & BRANDY

	SINGLE	DOUBLE
THE KRAKEN	5.00	7.00
MALIBU	4.00	6.00
BACARDI CARTA BLANCA	5.00	7.00
JÄGERMEISTER	5.00	7.00
MARTELL VS	5.00	7.00
HENESSEY VERY SPECIAL	6.00	8.00
BUMBU SPICED RUM	6.00	8.00
DIPLOMATICO RESERVA EXCLUSIVA	7.00	9.00
DIPLOMATICO MANTUANA	7.00	9.00

THANK YOU

**FOR JOINING US AT AMBER LEAF. WE ARE GRATEFUL
FOR YOUR SUPPORT AS A NEW RESTAURANT AND
TRULY APPRECIATE YOU BEING PART OF OUR
JOURNEY. WE HOPE THE FLAVOURS, STORIES, AND
HOSPITALITY BRING YOU BACK AGAIN.**

