

Our master chefs will be grilling up a delectable array of Awadhi barbecue dishes, including succulent mutton kebabs, tender chicken kebabs, tikkas, and dum biryani. Enjoy a variety of sides and salads, all prepared with the freshest ingredients to complement the grilled delights. Accompanied by Saxophonist performance.

THB 1,600++/ person
At Flames Restaurant
Every Saturday from 20 July 2024

For more information, please contact us at:
E. fb@ickohsamui.com
W. samui.intercontinental.com/dining-experiences









# Nawabs Grill And Chill

### Tandoori Chicken Wings

Chicken wings marinated with Indian spices & grilled in clay oven

#### Chicken Sheekh Kebab

Minced chicken marinated with herbs and light spices grilled in clay oven

#### Garlic Chicken Tikka

Boneless chicken cubes marinated with cream, yogurt, garlic and spices grilled in clay oven

## Chicken Hariyali Tikka

Boneless chicken cubes marinated with fresh mint, coriander, herbs grilled in clay oven

#### Chicken Tikka

Boneless chicken cubes marinated in special tandoori spices and grilled in clay oven

# Chicken BBQ Stick

Barbecued chicken topped with roasted spices grilled in clay oven

# Mutton BBQ Stick

Barbecued lamb marinated with roasted cumin and grilled in clay oven

## Grilled Chicken Legs

Chicken marinated in yogurt & master chef secret spices grilled in clay oven

# Hyderabadi Chicken Dum Biryani

Dum biryani is a slow cooked, layered rice dish and normal biryani is a kacchi biryani or pakki biryani. In normal biryani, the meat and rice are cooked separately before being combined. In terms of taste, dum biryani is often considered more flavorful and aromatic due to the slow cooking process.

#### Garlic Naan

Refined flour bread flavored with garlic cooked in clay oven

