

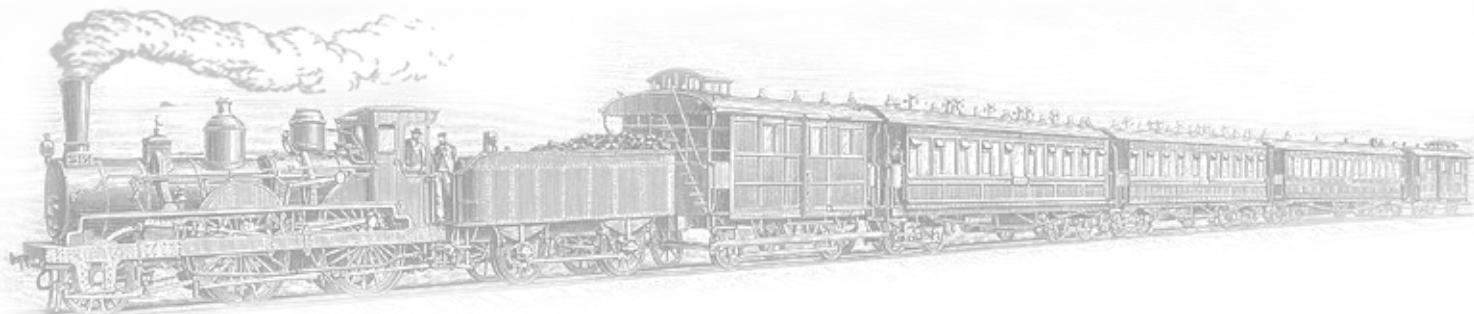
As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

Orient Express

The original Orient Express first ran on October 4, 1883 from Paris to Giurgiu in Romania, via Munich and Vienna. At Giurgiu, passengers were ferried across the Danube to Ruse in Bulgaria to pick up another train to Varna from where they completed their journey to Constantinople by ferry.

Over the years, many routes have changed and more services have been added, yet the timeless romance of the Orient Express remains the same. Join us aboard the Orient Express as we journey down its splendid and picturesque routes, savouring the finest of gastronomic experiences.

Bon Appetit.



Caviar

BELUGA 🐟🍷🍳🥤	28000
254 kcal 170 gms Egg white, egg yolk, lemon, blini, melba toast	
OSCIETRA 🐟🍷🍳🥤	25000
254 kcal 170 gms Egg white, egg yolk, lemon, blini, melba toast	
SEVRUGA 🐟🍷🍳🥤	21000
254 kcal 170 gms Egg white, egg yolk, lemon, blini, melba toast	

🟢 Vegetarian 🟠 Non-Vegetarian



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



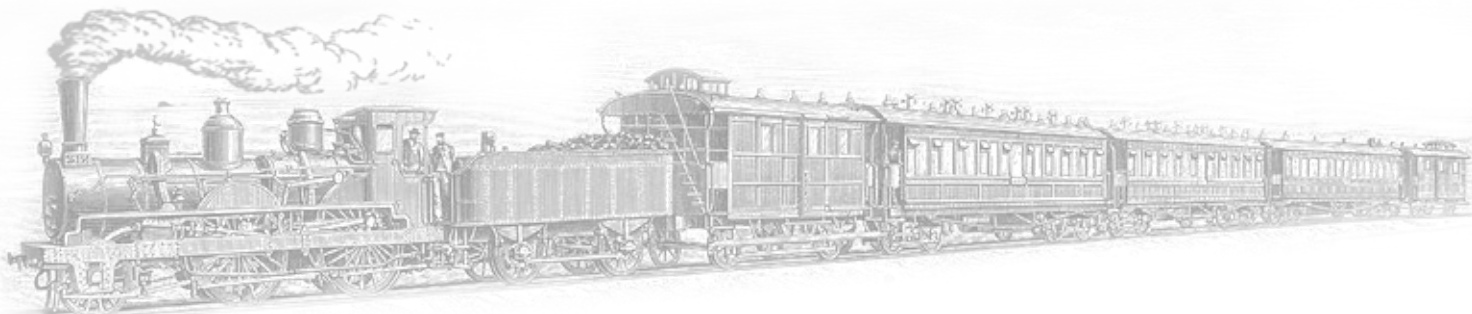
Sesame



Celery



Sulphites



Signature

- 🍴 **PITHIVIER** 🥜 🍄 🥛 **2250**
239 kcal | 110 gms | Pithivier, pecan nuts, wild mushrooms
- 🍴 **LOBSTER** 🦞 🥛 🍄 **2750**
864 kcal | 200 gms | Cognac flambéed lobster, Dijon, fresh shiitake
- 🍴 **CAMEMBERT SOUFFLÉ** 🥛 🍄 🍳 **2250**
312 kcal | 180 gms | Camembert cheese Soufflé, paprika sauce

🍴 Vegetarian 🍴 Non-Vegetarian



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



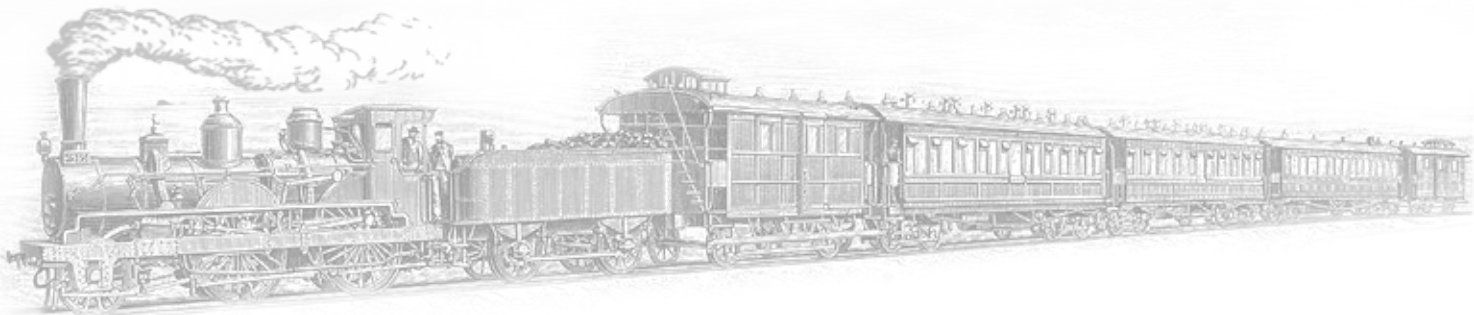
Sesame



Celery



Sulphites



Soups

- 🍲 **ASPARAGUS** 🍷🥛 **1500**
651 kcal | 210 gms | Dutch asparagus soup, brioche crisps
- 🍲 **BUTTERNUT** 🥛 **1500**
260 kcal | 210 gms | Basil emulsion
- 🍲 **LOBSTER BISQUE** 🥛🍷🦞 **1500**
838 kcal | 210 gms | Lobster bisque, mousseline de langouste
- 🍲 **CHICKEN CONSOMMÉ** 🍷🥛🍳 **1500**
450 kcal | 190 gms | Consommé, smoked duck agnolotti

🍲 Vegetarian 🍲 Non-Vegetarian



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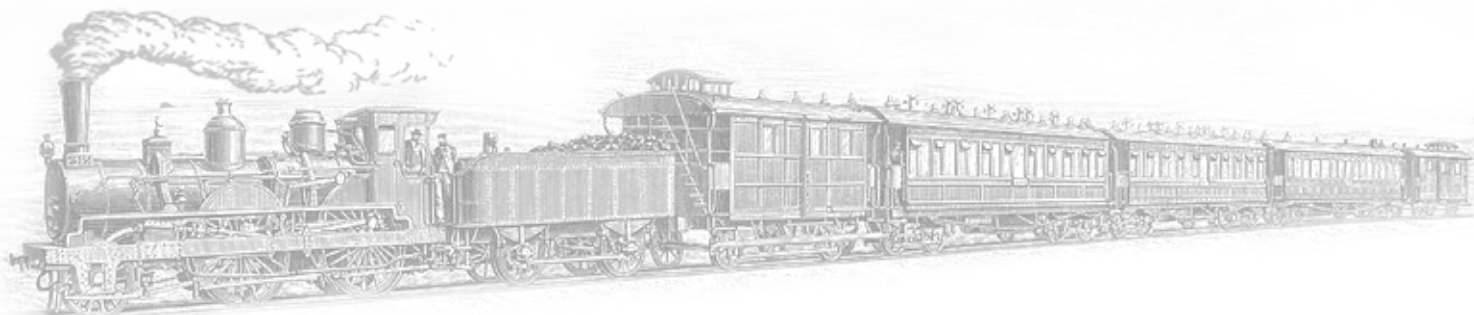
Sesame



Celery



Sulphites



Appetizers

- 🍱 **BABY ARTICHOKE** 🥤🌿 **2050**
417 kcal | 140 gms | Purple potato, truffle vinaigrette
- 🍱 **ALLUMETTE PEARS AND CHEESE** 🥤🥛🌿 **2050**
344 kcal | 60 gms | Red Wine poached pears, gorgonzola, young lettuce
- 🍗 **SLICED CHICKEN** 🥤🌿 **2750**
348 kcal | 80 gms | Mustard, kalamata
- 🍗 **SMOKED DUCK** 🍷🌿 **2750**
574 kcal | 80 gms | Young lettuce, walnuts, raspberry
- 🍗 **SALMON TARTARE** 🥤🥛🐟🌿 **2750**
125 kcal | 80 gms | Braised baby fennel
- 🍗 **CRAB MEAT** 🦀🥤🥛🌿 **2750**
599 kcal / 90 gms | Petit greens, avocado, citrus emulsion

🍱 Vegetarian 🍗 Non-Vegetarian



Molluscs



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Nuts



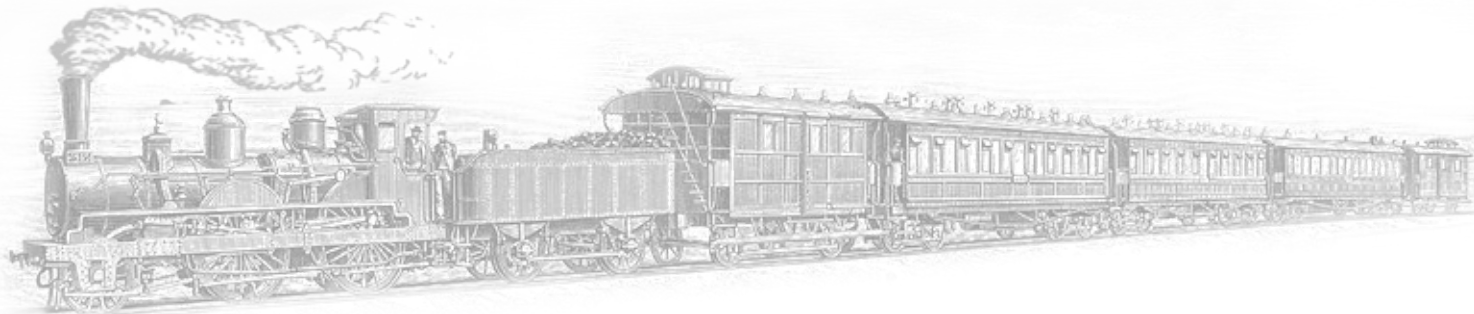
Sesame














Celery



Sulphites

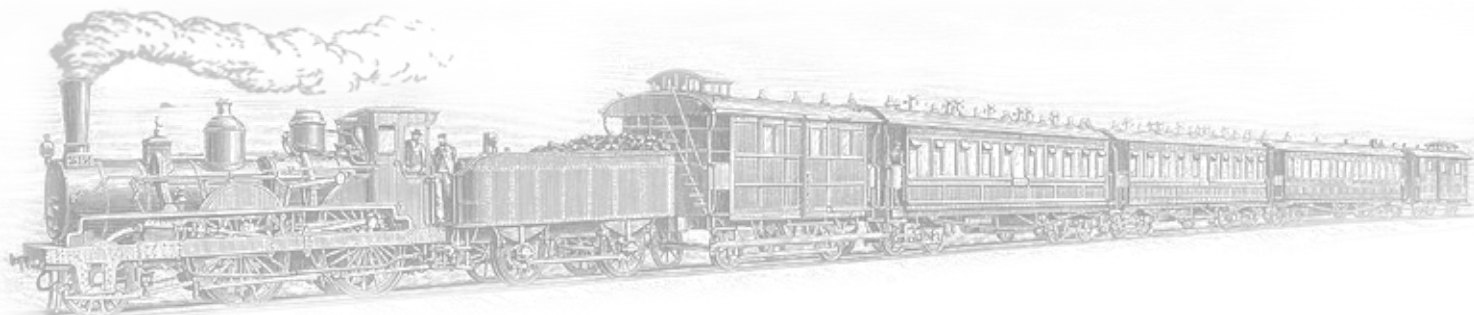


Seafood









- ▲ SCALLOPS  **3750**
919 kcal | 210 gms | Confit chicken, chou fleur truffle purée
- ▲ SEA BASS     **3750**
669 kcal | 210 gms | Pickled lemon purée, brandade
- ▲ BAY PRAWNS   **3250**
850 kcal | 210 gms | Avocado, orange fennel jus
- ▲ LOBSTER RAVIOLI     **3250**
651 kcal | 160 gms | Smoked corn, basil

■ Vegetarian ▲ Non-Vegetarian



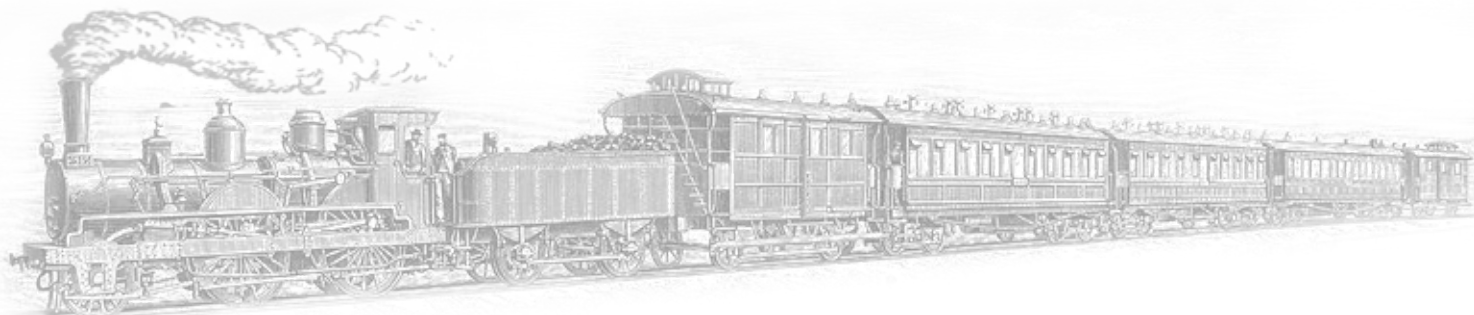


Meats and poultry








- ▲ CHICKEN  3250
750 kcal | 220 gms | Celeriac, thyme
- ▲ MAGRET DUCK  3750
900 kcal | 250 gms | Chou rouge purée, fig
- ▲ WATER BUFFALO    2750
849 kcal | 240 gms | Truffles, Yorkshire pudding
- ▲ PORK TENDERLOIN   3250
650 kcal | 220 gms | Pancetta, orzotto, torched apple, aged balsamic
- ▲ LAMB CHOPS  3750
733 kcal | 250 gms | Scalloped potato, rosemary

 Vegetarian  Non-Vegetarian



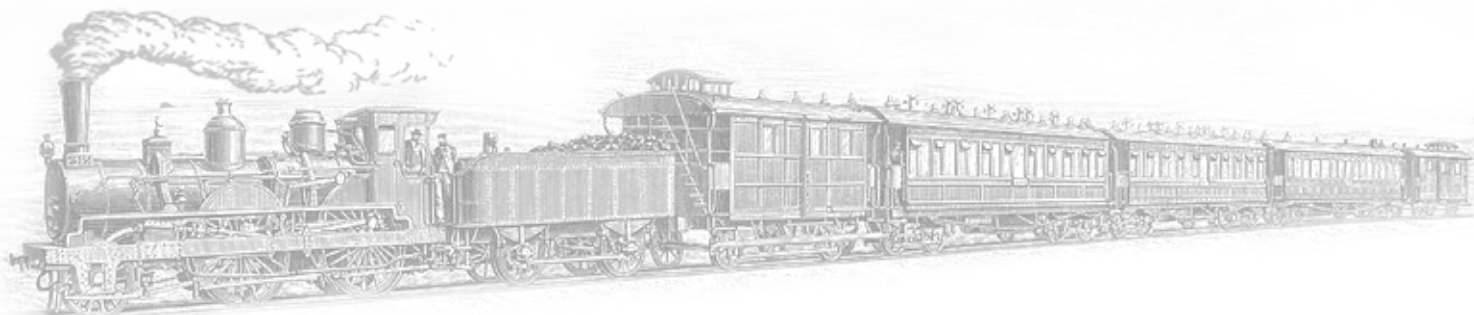


Pasta and vegetables

- **VEGETABLE CRÊPE**  **2450**
678 kcal | 180 gms | Celeriac, quinoa, romesco
- **RISOTTO**  **2750**
415 kcal | 120 gms | Butternut, sage
- **ROESTI**  **2450**
573 kcal | 160 gms | Ratte potato, wild mushroom, aged gruyère
- **ARTICHOKE**  **2450**
210 kcal | 150 gms | Baked genoise, glazed tomato, aged balsamic
- ▲ **LINGUINI**  **2450**
300 kcal | 110 gms | Basil, manchego foam
- ▲ **TAGLIATELLE**  **2450**
700 kcal | 120 gms | Spinach, gorgonzola, walnuts
- ▲ **GOAT CHEESE RAVIOLI**  **2450**
750 kcal | 160 gms | Pine nuts, reggiano foam

■ Vegetarian ▲ Non-Vegetarian





Sides

■ ASPARAGUS	1500
23 kcal 110 GMS	
■ MUSHROOMS 	750
25 kcal 110 GMS	
■ BOUQUETIERE DE LEGUMES	750
219 kcal 110 GMS	
■ SAUTÉED POTATOES 	500
192 kcal 120 GMS	
■ CREAMED BABY SPINACH 	500
166 kcal 110 GMS	

■ Vegetarian ▲ Non-Vegetarian

■ Vegetarian ▲ Non-Vegetarian



Molluscs



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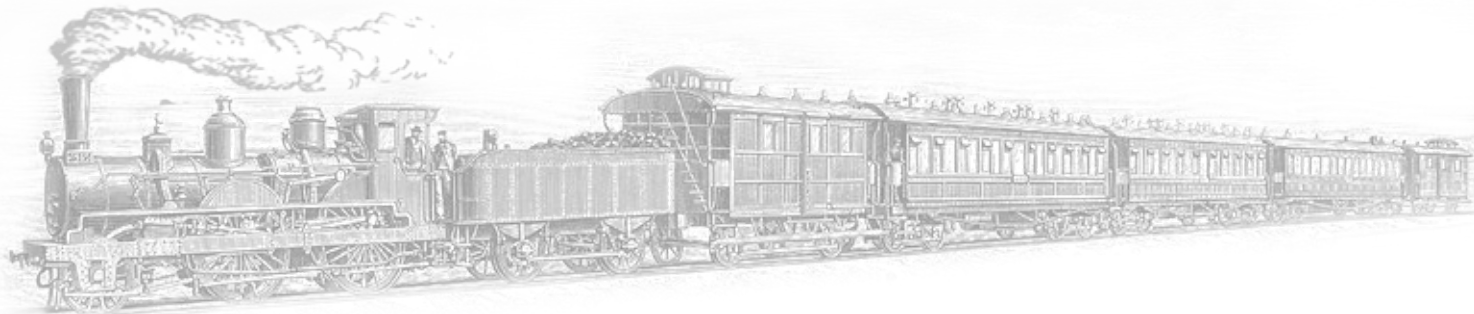
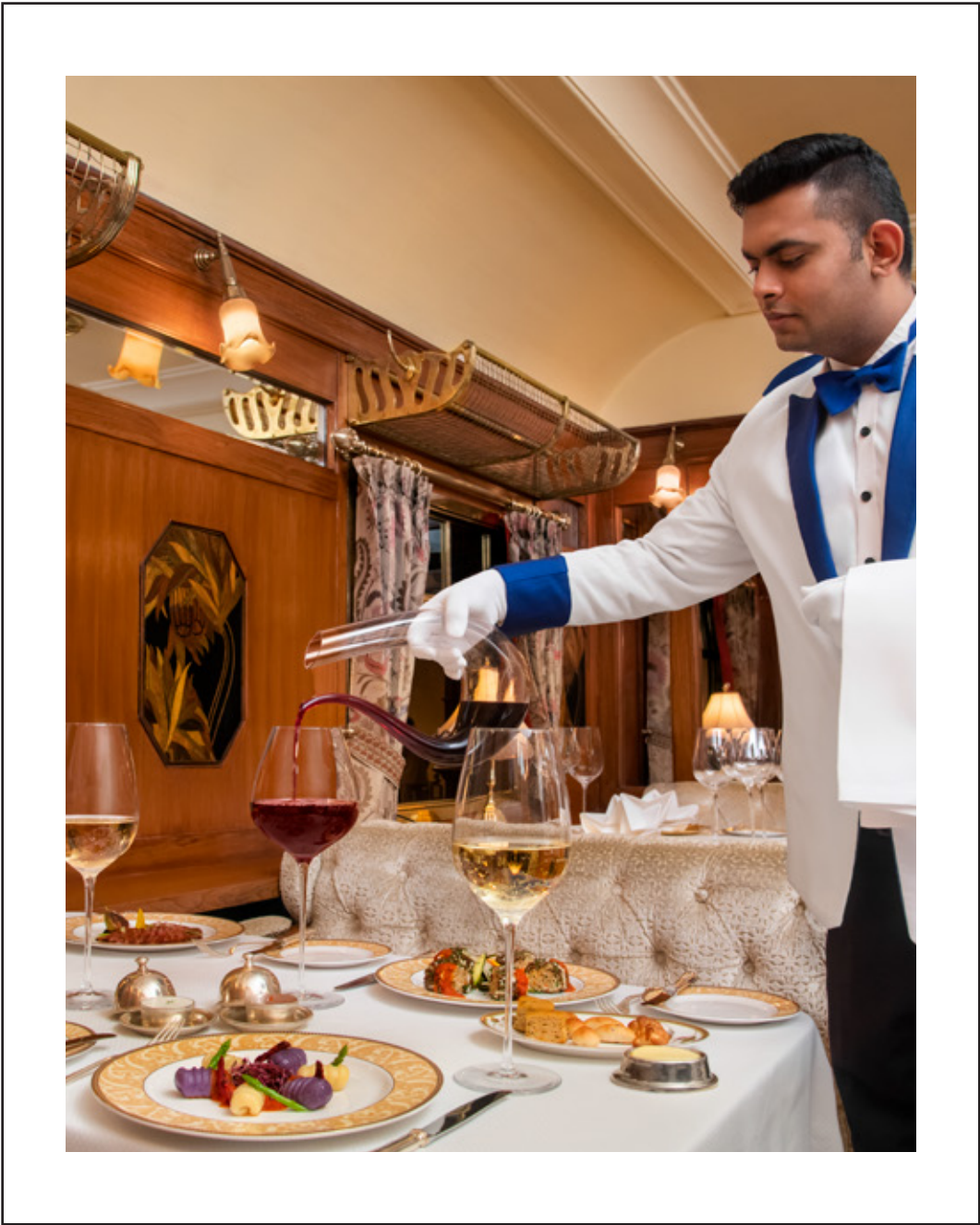
Sesame



Celery



Sulphites



Desserts

- **MULLED WINE PEARS** 🍷 **1500**
488 Kcal | 90 gms | Homemade cinnamon ice cream

- **BISCOFF CHEESE CAKE** 🍪🍰 **1500**
379 Kcal | 140 gms | Philadelphia cheese

- **SELECTION OF EUROPEAN CHEESE** 🍷🥬🍎🍪 **1750**
623 Kcal | 160 gms | Compote, nuts, crackers

- ▲ **WARM CHOCOLATE PUDDING** 🍷🍪🍳 **1500**
851 Kcal | 160 gms | Liquid chocolate centre, Madagascar vanilla ice cream

- ▲ **PISTACHIO CAKE** 🍷🍪🍌🍳 **1500**
241 Kcal | 100 gms | Macerated raspberries, yoghurt sorbet

- ▲ **APRICOT SOUFFLÉ** 🍷🍳 **1500**
322 Kcal | 80 gms | Rosemary Ice cream

- ▲ **HAZELNUT CREMELATA TART** 🍪🍷🍳🍌 **1500**
410 Kcal | 140 gms | Wild berries, cocoa soil

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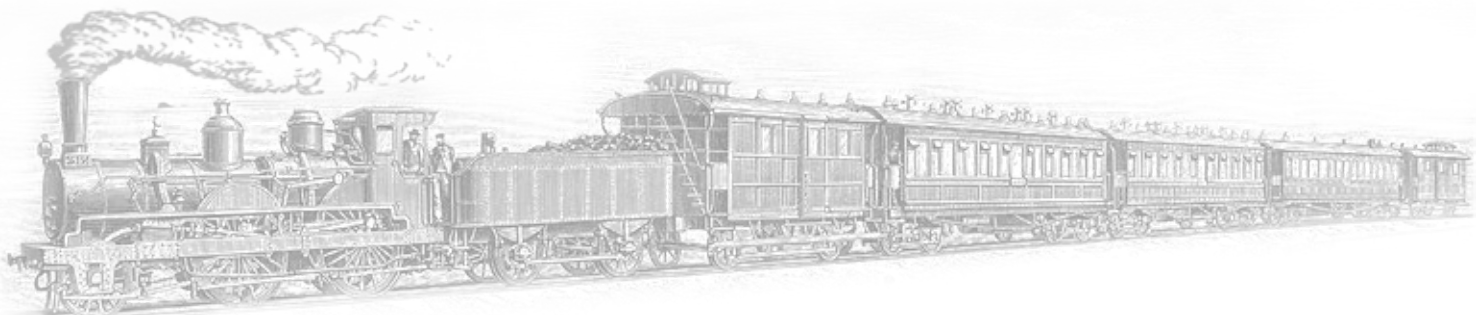
Dégustation

Amuse bouche









- Truffle cappuccino

Hors d'œuvres









- Baby artichoke, purple potato, truffle vinaigrette
417 kcal | 140 gms | 🍷 🍄
- Camembert allumette, red wine poached pears, Gorgonzola, young lettuce
344 kcal | 60 gms | 🍷 🍇 🧀 🥬
- Salmon tartare, braised baby fennel
125 kcal | 80 gms | 🍷 🐟 🌿
- Sliced chicken supreme, mustard, kalamata
348 kcal | 80 gms | 🍷 🍷 🍷



Plat Principal

- Roesti, wild mushroom, aged gruyère
573 kcal | 160 gms | 
- Celeriac artichoke stuffed crêpe, quinoa, romesco
678 kcal | 180 gms |    
- ▲ Seared king scallops, confit chicken, choufleur truffle purée
919 kcal | 210 gms |  
- ▲ Magret duck, chou rouge purée, fig, golden beet
900 kcal | 250 gms | 

Desserts

- Mulled wine steeped pears, homemade cinnamon ice cream
488 kcal | 90 gms | 
- ▲ Pistachio cake, malted milk, vanilla bean ice cream
241 kcal | 100 gms |    
- ▲ Warm chocolate pudding with liquid chocolate centre
851 kcal | 160 gms |   

INR 7500++ plus applicable government taxes per person

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Dégustation

Amuse bouche

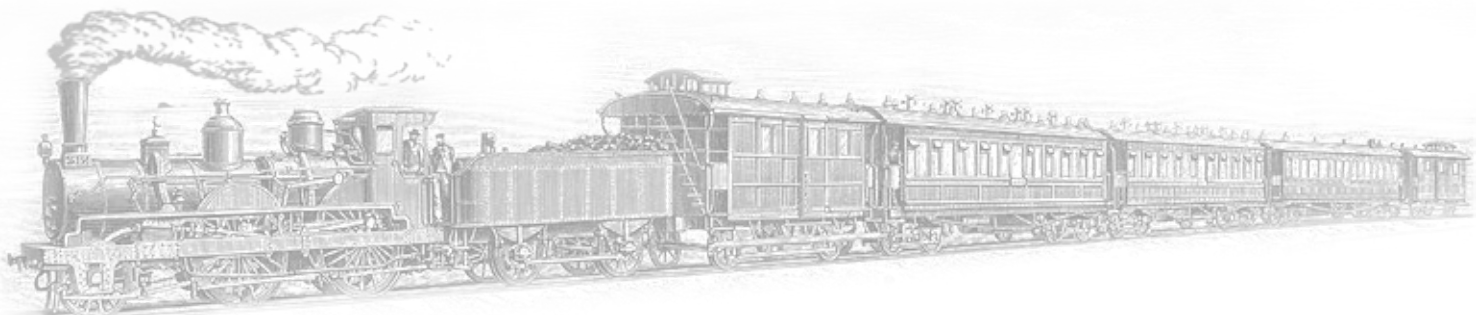
- Avocado, celeriac, truffe

Hors d'œuvres

- Dutch asparagus soup, brioche crisps
651 kcal | 210 gms | 🍷🍷
- ▲ Consommé, smoked duck agnolotti
450 kcal | 190 gms | 🍷🍷🍳

Entrées

- Baby artichoke, purple potato, truffe vinaigrette
417 kcal | 140 gms | 🍷🍷
- ▲ Camembert cheese soufflé, paprika sauce
312 kcal | 180 gms | 🍷🍷🍳



Plat Principal

- Risotto butternut, sage
415 kcal | 120 gms | 🥛
- ▲ Homemade linguini, crispy basil, manchego foam
300 kcal | 110 gms | 🥛🍝🍳
- ▲ Lamb in the style of Chasseur, scalloped potato
733 kcal | 250 gms | 🥛
- ▲ Griddle cooked sea bass, pickled lemon purée, brandade
669 kcal | 210 gms | 🍋🥛🥑🐟

Desserts

- Biscoff cheese cake
379 kcal | 140 gms | 🥛🍪
- Selection of cheese
623 kcal | 160 gms | 🥛🍋🍪🌿
- ▲ Warm chocolate pudding with liquid chocolate centre
851 kcal | 160 gms | 🥛🍪🍳

INR 8500++ plus applicable government taxes per person

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Sulphites


TAJ
PALACE
NEW DELHI