

# SVANGA KITCHEN

## ALL DAY BREAKFAST

<b>EGGS TO ORDER</b> ●	395
<i>your choice of eggs, poached, scramble, omelette or fried, home-made hash brown and roast tomato topped with parmesan and pesto</i>	
<b>CLASSIC EGG BENEDICT</b> ●	431
<i>poached eggs and ham on traditional english muffin glazed with hollandaise sauce</i>	
<b>BREAKFAST GRILL</b> ●	567
<i>eggs to order, chicken sausage, streaky bacon, home-made hash brown potato and roast tomato with parmesan and pesto</i>	
<b>HOME MADE PAN CAKE / FRENCH TOAST</b> ●	411
<i>topped with fruit compote, served with maple syrup</i>	
<b>IDLI</b> ●	381
<i>south Indian speciality of steamed rice and lentil cake, tempered lentils and vegetable sambhar &amp; three chutneys</i>	
<b>DOSA</b> ●	391
<i>griddle fried crispy pancake of rice and lentils, tempered lentils and vegetable sambhar three chutneys- plain or masala</i>	
<b>PARATHAS</b> ●	383
<i>stuffed breads served with curd and pickles. choice of potato, cottage cheese or cauliflower.</i>	
<b>POORI BHAJI</b> ●	411
<i>spicy potato curry, puffy fried bread</i>	

## SOUPS, APPETISERS & SHARING PLATES

<b>BASIL SCENTED ROASTED TOMATO AND BURNT PEPPER SOUP</b> ●	311
<b>CHICKEN AND WILD MUSHROOM SOUP</b> ●	323
<b>SWEET CORN/ MANCHOW / HOT AND SOUR SOUP</b>	323
<i>chicken and egg / vegetable ●●</i>	
<b>TOM KHA KAI / GOONG</b> ●	333/423
<i>coconut flavoured Thai spiced chicken/prawn soup</i>	
<b>MURGH TIKKA ANGARA</b> ●	817
<i>clay oven roasted chicken morsels, served with mint and cilantro chutney</i>	
<b>LAL MIRCH PANEER TIKKA</b> ●	625
<i>clay oven roasted cottage cheese morsels with yoghurt and aromatic spices served with mint and cilantro chutney</i>	
<b>KATHI ROLL- CHICKEN/ VEGETABLE</b> ●●	753/673
<i>roasted chicken morsels or cottage cheese wrapped in a speciality (Indian bread)</i>	
<b>CAESAR SALAD</b> ●	423
<i>crisp lettuce with caesar dressing, topped with garlic croutons and parmesan cheese</i>	
<b>GREEK SALAD</b> ●	423
<i>iceberg lettuce, diced cucumber, peppers, onions, tomatoes, feta cheese and olives</i>	
<b>VEGETABLE SPRING ROLL</b> ●	549
<b>CRISPY VEGETABLE PEPPER SALT</b> ●	555
<b>MOMOS</b> ●	535
<i>steamed dumplings filled with corn, broccoli and mushrooms served with chilli sauce</i>	
<b>CHICKEN SUIMAI</b> ●	697
<b>SINGAPORE CHICKEN SATAY</b> ●	675
<i>grilled chicken skewers served with a sweet and tangy peanut sauce</i>	
<b>SAMOSA</b> ●	433
<i>savoury pastry filled with spiced potatoes, peas and nuts, served with tamarind chutney</i>	
<b>PAO BHAJI</b> ●	545
<i>tawa cooked potatoes, vegetable, fresh chillies, tomatoes and special spices mix, served with buttered mini bread</i>	
<b>CHOLE BHATURE</b> ●	545
<i>spicy and tangy chick peas, served with deep fried fermented flour bread</i>	
<b>ONION POTATO BHAJIYA</b> ●	435
<i>crispy, seasoned batter fried onion and potatoes fritters</i>	
<b>PAPDI CHAAT</b> ●	347
<i>boiled potato chunks, chick peas and refined flour crispies served with sweet yoghurt, mint and tamarind chutney</i>	

## SIDES

<b>DAL TADKA</b> ●	547
<b>DAL MAKHANI</b> ●	595
<b>RAITA</b> ●	243
<b>FRENCH FRIES</b> ●	247
<b>POTATO WEDGES</b> ●	257
<b>STEAMED RICE</b> ●	345
<b>TANDOORI ROTI</b> ●	145
<b>LACHHA/ PUDINA PARATHA</b> ●	163
<b>NAAN-PLAIN/ BUTTER</b> ●	165
<b>STUFFED KULCHA</b> ●	171
<i>aloo, paneer, onion or masala</i>	

## TAJ SIGNATURES

### SIGNATURE CULINARY DELIGHTS FROM CHEFS OF THE TAJ UNIVERSE

<b>SHORBAT ADAS</b> ●	333
<i>flavourful lentil soup from the Middle East Taj Dubai</i>	
<b>MURG AWADHI KORMA</b> ●	825
<i>a boneless chicken delicacy simmered in cashew-nut gravy. Taj Lucknow</i>	
<b>BUNNY CHOW - CHICKEN / VEGGIE</b> ●●	647/555
<i>a South African street food tradition, hollowed out soft bread bun filled with Durban chicken / vegetable curry. Taj Capetown</i>	
<b>FISH AND CHIPS</b> ●	833
<i>crumb fried fillet of fish, tartar sauce and fries. Taj St James, London</i>	
<b>NASI GORENG</b> ●	895
<i>Indonesian fried rice with sweet soy, chicken, prawn, fried egg and traditional garnishes. Taj Rebok Island Langkawi</i>	

## ZAIKAI AGRA

<b>BEDAI AND ALOO BHAJI</b> ●	397
<i>lentil stuffed deep fried indian wheat bread served with spicy potato curry</i>	
<b>BRIJ KI THALI</b> ●	777
<i>pure vegetarian platter from the birth place of Lord Krishna, consisting traditional home style food from Brij Bhumi</i>	
<b>MURG SHAHJAHANI</b> ●	825
<i>a mild aromatic chicken korma, a blend of mughlai and nawabi cuisine</i>	
<b>MUGHLAI MUTTON STEW</b> ●	847
<i>a local lamb preparation cooked with aromatic indian spices</i>	

## SANDWICHES & BURGERS

<b>CLUB SANDWICH-NON VEG</b> ●	699
<i>toasted double decker sandwich, chicken, fried egg, ham, cheese, tomato, iceberg lettuce, mayonnaise and french fries</i>	
<b>VEGETARIAN CLUB SANDWICH</b> ●	639
<i>toasted double decker sandwich, russian salad, tomato, cheese, iceberg lettuce, mayonnaise and french fries</i>	
<b>CLASSIC HAM AND CHEESE SANDWICH - PLAIN / TOASTED / GRILLED</b> ●	595
<i>choice of bread-white / whole wheat / multi grain- served with fries</i>	
<b>CHEESE AND MUSHROOM PANINI</b> ●	577
<i>grilled / toasted panini bread layered with sautéed mushroom, brown onions and cheese, served with fries</i>	
<b>GRILLED CAPRESE SANDWICH</b> ●	555
<i>tomato, mozzarella and basil pesto- choice of bread white / whole wheat / multigrain</i>	
<b>CHICKEN BURGER</b> ●	657
<i>with a choice of onion marmalade or cheese, served with pickled gherkins, lettuce and tomato</i>	
<b>THE CAJUN VEGETABLE BURGER</b> ●	567
<i>cajun spiced infused vegetable burger, cheddar cheese, gherkins, tomato served with coleslaw and potato wedges</i>	

## DESSERTS

<b>DARK CHOCOLATE COMBO</b> ●	417
<i>a delectable combination of dark chocolate mousse, walnut brownie and chocolate ice cream</i>	
<b>CINNAMON APPLE CRUMBLE</b> ●	337
<i>warm apple pie served with crème anglaise</i>	
<b>TIRAMISU</b> ●	377
<i>classic Italian trifle, mascarpone cheese, fresh cream, sponge fingers and coffee dusted with chipped chocolate</i>	
<b>RASPBERRY CHEESE CAKE</b> ●	377
<i>cheese cake flavoured with raspberry pulp</i>	
<b>CRÈME CARAMEL</b> ●	375
<i>thick custard covered in a caramel sauce, served with fresh fruits</i>	
<b>GULAB JAMUN</b> ●	357
<i>saffron flavoured warm and soft milk solid dumplings</i>	
<b>RASMALAI</b> ●	377
<i>poached cottage cheese and cream dumplings, sweetened with saffron milk and pistachio slivers</i>	
<b>CHOICE OF ICE CREAMS</b> ●	375
<i>vanilla, strawberry, chocolate, mango, butterscotch or coffee</i>	

## COMFORT MAINS & BIG PLATES

<b>PANEER TIKKA MAKHANI</b> ●	657
<i>charcoal grilled cottage cheese morsels simmered in a rich fenugreek enhanced tomato gravy</i>	
<b>ALOO GOBHI ADRAKI</b> ●	579
<i>potatoes and cauliflower cooked with fresh ginger and indian spices</i>	
<b>KHUMB MATAR MAKAI KORMA</b> ●	657
<i>mushroom, peas and corn cooked in indian spices in cashewnut gravy</i>	
<b>MURG TIKKA BUTTER MASALA</b> ●	835
<i>charcoal grilled morsels of chicken simmered in a rich fenugreek enhanced tomato gravy</i>	
<b>GHAR KI MURGI</b> ●	815
<i>rich home style chicken curry, steamed basmati rice and pickle</i>	
<b>KHADEY MASALEY KA GOSHT</b> ●	857
<i>braised lamb shanks and morsels in tomato onion gravy with whole spices</i>	
<b>GOSHT BIRYANI / SUBZ BIRYANI</b> ●●	875 / 735
<i>fragrant basmati rice layered with lamb / vegetables, cooked in a sealed pot</i>	

## PASTAS & GRILLS

<b>CREPE WITH SPINACH AND COTTAGE CHEESE IN SAFFRON SAUCE</b> ●	675
<i>spinach, cottage cheese and duxelles filled crepe served with creamy saffron sauce</i>	
<b>PASTA - PENNE/ FUSILLI/ FETTUCCINI / SPAGHETTI</b> ●	
<i>served with choice of sauce</i>	
. arrabiata-spicy tomato sauce with garlic and basil-●	637
. alfredo sauce-cheese cream sauce with choice of vegetable-●	657
. bolognese- An Italian classic served with Meat Ragout and tomato concasse - ●	677
<b>GRILLED PRAWNS WITH LEMON GARLIC BUTTER</b> ●	1077
<i>herbed grilled prawns served with tossed vegetable</i>	
<b>CARAMELISED LEMON CHICKEN</b> ●	837
<i>succulent pan roast chicken with pan jus, served with mushroom sauce, mashed potatoes and butter tossed vegetable</i>	
<b>GRILLED FILLET OF FISH</b> ●	873
<i>served with lemon butter sauce, potato wedges, butter vegetable</i>	
<b>NEW ZEALAND GRILLED LAMB CHOPS</b> ●	1737
<i>on a bed of green peas and potato mash with rosemary sauce</i>	

## PIZZA

<b>PIZZA VEGETARIANA</b> ●	653
<i>tomato, mozzarella, zucchini, baby corn, bell pepper and olives</i>	
<b>PIZZA MARGHERITA</b> ●	635
<i>fresh tomato, mozzarella and basil</i>	
<b>PIZZA PEPPERONI</b> ●	777
<i>tomato, mozzarella, pepperoni, bell peppers and chilli flakes</i>	
<b>CHICKEN TIKKA PIZZA</b> ●	757
<i>chargrilled spicy chicken morsels, mozzarella, onion, peppers</i>	

## ORIENTAL

<b>STIR FRIED VEGETABLE WITH ALMONDS</b> ●	557
<b>VEGETABLE DUMPLING WITH SPICY SOYA GARLIC SAUCE</b> ●	575
<b>PRAWNS- PEPPER SALT / GOLDEN FRIED</b> ●	1157
<i>crispy fried prawns tossed with dry red and green chilli, ginger, garlic / batter fried served with hot garlic sauce</i>	
<b>CHILI CHICKEN LAI STYLE</b> ●	835
<i>batter fried crispy chicken tossed with soya, garlic and chili paste</i>	
<b>KUNG PAO STYLE</b>	
<i>a sichuan style delicacy, tossed with sichuan pepper corn and cashewnuts.</i>	
. prawns ●	1197
. chicken ●	835
. vegetable ●	577
<b>THAI CURRY - RED / GREEN</b>	
. prawns ●	1177
. chicken ●	835
. vegetable ●	657
<b>CHOICE OF HAKKA NOODLE / FRIED RICE</b>	
. ● prawns with egg	675
. ● egg / ● chicken & egg / ● vegetable	557

Please inform our associates if you are allergic to any ingredients  
All prices are in Indian rupees and subject to government taxes.  
●Vegetarian ●Non-Vegetarian

## WINES

### CHAMPAGNE

BOLLINGER CUVÉE BRUT	8500
MOËT & CHANDON BRUT	8500
G. H. MUMM BRUT	8500
CHANDON	5090
SULA BRUT	4000

### WHITE WINES

POUILLY FUISSE	7821
POUILLY FUMÉ	7091
PENFOLDS KOONUNGA HILL CHARDONNAY	1000 5000
CHINKARA SAUVIGNON BLANC	1000 5000
TARAPACA PIRITAS CHARDONNAY	750 3750
DANZANTE PINOT GRIGIO	640 3200
JACOB CREEK CHARDONNAY	640 3200
SULA SAUVIGNON BLANC	600 3000
SULA CHENIN BLANC	600 3000

### RED WINES

KENDALL JACKSON PINOT NOIR	1141	5705
BOURGOGNE PINOT NOIR	1125	5625
RUFFINA CHIANTI NIPOZZANO	1099	5499
CHINKARA MERLOT	700	3500
DANZANTE MERLOT IGT	700	3500
JACOB CREEK SHIRAZ	640	3200
SULA DINDORI SHIRAZ	620	3100
SULA CABERNET SHIRAZ	600	3000
SULA SATORI MERLOT	600	3000

## SPIRITS

### VODKA

WHEAT, ABSOLUT	350
WHEAT, GREY GOOSE	350
WHEAT, KETEL ONE	350
WHEAT & RYE, STOLICHNAYA	320
BARLEY, FINLANDIA	320
CORN, SMIRNOFF	300

### RUM

WHITE, BACARDI CARTA BLANCA	300
DARK, OLD MONK	260

### GIN

TANQUERAY	390
BOMBAY SAPPHIRE	350
GORDON	350
BEEFEATER	350

### TEQUILA

	350
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### COGNAC

VSOP, HENNESSY	450
VSOP, REMY MARTIN	450

### LIQUEURS

CREAM, BAILEYS IRISH CREAM	320
COFFEE, KAHLÚA	300
HERBS, BÉNÉDICTINE	300
ORANGE	
GRAND MARNIER, COINTREAU, BLUE CURACAO, TRIPLE SEC	300

## SINGLE MALT WHISKY

CARDHU, 12 YEARS	650
OBAN, 14 YEARS	600
SINGLETON, 12 YEARS	600
GLENKINCHIE, 12 YEARS	600
THE GLENLIVET, 12 YEARS	600
GLENFIDDICH, 12 YEARS	600
CAOL ILA, 12 YEARS	600
DALMORE, 12 YEARS	450
GLENMORANGIE, 10 YEARS	450

## BLENDED SCOTCH WHISKY

ROYAL SALUTE	900
18 YEARS, CHIVAS REGAL	700
12 YEARS, CHIVAS REGAL	600
JOHNNIE WALKER DOUBLE BLACK	500
JOHNNIE WALKER BLACK LABEL	450
JOHNNIE WALKER RED LABEL	400
BALLANTINES	400
J&B RARE	300
BLACK DOG	300
100 PIPERS	300

## IRISH WHISKEY

JAMESON	450
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## AMERICAN WHISKEY

TENNESSEE, JACK DANIEL'S	450
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## CLASSICS

MARGARITA <i>tequila, cointreau, lime juice</i>	750
NEGRONI <i>gin, campari, martini rosso</i>	750
MOJITO <i>white rum, mint, lime juice, soda</i>	750
OLD FASHIONED <i>bourbon whisky, angostura bitters, sugar</i>	750
BLOODY MARY <i>vodka, lime juice, tabasco, worcestershire sauce, salt, pepper, tomato juice</i>	750
MARTINI <i>gin, martini extra dry, green olives</i>	750
DAIQUIRI <i>white rum, fresh lime juice &amp; sugar syrup</i>	750
SCREW DRIVER <i>vodka &amp; orange juice</i>	750

## SELECTIONS COCKTAILS

LONG ISLAND ICED TEA <i>a cocktail consisting of rum, vodka, gin, and other spirits mixed with cola and lemon juice</i>	850
BLUE BLAZER <i>a blend of blue curacao, white rum or gin and pineapple juice</i>	750
TAJ SPICE GIRL <i>spicy blend of vodka and spicy syrup served on top of glaciated ice and lemon fizz</i>	750
HELLO HANGOVER <i>blend of vodka and cranberry juice and splash of red bull</i>	750
MY INDIA <i>spicy vodka drink with mango juice, fresh tomatoes, basil</i>	750
BEAUTY OF AGRA <i>vodka, fresh lime juice, salted stuffed green chilli, mint served with crushed ice and lemon fizz</i>	750

## SELECTIONS MOCKTAILS

PEACH PASSION <i>a generous blend of peach, lime juice and topped with soda</i>	550
LYCHEETINI <i>combination of lychee and grenadine, shaken and served to your taste.</i>	550
MIAMI VICE <i>combination of pineapple juice, coconut and fresh cream</i>	550
BLOODY CAESAR <i>tomato juice richly flavoured with lime juice, tabasco and worcestershire sauce</i>	550

## BEERS (PINT)

HITE, LAGER	450
HOEGAARDEN, WHEAT	450
CORONA	420
HEINEKEN, LAGER	420
KINGFISHER ULTRA, LAGER	400
KINGFISHER PREMIUM, LAGER	400
BIRA	400

## SHAKES

CHOCOLATE, VANILLA, MANGO, STRAWBERRY WITH ICE CREAM	300 380
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## OTHER BEVERAGES

RED BULL ENERGY DRINK	300
FRESH FRUIT JUICE	300
AERATED BEVERAGES	300
TONIC WATER	300
GINGER ALE	300
PERRIER 330ML	300
FRESH LIME SODA/WATER	300
LASSI SWEET/SALTED/FLAVOURED	300
CHAAS PLAIN/MASALA	300
COLD COFFEE WITH / WITHOUT ICE CREAM	380 / 300
ICED TEA	300
HIMALAYAN STILL MINERAL WATER	175
SODA	110

## TEA AND COFFEE

### TEAS

DARJEELING	300
CHAMOMILE	300
GREEN	300
MASALA CHAI	300
JASMINE	300

### COFFEES

ESPRESSO	300
CAPPUCCINO	300
AMERICANO	300
CAFÉ LATTE	300
INSTANT COFFEE	300

## SUGGESTED PAIRING SIGNATURES OF TAJ

**FISH AND CHIPS**  
WITH BOLLINGER CUVÉE BRUT, MOËT & CHANDON BRUT, G. H. MUMM BRUT, CHANDON or DOMAINE LONG DEPAQUIT CHABLIS

**MURG AWADHI KORMA**  
WITH CHANDON

**BUNNY CHOW**  
WITH HOT CHOCOLATE SHOT WITHOUT MILK AND SUGAR

**CARAMELISED LEMON CHICKEN**  
WITH KENDALL JACKSON CHARDONNAY, TARAPACA PIRITAS CHARDONNAY or JACOB CREEK CHARDONNAY

**NEW ZEALAND GRILLED LAMB CHOPS**  
WITH BOURGOGNE PINOT NOIR or KENDALL JACKSON PINOT NOIR

**CLUB SANDWICH-NON VEG**  
WITH HOEGAARDEN BEER

**NASI GORENG**  
WITH HITE, LAGER BEER

Our standard pour for wine by glass is 150ml  
Our standard pour for spirits is 25 ml  
All mixer are charged on actuals  
All prices are in Indian rupees and subject to applicable government taxes.