BREAKFAST

7:30 am to 10:30 am

The Taj Breakfast

1000

- Choice of seasonal fresh fruit juice, Watermelon / Pineapple Freshly cut seasonal fruits I kcal 60
- Cereal with hot or cold milk I kcal 130
- ▲ Two farm fresh eggs cooked to your liking Choice of hash brown and your choice of bacon (pork), chicken sausage, baked beans, sautéed mushrooms I kcal 310
- Toast or breakfast rolls served with butter and preserves I kcal 154
- Freshly brewed tea, coffee or hot chocolate I kcal 60

Continental breakfast 🗓 🛢

950

- Choice of seasonal fresh fruit juice or vegetable juice I kcal 60
- Tropical fresh fruits in season I kcal 60
- White bread, whole wheat, multigrain bread, croissants, muffins, brioche, danish pastry or doughnuts | I kcal 239 🏺 🕟 🗓
 - Freshly brewed coffee or tea, hot chocolate I kcal 60

Indian breakfast

950

- Choice of seasonal fresh fruit juice or vegetable juice I kcal 60
- Tropical fresh fruits in season I kcal 60
- Aloo or paneer paratha I kcal 212

Griddled Indian bread filled with mildly spiced potatoes or cottage cheese served with pickle and yoghurt

Or

Poori bhaji I kcal 441

Deep fried fluffy wheat bread served with a potato curry tempered with cumin

Or

Masala or plain dosa I kcal 440

Crisp pancakes of rice and lentil with a choice of mildly spiced potatoes or plain served with sambar, tomato and coconut chutney















































Or

Idli or vada I kcal 115

Steamed rice and lentil cakes or crispy lentil doughnuts served with sambar, tomato and coconut chutney

Freshly brewed coffee or tea, hot chocolate I 150 ml

Low Calorie Breakfast | kcal 290 🧽 🖰 🏺

Tender coconut water I kcal 25

Or

Fresh vegetable juices I kcal 25 - 75

Cucumber, tomato, carrot and papaya

- Fresh papaya diced or boat shaped I kcal 75
- Fluffy egg white omelette I kcal 135

Served with multi grain bread or whole wheat bread, low fat butter and preserves Or

Poached egg I kcal 75

Served with multi grain bread or whole wheat bread, low fat butter and preserves Or

■ Boiled egg I kcal 78

Served with multi grain bread or whole wheat bread, low fat butter and preserves

Green tea

An average active adult requires 2000 kcal energy per day, however, calorie needs may vary



























950



A La Carte Breakfast

7:30 am to 10:30 am

	7.50 diff to 10.50 diff	
	Seasonal fresh fruit juices I kcal 60/140	450
	Orange, sweet lime, watermelon, pineapple or grape	
	Vegetable juices I kcal 60 🎤	450
	Carrot, cucumber, beetroot or tomato	
	Lassi / Butter milk I kcal 153/40 📋	450
	Plain, salted, masala	
	Tea I kcal 20 🗂	350
	Darjeeling, nilgiri, assam, earl grey, chamomile or green tea	
	Coffee I kcal 30 🗓	350
	Espresso, cappuccino, french press, filter coffee	
	☑ Eggs cooked to your choice I kcal 310 🗓 🕞	700
	Fried, scrambled, poached, omelette with vegetables, cheese, ham, mushrooms	
	or chicken sausage served with hash brown potatoes and grilled tomato, prime	
_	bacon or breakfast sausage	
	Pancakes I kcal 376 🖺 🏮	700
	With apple compote served with honey, maple syrup and melted butter	
	☑ Waffles I kcal 339 🧽 🗓 🏺	700
	Vanilla bean flavoured served with honey, maple syrup and melted butter	
	Grilled ham, bacon or sausages I kcal 250	700
	Akuri on toast I kcal 350 🧽 📋 🏮	700
	Scrambled egg with turmeric, ginger, onion, tomato, green chillies and fresh coriander	
	French toast I kcal 268 🧽 🗓 🏮	700
	Served with honey, maple syrup and melted butter	
	☑ Oven fresh breakfast pastries I kcal 878 🧼 🗓 🏮	750
	Any three morning bakeries that includes croissants, muffins, brioche, danish	
	pastry or doughnuts	



















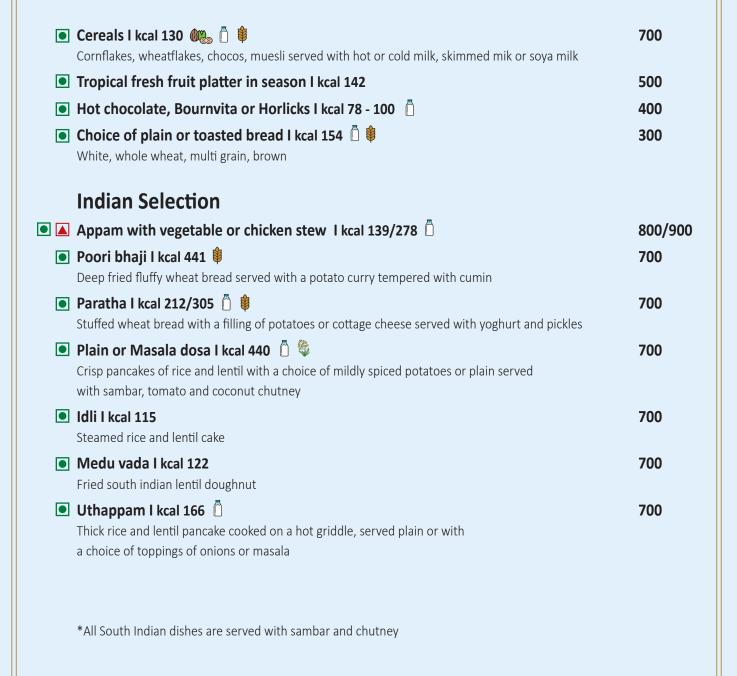




































SALADS

	Garden Green Salad I kcal 89	750
•	Simple salad of cucumber, carrots, tomatoes and onion, served with chili and lime Greek salad I kcal 130 Lettuce, garden fresh vegetables, olives, feta	950
	Traditional Caesar salad	950 1000 950
	SOUPS Cream of Mushroom Soup I kcal 143 🖺 🏺	550
	Tomato and Basil Soup I kcal 147 🖺 🛊	550
•	Minestrone I kcal 127 Italian tomato and vegetable soup with pasta	550
•	Dal Dhaniya Shorba I kcal 147 🗓 📚 Thin cumin scented broth with Lentils	550
•	Rasam I kcal 89 🗓 📚 A thin soup/curry made of ground pepper and tomatoes	550
	Tangra Bowl	550 550 550











































APPETIZERS

12:30 pm to 3:00 pm - 7:30 pm to 11 pm

Lal Mirch ka Paneer Tikka I kcal 407 (1) (1) Tandoor cooked, Chilli marinated Paneer	1000
Sarson wali Gobhi I kcal 180 🖟 😂 Charred florets of Cauliflower marinated with curd and pounded spiced	1000
Raw banana galettes , stuffed with dry fruits	1000
Mushroom pepper fry I kcal 125 (1) Wes Kerala style stir fried mushrooms with black pepper	1000
Cheesy Piri Piri Potato Wedges I kcal 330 Cheese melt laden piri piri potato wedges	900
Tandoori Chicken Tikka I kcal 329 🗓 🚳 Tandoor Cooked chicken marinated in traditional spices	1100
Kozhi varatiathu I kcal 354 🗓 🔯 👀 Stir fried chicken , cooked with a special blend of masala	1100
Mutton pepper Fry I kcal 466 🗂 🖏 boneless cunks of lamb , simmered with pounded spices	1100
Meen Varuval I kcal 241 🔊 🗳 Griddle cooked fish marinated in coastal spices	1100
▲ Cajun Fish Fingers I kcal 214 🍑 🖈 🗓 🗳 Tartare sauce, French fries	1100
▲ Chemeen Nei Roast I kcal 216 🧩 🗓 🐉 Masala marinated tawa fried prawns, served with salad	1500
ASIAN APPETIZERS	
Quick fried vegetables- salt and pepper I kcal 175	1000
Stir Fried - Kung Pao / Chilli / Manchurian	
Paneer I kcal 264	1000
▲ Chicken I kcal 250 ▲ Fish I kcal 290	1100 1100
Prawns I kcal 376	1500















































MAIN COURSE

CONTINENTAL SELECTION GRILLS

Grilled Salmon I kcal 315 🕟 🖈 🗓 🏺	1800
With herbed Grilled vegetables and roasted baby potatoes and lemon butter Sauce	
Grilled chicken breast I kcal 263 📋 🏺 🐉	1200
With spiced Grilled vegetables and roasted baby potatoes and Jus	
Grilled Tenderloin I kcal 358 📋 🏮 🔯	1200
With spiced Grilled vegetables and roasted baby potatoes and Jus	
Grilled Lamb Rack I kcal 398 🗓 🏮 🔯	1500
With spiced Grilled vegetables and roasted baby potatoes and Jus	
ASIAN SELECTION	
Thai Red / Green curry with your choice of	
Vegetables I kcal 183	1200
Chicken I kcal 294	1300
Prawns I kcal 315	1500
Stir fried Noodles / Rice with your choice of 🧳 🛞	
Asian vegetables I kcal 317 🧳 🏮	1000
Chicken I kcal 372 🧳 🏮 🕞	1100
Prawns I kcal 340 🔗 🧳 🏮 🕟	1200
INIDIANICELECTION	
INDIAN SELECTION	
Paneer Makhani I kcal 301 🗓 🧠	1000
Cottage cheese cubes cooked in tomato gravy	
Bhindi Amchuri I kcal 152 📋 👀	1000

Tandoor cooked Chicken cooked in rich tomato and cashew gravy

Stir fried okra with onions, tomatoes and tangy mango powder

An average active adult requires 2000 kcal energy per day, however, calorie needs may vary





Mutton Rogan Josh I kcal 415 📋 🐠

Mutton simmered with pounded spices

■ Butter Chicken I kcal 420 🗓 🐠

























1200

1200

SOUTH INDIAN SPECIALITIES

Mix Vegetable Mappas I kcal 292 🗓 💝 👀	1000
Vegetables simmered in a rich coconut based gravy	
Avial I kcal 456 🗓 🐉 👀	1000
A melange of vegetable simmered in coarsely ground coconut,turmeric,finished with curd	
Aloo Jeera I kcal 456 🗓 🐉 👀	1000
Baby potatoes tossed with red cillies , mustard and curry leaves	
Nadan Chicken Curry I kcal 485 🗓 🐉 🗠	1200
Spicy chicken curry with coconut milk,curry leaves and pounded spices	
Meen Kudamplulli Curry I kcal 310 🖈 🖏	1200
Fish simmered in coconut milk infused with raw mango served with rice	
Chemeen Moilee I kcal 299 🔗 🐉	1500
Prawns Simmered in Coconut Milk, flavoured with curry leaves and Ginger	
INDIAN SIDE ORDERS AND ACCOMPANIMENTS	
	1000
Black lentils cooked with tangy tomatoes and cream simmered overnight	
- w w - w - w - w - w - w - w - w -	1000
Yellow lentils tempered with crushed garlic, tomatoes and cumin	
Naan 🗓 🏮	350
Refined wheat flour soft flat bread baked in the clay oven	
Plain / butter / garlic	
Tandoori roti 🗓 🏮	350
Whole wheat crisp flat bread baked in the clay oven	
Plain / butter / garlic	
Lachha paratha 🗓 🏺	350
Layered wheat soft flat bread baked in the clay oven	
Pudina (mint) / Methi (fenugreek) / Pyaaz (onion)	
Phulka 🔋	350
Steamed basmati rice	600
Curd rice (1)	600

















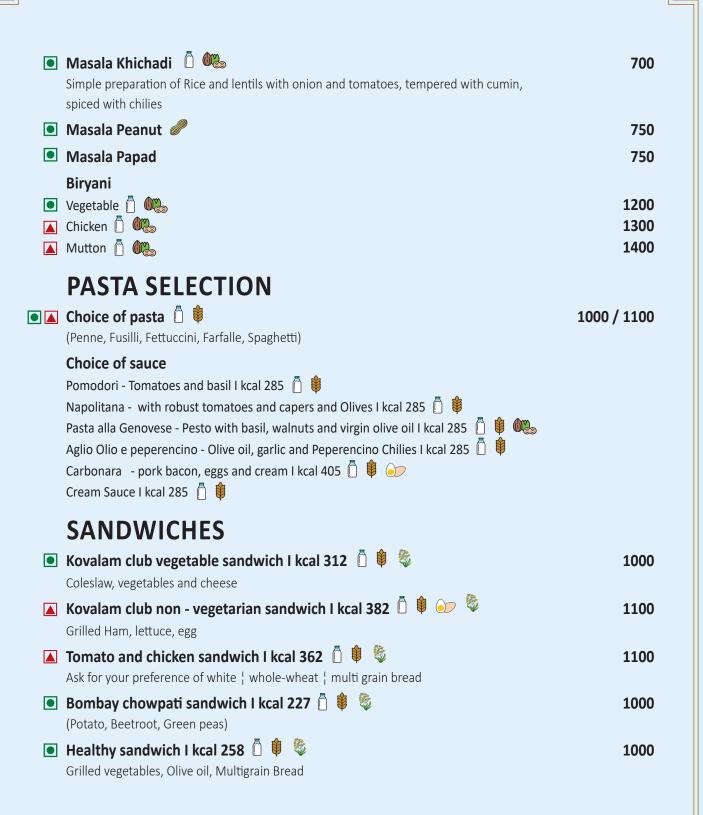








































BURGERS

	Veg patty, coleslaw and cheese I kcal 310 (1) (2) (2) (All sandwiches and burgers are served with French fries)	1000 1100
	KATHIROLLS Refined flour pancake with your choice of filling Cottage cheese and onions I kcal 390 Chicken tikka and egg I kcal 210 Figure 1 Figure 2 Figure 2 Figure 3 Figure	1000 1100
	SMALL BITES - TEA TIME	
	04:00 pm - 07:00 pm	
	Masala French Fries I kcal 249 📋 🏮	750
	Fries topped with a lip smacking homemade spice mix, Grated Cheese	
•	🛾 Ulli Vada I kcal 266 🏮 🦃	850
	Onion fritters, spiced with chilliies, fennel and curry leaves	
	Aloo bonda I kcal 289 🗓 👺	850
_	Batter fried potato galletes	
•	Paneer pakoda I kcal 323 📋 🦃	850
	JAIN SELECTION	
	Jain tomato soup I kcal 132	550
	Mix vegetable subzi I kcal 278	1000
	Seasonal vegetables with tossed hand pounded spices	
	Homestyle Bhindi I kcal 256	1000
	Dry fried okra with a tangy flavour and sesame sprinkled	1000
	Fusilli, Penne or farfalle I kcal 336 pasta with tomato basil or cream cheese sauce	1000
•	Gobi mutter I kcal 218	1000
_	cauliflower and green peas cooked in tangy tomato masala	
	Paneer makhani I kcal 388	1000
	cottage cheese cubes cooked in tomato gravy	
	Palak makai I kcal 205	1000
I.S.	sweet corn kernels tossed in an aromatic spinach gravy	1000
	Dal tadka I kcal 180 yellow lentil tempered with ghee, green chilli and cumin	1000
	, s tempered with bree, preen dillin and darini	



























KIDS SELECTION

700 With french fries

Macaroni and cheese I kcal 260 n 800

■ Butter tossed noodles I kcal 120 800

▲ Chicken nuggets I kcal 220 800

With french fries

DESSERTS 700

Rasmalai I kcal 213

Sweetened cottage cheese dumplings in saffron flavoured milk

Gulab jamoon I kcal 450 0 000

Flavoured reduced milk dumplings soaked in sugar syrup

Pazham nurukku I kcal 222 🗓 🧠

Ripe slices of plantain tossed in ghee with cashewnut, grated coconut sugar and cardamom

Ari payasam I kcal 268

Local rice pudding known as Kerala kheer

Kulfi I kcal 328

Traditional Indian ice cream made with slowly simmered whole milk.

Ice cream (choice of two scoops) I kcal 280

Please check with the order taker on selection of flavours

🛕 Tiramisu I kcal 303 🗓 🧽

Classic Italian delight

🔼 Warm chocolate brownie I kcal 478 🧼 🖺 🕸 With vanilla ice-cream and chocolate sauce

■ Blueberry cheese cake I kcal 302

Creamy smooth blue berry infused with cheese































BEVERAGES

■ Tea I kcal 20 🗓	350
Darjeeling, Assam, earl grey, camomile or green tea	
● Coffee I kcal 30 🗓	350
Espresso, cappuccino or filter coffee	
Decaffeinated coffee I kcal 30	350
■ Cold coffee with espresso ice cream I kcal 297	500
Milk shake I kcal 328 🗓	450
Vanilla, strawberry, mango, butterscotch and chocolate	
■ Smoothies I kcal 395 🗓	450
Papaya and honey, banana and caramel, apple and mint	
Seasonal fresh fruit juices I kcal 60/140	450
Orange, sweet lime, watermelon, pineapple or grape	
Tender coconut water I kcal 25	350
Lassi I kcal 153 🗓	450
Plain, salted, sweet	
Butter milk I kcal 40	450
Plain, masala	
Hot chocolate, bournvita or horlicks I kcal 78/100 The state of the	400
● Fresh lime juice I kcal 110	300
Sweet, salted or plain with soda or water	
Sparkling water (small)	350
Sparkling water (large)	700
■ Energy drinks	300
Aerated drinks	300
Himalayan water	250
•	





















































■ Tender coconut Water with Basil Seeds I kcal 79	400	
Chukku Kaapi I kcal 176	400	
Fruit and vegetable Salad with Quinoa I kcal 313	900	
Tomato - Basil bruschetta I kcal 230 🖺 🛊 Ripe tomatoes, black olives, extra virgin olive oil & basil	900	
Ragi Dosa - Finger millet I kcal 440 Tomato - coconut chutney	800	
■ Banana and Oat Meal Pancakes I kcal 315 Fruit compote, Forest Honey	800	
Steamed Kerala Banana kcal 222 🗓 🚱 Grated Coconut and Honey	600	
Elaneer Payasam I kcal 245 Cardamom & Jaggery syrup, Tender Coconut	600	
Chia Seed Pudding I kcal 152 Fruits - Coconut Milk,Forest Honey	600	









































