

ALL DAY BREAKFAST

Aloo Paratha v / 595

Pan-fried flat bread stuffed with potato, set curd and panchranga pickle

Poori Bhaji v / 595

Spicy potato curry, puffy fried bread

Masala Dosa v # / 595

South Indian crispy pancake, mustard seed tempered potato stuffing, lentil and vegetable sambhar, three chutneys

Idli v / 595

Steamed South Indian rice cakes, lentil and vegetable sambhar, three chutneys

Waffle Sandwich v / 785

Nutella / Mascarpone / Berry Compote

Homemade Pancakes v / 785

Thick pancake stack topped with mascarpone, berry compote and maple syrup

Eggs to Order nv # / 595

Your choice of eggs: poached, scrambled, omelette or fried, homemade hash brown and roast tomato topped with parmesan and pesto

Parsi Breakfast nv / 785

Akuri, lacy mutton cutlet and brun pao

SHARING PLATES & STARTERS

Charred Tomato and Rosemary Soup v / 650

Toasted bread crisp

Shamiana Artisanal Bread v / 475

Truffle scented mascarpone

Glazed Nachos v / 750

Layered with re-fried beans, melted cheese, spicy jalapeño pepper and avocado, topped with green tomato salsa and sour cream

Crack and Dip Bread v / 685

Bread interspersed with cheese and herbed butter, baked to crunch

Glass Noodle and Shiitake Crispy Rolls v / 575

Crispy fried spring roll of glass noodle, coriander and shiitake, sweet chilli sauce

Vegetable Patti Samosa v / 575

Spiced potatoes and green peas filled crispy pastry triangles

Bhutte Makai Ki Seekh v / 575

Char-grilled fragrant minced corn kebab, kachumber and mint chutney

Paneer/Chicken Tikka v/nv / 685/725

Char-grilled in the tandoor, kachumber and mint chutney

Chicken and Kale Soup nv / 650

Smoked Mutton Patti Samosa nv / 695

Smoked lamb filled crispy pastry triangles

Fried Malabari Prawns nv / 850

Coriander coconut chutney

Double Baked Cheese Soufflé nv / 785

Twice baked camembert soufflé with cheese sauce, celery and scallions

Lamb Seekh nv / 885

Char-grilled fragrant minced lamb kebab, kachumber and mint chutney

SIDES

Indian Breads v / 295

Dal Fry v / 465

Jeera Aloo v / 465

Khichdi v / 450

Steamed Rice v / 375

Curd Rice v / 375

Raita v / 285

Side Salad v / 350

French Fries v / 350

COMFORT MAINS

Mac & Cheese v / 750

Macaroni bound with double cheese sauce, oven baked and topped with crunchy breadcrumbs

Penne all' Aurora v / 885

Penne with tomato garlic cream sauce

Risotto Primavera v / 885

Carnaroli rice with seasonal vegetables

Palak Paneer v / 845

Tender Cottage cheese cubes in fragrant spinach gravy served with tandoori roti pachranga pickle, kachumber and roasted papad.

Chole Kulche v / 845

Spicy and tangy chickpeas, served with baked leavened bread, kachumber and panchranga pickle

Rajma Chawal v / 845

Red kidney beans in a spicy gravy, pachranga pickle, kachumber, raita, steamed rice and poppadum

Singapore Vegetable Laksa v # / 845

Coconut curry broth with noodles, vegetables, red onions, coriander, crushed nuts and crispy onions

Pizza Margherita v / 825

Tomato, mozzarella and basil

Pizza Vegetariana v / 825

Tomato, mozzarella, zucchini, eggplant, artichoke and roasted bell peppers

Spaghetti Smoked Chicken nv / 925

Forest mushroom truffle sauce

Chicken Lababdar nv / 865

Rich, simmered chicken dish, served with Indian bread, kachumber, panchranga pickle and roasted papad

Mutton Curry nv / 895

Served with tandoori roti, kachumber, panchranga pickle and roasted papad

Glazed Shepherd's Pie nv / 895

Rich lamb mince with chopped vegetables, herbs and spices glazed with creamy mashed potatoes

Pistachio & Thyme Crusted Pan Seared Chicken, Mushroom Melange nv # / 950

Fish & Chips nv / 985

White fish fillet, panko crumb fried served with chunky chips, mushy peas, tartare sauce and fresh lemon

Pizza Chicken Diavola nv / 865

Smoked chicken, onions, jalapenos and spicy tomato sauce

Pizza Pepperoni nv * / 865

Tomato, mozzarella, pepperoni and chilli flakes

BURGERS

Homemade toasted sesame/sourdough brioche bun with caramelised onions, lettuce hearts, gherkins, sliced red onion and burger sauce served with French fries

Vegetable and Herb Burger v / 750

Gourmet Lamb Burger nv / 850

Chicken Schnitzel Burger nv / 850

GRILLS

Grilled Paneer v # / 785

Garlic green beans, parsley and salsa verde

Grilled Vegetable Skillet v # / 785

Romesco sauce

Grilled Pink Salmon nv / 1495

Orange and tossed tomato salad, caper lemon butter

Grilled Pomfret Fillet nv / 1495

Sautéed spinach, fresh herb butter sauce and seared lemon

Lamb Best End Chops nv # / 1475

Garlic green beans, parsley and salsa verde

TAJ AUTOGRAPH COLLECTION

Autograph dishes curated by our chefs from the world of Taj

Paneer or Chicken Kathi Roll v/nv / 985

Grilled chicken tikka or paneer tikka rolled sandwich with mint chutney: Taj Palace, New Delhi

Nasi Goreng Vegetable or Shrimp v/nv # / 985

Indonesian fried rice tossed with vegetables or shrimp, chilli and garlic topped with fried egg: Vivanta by Taj - Rebak Island, Langkawi

Fish Exotica nv / 985

Fish and shrimp coconut curry with tomato and aubergine sambol, lemongrass and fresh turmeric, served with Asian herbs, crispy shallots, brown and white rice: Taj Exotica, Maldives

Lampraise nv / 985

Sri Lankan speciality of yellow rice, lampara chicken curry and vegetables wrapped and cooked in banana leaves served with sambol, boiled egg fritter and fish cakes: Taj Samudra, Colombo

Chicken Bunny Chow nv / 985

A traditional South African street food of hollowed out soft bread bun filled with Durban style chicken and vegetable curry: Taj Cape Town, South Africa

SHAMIANA

via BOMBAY

Pav Bhaji v / 625

Classic Bombay street food, thick and spicy mashed vegetable curry served with buttered pav - a local bread

Ragda Pattice v / 725

Potato Cake, dried white peas gravy, tamarind and date chutney

Bombay Tawa Pulao Chicken or Mixed vegetables nv/v / 995

Popular Mumbai street food hot and spicy rice served with kachumber, raita and poppadum

Kheema Pav nv / 675

Bombay street food classic, minced lamb cooked with spices served with a buttered pav - a local bread

Chicken Dhansak with Rice nv / 850

A Parsi dish of chicken cooked with lentil and spices, served with brown rice, sweet pickle and papad

NOSTALGIC SHAMIANA

Old Shamiana favorites

Cheese Chilly Toast v / 585

Cocktail Cabana v / 585

Pineapple, cottage cheese, potatoes, celery in punchy cocktail sauce, served with masala cheese tart

Asparagus Rosti v / 985

Potato rosti topped with creamed asparagus and gruyere cheese

Classic Prawn Cocktail nv / 650

Retro classic of plump prawns on shredded lettuce, punchy cocktail sauce, lemon, brown bread and butter

Tic Tac Tuna nv / 895

Grilled spiced tuna sandwich

Goan Prawn Curry nv / 1425

Prawns simmered in a spicy creamy kokum flavored coconut curry, served with steamed rice

SALADS & SANDWICHES

Burrata Salad v / 835

Buffalo burrata, heirloom tomato salad, aged balsamic vinegar and olive oil

Superfood Salad v # / 835

Red and white quinoa, arugula, grated carrot, chopped avocado, toasted sunflower seeds, cresses and lemon juice

Vegetable Club Sandwich v / 735

Toasted double decker sandwich, Russian salad, tomato, cheese, iceberg lettuce, mayonnaise and French fries

Caesar Salad nv * / 835

Baby cos lettuce tossed with Caesar dressing, chunky croutons, crispy bacon, anchovies and shaved parmesan

Classic Club Sandwich nv * / 735

Toasted double decker sandwich, chicken, fried egg, ham, cheese, tomato, iceberg lettuce, mayonnaise and French fries

TAJ PRIVATE LABEL

The Taj Mahal Palace, Mumbai offers an unparalleled experience of trying wines that are exclusively made and bottled for the hotel. These wines are carefully selected keeping in mind the wine styles that are preferred over the rest and the favourites that are celebrated world over.

CHAMPAGNE
CHAMPAGNE Drappier Brut The Taj Mahal Palace, Mumbai NV (200 ml) / 1385

SVARA
SANGIOVESE BLEND Taj Svava NV, India / 2500

PALAIS
PINOT GRIGIO Palais Corte Giara Venezia IGT 2014, Italy / 3000

SANGIOVESE Palais Castellani Toscana IGT 2011, Italy / 3000

COCKTAILS

THE GARDEN COCKTAILS

VODKA Curry Berry Spritz / 985
 Absolut, St. Germain, Chandon, Curry Leaves, Strawberry

WHISKY Rosemary Peach Smash / 985
 Ardbeg Ten Years Old, Rosemary, Peach, Honey Water, Lime Juice

TEQUILA Pineapple Cilantro Margarita / 985
 Camino Real Blanco, Cointreau, Pineapple, Cilantro, Lime Juice

GIN Kachumber Cooler / 785
 Beefeater, Cilantro, Cucumber, Chilli, Lime Juice, Sugar, O' Smart Soda

GIN Pacific Passage / 985
 Beefeater, Cointreau, Homemade Ginger Lemongrass Syrup, Lime Juice

WHISKEY Lavender Bourbon Highball / 875
 Woodford Reserve, Homemade Lavender Vanilla Honey Syrup, Lime Juice, Gingerale

TWISTED CLASSICS

GIN Bloody Merry / 785
 Beefeater, Tomato, Cucumber, Chilli, Onion, Worcestershire Sauce, Tabasco, Bitters, Guava Juice

RUM Caribbean Old Fashioned / 785
 Captain Morgan Spiced Gold, Cointreau, Sugar, Bitters

WHISKEY Manhattan Transfer / 785
 Jack Daniels, Martini Bianco, Maraschino Luxardo

GIN Peaty Negroni / 985
 Beefeater, Martini Bianco, Ardbeg Ten Years Old, Bitters

HOMEMADE INFUSIONS

A selection of homemade infusions
 Per shot / 200

VODKA Chilli Orange

WHISKY Peaches Five Spice

GIN Berries

RUM Pineapple Chocolate

WINE BY GLASS

CHAMPAGNE

ROSE	Moët et Chandon Rose Brut Imperial NV	2000	10000
NON VINTAGE	GH Mumm Cordon Rouge NV	1500	7500

SPARKLING WINE

INDIA	York Winery Sparkling Cuvee Blancs de Blanc	800	4000
	Chandon Brut Rose	900	4500

WHITE WINE

SAUVIGNON BLANC	Saint Clair Pioneer Block No. 2 Taj Cellar Selection Marlborough 2014, New Zealand	900	4500
	Chateau Bonnet Blanc Bordeaux AOC 2015, France	900	4500
PINOT GRIGIO	Palais Corte Giara Venezia IGT 2015, Italy	600	3000
CHARDONNAY	Fratelli Vineyards 2016, India	400	2000
RIESLING	Dr. Burklin Wolf Estate Mosel 2014, Germany	900	4500
VOIGNIER	Grover Zampa Vineyards 2016, India	400	2000
TORRONTES	Dominio del Plata 'Crios' Uco Valley 2016, Argentina	700	3500

RED WINE

SANGIOVESE	Palais Castellani Toscana IGT 2011, Italy	600	3000
	Taj Svava NV, India	500	2500
TEMPRANILLO	Bodegas Roda Sela 2016, Spain	1000	5000
SHIRAZ	Sula Vineyards 'Dindori' 2017, India	400	2000
AGIORGITIRO	Cavino Nemea 2013, Greece	600	3000
XINOMAVRO	Cavino Naoussa 2013, Greece	600	3000
CABERNET BLEND	Chateau Goumin Bordeaux AOC 2014, France	800	4000
RUBY CABERNET	Cape Diamond Vineyards Cape Elephant 2016, South Africa	600	3000
ALICANTE BOUSCHET BLEND	Herdade Mouchao Dom Rafael 2016, Portugal	700	3500

MOCKTAILS

Forest Fire / 395
 Basil, Raspberry, Tamarind, Watermelon Juice

Rosemary Strawberry Spritzer / 395
 Italian Lemon, Rosemary, Strawberry Soda

Vanilla Kiwi Ale / 395
 Vanilla, Cucumber, Kiwi, Gingerale

Fruit Cup / 395
 Orange, Blueberry, Mint, Sprite

After the Sunset / 395
 Coriander, Grapefruit, Cranberry juice, Apple Juice, Soda

Not a Martini / 395
 Lemongrass, Cucumber, Blueberry, Redbull

OTHER BEVERAGES

Carbonated Water / 225

Tonic Water / 225

Aerated Beverages / 225

Himalayan / 200

Himalayan Sparkling (750 ml) / 285

Perrier (750 ml / 330 ml) 325/225

Evian (750 ml) / 650

Energy Drink / 350

Fresh Lime Soda or Water / 275

Tender Coconut Water / 350

Seasonal Fresh Juices / 425

Cold Coffee / 425

Rose Falooda / 425

SPIRITS

VODKA

GRAIN Absolut / 425

GRAPES Cîroc / 560

RUM

DARK RUM El Dorado 12 Years Old / 600

GIN

LONDON DRY Bombay Sapphire / 425

TEQUILA

BLANCO Camino Real / 400

COGNAC

VS Hennessy / 600

LIQUEUR

GREEN APPLE Pomme Verte / 500

CHOCOLATE Crème de Cacao / 500

BLENDED SCOTCH WHISKY

NO AGE STATEMENT Monkey Shoulder / 550

AGED 12 YEARS Johnnie Walker Black Label / 675

AGED 18 YEARS Chivas Regal 18 Years Old / 950

AGED 21 YEARS Royal Salute / 950

SINGLE MALT WHISKY

HIGHLAND Glengoyne 12 Years Old / 675

SPEYSIDE Cragganmore 12 Years Old / 675

ISLAY Caol Ila 12 Years Old / 875

INDIA Amrut Peated / 550

INTERNATIONAL BEER

LAGER Asahi, Japan / 575

DOMESTIC BEERS

LAGER Kingfisher Premium / 500

PALE LAGER Heineken / 500

Kingfisher Ultra / 500

DUNKEL Gateway Brewery / 500

'Doppelganger' (450 ml)

HEFFE WEISSE Gateway Brewery / 500

'White Zen' (450 ml)

CIDER Gateway Brewery / 500

'Side Car' (450 ml)

TEA & COFFEE

Estate Tea / 395

Darjeeling / Assam

House Blend Tea / 355

English Breakfast / Masala / Herbal

Single Origin Coffee / 395

Kenya / Jamaica / Sumatra

Espresso / Cappuccino / Latté / 395

PUDDINGS & DESSERT

Salaam Bombay Bread Pudding v # / 695
 A classic Mumbai bread pudding flavoured with nutmeg

Super Sundae v/nv # / 695
 Raspberry chocolate ganache, choux pastry, caramel sauce, almond brittle, whipped cream, vanilla ice-cream, raspberry sauce

Greek yoghurt Nameleka v / 695
 The ultra-creamy Greek yoghurt served with blueberry compote

Rasmalai v / 695
 Poached cottage cheese and cream dumplings, sweetened with saffron milk and pistachio slivers

Bombay Ice Cream v / 695
 Locally made natural artisan ice cream without artificial sweeteners

Chocolate Orange Pot De Crème, Citrus Salad Coco Vinaigrette v / 695
 A French chocolate custard with cocoa nib and arugula salad

Baked Almond Cake nv # / 695
 Vanilla ice cream, toffee almond crumble and almond milk sauce

Amarena Cherry Chocolate Brownie nv # / 695
 Vanilla bean ice cream, chocolate shavings

V.S.O.P. Chocolate Mousse nv / 695
 Classic baked madeleine and candied orange rind

We Didn't Break Our Lemon Tart nv / 695
 Lemon custard, sablé biscuit, meringue crisps, Pallonji's raspberry float

Please inform our associate if you are allergic to any ingredients. All prices are subject to government taxes.

contains nuts v: vegetarian nv: non-vegetarian

Our standard measure for spirits is 30 ml | Our standard pour for a glass of wine is 150 ml

Please feel free to let our servers know if you would like them to mix up other favourite classics.