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.

Mentioned Calorie values for all dishes in the menu are considered as per portion size of the same.

BREAKFAST

(7 am to 11 am)

450
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INDIAN BREAKFAST

Maharana omelette 573 kcal 250 gms flat omelette with five country eggs, baked and accompanied with tikona paratha	750
Poori with aloo ka rassa 495 kcal 250 gms mild spiced potato curry served with fried indian bread #	550
Haldighati ke paranthe 337 kcal 225 gms locally grown whole wheat indian bread, stuffed with mildly spiced potatoes or cauliflowers or paneer served with yoghurt and pickle	500
Idli 499 kcal 225 gms steamed rice and lentil cakes served with sambhar and chutney	500
Dosa 626 kcal 225 gms traditional rice and lentil pancakes served with sambhar and chutney selection of : plain / masala	500
Aravali dosa 263 kcal 250 gms chef's special, made with nine types of lentils and grains, flavored with red and green chutney, with an irresistible flavor of tomato, bell pepper and potato filling, spiked with olive oil and basil fragrance	500
Uttapam 281 kcal 250 gms south indian savory pancake made with lentils and rice, served plain or topped with tomatoes and onions	500
Chura matar 418 kcal 225 gms delicacy from the plains of ganges, made with flattened rice and green peas	500

CONTINENTAL BREAKFAST

Bircher muesli 281 kcal 225 gms fruits and nuts, sweet yoghurt with berry coulis and toasted muesli	500
Buttermilk pancakes 495 kcal 225 gms served with maple syrup or honey, fruit compote, whipped cream selection of : plain, chocolate, blueberry, banana	500
Belgium waffles 574 kcal 225 gms served with maple syrup or honey, fruit compote, whipped cream selection of : plain, chocolate	500
French toast 606 kcal 225 gms french brioche, dusted with cinnamon sugar, maple syrup and whipped cream	500

STARTER

(12 noon to 11.00 pm)

Jaitooni paneer tikka 435 kcal 250 gms cottage cheese stuffed with peri peri chilli olive, marinated with yoghurt and spices, cooked in an Indian clay oven	750
Dahi ke kebab 483 kcal 250 gms hung yoghurt, pounded spices and cardamom powder cakes, griddled on a hot plate	750
Vegetable pakora 586 kcal 250 gms spicy batter fried vegetables served with a tangy sauce	750
Quesadilla cheese melt 369 kcal 250 gms mexican flour tortillas, refried beans, cheddar cheese, tomato salsa, guacamole choice of filling: fajita vegetables or ancho rubbed chicken	750
Roasted peppers, ripened tomato and bocconcini crostini 472 kcal 250 gms marinated peppers, vine riped tomatoes enhanced with oregano, basil and fresh bocconcini served on crispy baguette	750
Tandoori chicken tikka 386 kcal 250 gms iconic indian snack, cooked in tandoor	850
Amritsari fish fingers 479 kcal 250 gms fish goujons coated in a spiced gram flour batter, deep-fried and served with achaari tartar	850
Devilled chicken 556 kcal 250 gms spicy chicken drumsticks	850

Gilafi seekh kebab 633 kcal 250 gms lamb seekh kebab crusted with peppers and onions	850
Scottish smoked salmon 386 kcal 250 gms served with melba toast, feta cheese and capers	1000
Chermoula grilled prawns 409 kcal 250 gms tunisian chermoula marinated grilled prawns, served with garlic aioli	1100

SOUP

Bhune makai ka shorba 160 kcal 225 ml roasted corn soup, enhanced with indian spices	500
Wood smoked tomato soup with basil 230 kcal 225 ml oven roasted tomato and basil soup, served with garlic crostini	500
Cream of broccoli 247 kcal 225 ml broccoli soup enhanced with a dash of thyme oil	500
Mulligatawny 461 kcal 225 ml curried lentil soup with green apple and coconut milk selection of : brown rice or chicken	500
Thai lemon coriander 75 kcal 225 ml selection of : vegetables, chicken, prawn (□ ¥	500
Tom yum 167 kcal 225 ml selection of : vegetables, chicken, prawn	500
Badami murgh shorba 166 kcal 225ml flavorful chicken soup enhanced with almonds	500

SALADS AND COLD APPETIZERS

Mezze platter 463 kcal 250 gms hummus beiruti, tabbouleh, baba ganoush, kalamata olives and pita bread	750
Kodiyat palak chaat 675 kcal 250 gms crisp spinach fritters, topped with chutney, onion, tomatoes, green chillies, yoghurt and sev	750
Tomato, bocconcini and roasted beet salad 145 kcal 250 gms with cointreau dressing	750
Goat cheese and arugula 294 kcal 250 gms drizzled with Italian balsamic dressing and pine nuts	750
Greek salad 315 kcal 250 gms cucumber, tomatoes, red onions, feta and kalamata olives with herb vinaigrette	750
Quinoa rolls 433 kcal 250 gms quinoa, green vegetables and fresh herbs wrapped in rice paper roll	750
Caesar salad 286 kcal 250 gms vegetables, chicken, smoked salmon	850

SANDWICH AND BURGER

Mumbai toasty 368 kcal 250 gms mumbai local sandwich with potatoes, tomatoes, cheese and chutney	750
Vegetable club sandwich 662 kcal 250 gms triple layered sandwich with tomato, cucumber, coleslaw, lettuce and cheese	750
Mash veggie burger 592 kcal 250 gms mashed vegetable patty, tomatoes, iceberg, mayonnaise and fries	750
Panini 730 kcal 250 gms pesto bread, herb roasted vegetables, buffalo mozzarella, garden greens and cornichons pesto bread, grilled chicken escalope, fried egg, garden greens and cornichons	850
Aravali club sandwich 635 kcal 250 gms grilled chicken, turkey ham, bacon, tomatoes, fried egg and romaine	850
Cajun chicken burger 626 kcal 250 gms cajun spiced chicken patty, caramelized onions, tomatoes, iceberg and fries	850
Louisiana style bbq lamb burger 681 kcal 250 gms flame grilled lamb burger, smoked barbeque sauce, iceberg, onion rings, tomatoes and fries	850

PASTA, PIZZA AND RISOTTO

Wild mushroom risotto 355 kcal 250 gms arborio rice, mushroom ragout, parmesan shaves	800
Asparagus risotto 332 kcal 250 gms arborio rice, asparagus spears, parmesan cheese, extra virgin olive oil	800
Vegetable lasagna 412 kcal 250 gms exotic vegetables with tomato and basil	850
Spaghetti, penne, fettuccini, fusilli 355 kcal 455 kcal 370 kcal 385 kcal 347 kcal 465 kcal 250 gms aglio e olio, alfredo, arrabbiata, pesto, bolognese, carbonara	850
Lasagna bolognese 347 kcal 250 gms rosemary infused minced lamb, creamy tomato sauce	950
Fettuccini amatriciana 421 kcal 250 gms fettuccini with tomato, bacon and chillies	950
Spaghetti with saffron and champagne glazed prawns 475 kcal 250 gms	1100
Pizza margherita 554 kcal 250 gms tomato sauce, mozzarella cheese, fresh basil and extra virgin olive oil	900
554 kcal 250 gms tomato sauce, mozzarella cheese, fresh basil and extra virgin olive oil	900
554 kcal 250 gms tomato sauce, mozzarella cheese, fresh basil and extra virgin olive oil Pizza valparaiso 537 kcal 250 gms bell peppers, chillies and corn	
554 kcal 250 gms tomato sauce, mozzarella cheese, fresh basil and extra virgin olive oil Pizza valparaiso 537 kcal 250 gms bell peppers, chillies and corn Chicken tikka, olive and pepper pizza 576 kcal 250 gms	900

WESTERN MAIN COURSE

Creamy chicken and mushroom ragout 387 kcal 250 gms creamy mixture of shallots, chicken and mushrooms	1100
Char grilled chicken, thalasseri pepper sauce 387 kcal 250 gms	1100
Salmon steak 421 kcal 250 gms grilled salmon with capers, tangerine and vegetables	2000
New Zealand lamb chops with rosemary pepper jus 580 kcal 250 gms	2000
Lobster thermidor 455 kcal 250 gms creamy mixture of lobster meat, egg yolks and brandy, stuffed into a lobster shell and baked	2200
Grilled calamari 325 kcal 250 gms citrus flavoured grilled squids	2000
Pan seared pomfret 325 kcal 250 gms stir-fried greens, confit beet, lemon butter	2000
Grilled cottage cheese steak 380 kcal 250 gms cottage cheese pesto steak served with vegetables and pepper sauce	850

INDIAN MAIN COURSE

Palak aap ki pasand 400 kcal 250 gms your choice of spinach preparation with potatoes, green peas, mushrooms or cottage cheese	800
Aloo gobhi 267 kcal 250 gms speciality from our indian households	800
Bhindi masala 317 kcal 250 gms crispy okra cooked with indian spices	800
Rajma chawal 456 kcal 250 gms north indian home-cooked kidney beans, served with rice	800
Paneer tikka butter masala 275 kcal 250 gms cottage cheese enveloped in a velvety onion, butter, and tomato curry combined with north indian spices	900
Chicken tikka butter masala 287 kcal 250 gms from punjab, boneless chicken enveloped in a velvety onion, butter and tomato curry combined with ethnic spices	950
Murgh tariwala 305 kcal 250 gms classic home style chicken curry	950
Kerala prawn curry with steamed rice 1292 kcal 300 gms prawns tempered with fenugreek, asafoetida, turmeric, mustard seeds and curry leaves	1450

ASIAN MAIN COURSE

Kung pao chicken 466 kcal 225 gms cashewnuts and dried chillies	950
Chicken in XO sauce 541 kcal 225 gms △	950
Chicken in hot garlic sauce 541 kcal 225 gms △	950
Thai red curry with Jasmine rice 264 kcal 225 gms selection of : vegetables, chicken, prawn 4 6	1100
Thai green curry with jasmine rice 267 kcal 225 gms selection of : vegetables, chicken, prawn 4 6	1100
Sliced fish, chilli mustard sauce 221 kcal 225 gms	1100
Crispy prawns 306 kcal 225 gms	1450
Tofu in black bean chilli sauce 205 kcal 225 gms	1050
Exotic Chinese greens 128 kcal 225 gms	850
Wok tossed wild mushrooms and spinach 128 kcal 225 gms homemade peanut sauce	850
Stewed tofu black fungus, bok choy 128 kcal 225 gms homemade schezwan sauce	850
Vegetarian Non-Vegetarian Vegan	

RICE PREPARATION

Steamed basmati rice 374 kcal 250 gms	350
Green peas pulao 410 kcal 250 gms basmati rice with desi ghee, green peas and fried onions	600
Khichdi 475 kcal 250 gms selection of : plain, moong dal, vegetable	750
Vegetable dum biryani 587 kcal 250 gms mélange of vegetables, cooked overnight in a sealed brass pot and layered with fragrant basmati	1000
Murgh biryani 463 kcal 250 gms spring chicken cooked in a sealed pot, marinated overnight with fragrant basmati	1100
Gosht biryani 561 kcal 250 gms lamb cooked overnight in a sealed brass potand layered with fragrant basmati	1200

TAJ SIGNATURE

(Autograph dishes curated by our chefs from the world of TAJ)



LENTIL AND INDIAN BREAD

Dal makhani 773 kcal 250 gms black lentil simmered overnight, a must try house speciality	550
Thikri ki dal 719 kcal 250 gms yellow lentil tempered with garlic and chillies, cooked in a traditional earthen pot	550
Pakodi kadhi 873 kcal 250 gms gram flour dumplings simmered in mildly spiced buttermilk stew	550
Roti 301 kcal 100 gms plain, butter	150
Naan 359 kcal 100 gms plain, butter, garlic	150
Zatar spiced naan 375 kcal 100 gms	175
Chilli olive naan 380 kcal 100 gms	175
Paratha 345 kcal 100 gms plain, laccha, pudina, stuffed	175

RAJASTHANI DELICACIES

	Rajwadi mirch vada 788 kcal 250 gms stuffed green chillies, batter fried	850
	Jodhpuri gatte 421 kcal 250 gms gram flour balls with buttermilk gravy, served with steamed rice	850
	Dahi aloo 386 kcal 250 gms traditional thick potato curry with yoghurt and spices	850
	Chakki ki subzi 420 kcal 250 gms Jodhpuri delicacy, made with wheat flour	850
	Mewadi ker sangri 325 kcal 250 gms spicy sour vegetable dish made from dried desert beans and berries, served with bajre ki roti	950
	Dal-bati-churma 748 kcal 300 gms Rajasthani speciality	1200
A	Laal maas 605 kcal 250 gms spicy mutton curry, everyone's favourite	1200
	Mathaniya murgh 322 kcal 250 gms morsels of chicken spiked with mathaniya chillies	1200

KIDS MENU

French fries 293 kcal 250 gms	400
Oodles of noodles in tomato sauce 369 kcal 250 gms	450
Pizzette 554 kcal 250 gms corn, pineapple and cheese or chicken, olives and cheese	500
Noodle soup 247 kcal 200 ml vegetable 255 kcal 200 ml chicken	500
Fried chicken fingers with french fries 419 kcal 250 gms	500

DESSERTS

Angoori rasmalai 326 kcal 150 gms cottage cheese dumpling in saffron milk	600
Jayfal and mishri jamun 721 kcal 150 gms nutmeg and crystal sugar filled milk dumplings	600
Pista gulkand kulfi 366 kcal 150 gms	600
Shrikhand and nut crumble 325 kcal 150 gms	600
Jaipuri malai ghewar 219 kcal 150 gms traditional dessert from Rajasthan * * * * * * * * * * * * * * * * * * *	600
Choice of ice cream 314 kcal 150 gms	600
Fresh cut fruit platter 90 kcal 150 gms	600
Madagascar vanilla crème brulee 264 kcal 150 gms	600
Classic chocolate walnut brownie with fudge sauce 656 kcal 150 gms	600
Tiramisu 513 kcal 150 gms ()	600
New york cheese cake 501 kcal 150 gms baked philadelphia cream cheese cake with wild berry compote	600

HOT BEVERAGE

A choice of select teas 3 kcal 180 ml Darjeeling, Assam, English breakfast, chamomile, green, Earl grey	250
Masala chai 93 kcal 180 ml	250
Coffee 6 kcal 180 ml	250
French press 22 kcal 180 ml	250
Espresso 4 kcal 30 ml	250
Americano 3 kcal 180 ml	250
Macchiato 5 kcal 30 ml	250
Cappuccino 68 kcal 180 ml	250
Café latte 72 kcal 180 ml	250
Hot chocolate 182 kcal 180 ml	250
Masala milk 163 kcal 180 ml	250

COLD BEVERAGE

Packaged drinking water - 1litre	150
Himalayan mineral water -1litre	175
Diet and regular aerated beverages - 330ml	175
Red bull - 250ml	250
Tender coconut water 117 kcal 300 ml	300
Iced tea 217 kcal 300 ml	350
Fresh fruit juice 158 kcal 300 ml orange, sweet lime, watermelon	400
Lassi 209 kcal 250 ml sweet, salted, plain	400
Buttermilk 128 kcal 250 ml plain, masala	350
Classic lemonade 196 kcal 250 ml sweet, salted, plain	250
Milkshake 504 kcal 250 ml strawberry, mango, chocolate, butterscotch	350
Cold coffee 123 kcal 300 ml	350
Smoothie 320 kcal 250 ml banana, strawberry, mango	350