



**TAJ**  
KUMARAKOM RESORT & SPA  
KERALA

Dear Guest,

It is our endeavor to always take very special care of all our Guests in our restaurants. If you are allergic to any one of the below mentioned food allergens, please inform our server before ordering your meal.

Common Food Allergens:

1. Milk
2. Egg
3. Peanut
4. Cashewnut
5. Walnut
6. Fish
7. Shell fish
8. Soy
9. Wheat

**Vegetarian, Non-Vegetarian**

Please inform our associates if you are allergic to any ingredients.

Our cuisine is "Wellness Home Cuisine" less on salts, free from fatty oils and monosodium glutamate.

Do let us know if you have any special requirements in order to facilitate your meal.

All prices are in INR and exclusive of all applicable taxes. We do not levy any service charge.

## LUNCH & DINNER

### Salads and Appetizers

■ Kumarakom village salad	560
Sprouted green lentils, potatoes, Indian spices, ginger tamarind chutney, in a crispy filo	
■ Mango and coconut chat	560
Green mangoes and grated coconut tossed in a sweet and sour tamarind sauce	
■ Greek farmer salad	560
Crisp lettuce, tomatoes, cucumbers, red and green onions, Persian feta kalamata olives with lemon garlic dressing	
■ Mushroom Salt and Pepper	630
■ Sesame honey chilly potato	700
Potato fried with white sesame seeds tossed in chilly and honey sauce	
■ Paneer chilly	730
Cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili	
■ Gobi Manchurian	730
Vegetable dumplings in coriander flavored chilly and soya sauce	
■ Crispy Vegetable spring rolls	710
■ Kathi Rolls Veg	750
Onion, pepper slivers, lime and spices in a paratha roll filled	
■ Pan fried chilly fish	810
■ Crispy fried schezwan chicken	810
■ Chilly chicken	810
■ Katti rolls Egg	750
Onion, pepper slivers, lime and spices in a paratha roll filled	
■ Prawns chilly	1260

## Main Course

### Indian

- **Paneer Makhani** 730  
Cottage cheese simmered in a butter flavoured tomato gravy
- **Bhindi Kurkure** 730  
Crispy fried okra sprinkled with fragrant spices
- **Aloo gobi adraki** 730  
Potatoes stir-fried with florets of cauliflower,  
melange of cumin, black salt, fresh tomatoes and ginger
- **Dal Makhani** 630  
Slow cooked melange of lentils topped with butter and cream
- **Kadai Murgh** 830  
Tender chicken in an onion and tomato gravy with kadai masala

### From the shores of Lake Vembenad

- **Alleppey vegetable curry** 730  
Vegetables cooked in coconut gravy with raw mango slices
- **Avial** 730  
Strips of marrow vegetables simmered in, cumin  
and garlic flavoured coconut mixture tossed with yoghurt
- **Masala fried Prawns** 1260  
Spicy masala marinade grilled prawns
- **Catch of the day** 830  
Fresh water fish, handpicked from the local market  
cooked as per your choice
- **Podimeen varathathu** 830  
Crispy fried tiny local river fish with spices
- **Fish Malabari** 830  
Crispy fried tiny local river fish with spices  
with tomatoes and local spices
- **Nadan Kozhi curry** 830  
Chicken and potatoes cooked .in spicy tomato, onion gravy  
flavoured with fennel powder

## **Oriental**

- Stir fried exotic Vegetables in hot garlic sauce 730  
Stir fried exotic vegetables in ginger soya sauce
- Crispy Fish in Black Pepper sauce 830
- Hakka Chicken 830  
Diced chicken, mushroom and egg drops in a tangy sauce
- Hongkong Chicken 830  
Diced Chicken roasted chillies and soya

## **Rice and Breads**

- Plain Rice 260  
Steamed basmati rice
- Phulka/Chapathi 165
- Hydrabadi Dum Biryani
- Vegeterian 830
- Chicken 930
- Mutton 1100

## **Sandwich and burger**

- ■ Make your own sandwich 730  
Choice of white or brown bread - plain, toasted or grilled  
with choice of grilled chicken, tuna, egg, bacon, tomato, cheese,  
Cucumber, lettuce, coleslaw, bell pepper, mushroom or feta
- Farm fresh chicken burger 830  
Cucumber fresh coriander and peanut sauce

Missing Home already?

## The Quintessential Tiffin

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|---|------|
| ■ <b>Vegetarian Tiffin</b> (serve 2)  | 2100 |
| Home style meal consisting of basmati rice, dal and two vegetable preparations, curd, papad, pickle and salad on side                                   |      |
| ■ <b>Non-vegetarian Tiffin</b> (serve 2)  | 2850 |
| Home style meal consisting of basmati rice, dal and two non-vegetarian preparations, curd, papad, pickle and salad on side                              |      |
| ■ <b>Seafood Tiffin</b> (serve 2)   | 3550 |
| Home style meal consisting of basmati rice, dal and one vegetable, one non-vegetarian and one seafood preparation curd, papad, pickle and salad on side |      |

## Dessert Selections

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|--|-----|
| ■ <b>Ada pradhaman</b>   | 430 |
| rice flakes simmered in coconut extract, sweetened with molasses puree and tempered with nuts        |     |
| ■ <b>Gulb Jamun</b>  | 490 |
| deep fried milk dumplings poached in sugar syrup and topped with nuts                                |     |
| ■ <b>Gajar/Beetroot halwa</b>  | 490 |
| clarified butter, condensed milk and topped with nuts cooked with spring Carrot/Beetroot             |     |
| ■ <b>Selections of Ice Creams</b>  | 450 |
| choice of - vanilla, strawberry, butterscotch, chocolate, tender coconut, cardamom, coffee and mango |     |

## Beverages

### Hot Beverages

<b>Selection of tea</b> darjeeling tea, green tea, earl grey, lemon, or masala	290
<b>Selection of coffee</b> south Indian filter, instant, cappuccino or espresso	290
<b>Hot chocolate, bournvita or horlicks</b>	290

### Cold Beverages

<b>Milk shakes</b> vanilla, chocolate, strawberry, mango, banana or butterscotch	360
<b>Cold coffee</b> with or without ice-cream	360
<b>Iced Tea</b> Regular or lemon	560
<b>Lassi</b> sweet, salted or masala	330
<b>Chaas</b> salted or masala	330

### Soft Selection

<b>Seasonal fresh fruit juice</b>	410
<b>Tender coconut water</b>	285
<b>Fresh lime soda / water</b> sweet/salted/plain	260
<b>Red bull</b>	310
<b>Aerated beverages</b>	230
<b>Himalayan mineral water</b>	230