

ALL DAY BREAKFAST

- **Aloo Paratha**
Pan-grilled flat bread stuffed with potato, served with yogurt and pickle
- **Poori Bhaji**
Spicy potato and green peas curry, puffed fried bread
- **Masala Dosa**
South Indian savory crepe, mustard seed tempered potato stuffing, served with lentil and vegetable sambar and chutneys
- **Idli**
Steamed south Indian rice cakes, served with lentil and vegetable sambar and chutneys
- **Pongal**
Mélange of rice and lentil tempered with clarified butter
- **Rawa Upma**
Traditional South Indian style roasted semolina preparation
- **Homemade Pancakes**
Thick pancakes served with melted butter, berry compote, whipped cream and maple syrup
- **French Toast**
Cinnamon scented French toast made with brioche, served with whipped cream, melted butter and maple syrup
- **Eggs to Order**
Choose from: Poached, Scrambled, Fried or Boiled, Served with breakfast potatoes, grilled tomato and salad leaves
- **Country House Breakfast**
Your choice of eggs, sour dough toast with crisp bacon, grilled tomato, pork sausages and parsley button mushrooms

● Vegetarian ● Non-Vegetarian 🍷 anise special

Please let us know if you are allergic to any ingredients.

Recipes may contain monosodium glutamate unless otherwise specified.

All prices are in Indian Rupees. Government taxes as applicable.

APPETIZERS AND SALADS

- Soy Grilled Asparagus, Seared Silken Tofu
Parmesan, peanut and spring onion salsa
- Marinated Tomato and Bocconcini
Fresh bocconcini with modena balsamic, cold pressed EVOO and basil pesto
- Mesclun Lettuce, Pomegranate, Capers and Balsamic Dressing
- Caesar Salad with Grilled Vegetables
Lettuce, caesar dressing, parmesan and garlic croute
- Peri Peri Shrimps with Sweet Chilli Dip
Peri peri marinated breaded shrimps with sweet chilli sauce
- Norwegian Smoked Salmon Platter
Mesclun salad, lemon caper and horse radish sauce
- Caesar Salad with Chicken
Lettuce, caesar dressing, croute and anchovies

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SOUPS

- Roasted Tomato Basil Soup
- Mushroom Soup
- Asparagus Broth
Tofu / chicken
- Murgh Shorba
Indian style spicy chicken soup

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WRAPS, SANDWICHES AND BURGERS

- **Vegetable Club Sandwich**
Toasted double decker sandwich, pan roasted vegetables, tomato, cheese, salad leaves, mayonnaise and French fries
- **Pan Roasted Vegetables and Cheddar Panini**
Herbed vegetables and cheddar cheese Panini
- **Anise Garlic Bread**
- **Vegetable or Paneer Kathi Roll / Chicken**
Paneer rolled sandwich or chicken tikka, kachumber and mint chutney
- **Classic Club Sandwich**
Toasted double decker sandwich, chicken, fried egg, ham, tomato, salad leaves, mayonnaise and French fries
- **Ham and Cheese Panini**
Barbecue ham and mozzarella Panini

BURGERS

Toasted sesame buns with caramelized onions, lettuce hearts, gherkins and burger dip served with French fries

- **Vegetable Burger**
- **Chicken Burger**
- **Bull's Eye Hamburger**

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PIZZA

- **Pizza Margherita**
Tomato, mozzarella and basil
- **Pizza with Smoked Salmon and Capers**
Smoked salmon, capers and mozzarella
- **Pesto Chicken and Onion Pizza**
Basil pesto, parmesan and mozzarella

MY PIZZA (Choice of any 5 toppings)

- **Vegetarian**
Broccoli, zucchini, American corn, spinach, baby corn, asparagus, cherry tomatoes, mushroom, onion, bell peppers, capers, black olive, green olive, artichoke, sundried tomato, buffalo mozzarella, scamorza cheese, parmesan cheese
- **Non Vegetarian**
Chicken tikka, grilled chicken, bacon, ham and chicken salami

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PASTA AND RISOTTO

- Fusilli All' Arabiatta
Fusilli with chilli, garlic and tomato sauce
- Fusilli Basil Pesto, Sundried Tomato and Pine Nuts
- Spaghetti Aglio E Olio, Pepperoncino
Spaghetti tossed with olive oil, garlic and chilli
- Field Mushroom Risotto (*Gluten Free*)
Carnaroli rice risotto with mushrooms
- Risotto with Sundried Tomato, Asparagus and Mascarpone
- Spaghetti Carbonara
Spaghetti pasta tossed with pancetta, egg yolk and parmesan
- Penne with Cheese Sauce and Chicken
- Fettuccini Bolognese
Long ribbon pasta tossed with tenderloin ragout
- Prawn & Saffron Risotto with Grilled Salmon

MY PASTA (*Choice of any 5 toppings*)

- Vegetarian
Broccoli, zucchini, American corn, spinach, baby corn, asparagus, cherry tomatoes, mushroom, onion, bell peppers, capers, black olive, green olive, artichoke, sundried tomato, buffalo mozzarella, scamorza cheese, parmesan cheese
- Non Vegetarian
Chicken, chicken sausage, prawn, anchovies, smoked salmon, bacon

SAUCES AND EMULSIONS

Arabiatta

Aglio E Olio

Pesto Cream / Oil

Cream Cheese

Fungi

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TAJ AUTOGRAPH COLLECTION

Autograph dishes curated by our chefs from the world of Taj

- **Cobb Salad**
An American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hard boiled eggs, coriander with spring onion and butter milk dressing
Pierre hotel, New York
- **Fish N Chips**
White fish fillet fried in beer batter with chunky chips, mushy peas, tartare sauce and fresh lemon
St. James Court, London
- **Fish Exotica**
Fish and shrimp in coconut curry with tomato and aubergine sambol, lemongrass served with Asian herb salad, crispy shallots, brown and white rice
Taj Exotica Maldives
- **Bunny Chow**
Choice of Chicken or lamb
A traditional South African street food, hollowed out soft bread bun filled with Durban style chicken or lamb curry
Taj Cape town
- **Nasi Goreng**
Indonesian fried rice, chicken satay, Fried egg and prawn wafers
Vivanta by Taj - Rebak Island, Langkawi

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INTERNATIONAL SELECTION

- **Stuffed Buckwheat Crepes with Spring Lettuce and Spinach**
Buckwheat crepes filled with wilted spinach, cheese and greens
- **Potato Strudel with Mushroom and Thyme**
Baby potatoes and mushroom baked in short crust pastry
- **Sliced Ratatouille with Pan-Fried Polenta Cake / Pesto Drizzle**
Pan fried polenta served with ratatouille vegetables and pesto
- **Pan Seared Pink Salmon**
Wilted spinach, caper lemon cream and olives
- **Rosemary and Garlic Roasted Chicken**
Half roast chicken with garlic, rosemary and steak fries, served with roast gravy and malt vinegar mayonnaise
- **Grilled Fish**
Served with seasonal vegetables and lemon butter sauce
- **Gremolata Crusted Lamb Rack**
New Zealand lamb rack served with pan jus

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CREATE YOUR OWN

Preparation: Grill, Roast or Steamed

- Grilled Vegetable Brochette
Marinated peppers, mushrooms, red onion, zucchini and garlic dip
- Jumbo Prawns
- Fresh Catch of the Day
- New Zealand Lamb Chops
- Tenderloin Steak

CHOICES OF SAUCES:

Creamy Mushroom Sauce

Red Wine Jus

Caper Lemon Sauce

Roast Onion Gravy

CHOICES OF POTATO:

French Fries

Potato Wedges

Mashed Potato

SIDE ORDER:

Mesclun

Sautéed Vegetables

Steamed Rice

Mushrooms, Garlic and Herbs

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VIA CHENNAI

- **Sambar Sadam**
Simmered lentils, vegetables and rice with home ground spice mix
- **Urlai Pattani Masala**
Crushed potatoes tempered with South Indian spices
- **Coromandel Fish Curry**
A tangy and spicy fish curry with fresh tomatoes, chili and tamarind
- **Kozhi Kurumilagu**
Morsels of chicken cooked with ground black pepper

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INDIAN FLAVOURS

- **Paneer Khatta Pyaz Aur Shimla Mirch**
Cottage cheese pan tossed with pickled onion and peppers
- **Subz Diwani Handi**
Mélange of vegetables cooked in mild spices
- **Bhindi Do Pyaza**
Stir fried okra with twice cooked onions and spices
- **Lasooni Palak**
Spinach tempered with garlic and dried red chili
- **Aloo Jeera**
Wok tossed cumin potatoes with chili and ginger
- **Tawa Ki Machli**
Indian spiced fish fillet cooked on a griddle
- **Tariwala Murgh**
Home-style chicken curry
- **Angara Murgh**
Tender chicken morsels cooked on griddle with home ground spices and bell peppers
- **Nalli Roganjosh**
Braised lamb shanks and chunks cooked with brown onion and chilies

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TANDOOR SPECIALTIES

- Laal Mirch Ka Paneer Tikka
Chili and yoghurt marinated cottage cheese cooked in tandoor
- Dahi Aur Singdana Ki Tikki
Yoghurt and groundnut Galletes
- Mutter Aur Dhaniya Ki Shammi
Country style green peas mash and coriander Galletes cooked on griddle
- Sarsonwali Broccoli
Grain mustard marinated broccoli florets
- Bharwan Dum Aloo
Spicy stuffed potatoes cooked in tandoor
- Bhetki Mahi Tikka
Chunks of bhetki fish marinated with yoghurt, chili and carom seeds, cooked in tandoor
- Tandoori Jhinga
Clay oven cooked tiger prawns
- Murgh Malai Kebab
Clay oven cooked chicken marinated with cheese and cream
- Chicken Tikka
Marinated tender chicken morsels cooked in tandoor
- Gilafi Seekh Kebab
Skewered kebab of ground lamb and bell peppers

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LENTILS

- Dal Tadka
- Dal Palak
- Dal Makhani

RICE

- Steamed Rice
- Curd Rice
- Khichdi
*Kedegree of rice and lentil
Plain or Vegetable*
- Subz Dum Biryani
- Murgh Biryani
- Gosht Biryani
- Gilli Gosht Chawal
An All-Time Favorite

INDIAN BREADS

- Naan
Plain, Butter, Cheese, Garlic, Chili
- Lachha Paratha or Pudina Paratha
- Tandoori Roti
- Phulka
- Khulcha
Plain, Onion, Paneer, Aloo

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SNACKS

- **Cocktail Idlis**
Mini steamed rice dumplings with pounded lentils and spice mix
- **Aloo Mutter Samosa**
Spiced green peas and potato encased deep fried pastry
- **Vegetable Pakoda**
Gram flour coated fritters with Paneer or vegetables served with tamarind chutney
- **Pao Bhajji**
A classic street food, thick and spicy mashed potato served with pao bun
- **Papdi Chaat**
A traditional savoury preparation papdi, yoghurt and mint sauce
- **Keema Pao**
Minced spicy mutton ragout served with pao bun
- **Crispy Fish Finger**
Served with tartare sauce

FOR THE GROWING LITTLE ONES

- **Penne in Creamy Tomato Sauce**
- **Pesto Vegetable and Cheese Burger**
- **Crispy Fish Fingers with Olive and Onion Dip**
- **Crunchy Chicken and Cheese Mini Burger**

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DESSERTS

- Raspberry and Basil Mousse (*Lactose Free*)
- Kesar Rasmalai (*Gluten Free*)
- Gulab Jamun
- Kesar Pista Kulfi
- Choice of Ice Creams

Ask for today's flavors

Vanilla, Chocolate, Strawberry, Butter Scotch, Mango,

South Indian Filter Coffee

- Seasonal Cut Fruits
- Warm Apple Pie with Vanilla Ice Cream
- Frosted Berry Panna Cotta
- Tiramisu
- Warm Chocolate Fudge Brownie with Salted Caramel Ice Cream
- Almond Cake with Almond Milk and Coffee Ice Cream

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GLUTEN FREE SELECTION

- Risotto Fungi
- Vegetable Sandwich / Gluten Free Bread
- Mesclun, Pomegranate and Walnut Salad
- Penne with Chicken, Bell Peppers, Tomato Basil Sauce
- Risotto with Thyme, Chicken, Parmesan

DESSERTS

- Chocolate Velvette
- Rasmalai

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LACTOSE FREE SELECTION

- Penne Al Verdure / Pomodoro Sauce
- Cajun Crusted Grilled Vegetables with Tomato Jalapeno Salsa
- Herb Grilled Chicken with Sautéed Vegetables and Mesclun Salad
- Pan Seared Fish / Sautéed Vegetables and Mesclun Salad

DESSERTS

- Raspberry and Basil Mousse

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