



ALL DAY BREAKFAST

- **BREAKFAST GRILL 700**
Eggs to order, chicken sausage, streaky bacon, potato rosti, roast tomato and sauteed mushrooms
- **EGGS TO ORDER 450**
Poached, scrambled, omelette or fried eggs, home made hash brown and roast tomato
- **CLASSIC EGG BENEDICT 450**
Poached eggs and ham on traditional toasted English muffin glazed with hollandaise sauce
- **FAT STACK PANCAKES 450**
Thick pancake stack topped with berry compote, served with maple syrup
- **KHAGEENA WITH WARQI 400**
Awadhi style spiced scrambled egg served with warqi paratha
- **STEAMED IDLI 450**
Steamed fermented rice and lentil dumplings, served with sambhar and chutneys
- **DOSA 450**
South Indian fermented rice pancake done thin and crispy, plain or masala, served with sambhar and chutneys
- **PARATHA 450**
Whole wheat bread griddled with your choice of filling - potato, cottage cheese or cauliflower, served with curd, pickle and butter
- **POORI BHAJI 450**
Deep fried Indian bread, served with potato curry
- **ALOO KALI MIRCH WITH DAL KI KACHORI 450**
Indian deep fried lentil stuffed bread served with dry curried potatoes

SANDWICHES and SALADS

- **TAJ CLUB SANDWICH NON VEG 750**
Toasted double decker sandwich with chicken, fried egg, crispy bacon, ham, tomato, iceberg lettuce and mayonnaise
- **GRILLED CIABATTA SANDWICH VEG 650**
Marinated fresh buffalo mozzarella cheese, fresh spinach, roasted bell peppers, pesto mayonnaise and tomato
- **FOCCACIA SANDWICH VEG 650**
Tomato, cucumber, hot baked beans, grilled mushrooms and cheese
- **TAJ CLUB SANDWICH VEG 600**
Toasted double decker sandwich with tomato, cucumber, iceberg lettuce and coleslaw
- **TUNA NIÇOISE SALAD 600**
Tuna, tomatoes, hard-boiled eggs, Niçoise olives, boiled potatoes, French beans and dressed with olive oil
- **CAESAR SALAD 450**
Romaine lettuce with caesar dressing, chunky croutons, shaved parmesan cheese and grilled chicken
- **GREEK FARMER'S SALAD 400**
Herb marinated feta, tomatoes, cucumber, bell peppers, kalamata olives, sliced red onion
- **INSALATA CAPRESE 400**
A simple salad made with sliced fresh buffalo mozzarella, tomato and basil, seasoned with olive oil

COMFORT MAINS

- **MUTTON ROGNI 800**
A popular delicacy of lamb, simmered with spices and red chili
- **DUM KI GOSHT BIRYANI 800**
Lamb chunks and basmati rice cooked on "dum" with saffron and cardamom (Served with raita or gravy)
- **MURGH BIRYANI 775**
Chicken chunks and basmati rice cooked on "dum" with saffron and cardamom (Served with raita or gravy)
- **MURGH AMBARI 775**
Boneless chicken cooked in tomato and cashewnut gravy
- **MURGH TARIWALA 775**
Boneless chicken cooked in home style
- **GOURMET CHICKEN BURGER 750**
Topped with Monterey jack cheese, gherkins, tabasco, onions, crispy bacon, French mustard and mayonnaise
- **GOURMET VEGETABLE BURGER 675**
Topped with Monterey jack cheese, gherkins, tabasco, onion, French mustard and mayonnaise
- **BHINDI NAINARA 650**
Fresh lady finger tossed with sesame seed and tomato, sprinkled with ginger julienne
- **BHUNA KHUMB MASALA 650**
Tandoor roasted mushrooms cooked in brown onion gravy
- **BAIGAN KA BHARTA 650**
Roasted eggplant seasoned in ghee with onion, tomato and green chili

TAJ SIGNATURES

- **MUGHLAI MUTTON STEW 1000**
Delicious assemblage of fine flavors brewed with mutton and spices
Taj Agra
- **MUSHROOM MAPPAS 800**
A coconut and cashewnut based rich traditional recipe from Kerala
Karavali, Taj Bangalore
- **KATHI ROLL 450/500**
Tongue tickling spicy grilled paneer tikka wrapped in roomali roti or warqi paratha with kachumber and mint chutney
- **NASI GORENG 950**
Indonesian fried rice with sweet soy, chicken, prawn, fried egg and traditional garnishes
Taj Rebok Island Langkawi
- **FISH and CHIPS 750**
Crumb fried sole fillet, tartar sauce and fries
Taj St James Court, London
- **Skewer roasted chicken tikka wrapped in roomali roti or warqi paratha with kachumber and mint chutney**
The Taj Mahal New Delhi

ROAST AND GRILL

- **NEW ZEALAND LAMB CHOPS 1900**
Cooked as per choice, served with wild mushroom ragout, red wine jus
- **GRILLED NORWEGIAN SALMON 1800**
Served with risotto Milanese and garlic spinach
- **COQUILLES SAINT JACQUES 1800**
Scallops cooked in butter, served with gruyere wine sauce and braised fennel
- **SEAFOOD NEWBURG 1800**
Seafood preparation made from lobster, scallops, fish, calamari, finished with butter, cream and cognac
- **BRAISED LAMB SHANK OSSO BUCO 1400**
The heartiness of the perfect slow-cooked shanks with red wine jus, served with risotto ala Milanese and gremolata
- **GRILLED FILLET OF SOLE 900**
Served with galette potato and granny smith wine foam
- **ROTISSERIE CHICKEN 900**
Served with red wine jus, potatoes and butter tossed vegetables
- **STACKED GRILLED POLENTA and RATATOUILLE 750**
Served with gratinated bocconcini and tomato basil sauce
- **GRILLED COTTAGE CHEESE STEAK 750**
Cajun spiced couscous coated cottage cheese patty, gherkins and tomatoes served with coleslaw and potato wedges

LUCKNAWI ZAIKA

- **RAAN E MUSALLAM 1400**
A whole lamb leg cured with spices and pomegranate
- **NAHARI GOSHT 900**
Tender lamb on bone cooked in rich lamb extract called yakhini with exotic herbs and spices
- **GALAWAT 900**
A delicacy of pan fried minced lamb medallions, which simply melts in mouth
- **MURGH TIKKA MIRZA HASNOO 900**
Garlic and saffron marinated chicken morsels cooked in clay oven
- **MURGH AWADHI KORMA 900**
A boneless chicken delicacy simmered in cashew-nut gravy
- **PANEER DO PYAZA 780**
Cubes of cottage cheese and onion cooked in onion based gravy
- **BAIGAN MIRCH KA SALAN 780**
Delightful combination of baby aubergine and green chillies cooked in salan gravy (a tangy chili gravy)
- **DAL KE KEBAB 780**
A soft delicate kebab of chana dal and mélange of aromatic spices griddle fried

SIDES

- **KAJU MATAR MAKHANA 650**
Peas and fox nuts cooked in Indian spiced cashewnut gravy
- **VEGETABLE DUM BIRYANI 650**
A mélange of vegetables and basmati rice cooked on "dum" with saffron and cardamom (Served with raita or gravy)
- **PANEER MAKHAN WALA 650**
Paneer simmered in rich fenugreek enhanced tomato gravy served with rice or Indian bread
- **JEERA ALOO 600**
Potatoes tossed with cumin seeds
- **RAJMA CHAWAL 600**
A sublime comfort of north Indian home cooked kidney beans and rice
- **VEGETABLE KHICHDI 475**
Slow cooked basmati rice with lentils and vegetables
- **PAO BHAJI 450**
A Maharashtrian delicacy with spicy blend of vegetables, prepared in butter served with bun
- **Dal makhani 525**
- **Dal tadka 520**
- **Steamed rice 350**
- **French fries 350**
- **Grilled vegetables 350**
- **Raita 225**
- **Mash potato 200**
- **Tandoori roti 150**
- **Laccha paratha 150**
- **Butter naan 150**

SMALL PLATES

- **KATUMBER AYAM 650**
Indonesian crispy fried chicken with fresh coriander and black pepper
- **TERIYAKI CHICKEN 650**
Chicken supreme marinated in teriyaki sauce and sesame seeds
- **THAI GRILLED CHICKEN 650**
Chicken marinated in Thai herbs and grilled to perfection
- **SUNDRIED TOMATO BRUSCHETTA 475**
A traditional Italian antipasti served on crispy ciabatta toast, topped with marinated tomatoes, mozzarella and basil
- **CHEESE CHILLI TOAST 475**
A combination of cheese and chili baked to perfection
- **ONION BHAIYA 475**
Crispy, seasoned batter fried onion fritters
- **MUMBAI TOASTIE 475**
Home style toasties – bread slices sandwich with tangy potato filling toasted on hand griddle
- **LOBSTER BISQUE 450**
Smooth, creamy, highly seasoned soup with lobster and cognac
- **CREAM OF WILD MUSHROOM SOUP WITH CEPES 400**
Enhanced with rare truffles
- **PAYA KA SHORBA 375**
A rich extract of lamb shanks flavored with spices
- **CREAM OF BROCCOLLI WITH PINE NUTS 350**
A thick creamy soup with pine nuts
- ● **MANCHAO SOUP 350/375/390**
A hot and spicy thick soup with vegetables/ chicken/ prawns
- ● **CLEAR SOUP VEG/CHICKEN 350/375**
A thin and clear aromatic soup with vegetable/ chicken

PUDDINGS and DESSERTS

- **ICE CREAM SUNDAE 550**
Vanilla, chocolate, strawberry ice cream topped with candied nuts and fudge sauce
- **GULAB JAMUN 475**
Saffron flavored warm and soft milk solid dumplings
- **RASMALAI 475**
Poached cottage cheese and cream dumplings, sweetened with saffron milk and pistachio slivers
- **SEVIYAN KA MUZZAFAR 475**
Roasted Indian vermicelli, cooked in sugar syrup, milk and nuts
- **LACCHA RABRI 475**
Milk reduced skillfully to obtain a multi layered dessert, garnished with nuts
- **APPLE CRUMBLE PIE 475**
Rich filling of apples and spices topped with crunchy and flavorful crumb topping
- **BULL'S EYE 475**
Eye shaped chocolate cake wrapped with chocolate sauce, topped with vanilla ice cream
- **SELECTION OF ICE CREAM 475**
Chocolate, vanilla, strawberry, coffee, butterscotch, black currant (CHOCOLATE, VANILLA ALSO AVAILABLE IN SUGAR FREE)
- **CHOCOLATE ALMOND LAYER CAKE 475**
Layers of almond slivers and chocolate fudge
- **CHOCOLATE FUDGE BROWNIE 475**
Double chocolate brownie, warm chocolate sauce, vanilla ice cream
- **TIRAMISU 475**
Classic Italian trifle, mascarpone cheese, kahlua soaked sponge fingers
- **ORANGE CREAM CARAMEL 475**
Thick custard covered in a caramel sauce topped with orange zest
- **PHILADELPHIA BAKED CHEESE CAKE 475**
Served with strawberry compote

PIZZA AND PASTA

- **PIZZA CHICKEN PEPPERONI 775**
Tomato sauce, mozzarella, chicken pepperoni and chili flakes
- **QUATTRO FORMAGGIO PIZZA 775**
Four cheese pizza
- **PIZZA FUNGI 775**
Roasted garlic, mushroom ragout and mozzarella
- **GREEK PIZZA WITH KALAMATA OLIVES 775**
Mozzarella, ripe Kalamata olives
- **SPAGHETTI BOLOGNESE 800**
Rich stewed lamb ragout with red wine, tomatoes, garlic and shaved parmesan
- **TRUFFLE AND WILD MUSHROOM RISOTTO 800**
Arborio rice cooked with cepes, truffle, field mushrooms in white wine with mascarpone
- **PENNE PEPPERONCINI 800**
Penne tossed with Italian hot chili peppers and tomatoes
- **SPINACH AND RICOTTA RAVIOLI 800**
Homemade ravioli filled with spinach and ricotta, fresh oregano and cooked in chunky tomato sauce

● TEAS AND COFFEES 225

Choice of tea (175 ml)
English breakfast
Earl grey
Assam
Darjeeling
Jasmine
Green tea

Choice of coffee

Cappuccino (240 ml)
Café Latte (330 ml)
Americano (190 ml)
Espresso (30 ml)

● **NUKKAD KI CHAI 250**

A house special ready made tea

● **NON ALCOHOLIC BEVERAGES**

Milk shakes (330 ml) **300**
Banana/Vanilla/Coffee/Strawberry/Mango

Smoothies (330ml) **300**
Strawberry/Pineapple/Banana

Iced tea/coffee (330 ml) **300**

Chow ki lassi (330 ml) **300**
(Sweet/Salted/Plain)

Chaas (330 ml) **300**
(Plain/Masala)

Hot chocolate (240 ml) **300**

Choice of seasonal fruit juice (300 ml) **300**

Fresh lime soda/water (330 ml) **200**
(Sweet/Salted/Plain)

Aerated beverages and services (330 ml) **200**

Himalayan water and services (1000 ml) **200**

Himalayan sparkling water and services (750 ml) **450**

ORIENTAL

- **PRAWNS 925**
SESAME CHILI
Prawns tossed in garlic and sesame chili
- GOLDEN FRIED**
Crispy fried prawns, served with light soy and wasabi
- KUNG PAO STYLE**
● **PRAWNS 725**
● **CHICKEN 575**
● **VEGETABLES 475**
- WOK TOSSED STYLE**
● **PRAWNS 725**
● **CHICKEN 575**
● **VEGETABLES 475**
- THAI CURRY RED/GREEN**
(Served with sticky rice)
● **PRAWNS 725**
● **CHICKEN 575**
● **VEGETABLES 475**
- INDONESIAN SATAY**
(Served with spicy peanut sambal/ and homemade pickled vegetables)
● **PRAWNS 800**
● **CHICKEN 650**
● **PANEER 600**
- **LONG BEANS and PEPPERS 675**
Sautéed with chilli, onion and sambal paste
- **STIR-FRIED CHINESE GREENS 675**
Exotic vegetables tossed in wok
- **ASSORTED VEGETABLES IN GARLIC BASIL SAUCE 675**
Mushroom, carrot, green beans, cauliflower in garlic basil sauce
- **VEGETABLE DUMPLINGS IN SOY CORIANDER SAUCE 625**
- PAN FRIED NOODLES**
● **CHICKEN 575**
● **VEGETABLE 475**
- WOK FRIED NOODLES/RICE**
● **PRAWN 600**
● **CHICKEN 575**
● **EGG 550**
● **VEGETABLE 475**