

Upper Deck

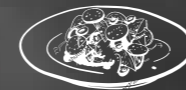
Soup

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| FRENCH ONION SOUP
tenderloin consommé, cognac, swiss cheese croutons | 400 |
| SEA FOOD BISQUE
seafood melange extract, pepper rouille | 400 |
| ROASTED TOMATO BASIL BROTH
basil, virgin olive oil | 350 |
| SOUP OF THE DAY (vegetarian / chicken) | 350 / 400 |



Starters (Vegetarian)

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| LEEK TART WITH GOAT CHEESE
goat cheese, walnut, parsley | 500 |
| SUNDRIED TOMATO AND MOZZARELLA ARANCINI
carnaroli, basil, plum tomato | 550 |
| ROASTED BEET SALAD
arugula, candied pecan, feta, raspberry vinaigrette | 475 |
| CAPRESE SALAD
buffalo mozzarella, plum tomatoes, basil, balsamico di modena | 475 |



Starters (Non-Vegetarian)

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| SALAD NICOISE
seared tuna, haricots verts, baby greens, egg, olives | 550 |
| CHICKEN LIVER PATE
walnut bread, arugula, apple chutney | 600 |
| CHICKEN AND PISTACHIO RISSOLE
Red pepper aioli | 600 |
| LEMON BASIL PRAWN
white wine cream, tomatoes, mesclun | 750 |

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| PAN FRIED SCALLOPS
garlic, tomato, basil, thyme | 850 |
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| SMOKED SALMON TARTARE
avocado, cherry tomato, olives, iceberg | 750 |
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Main Course (Vegetarian)

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| RATATOUILLE LASAGNE
zucchini, eggplant, pimento, pomodoro pelati, olive oil | 750 |
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| GNOCCHI A LA TRUFFLE
parmesan, arugula, cherry tomato, white wine, truffle oil | 750 |
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| VEGETABLE HOT POT
aubergine, courgette, broccoli, carrot, potato, tomato, herb rice | 750 |
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| RISOTTO WILD MUSHROOM
carnaroli, mixed mushroom, parmesan, baby spinach | 750 |
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| HOME MADE ZUCCHINI AND PUMPKIN RAVIOLI
parmesan, oregano, garlic, white wine, tomato | 750 |
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| FETTUCINI WITH GRILLED
ARTICHOKE AND ASPARAGUS
basil parsley pesto | 750 |
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Main Course (Non-Vegetarian)

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| DUCK CONFIT
duck fat cooked potatoes, carrot, orange segment | 2250 |
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| HERB CRUSTED ROASTED CHICKEN
caramelized onion, cous cous | 900 |
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| COQ AU VIN
mushrooms, onions, bacon, pinot noir | 975 |
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| FILLET OF SNAPPER
polenta, cherry tomato, basil cream | 900 |
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Prices are exclusive of all applicable taxes
Please inform our associates if you are allergic to any ingredients


TAJ
 FISHERMAN'S COVE RESORT & SPA
 CHENNAI

Upper Deck

LAMB BLANQUETTE 850
pearl onion, mushrooms, celery hearts, herb rice

SMOKEY CHICKEN RISOTTO 900
carnaroli, arugula, parmesan

Grills (Non-Vegetarian)



GRILLED LOBSTER 3000
golden cauliflower, soy-caper brown butter sauce, creamy risotto

GIANT SHRIMP GRILLED WITH SEA SALT 2200
fettuccini, parmesan, lemon zest

LAMB CHOPS GRILLED 2300
pomme boulangere, grilled aubergine

TAGLIATA OF TENDERLOIN 900
arugula, parmesan

SALMON ROAST 1300
grilled polenta, béarnaise sauce

FOUR CHEESE AND MUSHROOM FILLED GRILLED CHICKEN 900
rosemary young potatoes, porcini jus

Grills (Vegetarian)

GRILLED EGGPLANT ROLL WITH RICOTTA AND ARUGULA 750
cous cous, roasted tomato sauce

POLENTA SKEWERS 750
red pepper, mushroom, pimento, courgette, barbeque sauce

GRILLED CREPES OF SPINACH AND DRIED FIGS 750
cherry tomato confit



ARTICHOKE AND WATER CHESTNUT FILLED POTATOES 750
turkish chilli sauce

Dessert



ALSATIAN FARM CHEESE CAKE 450

GOLDEN CREAM AND APPLE TART 450

CHOCOLATE MOUSSE 450

TIRAMISU 450

GRANDMA'S CHOCOLATE FUDGE CAKE 450

STICKY DATES PUDDING, TOFFEE SAUCE (EGGLESS) 450



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Snacks and Share



BRUSCHETTA DUETS 450

ask our servers about our pairings of house made bruschetta

TRUFFLE FRITES 450

fried potatoes, grana padano, truffle oil

ROASTED ARTICHOKE 450

garlic pepper aioli

PANKO CRUSTED OLIVES 450

herbed goat cheese

CALAMARI FRITTI 600

red pepper aioli

Sandwich and Burgers



SOFT BAGUETTE 700

crispy prawns, lettuce, tomato, avocado, remoulade

DUCK CLUB 850

BLT, duck, avocado, mushroom, egg

BRIE BURGER 700

tenderloin, brie, guacamole, pico de gallo,

fresh roasted chilli garlic aioli

ROASTED VEGGIE WRAP 600

grilled asparagus, peppers, zucchini

with roasted red pepper hummus,

lettuce, tomato - on a spinach wrap

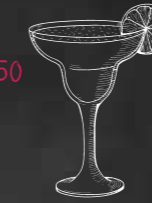
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Margarita

650



CLASSIC MARGARITA
the all-time classic mix of tequila, triple sec, fresh lime, sugar

CHILLI MANGO MARGARITA
chilli infused tequila, triple sec with sour mango, sugar

SMOKY RITA
grilled pineapple adds smokiness to this blend of tequila, pineapple juice, fresh lime

Daiquiri

650

DAIQUIRI
white rum with fresh lime, sugar served straight

GINGER-BERRY PUNCH
white rum, cranberry juice with hints of ginger, fresh lime

DAIQUIRI BASILICUM
a flavoursome concoction of malibu, pineapple juice, basil leaves, honey, pepper, lime

GRENADE
white rum loaded with fresh pomegranate, fresh lime juice served straight

FROZEN DAIQUIRI
white rum, fresh lime juice, sugar, berries finely blend served frozen

MONK'S WOE
a twist to the caipirinha with dark rum, lemon, demerara sugar

Martinis

650



HARVEY'S MARTINI
equal parts of gin, cream sherry served straight

NEGRONI
a drink fit for a count. classic mix of gin, campari, sweet vermouth

MAISON BLANCHE
gin, fresh lime juice, house crafted ginger syrup with egg white shaken

KIWI MARTINI
this new zealander is a fine mix of vodka, fresh kiwi fruit, fresh lime, sugar

CHENNAI PINEAPPLE RASAM
from the fishcove lab. vodka, triple sec, fresh pineapple, cardamom, fresh lime

LEMON GRASS TRICK
lemon grass infused vodka with triple sec, fresh lime, sugar

PERIDOT
vodka, triple sec liqueur, crème de menthe green

CAJUN BLUSH
house infused chilli vodka spiked with sweet vermouth served straight

EL RON
dark cuban rum with fresh lime juice, in house cinnamon syrup, hints of orange

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