



THE  
VERANDAH





# THE VERANDAH





This coffee shop has seen a century of travellers and has been in service to the gourmands.

Our recipes have been curated from our historic cultures, which have intermingled and made India an amalgamation of tastes and mouthwatering dishes.

We bring forth to life hints of memories from yesteryears and some classics of The Verandah.

Delve into delicacies of the Nawab of Arcot, Anglo Indian, Connemara Specials and our Tajness Autograph.

 **vegetarian**

 **non-vegetarian**

 **egg**

It is our endeavour to take special care of all our guests. Please inform our associates if you are allergic to any ingredients.

Some food preparations may contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

All prices are in Indian rupees and exclusive of any applicable taxes.

# All-day Breakfast



 	<b>Baker's basket</b> croissant, Danish, muffins and choice of whole wheat, multi-grain or white bread toasts, served with butter, honey and preserves	<b>400</b>
	<b>Choice of cereals</b> corn flakes, wheat flakes, honey loops, choco flakes served with hot or cold milk	<b>400</b>
	<b>Platter of seasonal cut fruit</b> as per seasonal availability	<b>400</b>
	<b>Seasonal fresh fruit juice</b> as per seasonal availability	<b>400</b>
	<b>Oatmeal porridge</b> rolled oats cooked with milk or water, served with nuts and raisins	<b>400</b>
	<b>Idli</b> steamed rice and lentil cake, served with chutneys and sambhar	<b>450</b>
	<b>Uttapam</b> South Indian rice and lentil pancakes, served plain or topped with onion, tomatoes and chopped coriander, served with chutneys and sambhar	<b>450</b>
	<b>Paratha</b> griddled whole wheat bread filling of your choice; served with homemade pickle and yoghurt, potato/cauliflower/cottage cheese	<b>450</b>
	<b>Eggs to order</b> fried, boiled, scrambled, poached, omelette or akuri served with hash brown potato and marinated tomatoes, choice of bacon or sausages	<b>600</b>
	<b>Buttermilk waffles/pancakes/brioche French toast</b> served with berry compote, butter, nature honey or maple syrup	<b>500</b>



# Between the Meals



## Soup

- **Soup of Roma tomatoes and basil** 325
- **Mulligatawny with chicken or prawn, served with lemon wedges** 450

## Salad

- **Salad of plum tomatoes with buffalo mozzarella and basil pesto** 525
- ■ **Salad of iceberg with garden vegetables,  
Parmigianino Reggiano and Caesar's dressing** 650  
choice of poached chicken or crispy bacon or prawn tails or grilled veggies



# Comfort Food



## Burgers

- **Fried chicken burger** 600  
crumb-fried chicken with cheese and herb mayonnaise
- **Tenderloin burger** 750  
grilled tenderloin patty with fried egg, cheese and vegetables

## Sandwiches

- **The “Heritage Club”** 650  
double decker sandwich with chicken, grilled bacon, fried egg, cucumber, tomato and cheese
- **The “Heritage Club” green** 625  
double decker sandwich with balsamic grilled vegetables, lettuce, tomato, cucumber and cheese
- **Chili cheese toast** 500

## Indian

- **Aloo mutter samosa** 500  
potato and green peas stuffed crispy Indian deep fried pastry with house chutneys
- **Lamb keema samosa with house chutneys** 600
- **Crumb fried fish finger with potato fries and Tartare sauce** 725
- **Chicken tikka masala toast** 600



## Pasta

Choice of Pasta (penne or fusilli or spaghetti, farfalle)

Choice of Sauce (arabiatta, creamy mushroom or pesto)

■	<b>Assorted exotic vegetable</b>	<b>675</b>
■	<b>Chicken shredded roasted</b>	<b>750</b>
■	<b>Bolognaise (Tenderloin mince)</b>	<b>750</b>
■	<b>Seafood (Prawns)</b>	<b>900</b>

## Mains

■	<b>Uttapam</b>	<b>450</b>
	South Indian rice and lentil pancakes, served plain or topped with onion, tomatoes and chopped coriander, served with chutneys and sambhar	
■	<b>Idli</b>	<b>450</b>
	steamed rice and lentil cake, served with chutneys and sambhar	
■	<b>Ghar ki subzi with Malabar paratha</b>	<b>800</b>
■	<b>Paneer makhni with basmati rice</b>	<b>900</b>
■	<b>Chicken tikka butter masala with tawa paratha</b>	<b>1000</b>
	<b>Ambur Biryani</b>	
■	vegetarian	<b>800</b>
■	chicken	<b>900</b>



## Sides

■	Tadke wali dal makhni	350
■	Yellow dal tadka	300
■	Raita/curd	250
■	Steamed basmati rice	300
■	Sautéed veggies	350
■	Veechu Parotta/Buttered Pao	250
■	French fries	250
■	Mesclun salad	250

## Dessert

■	<b>Lady Kenny</b> dessert created in the name of Lady Kenny in erstwhile Kolkata	375
■	<b>Belgian chocolate decadence</b>	400





# Taj Autograph Dishes



- █ **Paneer kathi roll with house chutneys** 725
- █ **Chicken kathi roll with house chutneys** 800
- █ **Cobb salad** 900  
an American salad of chicken, bacon, avocado, lettuce, tomato, hard-boiled egg, cilantro with spring onion and buttermilk dressing  
- *The Pierre, New York*
- █ **Lamprais lamb curry** 1200  
Sri Lankan speciality of yellow rice, lampara meat curry served with sambal  
- *Taj Samudra, Colombo*
- █ **Fish and chips** 1200  
white fish fillet fried in beer batter with chunky chips, tartare sauce, and lemon  
- *St. James court, Taj London*
- █ **Nasi goreng** 1000  
Malaysian spicy fried rice with shrimp, egg and chicken  
- *Vivanta Rebak Island, Langkawi*



# Nawab of Arcot Cuisine



- |     |   |         |
|-----|---|---------|
| ■   | <b>Nilufer kebab</b><br>beetroot and zesty chevre kebab   | 750     |
| ■   | <b>Nawabi gunchha e kebab</b><br>clay oven roasted mustard marinated broccoli florets                                     | 750     |
| ■   | <b>Jhinga nisha</b><br>pan-fried prawn tails  | 1200    |
| ■   | <b>Murgh shikham</b><br>stuffed minced chicken patties  | 850     |
| ■   | <b>Soova machhi</b><br>delicate gravy of fish, dill leaves served with veechu parotta                                     | 950     |
| ■   | <b>Gosht aur mirch ka saalna</b><br>lamb chunks, curry with poblano peppers with veechu parotta                           | 950     |
| ■ ■ | <b>Ambur biryani</b><br>dum-cooked spiced veg or chicken and basmati rice served with onion pachadi and kathirakai saalna | 800/900 |



# Classic Connemara and Small Plates



■	<b>Soup of roma tomatoes and basil (1985)</b>	325
■	<b>Sherry infused creamy lobster soup with a dollop of Philadelphia cheese (1994)</b>	425
■ ■	<b>Tom kha kai (2007)</b> Thai-style soup of chicken, lemongrass, galangal, coconut milk	375
■	<b>Salad of plum tomatoes with buffalo mozzarella and basil pesto (2006)</b>	525
■ ■	<b>Salad of iceberg with garden vegetables, parmigiano reggiano and Caesar's dressing (2010)</b> choice of poached chicken or crispy bacon or prawn tails or grilled veggies	650
■	<b>Rosettes of Norwegian smoked salmon with mesclun greens, cream cheese and Italian capers (1998)</b>	750
■	<b>Thausi baby corn, water chestnut and mushroom (2009)</b>	750
■	<b>Honey chili crisp lotus stem and silken tofu (2007)</b>	875
■	<b>Mathania mirch wali paneer tikka (1994)</b>	600
■	<b>Fried chicken burger (1997)</b> crumb-fried chicken with cheese and herb mayonnaise	600



- The “Heritage Club” (1984)** **650**  
 double decker sandwich with chicken, grilled bacon, fried egg, cucumber, tomato and cheese
  
- Tenderloin burger (1995)** **750**  
 grilled tenderloin patty with fried egg, cheese and vegetables
  
- The “Heritage Club” green (1994)** **625**  
 double decker sandwich with balsamic grilled vegetables, lettuce, tomato, cucumber and cheese
  
- Chili cheese toast (1988)** **500**
  
- Mysore onion pakoda (1990)** **500**  
 sliced onion and curry leaf laced with gram flour and crispy fried
  
- Aloo mutter samosa (1997)** **500**  
 potato and green peas stuffed crispy Indian deep-fried pastry
  
- Crumb-fried fish finger with potato fries and tartare sauce (2000)** **650**
  
- Chicken tikka masala toast (1998)** **600**
  
- Lamb kheema samosa with house chunteys (1999)** **600**
  
- Kheema dosa (2002)** **600**  
 Indian rice pancake stuffed with minced curried lamb and tomato served with chutney



- **Murgh tikka hasnu (2006)**  
classic chicken kebab recipe from Lucknow

750
- **Bhopali mutton seekh kebab (2010)**  
minced lamb with Indian spices cooked in tandoor, coated with pimentos and onion

900
- **Ghar ki subzi (2007)**  
local organic vegetables tossed with dry spices and shredded fresh spinach served with lachha paratha

800
- **Paneer aap ki pasand (2004)**  
cottage cheese cooked your way (makhni, palak, lababdar, kadhai) served with tandoori roti

800
- **Chicken tikka harapyaz masala (2011)**  
roasted chicken morsels tossed with scallions and onion tomato masala served with lachha paratha

900
- **Singapore pepper crab served with steamed rice (2009)**

1250
- **Sliced lamb oyster sauce with steamed rice (2012)**

1150



# Sides



■ Raita/curd	250
■ Tadke wali dal makhni	350
■ Yellow dal tadka	350
■ Steamed basmati rice	300
■ Sautéed veggies	350
■ Tandoori bread	250
■ French fries	250
■ Mesclun salad	250



# Anglo/East Indian Specials



- **Muligatwany** 450  
with chicken/prawn, served with lemon wedge
- **Cabbage cigar of tender green beans foogath** 850  
served with bedla dal fry and basmati rice
- **Cottage cheese croquet with devilled chutney** 850  
baked achari sweet potato
- **Prawn balchao in a pao** 950
- **Aunty Bridgett's pan-fried fish** 1050  
with triangle paratha
- **Dak bungalow murgi** 1050  
served with spiced bubble and squeak
- **Connemara lamb Irish stew** 1200  
served with string hoppers



# Chef's Personal Creations



- **Sand on the beach** **1200**  
pan-fried prawn tails coated with chili, cracked coriander and coconut mixture
- **Lobster sausage** **1600**  
with soused colour pak choi and edamame, ginger, light soy
- **Pork belly** **1000**  
10-hour slow-cooked pork belly with crispy leeks and hint of 5 spices
- **Organic greens spiked with fresh red chili,  
garlic pods and Coorg black vinegar** **850**

All above dishes are accompanied with rice.





# Pasta and Risotto Selection



## Pasta

Penne, fusilli, farfalle, spaghetti, gluten free or try home made maltagliati

- **Veg carbonara** 675  
julienne veggies, cream, cracked pepper, cheese
- **Classic Milano-style cherry, tomato n basil** 675
- **Creamy mushroom cheddar and radicchio** 675
- **Puttanesca** 850  
anchovies, spicy tomato sauce
- **Asparago e salmone** 950  
gin-spiked creamy asparagus, smoked salmon
- **Arragosta** 950  
lobster, dill, tomato sauce

## Risotto

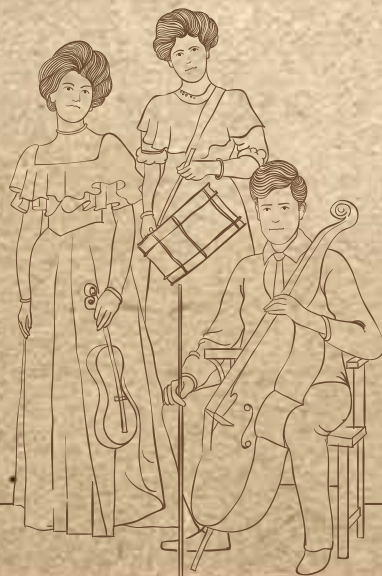
- **Verandah chicken 65 risotto** 950
- **Tomato, haricot and goat cheese risotto** 750



# Desserts



■	<b>BBB - boondi-basundi-baked</b>	<b>375</b>
	Anglo Indian recipe	
■	<b>Lady Kenny</b>	<b>375</b>
	dessert created in the name of Lady Kenny in erstwhile Kolkata	
■	<b>Choice of seasonal home-made and classic ice creams</b>	<b>425</b>
■	<b>Belgian chocolate delight</b>	<b>400</b>
■	<b>Verandah apricot croissant and butter pudding</b>	<b>400</b>
■	<b>Sugar free classic coffee and mascarpone mini pie</b>	<b>400</b>
■	<b>Choice of tropical fruits</b>	<b>400</b>



# Beverages

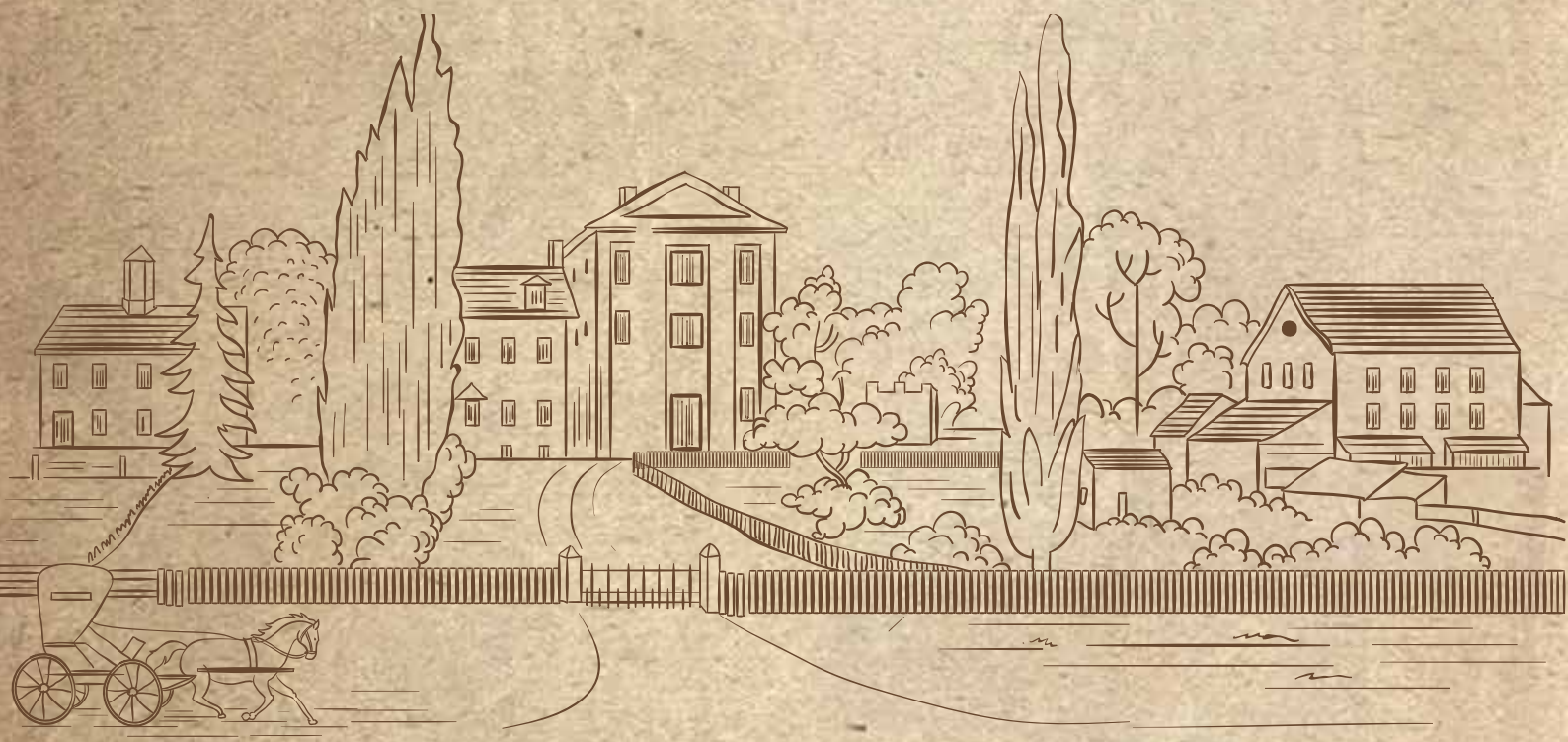


Seasonal fresh fruit or vegetable juice	400
Masala/earl grey/mint/chamomile/jasmine tea/green tea	350
Cappuccino/café au lait/espresso	350
Dabara/filter coffee	350
Cinnamon hot chocolate	350
Choice of smoothie, lassi, buttermilk	400
Milkshake and cold coffee	400
Green coffee/decaf coffee	400
Preserved juice	300
Still water international	350
Still water domestic	300

## AERATED BEVERAGES

Sparkling water international (330 ml)	350
Red bull	300
Tonic water	225
Ginger ale	225
Regular and zero calories soft drinks	225
Fresh lime soda/water	225







  
TAJ  
CONNEMARA  
CHENNAI