

vegetarian non-vegetarian

It is our endeavour to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist you in ordering food items to suit you.

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.



BREAKFAST

Continental Breakfast

650

- Freshly squeezed fruit juice
- Seasonal fresh fruit platter
- Choice of oven-fresh toast
whole wheat or white, croissant, danish or muffins
- Tea or coffee

American Breakfast

700

- Freshly squeezed fruit juice
- Seasonal fresh fruit platter
- Eggs cooked to order
with bacon, chicken sausages or ham on side,
served with toast – white or whole wheat
- Cereals or pancakes
- Tea or coffee

Indian Breakfast

700

- Freshly squeezed fruit juice
- Seasonal fresh fruit platter
- Choice of paratha, dosa, upma or poori bhaji
- Masala omelette or bhurji
served with toast – white or whole wheat
- Tea or coffee

Breakfast of Your Choice

- **Cereals** 275
corn flakes, chocos, muesli, wheat flakes or fruit loops
- **Porridge** 275
oats porridge made with milk or water, served with honey
- ■ **Breakfast breads** 275
choice of oven-fresh toast – whole wheat or white, croissant, danish or muffins,
served with preserves and butter
- **Eggs cooked to order** 390
egg white or regular omelette, poached, scrambled, bhurji, fried, boiled, sunny side up with vegetables,
plain or cheese, served with chicken sausages, ham or bacon with grilled tomatoes and hash brown
- **French toast** 295
white, multi-grain or whole wheat
- **Pancakes** 295
served with whipped cream, maple syrup and chocolate sauce

- **Dosa** 340
plain, onion, cheese or masala, served with sambhar, tomato and coconut chutney
- **Pao bhaji** 340
ragout of spiced vegetables, served with crusty pan-fried bread
- **Uttappam** 340
fermented rice pancake, masala, plain, cheese or onion, served with sambhar, coconut and tomato chutney
- **Idli** 340
steamed rice dumpling, served with sambhar, coconut and tomato chutney
- **Medu vada** 340
crisp-fried savoury lentil doughnut, served with sambhar, coconut and tomato chutney
- **Paratha** 340
plain, aloo, paneer, onion, gobhi or cheese, served with pickle and curd
- **Poori bhaji** 340
a mildly spiced potato curry, served with fried puffed wheat bread
- **Upma** 340
savory semolina and lentil porridge



COMFORT FOOD

Soups

260

- ■ **Italian minestrone**
 as popular as the country itself, the 'big soup' is an ensemble of vegetables or lamb;
 served as a soup with the addition of pasta or rice
- ■ **Shorba**
 originating in india, a thick flavoursome soup prepared from vegetables
 or lamb and garnished with herbs

Main Course

Vegetarian

- **Pan-grilled paneer (with indian spices)** 595
 a popular appetiser across the country, soft cottage cheese grilled on a bed of indian spices
 and served in an ensemble of vegetables
- **Dal makhani** 425
 known for its generous portions of cream, this treasured staple dish of the north consists
 of whole black lentils and kidney beans slow cooked with herbs and spices, served with
 a choice of steamed rice or naan
- **Vegetable stew** 650
 a combination of various vegetables cooked and seasoned with herbs, slow cooked
 in tempered coconut milk and served with steamed rice
- **Bhelpuri and dahi bhalla** 600
 presenting two of the most popular savoury snacks, served originally on the streets of
 india and pakistan – the delicious and complex flavours will have you asking for more

Non-Vegetarian

- **Spaghetti carbonara** 700
classic italian pasta preparation cooked in a rich creamy sauce with egg yolk, bacon and freshly cracked black pepper
- **Goan fish curry** 750
a spicy indian sea food gravy made with red chillies, ginger, peppercorn and vinegar; served with steamed rice
- **Butter chicken** 750
chicken morsels cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy and served with naan
- **Kheema pao** 700
a popular delicacy from mumbai, minced lamb simmered with spices and red chilli, served with indian breads

Desserts

- **Phirni (sugar free)** 275
a traditional south asian dessert, prepared from rice, sweetened milk and flavoured cardamom, saffron and almonds
- **Crème brûlée (sugar free)** 275
literally known as 'burnt cream', it is a rich custard base topped with layers of hard caramel
- **Chocolate mud pie / brownie** 275
absolutely sinful, with a gooey chocolate filling on top of a crumbly chocolate crust



SOUPS AND SALADS

Soups

- Tomato and spinach 260
- Cream of asparagus and broccoli 260
- Mulligatawny 260
- Minestrone 260
- Mushroom cappuccino with garlic grissini 260
- Traditional corn soup 260
- Tom yum with chicken or prawn 260
- Cream of chicken soup 260
- Pudina murg shorba 260
- Corn and chicken chowder 260
- Shorba nalli gosht 260

Salads

- Plum tomato and mozzarella 300
with pine nut pesto
- Classic greek salad 300
with feta, hand-picked kalamata olives and pita chips
- Fresh greens 300
with kalamata olives, smoked cheese and roasted walnuts
- Water chestnuts, zucchini and capers in cocktail sauce 300
- Fresh water prawns, zucchini and capers in cocktail sauce 600
- Smoked salmon carpaccio 600
with lollo rosso and balsamic
- Greens with smoked chicken and roasted walnuts 450
- Iceberg, parmesan, garlic croutons 600
with a choice of chicken, prawns or smoked salmon



INTERNATIONAL FAVOURITES AND GRILLS

▪ Shiitake mushroom risotto with parmigiano reggiano	595
▪ Oriental vegetable massaman curry served with steamed rice	595
▪ Grilled cottage cheese on the bed of kidney beans ragout with jalapeno cream sauce	595
▪ Butter tossed exotic vegetables with olives and cherry tomatoes	595
▪ Vodka-flavoured grilled vegetable risotto, parmigiano reggiano	595
▪ Grilled cottage cheese and herbed vegetables on buttered rice	595
▪ Char-grilled polenta with pesto tossed vegetables in herbed mornay sauce	595
▪ Lobster thermidor	1800
▪ Butter poached king prawns with citrus beurre blanc	1200
▪ Risotto with grilled prawns and sun-dried tomatoes	700
▪ Fillet of pomfret on mashed potatoes and tossed vegetables	850
▪ Bassa fillet grilled with buttered broccoli and olives	700
▪ Grilled norwegian salmon, herbed vegetables and caper butter	1550
▪ Cheese filled chicken steak with herbed vegetables	700
▪ Pan seared chicken leg, vegetables in pepper mushroom sauce	700
▪ Lemon rubbed chicken breast, asparagus, sauteed potatoes, shallot jus	700
▪ Oriental chicken massaman curry served with steamed rice	700
▪ The classic grilled pork chops with homemade mash and bar-be-que sauce	700
▪ Gremolata crusted new zealand lamb chops, creamed polenta, rosemary sauce	1550



SANDWICHES AND BURGERS

The taj club sandwich

575

- cheese and crunchy vegetables
- ham, fried egg, chicken and crunchy vegetables

Sandwich of your choice

575

plain, toasted or grilled white or whole wheat bread

- cheese, coleslaw, cucumber and greens, zucchini and aubergine carpaccio, tomato and cheese
- roasted chicken with emmental, smoked chicken, pork salami, egg, ham or tuna

■ **Vegetable burger with cheese**

575

■ **Grilled chicken breast burger**

575

■ **Traditional lamb or chicken or tenderloin burger**
with wasabi mayonnaise

575

■ **Spiced cottage cheese in pita pockets**

575

■ **Chicken tikka in pita pockets**

575



PIZZA AND PASTA

▪ Pineapple, bell pepper, gherkins and capers pizza	600
▪ Pizza margherita with plum tomatoes and fresh basil	600
▪ American corn, mushroom, onion and olive pizza	600
▪ Char-grilled chicken and onion pizza	700
▪ Pizza pepperoni	700
▪ Farmhouse pizza with ham, pepperoni, salami and sausage	700
▪ Penne all'arrabbiata	600
▪ Farfalle aglio e olio	600
▪ Penne al pesto	600
▪ Freshly baked vegetable lasagna	600
▪ Penne with sun-dried tomatoes in alfredo sauce	600
▪ Whole wheat spaghetti with basil pomodoro	600
▪ Conchiglie with vodka-flavoured prawns	700
▪ Spaghetti carbonara – creamy sauce and bacon	700
▪ Fettuccine bolognaise	700
▪ Penne with chicken in alfredo sauce	700
▪ Lasagne bolognaise	700
▪ Penne in basil pesto with green zucchini and chicken or prawns	700



INDIAN FAVOURITES

From the Tandoor

- | | |
|---|------|
| <ul style="list-style-type: none"> ■ Lal mirch ka paneer tikka
cottage cheese with red chillies and hung yoghurt | 425 |
| <ul style="list-style-type: none"> ■ Hariyali kebab
minced cottage cheese with trio of peppers | 425 |
| <ul style="list-style-type: none"> ■ Badami kebab
vegetable kebab coated with almonds | 425 |
| <ul style="list-style-type: none"> ■ Sarson ke phool
broccoli florets infused with grain mustard | 425 |
| <ul style="list-style-type: none"> ■ Bharwan aloo
marinated potatoes filled with cottage cheese and dried nuts | 425 |
| <ul style="list-style-type: none"> ■ Papad ke kebab
spiced potato coated with papad | 425 |
| <ul style="list-style-type: none"> ■ Challi methi ki seekh
spiced corn and fenugreek kebab | 425 |
| <ul style="list-style-type: none"> ■ Vegetable kebab platter
an exotic combination of vegetable kebabs | 550 |
| <ul style="list-style-type: none"> ■ Ajwaini jheenga
prawns steeped in carom and hung curd marinade | 1200 |
| <ul style="list-style-type: none"> ■ Kesari machhli
fish fillets flavoured with saffron | 625 |
| <ul style="list-style-type: none"> ■ Jeerewala murg tikka
tender chicken with roasted cumin | 625 |
| <ul style="list-style-type: none"> ■ Murg kebab
chicken with indian spices and gram flour | 625 |
| <ul style="list-style-type: none"> ■ Khas seekh kebab
minced lamb kebab with vegetables | 625 |
| <ul style="list-style-type: none"> ■ Lamb chops
new zealand lamb chops with indian spices | 1550 |
| <ul style="list-style-type: none"> ■ Non-vegetarian kebab platter
an exotic combination of chicken, mutton and fish kebabs | 850 |

Main Course

<ul style="list-style-type: none"> ■ Bhindi amchoori 595 lady fingers seasoned with dried mango powder
<ul style="list-style-type: none"> ■ Aloo katliyan 595 sliced potatoes spiced with chillies, asafoetida and curry leaves
<ul style="list-style-type: none"> ■ Miloni tarkari 595 exotic vegetables and greens flavoured with onion seeds
<ul style="list-style-type: none"> ■ Methi paneer tikka masala 595 cottage cheese simmered in tomato, flavoured with fenugreek
<ul style="list-style-type: none"> ■ Baingan mirchi ka salan 595 eggplant and chillies simmered in a nut-based gravy – a hyderabadi delicacy
<ul style="list-style-type: none"> ■ Aloo tamatar mattar 595 a home-style light preparation
<ul style="list-style-type: none"> ■ Mutter aur khumb 595 green peas and fresh button mushrooms
<ul style="list-style-type: none"> ■ Malai paneer ki bhurji 595 creamy spiced cottage cheese
<ul style="list-style-type: none"> ■ Paneer khatta pyaz 595 cottage cheese simmered in tangy onion tomato gravy with shallots
<ul style="list-style-type: none"> ■ Garlic flavoured creamed spinach 595 with your choice of vegetable: potatoes, green peas, corn kernels, broccoli or cottage cheese
<ul style="list-style-type: none"> ■ Aloo gobhi adraki 595 potatoes and cauliflower cooked to perfection with ginger strips
<ul style="list-style-type: none"> ■ Dal makhani or dal tadkewali 350 an ethnic indian preparation of lentils
<ul style="list-style-type: none"> ■ Masala jheenga 1200 prawns in onion and tomato relish
<ul style="list-style-type: none"> ■ Jheenga dum anari 1200 pomegranate-flavoured prawns cooked in spiced tomato gravy
<ul style="list-style-type: none"> ■ Andhra fish curry 700 traditional andhra style coconut flavoured fish curry
<ul style="list-style-type: none"> ■ Goan fish curry 700 fillet of fish cooked in traditional goan style curry with kokum

- **Methi murg masala** 725
 fenugreek-flavoured chicken with cashewnut gravy
- **Dum ka murg** 725
 light chicken curry flavoured with coriander
- **Bhuna gosht** 725
 morsels of lamb cooked with whole spices
- **Kareli gosht** 725
 lamb shanks simmered in spices and scented with saffron

Maharashtrian Specialities

- **Matki usal** 595
 an ethnic delicacy of sprouts
- **Vegetables kala rassa** 595
 fiery vegetables in brown gravy
- **Pitla** 595
 traditional spicy gram flour preparation
- **Bharleli vangi** 595
 coconut flavoured konkani style brinjals
- **Ambat varan** 350
 authentic konkani style of lentils
- **Masale bhat** 325
 maharashtrian style rice preparation
- **Kolambi che kalwan** 1200
 a regional prawn curry cooked with spices and coconut
- **Karare masa** 725
 fish with indian spices, crisp fried
- **Malvani kombdi curry** 725
 an all-time favourite chicken curry in 'malvani' style
- **Khandeshi mutton** 725
 succulent lamb cooked with special khandeshi masala – a regional delicacy
- **Gauran rasedar kombdi** 725
 a rugged country style chicken preparation



RICE, BREADS AND ACCOMPANIMENTS

▪ Vegetable or jeera rice	350
▪ Steamed rice	325
▪ Subz biryani vegetable and basmati rice cooked in a sealed pot	600
▪ Dum ki mutton biryani lamb blended with basmati cooked in a sealed pot	700
▪ Dum ki murg biryani chicken blended with basmati cooked in a sealed pot	700
▪ Andhra style prawn biryani peppercorn, curry leaves and coconut spiced prawn biryani	1200
▪ Seafood tava pulao sri lankan style curried rice flavoured with scallions	995
▪ Traditional breads naan, tandoori roti, missi roti, pudina paratha, phulka or kulcha	105
▪ Raita or curd	195
▪ Green salad	295
▪ Masala papad	275
▪ Masala peanuts	275



DESSERTS

▪ Chocolate and jasmine tea mousse	275
▪ Fresh fruit platter	275
▪ Choice of ice cream vanilla, chocolate, butterscotch, kesar pista, mango, coffee or strawberry	275
▪ Rasmalai	275
▪ Mumbai malai kulfi	275
▪ Moong dal halwa	275
▪ Warm chocolate cake, pistachio ginger crisp, low-fat ice cream	275
▪ NY baked cheese cake, berry compote	275
▪ Date and walnut pudding	275
▪ Blueberry parfait, hazelnut sauce	275



KIDS' SELECTION

▪ Potato and leek soup	260
▪ Mini pizza with tomato sauce and cheese	275
▪ Tomato cheese sandwich	450
▪ Mac and cheese	450
▪ Spiced potato wedges	295
▪ Smileys	295
▪ Fresh cut fruits with ice cream	295
▪ Peanut butter jam sandwich	450
▪ Hot chocolate brownie	275



WELLNESS CUISINE

- **Fresh juice** 250
 melon and sweet lime with mint, carrot, cabbage, celery apple or orange

Starters and Salads

- Grilled cottage cheese, bell pepper, orange and iceberg with honey vinaigrette 300
- Cherry tomato, parmesan, cucumber and iceberg with basil vinaigrette 300
- Sauteed vegetables with cherry tomato and olive 300
- Chicken tikka chaat 500

Soups

- Cream of vegetable 260
- Tom yum soup with chicken or prawns 260

Main Course

- Vegetable lasagna 595
- Subz miloni 595
- Chatpata aloo hara dhaniya 595
- Dal dum dera 350
- Dal tadka 350
- Pan-seared salmon with caper sauce 1550
- Grilled pomfret with lemon butter sauce 850
- Garlic grilled chicken with herb-poached vegetables 725
- Steamed fish in soya garlic 725
- Murg khada masala 725



BEVERAGES

<ul style="list-style-type: none"> Fresh juice <ul style="list-style-type: none"> fruit – watermelon, sweet lime, orange or pineapple vegetable – carrot, cucumber or tomato 	245
<ul style="list-style-type: none"> Milkshake <ul style="list-style-type: none"> chocolate, vanilla, butterscotch, strawberry, mango or kesar pista 	245
<ul style="list-style-type: none"> Tender coconut water 	245
<ul style="list-style-type: none"> Buttermilk <ul style="list-style-type: none"> plain, salted or masala 	245
<ul style="list-style-type: none"> Lassi <ul style="list-style-type: none"> plain, sweet or salted 	245
<ul style="list-style-type: none"> Cold coffee 	245
<ul style="list-style-type: none"> Aerated beverages 	195
<ul style="list-style-type: none"> Fresh lime soda or water 	245
<ul style="list-style-type: none"> Himalayan sparkling water 	95
<ul style="list-style-type: none"> Himalayan 500 ml 	70
<ul style="list-style-type: none"> Himalayan 1000 ml 	110
<ul style="list-style-type: none"> Virgin mojito <ul style="list-style-type: none"> mint, lime and sprite 	245
<ul style="list-style-type: none"> Acapulco <ul style="list-style-type: none"> pineapple and grape juice 	245
<ul style="list-style-type: none"> Bombay delight <ul style="list-style-type: none"> guava and pineapple juice 	245
<ul style="list-style-type: none"> Punchless pina colada <ul style="list-style-type: none"> pineapple juice and coconut cream 	245
<ul style="list-style-type: none"> Tea <ul style="list-style-type: none"> darjeeling, assam, taj blend or nilgiri 	245
<ul style="list-style-type: none"> Filter coffee 	245
<ul style="list-style-type: none"> Cappuccino 	275
<ul style="list-style-type: none"> Bournvita, horlicks or hot chocolate 	275
<ul style="list-style-type: none"> Single origin coffee <ul style="list-style-type: none"> jamaican blue mountain, colombian medellin supremo or ethiopian sidamo 	275

