A LA CARTE

BREAKFAST

Continental breakfast .modify / 750
Freshly squeezed juice, freshly sliced fruits, assorted breakfast pastries, white or brown toast, coffee or tea

American breakfast .modify / 850
Freshly squeezed juice, freshly sliced fruits, white or wheat toast, two eggs (any style), bacon, chicken sausage, coffee or tea

Kerala breakfast .modify / 850
Choice of fresh fruit juice, freshly sliced fruits, choice of vegetable stew with appam or idiyappam or Puttu with kadala curry and elachi banana, tea or coffee

Indian breakfast .modify / 850
Freshly squeezed juice, freshly sliced fruits, choice of Bharwan parantha, poori bhaji or poha, lassi, coffee or tea

Healthy breakfast .modify / 850
Carrot & beet juice, freshly sliced fruits, egg white, spinach and feta omelette, green tea, mint or herbal infusions with honey

Baker’s basket / 400
Freshly baked croissants, muffins, Danish pastry or toasted bread - white/brown/multigrain with butter, honey and preserves

Choice of cereals / 400
Full cream milk/skimmed milk/yoghurt
Corn flakes, wheat flakes, all bran, fruit loops, Choco flakes, muesli

Sliced seasonal fresh fruits / 425

Steel cut oatmeal porridge / 425
"Masala Inspired" or with Whole/skimmed milk

Three Eggs Any Style / 500
Fried: sunny side up, over easy, scrambled, boiled, poached or omelette
With in-house hash brown, grilled garden tomatoes and sauteed mushroom

Light and healthy omelette / 500
Spinach and feta egg white omelette, grilled tomatoes

Cinnamon French toast / 450
Fruit compote, forest honey, melted butter, whipped cream

Classic Pancakes and waffles / 450
Maple syrup, forest honey, melted butter, whipped cream

Inspired Pancakes
Caramelized coconut, jaggery and raisins, with "elachi" banana and forest honey

INDIAN

SPECIALITIES

Bharwan parantha / 450
Griddled north Indian, flat whole wheat bread with a choice of filling of potatoes, cauliflower or cottage cheese

Idlis / 450
Steamed lentil and rice cakes accompanied by lentil stew, coconut, tomato and coriander chutney

Poori bhaji / 450
Deep-fried, whole wheat flour bread, mildly-spiced potato curry

Dosa or Uttappam
Griddle cooked rice and split "urad" lentil crepes with mustard tempered potatoes
Or rice and split "urad" lentil pancake accompanied with lentil stew, coconut, tomato and coriander chutney

Upma
Semolina porridge tempered with curry leaves and mustard seeds, served with coconut, tomato and coriander chutney

Medhu wada / 450
Deep-fried lentil dumplings accompanied with lentil stew, coconut, tomato and coriander chutney
BEVERAGES

Coffee
Freshly-brewed coffee - regular or decaffeinated
Espresso/caffe latte/ cappuccino cold coffee -
with or without ice cream
Hot chocolate

Tea
Taj house blend, Darjeeling breakfast, Assam,
Earl grey, Green tea, Chamomile and Indian masala chai

Selection of freshly squeezed fruit juices
Pineapple, Orange, Watermelon or Sweet Lime

Selection of freshly squeezed vegetable juices
Carrot, Tomato or Cucumber

Choice of chaas
Buttermilk - Plain, Sweet, Salted or Masala

Choice of milkshakes
Vanilla, Strawberry, Chocolate, Banana or Mango

Flavoured iced tea
Orange, Lemon, Pineapple or Peach

Fresh lime soda/water

ROUND-THE-CLOCK MENU
Soups, Appetizers and Salads

Minestrone Genovese v/vv
Choice of Vegetable or Chicken

Cream soups v/vv
Choice of Tomato or Chicken

Bruschetta
Tomato, Kalamata Olives and Basil

Chef’s Caesar salad
Iceberg lettuce, Parmesan shavings and
Garlic croutons tossed with chef’s dressing
with choice of:

Sun-dried tomatoes v
Chicken v
Shrimps v

Aloo Channa Papdi Chaat
Thin flour crisp, Potatoes and Chickpeas,
tossed with Indian herbs and spices

MAINs
INTERNATIONAL SELECTION

Slow-roasted chicken crusted courgette, mascarpone
polenta, prune puree and shallot veloute / Mushroom
duxelle crepe rolls with pumpkin and almond butter /
Penne arabiata with a hint of oregano and chilli flakes

Spaghetti aglio olio e peperoncino
with garlic, chilli flakes and olive oil

Fish and chips
White fish fillet fried in beer batter with
chips mushy peas, tartar sauce and fresh lemon.

Make your own pizza
With selection of toppings
tomato, mushrooms, red onions, peppers,
jalapeno, sundried tomato, roast chicken, spiced lamb
mince, tandoori chicken

DESSERTS

Bekal creme brulee
Cardamom Scented Slow Baked Custard

Baked cheesecake
Berries and cookie crumble

Tiramisu

Traditional Indian dessert platter
Selection of popular Indian desserts
gajar ka halwa, badam ki rabdi, mini gulab jamun, kulfi

Seasonal fresh fruit platter
Selection of homemade ice cream
Vanilla bean/ houeynut crunch/ strawberry/ chocolate
LUNCH AND DINNER / SALADS & SOUPS

Meze sampler / 750
Hummus, babaganoush, fattoush, marinated feta, crispy pita

Caprese salad / 750
Vine ripen tomatoes and baby bocconcini

Goat Cheese, Lettuce, Organic Vegetables Salad / 750
Citrus fruit, lemon vinaigrette, pine kernels

Caesar salad
Vegetarian / 700
Chicken / 800
Prawn / 900

Minestrone soup / 425
Pinenut pesto

Mushroom cappuccino / 425
Rich, earthy soup of button mushrooms

Gaaljur aur naariyl ka shorba / 425
Spicy baby carrot and Fresh coconut-Flavoured Soup

Drumstick rasam ¥ / 425
South Indian style spiced drumstick broth

Your choice of oriental soup ¥/¥/¥ / 475
Hot and sour, manchow, sweet corn

WOOD FIRED PIZZAS
With choice of Italian hand tossed or thin crust with Plain or multigrain base

Make your own pizza
With selection of toppings Tomato, bocconcini, tender leeks, mushrooms, red onions, peppers, Jalapeno, sundried tomato, grilled zucchini, pesto, American corn, Broccoli, olives, feta, roast chicken, pancetta, chorizo, Spiced lamb mince, tandoori chicken, sausage, bacon

Primavera - Backwater Café Signature / 850
tomato, mozzarella, peppers, onions, mushrooms, asparagus and olives

Capricciosa - Backwater Café Signature / 900
tomato, mozzarella, cooked ham, Kalamata olives, artichoke and mushrooms

PASTA AND RISOTTO

Spaghetti, fusilli, fettuccini, gluten free pasta
With choice of sauces, seasonal vegetables and meats napolitano / alfredo / arabiata / carbonara / meat ragout

Spinach and goat cheese ravioli with cilantro pesto- Backwater Café Signature

Classical risotto
With selection of truffled mushroom, seafood and chicken

Asparagus risotto with basil tomato pesto- Backwater Café Signature

Risotto with confit chicken and gorgonzola- Backwater Café Signature

ENTREE

Pan-fried tiger prawn with a light bouillabaisse sauce buttered savoy cabbage and ratatouille / 1150

Pan seared salmon, spring onion and pearl barley risotto with grain mustard and asparagus sauce vichyssoise / 1150

Slow-roasted chicken crumbled courgette, mascarpone polenta, prune puree and shalott veloute / 950

Roast rack of New Zealand lamb with truffle oil flavoured risotto, thyme and chardonnay jus / 1150

Red wine braised beef lemon and rosemary flavoured crushed potatoes sauce béarnaise / 1050

Malfati baked cheese and ricotta dumplings parmesan gratin / 900

Mushroom duxelle crepe rolls with pumpkin and almond butter / 900

SIDES
Mashed potatoes

Balsamic grilled vegetables / 325
Roasted garlic baby potatoes / 325
PAN ASIAN SELECTION

APPETIZERS
Hong Kong style, fried crispy prawns / 900
Crispy fried chicken / 900
Crispy tofu with chef special sauce / 800
Vegetable spring rolls / 800

MAINS
Szechwan stir-fried prawns / 1050
Stir-fried beef with oyster sauce and black pepper / 1050
Kung pao chicken / 950
Stir fried Asian greens in butter garlic sauce / 900
Mapo tofu with vegetables / 900
Braised eggplant with garlic sauce / 900

FRIED RICE WITH
Seafood / 775
Chicken / 750
Vegetable / 650
Egg / 650
Stir-fried Noodle with
Seafood / 775
Chicken / 750
Vegetable / 650

KEBABS & CURRIES SELECTION

Murgh tikka makhani Ṯv / 900
Chicken cooked in rich tomato sauce, flavoured with fenugreek

Kadhai paneer / 800
Cottage cheese cooked with peppers and tomatoes spiced with coriander and chillies

Bharwan Kofta / 800
Cottage cheese dumplings, cooked in silky smooth tomato sauce

Lahori dum aloo / 800
Potatoes filled with green peas and fenugreek cooked in onion, tomato and cashew nut gravy

Masala tawa subz / 800
Seasonal vegetables cooked with peppers and spiced with cloves, cumin and cardamom

Makkai palak / 800
Tempered spinach and corn, flavoured with garlic and ground red chillies

Yakhani pulao / 800
Basmati rice cooked with lamb, Indian spices and yoghurt.

Dum Biryani / 850
Vegetable
Chicken
Lamb

Bhatti da kukkad Ṯv / 900
Char-grilled chicken marinated in a special mix of mustard oil and “Bhatti masala”

Seekh kebab kandahari Ṯv / 900
Minced meat flavoured with local ingredients from Kandahar and grilled on skewers over charcoal fire

Surkh macchi tikka Ṯv / 900
Char-grilled fish spiced with chillies and cloves

Sunehri jhinga Ṭv / 900
Prawns marinated with yoghurt and saffron, cooked in a tandoor

Tehdar paneer tikka Ṭv / 850
Layered cottage cheese marinated with mint and garlic

Bhuttiyian de kebab Ṭv / 800
Patties of sweet corn kernels blended with herbs and spices, shallow-fried

Hariyali kebab Ṭv / 800
Hariyali kebab is infused with yoghurt, onions and mint

Nalli gosht Ṭv / 950
Braised lamb shanks with an onion, mint and yoghurt gravy

SIDES

Dal tadka / 550
Yellow lentils tempered with cumin

Dal makhani / 650
Black lentils cooked with tomatoes, butter and cream.

Pindi choley / 650
Chick pea curry, this dish originated from the streets of Rawalpindi in Punjab.

Selection of Indian breads / 400
Tandoori roti/Naan/Paratha/Missi / Kulche

COMFORT FOOD

Pav bhaji Ṭv / 700
A fast food meal from Maharashtra made of a spiced vegetable curry served with soft bread called pav smothered with butter

Rajma chawal Ṭv / 700
Red kidney beans in a spicy gravy, pachranga pickle, kachumber, raita, steamed rice and poppadum

"Mom style" Khichdi Ṭv / 700
Rice and yellow lentil cooked to perfection with a flavour of homemade desi ghee

Curd rice Ṭv / 500
This cooling concoction made with cooked rice and unsweetened yogurt and topped with a sizzling tadka of asafoetida, mustard seeds, curry leaves and dry chilli
Murgh ka Khurchan *v* / 900
Chicken cooked with spring onions and peppers

Tandoori paneer tikka *v* / 700
Popular tandoor-grilled kebab of cottage cheese mixed with Indian spices and tempered with mustard oil

Tandoori chicken tikka *v* / 900
The iconic Indian kebab cooked in traditional clay oven.

TAJ AUTOGRAPH COLLECTION

Cobb salad / 850
American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hard-boiled egg, coriander with spring onion and buttermilk dressing; The Pierre New York, A Taj Hotel

Fish and chips / 900
White fish fillet fried in beer batter with chips, mushy peas, tartar sauce and fresh lemon; St. James Court London, A Taj Hotel

Chicken or paneer kathi roll / 800
Grilled chicken tikka or paneer rolled sandwich kachumber and mint chutney; Taj Diplomatic Enclave, New Delhi

Nasi goreng vegetable or shrimp / 900
Indonesian fried rice tossed with vegetables or shrimp, chilli and garlic topped with fried egg; Taj Rebak Resort & Spa, Langkawi

NO ONION AND NO GARLIC

Paneer makanwala / 800
Jeera aloo / 700
Dal tadka / 550
Palak paneer / 800
Palak corn ki bhaji / 800
Subz pulao / 700

GOD’S OWN COUNTRY SELECTION

MAINS

Kariveppilai chemmeen chuttathu *v* / 900
Chilli fennel marinated medium prawn flavoured with fresh curry leaf

Mapilla kozhi roast *v* / 900
Chicken roasted with cinnamon, black pepper and fennel

Meen kudampuli curry *v* / 900
Ethnic Malabar fish curry

Kozhi kurumalagu curry *v* / 900
Coconut milk and black pepper flavoured chicken curry

Erachi ulathiyathu *v* / 1050
Cubes of tenderloin cooked dry with coconut chips and pepper

H homestyle Stew/Kurma
Vegetables *v* / 800
Chicken *v* / 900
Lamb *v* / 900

Koonu cholam ulathiyathu *v* / 800
mushrooms and baby corn tossed with pepper and shallots

Avial *v* / 800
Kerala speciality of vegetables in thick coconut gravy

Thoran of the day *v* / 700
Local speciality of dry vegetable preparation

SIDES

Matta Rice *v* / 300
Lemon Rice *v* / 400
Basmati rice tossed in lime juice, curry leaves, split Bengal gram and pure ghee

Malabar paratha *v* / 180
Soft refined flour dough beaten to thin sheet and folded to form layered bread, cooked on a skillet with pure ghee

"Cast iron" Appams
Hoppers, leavened rice bread cooked in a traditional vessel

SWEET ENDINGS

Bekal creme brulee / 800
Cardamom scented slow baked custard

Venezuela cocoa and pecan pave / 900
Star anise ganache

Baked cheesecake / 800
Berries and cookie crumble

Tiramisu / 800

Traditional Indian dessert platter / 850
Selection of popular Indian desserts
gajar ka halwa, badam ki rabdi, mini gulab jamun, kulfi

Pistachio Gulab jamun / 700
Deep-fried sweetened khoya dumplings

Seasonal fresh fruit platter / 425

Selection of homemade ice cream / 450
Vanilla bean/ Honeynut crunch/ Strawberry/
Chocolate/Tender coconut/ Chickoo