

The Taj West End, Bangalore is more a legend than a hotel. What distinguishes this heritage hotel is its colonial architecture, beautifully landscaped gardens & exquisite culinary experiences. Nestled in the midst of the gardens, you will find a 134 year old tamarind tree which has stood witness to the changing landscape of the hotel. It has become an intrinsic part of its history.

Within this classic ambience we now present Masala Klub - the fourth restaurant in the series of the signature brand Masala. Started about a decade ago, this signature brand is a recreation of authentic Indian flavors. By using olive oils in traditional recipes & innovative cooking techniques, the chefs deliver a refreshing lightness to Indian cuisine.

Welcome to Masala Klub, a celebration of culinary craft



Dear Guest,

'It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your group is allergic to any one of the below mentioned food allergens, please inform our associates before ordering your meal.

Common Food Allergens.

1. Milk
2. Egg
3. Peanut
4. Tree nut (cashew, walnut)
5. Fish
6. Shellfish
7. Soy
8. Wheat
9. Monosodium Glutamate
(Ajinomoto)

We would also like to inform you that all our menus are trans-fat free

first impressions

- **masala greens** 450
salad of iceberg, cherry tomato, cucumber, peppers,
red onion with crisp in pomegranate dressing
- **chooze ka shorba** 500
chicken broth flavored with coriander and whole spices
- **bhune bhutte ka shorba** 450
roasted corn broth flavored with Indian spices
- **lemongrass rasam** 450
traditional tomato & lentil broth with a hint of lemongrass
- **tandoori lobster** 2400
lobster marinated with freshly pounded spices and char grilled
- **scallop tukda** 2200
black pepper spiced grilled scallop
- **bhatti ka jheenga** 1700
prawns steeped in a marinade of aromatic spices, grilled on glowing
embers imparting a smoky flavor, a specialty from 'Amritsar'
- **konchu varthathu** 1700
prawn marinated with shallots and red chilly paste,
wrapped in banana leaf
- **tandoori pink salmon on aloo katliyan** 1700
steaks of blush pink salmon, spiked with 'bishop's weed' and
grilled in a clay oven
- **tawa meen** 1400
pan seared fish marinated with deghi mirch and pepper
- **lahsooni mahi tikka** 1400
garlic and carom seeds infused char grilled fish
- **galawati ke kebab** 1300
unquestionably the greatest kebab in the Lucknavi region, so soft
that it literally melts in your mouth. created for the leisure loving
nobles who preferred not to chew
- **barrah kebab** 1300
lamb chops with brown onion mace, elaichi and nutmeg and glazed
in clay oven

 tandoori nalli	1300
lamb shanks marinated with rose petals, green cardamom and glazed in tandoor	
 shahi masala tikka	1200
chicken infused with royal cumin, freshly pounded spices and char grilled	
 doodhiya murg tikka	1200
chicken cubes draped in a cheese marinade, spiced with green cardamom & infused with burnt garlic	
 bharwan malai gucchi	1200
kashmiri morels stuffed with tempered button mushroom and char grilled	
 palak papad ke kebab	900
a combination of veggies, rolled with crispy and fried	
 achari ambi paneer	900
pickled spiced char grilled paneer	
 vilayati mirch aur zaitoon ka paneer	900
jalapenos and olives spiced cottage cheese, glazed in tandoor	
 sarson ke phool	900
broccoli florets imbued with mustard and pickling spices, char-grilled	
 baby corn ellu varuval	900
crispy fried baby corn tossed with ginger and curry leaves	
 anardana pudina aloo	900
baby potatoes marinated with freshly fresh mint leaves, pomegranate seeds and char grilled	
 dahi singada aur aloo Bukhara ki tikki	900
spiced yoghurt with water chestnut patty stuffed with prunes and griddle fry	
 arbi tawe wali	900
Indian spiced griddle cooked colocassia	
 yam ke galouti	900
yam cooked to perfection with a hint of flavorful spice mix, from the land of nawabs	



today only kebabs

kebab platter will be served with a bowl of dal makhani and a portion of Indian breads

vegetarian at Rs. 1600

- **vilayati mirch aur zaitoon ka paneer**
jalapenos and olives spiced cottage cheese, glazed in tandoor
- **palak papad ke kebab**
combination of veggies, rolled with crispy and fried
- **sarson ke phool**
broccoli florets imbued with mustard and pickling spices, char-grilled
- **yam ke galouti**
yam cooked to perfection with a hint of flavorful spice mix, from the land of nawabs

meat and poultry at Rs. 2000

- **barrah kebab**
lamb chops with brown onion mace, elaichi and nutmeg and glazed in clay oven
- **tandoori nalli**
lamb shanks marinated with rose petals, green cardamom and glazed in tandoor
- **doodhiya murgh tikka**
chicken cubes draped in a cheese marinade, spiced with green cardamom & infused with burnt garlic
- **shahi masala tikka**
chicken infused with royal cumin, freshly pounded spices and char grilled

sea food and meat at Rs. 2200

- ☐ **sowa tandoori jhinga**
clay oven roasted prawn spiked with dill leaves and spice
- ☐ **scallop tukda**
black pepper spiced grilled scallop
- ☐ **barrah kebab**
lamb chops with brown onion mace, elaichi and nutmeg and glazed in clay oven
- ☐ **doodhiya murg tikka**
chicken cubes draped in a cheese marinade,
spiced with green cardamom & infused with burnt garlic

sea food at Rs. 2400

- ☐ **scallop tukda**
black pepper spiced grilled scallop
- ☐ **sowa tandoori jhinga**
clay oven roasted prawn spiked with dill leaves and spice
- ☐ **lahsooni mahi tikka**
garlic and carom seeds infused char grilled fish
- ☐ **bhatti ka jheenga**
prawns steeped in a marinade of aromatic spices, grilled on glowing embers imparting a smoky flavor, a specialty from 'Amritsar'



aquatic strokes

-  **chingri malai curry** 1600
fresh river prawns cooked in coconut cream- a Bengali specialty
-  **allepey fish curry** 1200
a fish curry from the malabar coasts, flavored with raw mango and coconut.



master pieces

-  **raan** 1600
whole leg of lamb, gently massaged with yogurt and an innovative pot-roasted, braised and grilled in the tandoor, served with its own juices
-  **nalli nihari** 1300
lamb shanks simmered in rich gravy using the secret 'potli' spices, a specialty of 'Awadh'
-  **meat curry** 1200
an ethnic punjabi dish, fashioned from leg of baby lamb, finished with home churned 'pure ghee'
-  **murg khatta pyaz** 1200
a delicate combination of chicken with pickled onions, brought to a pleasing pungency with freshly pounded spices
-  **chicken tariwala** 1200
age old recipe at farm fed chicken made with home ground spices, finished with coriander leaves
-  **kalimirch ka murgh** 1200
hand pulled char grilled chicken spiced with freshly pounded black pepper draped in fresh cream
-  **karai kodi kozhi** 1200
from the land of Chettinadu, chicken cooked in a fresh spice paste



light shades

- gucchi aur khumb** 1100
handpicked kashmiri morels, complimented with button mushrooms, and gives you this exotic dish
- paneer khatta pyaz** 1000
a delicate combination of cottage cheese with pickled onions, brought to a pleasing pungency with freshly pounded spices
- paneer makhaney** 1000
cottage cheese simmered with green peas, stir fried lotus puff soaked in 'pure ghee'
- nadru aur singhada** 1000
water chestnut and lotus stem curry
- dum ki bhindi** 1000
okra cooked in ancient technique 'dum' (slow cooking) keeping all flavors intact
- kadi pakodi** 1000
gram flour dumplings soaked in thin yoghurt gravy
- mille julle subji** 1000
mix vegetable curry
- baingan saraf** 1000
a delicacy of roasted aubergines pulp cooked with onions and tomatoes
- palak aap ki pasand (paneer , vegetable, lasooni)** 1000
spinach cooked to your choice
- aloo (gobhi, broccoli muttar, jeera, methi leaves)** 1000
potatoes cooked to your choice
- dal makhani** 900
black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
- dal tadka** 900
garlic and cumin tempered lentil

rice spread

- **lucknavi ghosht biryani** 1300
a delicacy of choicest cut of lamb and long grain basmati rice, flavored with saffron and mace, peculiar to the region of 'Lucknow'
- **paraat pulav** 1300
chicken/lamb/prawn with aromatic rice
- **gucchi pulav** 1100
kashmiri morrels cooked with fragrant basmati rice
- **moong dal khichdi** 900
a subtle mélange of rice and lentil tempered with cumin
- **amritsari aloo wadi pulav** 900
dried lentil cakes and potato cooked with basmati rice to perfection
- **lucknavi subz biryani** 900
a fragrant assortment of garden fresh vegetables and basmati rice, flavored with saffron and mace, a specialty from 'Lucknow'
- **subzi paraat pulao** 900
vegetable with aromatic basmati rice
- **steamed basmati rice** 300

baked canvas basket

- **keema naan** 225
seasoned lambs mince stuffed leavened bread made with refined flour
- **varqui paratha** 225
leavened bread made with refined flour, flavoured with saffron and cooked on griddle
- **naan** 175
leavened bread made with refined flour served plain or with a choice of garlic, butter, cheese and chilli olives
- **roti** 175
whole wheat bread made in the clay oven served plain or with butter
- **parantha** 175
layered whole wheat bread served with butter or with mint leaves, or crushed

- **kulcha** 175
refined flour bread served plain or stuffed with spring onions or cottage cheese
- **missi roti** 175
bengal gram dal bread cooked in tandoor
- **ragi roti** 175
puffed Indian bread made with millets



soft hues

- **matki dahi** 200
fresh yogurt
- **burrani raita** 200
curd tempered with cumin and flavored with garlic
- **anar and avocado raita** 200
spiced yogurt with fresh pomegranate and avocado
- **boondi raita** 200
spiced yogurt with gram flour pearls
- **fresh green salad** 200



final touches

<input type="checkbox"/>	baked anjeer halwa mashed figs topped with thickened milk. baked and served hot	500
<input type="checkbox"/>	elaichi ka jamun dumplings of reduced milk served hot	500
<input type="checkbox"/>	gulukand rasmalai cottage cheese dumplings soaked in milk and topped with rose petal relish	500
<input type="checkbox"/>	kaju kishmish ki kheer rice pudding served with cashew nut and raisin	500
<input type="checkbox"/>	angoori rasbhari with saffron and pistachio creme Miniature rasmalai layered with saffron and pistachio mousse	500
<input type="checkbox"/>	phaladaan fresh cut fruits	500
<input type="checkbox"/>	kulfi bar chikki kulfi/ malai kulfi	500

*All prices are exclusive of taxes

- Vegetarian**
- Non Vegetarian**

tasting menu

non vegetarian menu priced at Rs. 2700 plus taxes per person

-  **lemongrass rasam**
traditional tomato & lentil broth with a hint of lemongrass

Starters

-  **tandoori nalli**
Lamb shank in a spice mix cooked in tandoor on a skewer
-  **shahi masala tikka**
chicken infused with royal cumin, freshly pounded spices and char grilled

-  **dahi singada aur aloo Bukhara ki tikki**
spiced yoghurt with water chestnut patty stuffed with prunes and griddle fry

Main course

-  **meat curry**
an ethnic punjabi dish, fashioned from leg of baby lamb, finished with home churned 'pure ghee
-  **murg khatta pyaz**
a delicate combination of chicken with pickled onions, brought to a pleasing pungency with freshly pounded spices
-  **nadru aur singhada**
water chestnut and lotus stem curry
-  **dal tadka**
garlic and cumin tempered lentil
-  **lucknavi subz biryani**
a fragrant assortment of garden fresh vegetables and basmati rice, flavored with saffron and mace, a specialty from lucknow

-  **assorted breads**

Dessert

-  **elaichi ka jamun**
dumplings of reduced milk served hot
-  **malai kulfi**
traditional indian ice cream

makaibari golden tips darjeeling tea o lavazza coffee

tasting menu

vegetarian menu priced at Rs. 2400 plus taxes per person

- **lemongrass rasam**
traditional tomato & lentil broth with a hint of lemongrass

Starters

- **sarson ke phool**
broccoli florets imbued with mustard and pickling spices, char-grilled
- **yam ke galouti**
yam cooked to perfection with a hint of flavorful spice mix, from the land of 'nawabs'
- **vilayati mirch aur jaitoon ka paneer**
jalapenos and olives spiced char grilled cottage cheese

Main course

- **paneer makhaney**
cottage cheese simmered with green peas, stir fried lotus puff soaked in 'pure ghee'
- **dum ki bhindi**
okra with indian spices, cooked in ancient technique 'dum', slow cooking keeping all flavors intact
- **nadru aur singhada**
water chestnut and lotus stem curry
- **dal tadka**
Garlic and cumin tempered lentil
- **lucknavi subz biryani**
a fragrant assortment of garden fresh vegetables and basmati rice, flavored with saffron and mace, a specialty from lucknow
- **assorted breads**

Desserts

- **elaichi ka jamun**
dumplings of reduced milk served hot
- **malai kulfi**
traditional indian ice cream

makaibari golden tips darjeeling tea or lavazza coffee

tasting menu

non vegetarian menu priced at Rs. 3300 plus taxes per person

- lemongrass rasam
traditional tomato & lentil broth with a hint of lemongrass

Starters

- bhatti ka jheenga
prawns steeped in a marinade of aromatic spices, grilled on glowing embers imparting a smoky flavor, a specialty from 'amritsar'
- doodhiya murgh tikka
chicken cubes draped in a cheese marinade, spiced with green cardamom & infused with burnt garlic
- tandoori nalli
lamb shanks marinated with rose petals, malt vinegar and glazed in tandoor.

- achari ambi paneer
pickled spiced char grilled paneer

Main course

- nalli nihari
lamb shanks simmered in rich gravy using the secret 'potli' spices, speciality of 'awadh'
- kalimirch ka murgh
hand pulled char grilled chicken spiced with freshly pounded black pepper draped in fresh cream
- lasooni palak
the indian penchant for leafy vegetables finds an intuitive balance in this perennial favourite of spinach tempered with garlic
- paneer khatta pyaz
a delicate combination of cottage cheese with pickled onions, brought to a pleasing pungency with freshly pounded spices
- dal makhani
black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
- lucknavi gosht biryani
a delicacy of choicest cut of lamb and long grain basmati rice, flavored with saffron and mace, peculiar to theregion of 'lucknow'
- assorted breads

Dessert

- gulukand rasmalai
cottage cheese dumplings soaked in milk and topped with rose petal relish underplayed with sweetened reduced milk
- kaju kishmish ki kheer
Rice pudding served with cashew nut and raisin
- malai kulfi
traditional indian ice cream

makaibari golden tips darjeeling tea or lavazza coffee

tasting menu

non vegetarian menu priced at Rs. 3700 plus taxes per person

- **lemongrass rasam**
traditional tomato & lentil broth with a hint of lemongrass

Starters

- **lal mirch ka lobster**
lobster char grilled with a marinade of kashmiri chilli and indian spices
- **sowa tandoori jhinga**
prawn infused with dill leaves indian spices and char grilled
- **raan**
whole leg of lamb, gently massaged with yogurt, Malt Vinegar , pot-roasted, braised and grilled in the tandoor
- **shahi masala tikka**
chicken infused with royal cumin, freshly pounded spices and char grilled

Main course

- **nalli nihari**
lamb shanks simmered in rich gravy using the secret 'potli' spices, speciality of awadh
- **Chingri malai curry**
Prawn delicacy, made from the stock of its own head, from the land of fishes 'calcutta'
- **gucchi aur khumb**
handpicked kashmiri morels, complimented with button mushrooms, and gives you this exotic dish
- **nadru aur singhada**
water chestnut and lotus stem curry
- **dal makhani**
black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
- **lucknavi gosht biryani**
a delicacy of choicest cut of lamb and long grain basmati rice, flavored with saffron and mace, peculiar to the region of 'lucknow'

- **assorted breads**

Dessert

- **gulukand rasmalai**
cottage cheese dumplings soaked in milk and topped with rose petal relish underplayed with sweetened reduced milk
- **kaju kishmish ki kheer**
rice pudding served with cashewnut and raisin. -
- **malai kulfi**
traditional indian ice cream

makaibari golden tips darjeeling tea o lavazza coffee



Stone grill menu

vegetarian Rs. 2500 plus taxes

- **lemongrass rasam**
traditional tomato & lentil broth with a hint of lemongrass

Starters

- **sarson ke phool**
broccoli florets imbued with mustard and pickling spices, char-grilled
- **anardana ambi paneer**
paneer layered raw mango sweet and sour mango sauce and dried pomegranate powder and char grilled
- **bhatti ke aloo**
baby potatoes marinated in fresh ground spices, char grilled
- **chonke mutter aur aloo ki tikki**
tempered green peas, and potato pattie stuffed with seasoned paneer and yoghurt an griddle fry

Sorbet

- **Tamarind sorbet**

Main course

- **tawa babycorn simla mirch**
a colorful combination of baby corn tossed with bell peppers
- **dal makhani**
black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
- **subzi paraat pulao**
vegetable with aromatic basmati rice

- **assorted breads**

Desserts

- **teen mithaiyan**
Three types of indian dessert



Stone grill menu

Sea food at Rs. 3500 plus taxes

- **lemongrass rasam**
traditional tomato & lentil broth with a hint of lemongrass

Starters

- **ambi jheenga**
raw mango flavoured char grilled prawn
- **tawa sea bass**
pan seared chilean seabass marinated with degi mirch and pepper
- **lasooni lobster**
garlic infused char grilled lobster
- **sarson ke phool**
broccoli florets imbued with mustard and pickling spices, char-grilled

Sorbet

- **Tamarind sorbet**

Main course

- **anardana jheenga**
fresh prawns tossed on a griddle with roasted coriander seeds and 'kashmir' chilies. served topped pomegranate seeds
- **dal makhani**
black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
- **prawn paraat pulao**
prawn curry with aromatic basmati rice
- **assorted breads**

Desserts

- **teen mithaiyan**
Three types of indian dessert



Stone grill menu

Sea food meat poultry vegetarian - Rs 4500 plus taxes

-  **lemongrass rasam**
traditional tomato & lentil broth with a hint of lemongrass

Starters

-  **ambi jheenga**
raw mango flavoured char grilled prawn
-  **tawa sea bass**
pan seared chilean seabass marinated with degi mirch and pepper
-  **lasooni lobster**
garlic infused char grilled lobster
-  **murgh methi tikka**
fresh fenugreek flavored indian spiced char grilled chicken
-  **galouti kebab**
unquestionably the greatest kebab in the lucknavi region, so soft that it literally melts in your mouth. created for the leisure loving nobles who preferred not to chew
-  **chonke mutter aur aloo ki tikki**
tempered green peas, and potato pattie stuffed with seasoned paneer and yoghurt an griddle fry

Sorbet

-  **Tamarind sorbet**

Main course

-  **anardana jheenga**
fresh prawns tossed on a griddle with roasted coriander seeds and 'kashmir' chilies. served topped pomegranate seeds
-  **dal makhani**
black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
-  **prawn paraat pulao**
prawn curry with aeromatic basmati rice
-  **assorted breads**

Desserts

-  **teen mithaiyan**
Three types of indian dessert