APPETIZER

**SEAFOOD, POULTRY AND MEAT**

**JASMINE AND GIN PRAWN TIKKA**
char grilled succulent prawns flavoured with jasmine and drizzled with gin 1700

**VARQUI CRAB**
layers of crabmeat, tandoori shrimp on crisp filo sheet 1300

**CRUSTACEAN SALAD**
crab and lobster tossed with fresh organic greens, kasundi vinaigrette 1200

**ACHARI HALDI FISH TIKKA**
clay oven roasted king fish marinated with organic turmeric pickle 1150

**MURG METHI MALAI SOUFFLÉ**
creamy chicken flavoured with fenugreek served as a soufflé 1075

**CHICKEN GALAWAT**
melt-in-your-mouth baked minced chicken tart with green pea pesto 1075

**DHUNGAR PATTHAR KE KEBAB**
lamb cooked over stone served in live smoke with peanut and fig sauce 1075
VEGETARAIN

FLOWER CHAAT .......................................................... crispy flower fritter chaat with pumpkin mash 950

PALAK PATTA CHAAT ....................................................... layers of crisp spinach leaves with tangy spinach dumplings 825

GULNAR PANEER ............................................................ seasoned cheese stuffed with morning glory spinach and pomegranate seeds 825

CORN KE KEBAB .......................................................... corn delicacy stuffed with mint potato and garlic chutney 825

MUSHROOM MIRCH MALAI .............................................. pickled mushrooms tossed with single cream and garlic 825

GALOUTI THREE WAYS ................................................... galouti kebabs of broccoli, kidney beans and beetroot cooked over griddle 825

VARQUI KHUMB .......................................................... layers of spiced mushroom, masala morel on crisp filo sheet 825

VARQ GARDEN GREEN ................................................... garden vegetables drizzled with edible flower dressing and fermented kale jelly 825

CHILLED MASALA POT ................................................... old delhi’s signature chaat served with saffron lassi 825
SOUP

- **CHICKEN POTLI MASALA BROTH** .................................................................
  chef’s special aromatic clear chicken broth ........................................... 575

- **LAMB AASH** ............................................................................................... 575
  a long lost recipe of lamb broth cooked overnight with ground spices

- **DRUMSTICK LEAF SOUP** ............................................................................. 525
  drumstick leaves cooked with southern spices

- **KHUMB NIMBU KA RASSA** .......................................................................... 525
  lemon flavoured wild mushroom soup
ENTRÉE

TIRFAL MASALA SEA BASS .................................................................
  marinated with goan pepper served with green pea mash and mushroom 2650

DUCK CONFIT ...........................................................................
  five spiced duck leg and breast pan seared with caramelised onion quinoa pulao 2550

PEPPER PRAWN ........................................................................
  prawns cooked with dehydrated spices served with black coconut rice 1950

BAMBOO CHICKEN ....................................................................
  succulent pieces of chicken with herbs fired in bamboo stem served with jasmine rice 1300

DILLI-6 CHICKEN CURRY ............................................................
  old delhi style tandoori chicken served with aromatic curry 1300

GONGURA LAMB ........................................................................
  lamb shank and tender pieces of braised lamb with sorrel leaves strudel 1350

SAFEDA LAMB BIRYANI ..............................................................
  juicy lamb cooked with indian spices layered in between aromatic basmati rice 1350
VEGETARIAN

BAIGAN KA BHARTA ................................................................................................................................. 875
deconstructed old style home made eggplant mash

PANCHDHAAN KHICHADA ....................................................................................................................... 875
five grain porridge served with assorted rajasthani accompaniments

CHENNA PANEER ........................................................................................................................................ 875
homemade cottage cheese tossed with fresh green garlic

AMRITSARI WADI ......................................................................................................................................... 875
lentil and gram flour dumplings tossed in yogurt curry

BHINDI TWO WAYS ................................................................................................................................... 875
cashew nut tossed okra and kurkuri bhindi served with salan gravy

ALOO GOBI BROCCOLI ............................................................................................................................ 875
potatoes, cauliflower and broccoli sautéed with Indian spices

TAMATAR AUR JAITOON KE KOFTE ......................................................................................................... 875
creamy olive stuffed in sundried baby tomato and cheese dumpling

GUCCHI CHOLE PULAO .......................................................................................................................... 875
melange of chickpeas and Kashmiri morels tossed with saffron basmati rice
ACCOMPANIMENT

LASOONI PALAK .................................................................
fresh spinach tempered with garlic 325

ALOO ROAST .................................................................
baby potatoes stuffed with ginger, green chillies, cheese and spinach 325

DAL METHI .................................................................
melange of tempered yellow and red lentil with a tinge of fenugreek leaves 325

DAL TADKA .................................................................
yellow lentils tempered with cumin seeds 325

LAL MOTH KI MAHARANI ........................................
red lentils simmered overnight and enriched with chef’s special recipe 325

PAPAD KA KHAZANA ........................................
assorted papad with trio of chutney and organic pickle 325

RAITA AND CURD

ORGANIC VEGETABLE RAITA ........................................
yoghurt with cucumber, carrot and tomato 300

BASIL RAITA .................................................................
yoghurt with pesto, basil seeds and fried basil 300

BURREN RAITA .............................................................
fried garlic, chilli yoghurt 300
BREAD SELECTION

LEMON LEAF NAAN .................................................................
naan flavoured with lemon leaf paste .................................. 200

AMRITSARI KULCHA ..............................................................
punjabi kulcha stuffed with potato and ground spices .......... 225

CAMEMBERT AND TRUFFLE NAAN ........................................
truffle crusted naan stuffed with camembert cheese .......... 225

GLUTEN FREE ROTI ..............................................................
clay oven cooked gluten free naan ................................... 200

KHAMEERI ROTI .................................................................
overnight fermented whole wheat flour bread .................. 175

BAJRA KI MISSI ....................................................................
traditional millet flour bread cooked and served on mud griddle 175

TANDOORI ROTI ...................................................................
whole wheat flour bread cooked in clay oven .................. 175

NARANGI SHEERMAŁ ..........................................................
steamed sweet Indian bread with orange flavoured liqueur .. 200

MANDUA ROTI ....................................................................
traditional Uttarakhand ragi flour bread ......................... 175

* Indicates vegetarian dishes
** Indicates non-vegetarian dishes

Kindly inform our associate, if you are allergic to any ingredient.
All prices are in Indian rupees and subject to government taxes.
DESSERT

- **DIFFERENT STROKES**
  trio of crispy jalebi with saffron, passion fruit reduction, fennel and black pepper crust 550

- **BADAM KA HALWA, KHURMANI KA MEETHA MILLEFEUILLE**
  almond saffron pudding, stewed apricot puff pastry 550

- **FLAVOURS OF YOGHURT**
  shrikhand, aamrakhand and mishti doi 525

- **ORANGE KHEER**
  quinoa and orange pudding cooked in reduced milk and nuts 525

- **CRISPY KALAKAND**
  home made milk dumpling stuffed with blueberries 525

- **SHAHI TUKDA**
  rich bread pudding flavoured with saffron and cardamom 525

- **CHOICE OF SORBET**
  pineapple, lychee, guava and raw mango sorbet 525

- **TRIO OF INDIAN ICE CREAMS**
  palm jaggery kulfi, filter coffee kulfi, saffron yogurt kulfi coated with chocolate 525

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TEA SELECTION

TAJ BLEND
A Taj Signature tea specially blended with assam and darjeeling to combine flavor and taste to suit a wide variety of palate

500

DESI CHAI

VARQUI SPECIAL
a signature blend by master tea sommelier

500

GINGER N LIME
a robust combination of orthodox leaves and fresh ginger, with a hint of lemon grass picked from the himalayan foothills

500

CARDAMOM CREAM
wholesome milk simmered with green cardamom pods

500

KESAR KI KAHANI
kashmiri saffron steeped overnight in spring water and served with a touch of honey, recommended with the meal

500

VEDIC TISANE
centuries old indian wisdom utilized to improve the well being

500

AADHAVAN
an artful blend which combines the freshness of mint with palate cleansing properties of fennel

500

ARJUNA
handpicked himalayan herbs and bark of arjuna with cholesterol reducing properties

500

SAMA
a light grassy concoction of chamomile and brahmi that relaxes muscles and relieves tension

500

ANASPHAL
an aromatic combination of darjeeling first bloom, star anise and mint which forms a rounded flavor on the palate

500
THE CLEANSER

VARQUI KAPHILE GREEN TEA.................................................................................................................................
rolled tea leaves with a sweet taste and a hint of toasted character 500

KADI PATTA CHA..........................................................................................................................................................
pleasant combination of lemon grass blended with aromatic curry leaf 500

VAN GULAB.................................................................................................................................................................
a collection of exotic flowers having a sweet wood flavour and a heady fragrance of wild roses 500

COFFEE SELECTION

Espresso, Doppio, Ristretto

TAJ ARTISIAN COFFEE BLEND.................................................................................................................................
80% Arabica, 20% Robusta blend. Rich, full bodied combination of sweet and brisk flavour with distinctive taste. 500

TAJ FILTER COFFEE 100% ARABICA........................................................................................................................
tones of sugar, fruits and berries, with a touch of mellow caramel 500