APPETIZER

SEAFOOD, POULTRY AND MEAT

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

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

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

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

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

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

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

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

PALAK PATTI 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

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

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

- **KHUMB NIMBU KA RASSA**
  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 .................................................................
    deconstructed old style home made eggplant mash 875

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

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

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

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

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

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

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

BIRRANI 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 SHEERMAH
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, aamrkhanda 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

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 500
wild roses

COFFEE SELECTION

Espresso, Doppio, Ristretto

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

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