

APERITIF

* **Kane Kraft** ₹ 450
Fresh sugarcane juice

Shikanji ₹ 450
A refreshing lime beverage

Mattha ₹ 450
Butter milk - Plain / Spiced

SOUP

♥ ▲ 🍲 **Tamatar Santre ka Saar (110 Kcal)** ₹ 550
Tomato soup with a hint of orange and spices

🍲 **Bhune Makai ka Shorba** ₹ 550
Spiced roasted corn broth

♥ 🍲 **Murg Yakhni Shorba (140 Kcal)** ₹ 550
Hearty chicken broth flavoured with saffron

♥ healthy 🍲 vegetarian 🍲 non vegetarian
🔥 spicy (#) contains nuts

(*) signature dishes. (▲) possible to prepare without onion and garlic on request
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APPETIZER

Vegetarian

- | | |
|--|--------|
| ▲ * Crispy Kabuli Chana Chaat
Batter fried chickpeas with sweet yogurt and dry mango chutney | ₹ 875 |
| ▲ * Bhatti ka Paneer
Cottage cheese marinated with home ground spices cooked over glowing embers, a speciality of Amritsar | ₹ 1050 |
| ♥ ▲ Broccoli Soorh Angar (140 Kcal)
Broccoli florets infused with red chilli paste and home ground spices | ₹ 1050 |
| Kumbhi Haleem ke Kebab
Kebabs of pounded smokey mushrooms, from Awadh | ₹ 1050 |
| 🔪 Lackha Seekh
Sweet corn pounded with Punjabi spices skewered and cooked on coal embers | ₹ 1050 |
| ♥ ▲ Chowk ki Tikki (350 Kcal)
Golden brown crisp potato tikki stuffed with green peas finished with sweet yogurt and dry mango chutney | ₹ 1050 |
| ▲ Bhutte ke Kebab
Baby corn coated with spicy potato mixed and fried | ₹ 1050 |
| ♥ Hare Moong ki Shammi (260 Kcal)
Split green gram with golden onion, cooked with a chef special masala | ₹ 1050 |
| 🔪 Aloo Tukda
Crispy fried baby potatoes tossed with spices | ₹ 950 |

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APPETIZER

Non Vegetarian

- 
- | | |
|--|--------|
| Bhatti ka Jheenga
Arabian sea prawns rubbed with freshly ground spices cooked over glowing embers, speciality of Amritsar | ₹ 2100 |
| Jaituni Jheenga
Plump coastal prawns flavoured with olives | ₹ 2100 |
| Tandoori Salmon
Steaks of blush pink salmon, spiked with Indian spices cooked in the tandoor | ₹ 2650 |
| Achari Mahi Tikka
Fish cubes flavoured with pickled spices and chargrilled | ₹ 2100 |
| Machhi Chutneywali
Pomfret fillets marinated with fresh mint and coriander paste cooked on a mahi tawa | ₹ 2500 |
| Murg Kalmi (360 Kcal)
Chicken drumsticks with fresh ground spices, cooked over glowing embers | ₹ 1500 |
| Tandoori Kukkad
Tender chicken chargrilled with homemade tandoori masala, a delicacy from Punjab | ₹ 1500 |
| Doodhiya Murg Tikka
Creamy chicken morsels, cooked in a tandoor | ₹ 1500 |
| Atish e champ
A lost recipe from the kitchens of Nawabs, tender lamb chop flavoured with red chilli and royal cumin seeds, cooked in a tandoor | ₹ 1500 |
| Lucknawi Seekh
Coarse lamb mince skewered kebabs from Lucknow | ₹ 1500 |
| Galouti kebab
Signature kebab of the restaurant, made of minced lamb, cooked on a mahi tawa | ₹ 1500 |

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MASTER STROKES

🌱 Vegetarian Light Shades

- # ▲ **Paneer Makhani** ₹ 1200
Cottage cheese chunks with a buttery tomato gravy
- 🌶️ **Spicy Gucchi Kumbh** ₹ 1950
Handpicked Kashmiri morels, complimented with button mushrooms
- ▲ * **Haldi Malai Ki Subzi** ₹ 1350
Vegetables tossed with clotted cream and turmeric
- 🌶️ * **Baingan Bharta (350 Kcal)** ₹ 1200
A North Indian delicacy of brinjal charred in a tandoor, cooked with onions and tomatoes
- Paneer Hara pyaz** ₹ 1200
Paneer delicacy from Punjab, finished with fresh spring onion, spices and cream
- #▲ * **Chilgoza Falli Shatavari** ₹ 1400
String-less green beans, asparagus and roasted pine nuts, creates a unique symphony of flavours
- ▲ **Subz Kalonji** ₹ 1200
Crunchy vegetables tempered with onion seeds
- 🌶️▲ **Lasooni Palak (380 Kcal)** ₹ 1200
Spinach tempered with garlic
- Mausam ki Tarkari** ₹ 1200
Seasonal vegetable made home style with robust Indian spices
- Nadru Singhade ka Chowgra** ₹ 1350
A preparation of lotus stem and water chestnut spiced with Guntur chillies
- ▲ **Peepaywale Chole** ₹ 1200
Spiced chickpeas slow cooked in an Amritsari style served with a leavened soft bread
- 🌶️ **Rassedar Aloo Wadiyaan** ₹ 1200
A popular household dish from Punjab made of dried lentil nuggets and potato
- Methi Matar Makhana** ₹ 1200
Lotus seeds and green peas tossed with cashewnut and raisins
- Khubani Anjeer ke Koffe** ₹ 1350
Apricot and fig dumpling simmered in a rich Lucknawi gravy
- Masala Kraff Dal** ₹ 1050
Traditional rich North Indian lentil, simmered overnight on a tandoor finished with home churned butter and cream
- ▲ **Bhagarwali Dal** ₹ 1050
A home style preparation of tempered yellow lentil

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BOLD STROKES

Meat and Poultry

- # * Sikandari Raan** ₹ 3500
In ancient history kings used to celebrate victory over slow cooked leg of kid lamb, flambèed the Masala Kraft way
- Nalli Nihari** ₹ 1700
From the royal kitchens of the Nawabs, this lamb shank delicacy is famous for its spice and subtle flavours
- Laal Maans** ₹ 1700
A traditional style lamb curry from Rajasthan
- Balti Gosht** ₹ 1700
A lamb delicacy from Lahore served in a traditional Indian wok
- # Murg Tikka Makhni** ₹ 1500
North Indian dish of chicken tikka simmered in rich buttery tomato gravy
- Puran Singh ke Dhabe ki Chicken Curry** ₹ 1500
Age-old recipe of Ambala, farm fed chicken made with home ground spices, finished with curd and coriander leaves
- # Kali Mirch ka Murga** ₹ 1500
Smoked chicken cooked with a robust flavour of peppercorn
- ♥ Nukkad Ka Kukkad (360 Kcal)** ₹ 1500
Home-style chicken preparation with onion tomato and whole spices

Aquatic Strokes

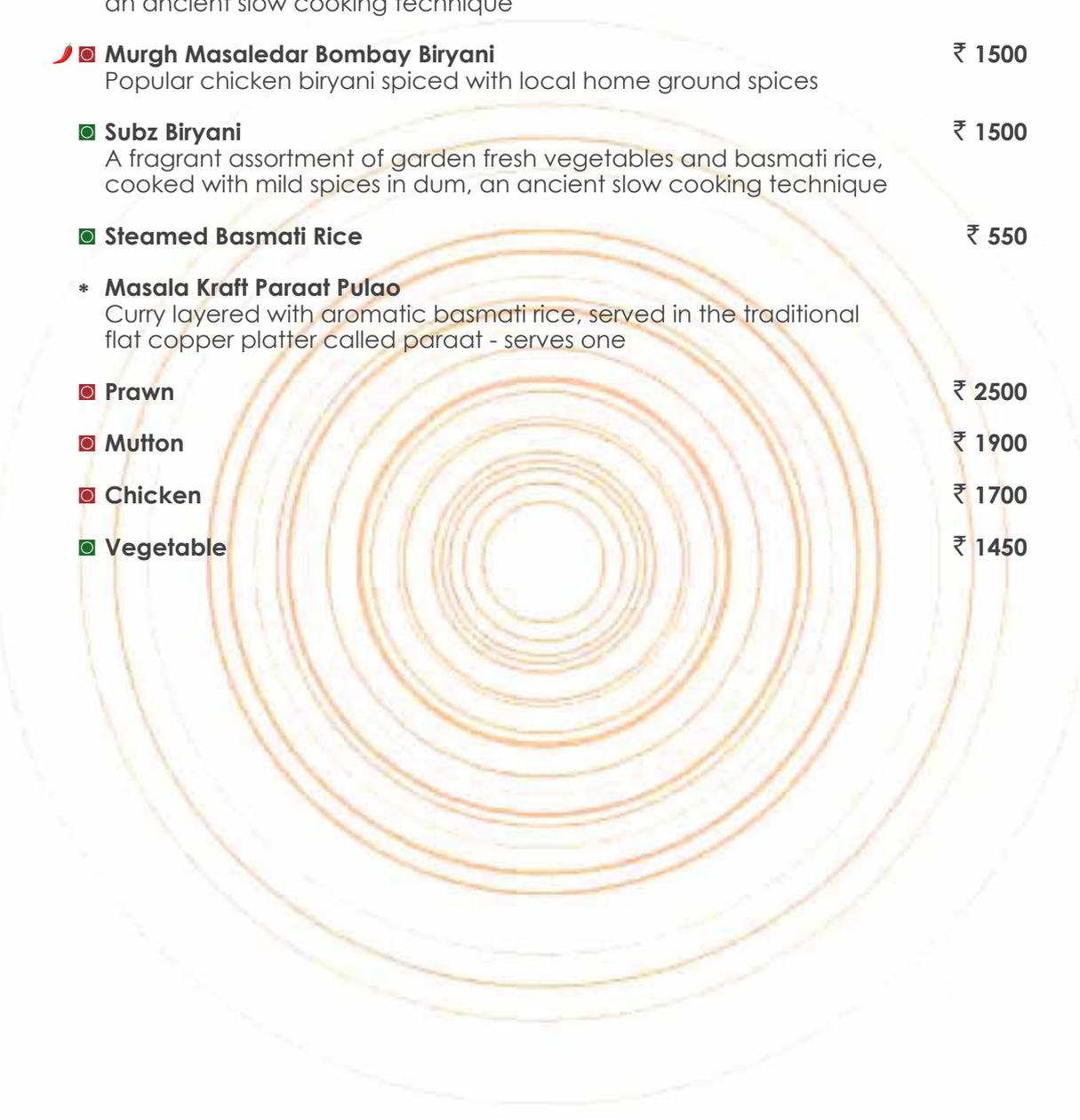
- Crab Kalimiri** ₹ 2900
Crab meat cooked with coconut milk and a dash of peppercorn, speciality of Thalasseri, Kerala
- Alleppy Pomfret Curry** ₹ 2650
A fish curry from the Malabar coasts, flavoured with raw mango and coconut
- Khadhai Ka Jheenga** ₹ 2250
Arabian sea prawns tossed with whole spices and chillies
- Mahi Sunehri** ₹ 2250
Indian salmon curry flavoured with robust fenugreek seeds, Lucknawi style

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RICE SPREAD

- 
- **Gosht Biryani Noor-e-Taj** ₹ 1800
Biryani from the dastarkhans, a delicate and flavorful blend of the choicest cuts of lamb and long grain basmati rice, cooked in dum, an ancient slow cooking technique
 - 🌶️ ■ **Murgh Masaledar Bombay Biryani** ₹ 1500
Popular chicken biryani spiced with local home ground spices
 - **Subz Biryani** ₹ 1500
A fragrant assortment of garden fresh vegetables and basmati rice, cooked with mild spices in dum, an ancient slow cooking technique
 - **Steamed Basmati Rice** ₹ 550
 - * **Masala Kraft Paraat Pulao**
Curry layered with aromatic basmati rice, served in the traditional flat copper platter called paraat - serves one
 - **Prawn** ₹ 2500
 - **Mutton** ₹ 1900
 - **Chicken** ₹ 1700
 - **Vegetable** ₹ 1450

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YOGURT SOFT HUES

Matki Dahi Fresh yogurt	₹ 400
Pudina Raita Spiced yogurt with mint	₹ 400
Vegetable Raita Spiced yogurt with vegetables	₹ 400
Boondi Raita Spiced yogurt with gram flour pearls	₹ 400
Tadka Dahi Yogurt tempered with Indian spices	₹ 400

BREAD CANVAS

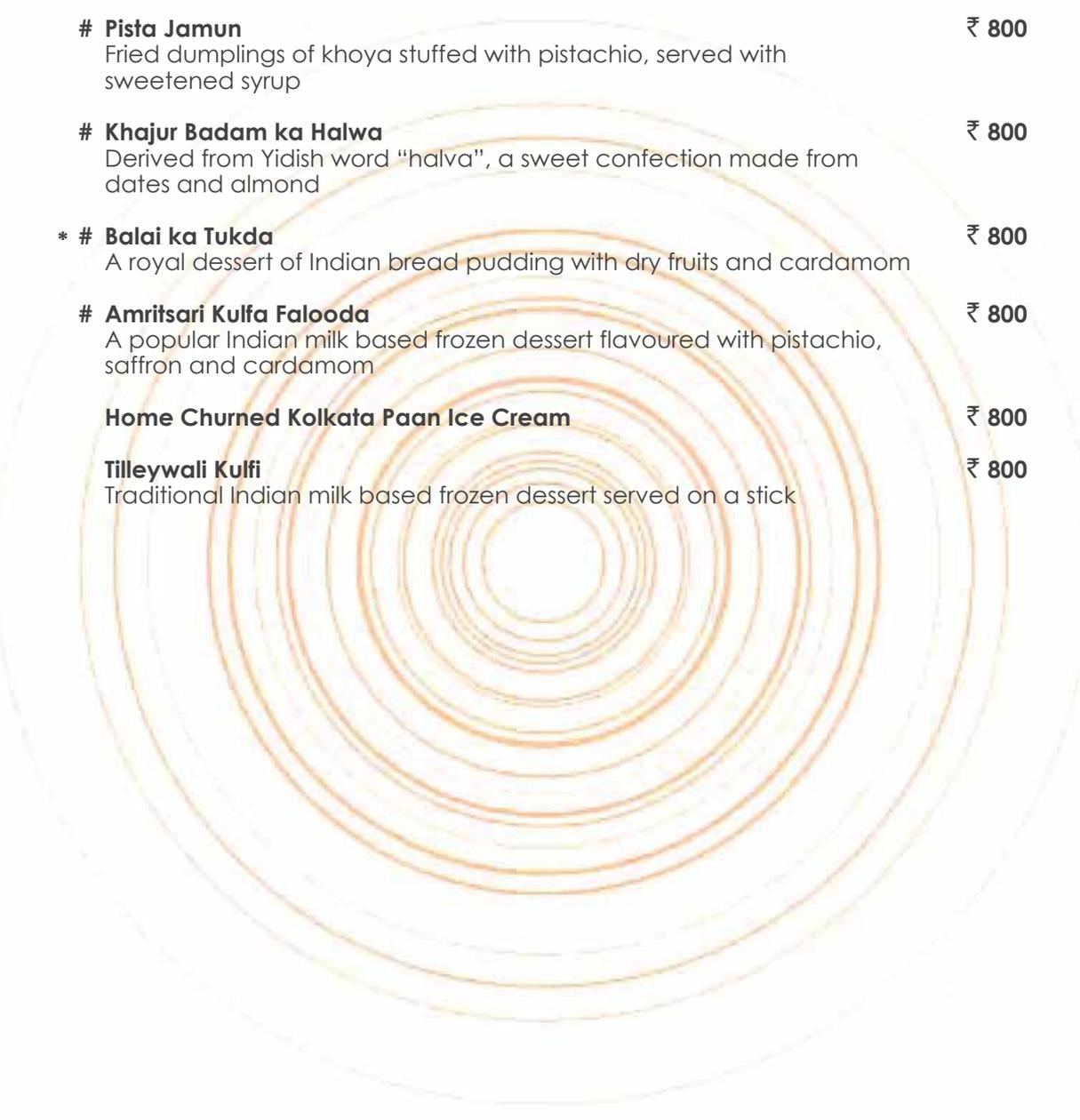
Naan - Plain / Garlic / Butter / Cheese Refined flour bread made in a tandoor	₹ 325
Tandoori Roti Whole wheat bread made in a tandoor, served plain or with butter	₹ 325
Paratha - Laccha / Pudina / Mirchi Layered whole wheat bread topped with mint leaves or chillies	₹ 325
Kulcha - Paneer / Aloo Dhaniya Refined flour bread served plain or stuffed with cottage cheese, or potato and raisins or potato and coriander	₹ 325
Phulka (2 Pieces) Puffed Indian bread made on a griddle from home ground wheat	₹ 300
Nachini Phulka (2 Pieces) Puffed Indian bread made on a griddle from red millet	₹ 350
Roomali Roti Thin refined flour bread is made on an inverted griddle	₹ 325

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DESSERT PALETTE

- 
- # **Angoori Rasmalai** ₹ 800
Cottage cheese dumplings poached in a sweetened and reduced saffron milk
- # **Pista Jamun** ₹ 800
Fried dumplings of khoya stuffed with pistachio, served with sweetened syrup
- # **Khajur Badam ka Halwa** ₹ 800
Derived from Yidish word "halva", a sweet confection made from dates and almond
- * # **Balai ka Tukda** ₹ 800
A royal dessert of Indian bread pudding with dry fruits and cardamom
- # **Amritsari Kulfa Falooda** ₹ 800
A popular Indian milk based frozen dessert flavoured with pistachio, saffron and cardamom
- Home Churned Kolkata Paan Ice Cream** ₹ 800
- Tilleywali Kulfi** ₹ 800
Traditional Indian milk based frozen dessert served on a stick

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WINE PAIRED MENU

Vegetarian

* Bhune Makai ka Shorba

A spiced roasted corn broth

Kumbhi Haleem ke Kebab

Kebabs of pounded smoky mushrooms, from Awadh

▲ Broccoli Soorkh Angar

Broccoli florets infused with red chilli paste and home ground spices

Bhutte ke Kebab

Baby corn coated with spicy potato mixed and fried

▲ Paneer Makhani

Cottage cheese chunks with a buttery tomato gravy

or

Nadru Singade ka Chowgra

Lotus stem and water chestnut spiced with Guntur chillies

▲# Chilgoza Falli Shatavari

Stringless green beans, asparagus and roasted pine nuts

Masala Kraff Dal

Traditional rich North Indian lentil, simmered overnight on tandoor finished with home churned butter and cream

Jeera Rice

Cumin flavoured basmati rice

Assorted Indian Breads

Khajur Badam ka Halwa

Derived from Yidish word "hulva", a sweet confection made from dates and almond

Maharana's Menu

Our signature sugar cane juice

₹ 4000

Nawab's Menu - choose two

Sula Vineyards Brut, India

Grover Zampa La Reserve Cabernet Blend, India

Taj Svava NV Sangiovese Cabernet, India

₹ 4750

Samraat's Menu - choose two

G.H. Mumm, France

Saint Clair Pioneer Block No. 2 Taj Cellar Selection, Sauvignon Blanc,

Malborough, 2014, New Zealand

Taj Svava NV Sangiovese Cabernet, India

₹ 5750

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WINE PAIRED MENU

Sea Food

Murg Yakhni Shorba

Hearty chicken broth flavoured with saffron

Jaituni Jheenga

Plump coastal prawns flavoured with olives

Tandoori Salmon

Steaks of salmon, marinated with Indian spices cooked in the tandoor

Achhari Mahi Tikka

Fish cubes flavoured with pickled spices and chargrilled

Crab Kalimiri

Crab meat cooked with coconut milk and a dash of peppercorns, from Thalassery, Kerala

or

Mahi Sunehri

Indian salmon curry with robust fenugreek seeds flavour, Lucknawi style

Chilgoza Falli Shatavari

Stringless green beans, asparagus and roasted pine nuts

Masala Kraff Dal

Traditional rich North Indian lentil, simmered overnight on tandoor finished with home churned butter and cream

Steamed Basmati Rice

Assorted Indian Breads

Khajur Badam ka Halwa

Derived from Yidish word "halva", a sweet confection made from dates and almond

Maharana's Menu

Our signature sugar cane juice

₹ 6000

Nawab's Menu - choose two

Sula Vineyards Brut, India
Grover Zampa La Reserve Cabernet Blend, India
Taj Svara NV Sangiovese Cabernet, India

₹ 6750

Samraat's Menu - choose two

G.H. Mumm, France
Saint Clair Pioneer Block No. 2 Taj Cellar Selection, Sauvignon Blanc,
Malborough, 2014, New Zealand
Taj Svara NV Sangiovese Cabernet, India

₹ 7500

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WINE PAIRED MENU

☐ Non-Vegetarian

Murg Yakhni Shorba

Hearty chicken broth flavoured with saffron

Doodhiya Murg Tikka

Creamy chicken morsels, cooked in tandoor

* # 🌶️ Galouti Kebab

Signature kebab of restaurant, made of minced lamb, cooked on mahi tawa

Lucknawi Seekh

Coarse lamb mince skewered kebabs from Lucknow

Nalli Nihari

From the royal kitchens of the Nawabs, this lamb shank delicacy is famous for its spice and subtle flavours

or

🍷 Nukkad Ka Kukkad (360 Kcal)

Home-style chicken preparation with onion tomato and whole spices

Chilgoza Falli Shatavari

Stringless green beans, asparagus and roasted pine nuts

Masala Kraft Dal

Traditional rich North Indian lentil, simmered overnight on tandoor finished with home churned butter and cream

Jeera Rice

Cumin flavoured basmati rice

Assorted Indian Breads

* # Balai ka Tukda

A royal dessert of Indian bread pudding with dry fruits and cardamom

Maharana's Menu

Our signature sugar cane juice

₹ 4500

Nawab's Menu - choose two

Sula Vineyards Brut, India

Grover Zampa La Reserve Cabernet Blend, India

Taj Svava NV Sangiovese Cabernet, India

₹ 5500

Samraat's Menu - choose two

G.H. Mumm, France

Saint Clair Pioneer Block No. 2 Taj Cellar Selection, Sauvignon Blanc,

Malborough, 2014, New Zealand

Taj Svava NV Sangiovese Cabernet, India

₹ 6250

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TEA

Taj House Blend

₹ 500

Unique blend of Darjeeling and Assam tea which offers elegant flavour and full bodied concoction

White Tip Darjeeling

₹ 500

The tea treasured for its ripe complex flavour and floral bouquet is a clear favourite of lovers of Darjeeling's distinct muscatel character, this tea is a well-defined cup infusion from the first flush of golden-tipped leaves

TAJ SIGNATURE TEA

Duflating Gold

₹ 600

Our signature tea is high grade tea from Assam with bold whole leaves and an abundance of golden tips, infused into a deliciously malty and light-spicy black tea

Makaibari

₹ 600

This top grade first flush from Darjeeling is lighter in cup colour but very complex with a peach blossom fragrance that carries through and lingers on a palate with sweet taste that is floral and mildly fruity

Singtom

₹ 600

Located in the Darjeeling East valley, this first pluck with a tippy leaf and wiry appearance imparts a mellow and floral taste to the tea, this mild tea is known for its fresh green and floral notes with subtle hints of wood

SPECIALITY TEA

Tulsi

₹ 500

A herbal infusion made from a blend of the finest basil

Cardamom

₹ 500

A distinctly sweet aromatic flavoured tea that goes very well with milk

Kashmiri Kahwa

₹ 500

A blend of green tea leaves with saffron strands, a cinnamon bark and cardamom pod which is the distinctive feature of this mild aromatic tea

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COFFEE

Taj House Blend ₹ 500

A unique blend of high grown arabica and robusta with rich and intense flavour

Taj Signature Indian Harvest Blend ₹ 500

A perfect combination of arabica and robusta beans from Southern part of India with chocolate aroma and soothing finish

Aged Monsoon Malabar ₹ 500

A low caffeine and acidic coffee with tinge of dry spices and bold flavours of chocolate with smooth finish

Indian Peaberry ₹ 500

The round peaberry bean is a favourite in South India as it captures the best in aroma, flavour and acidity

Brazilian Santos ₹ 500

This coffee of Brazil, is appreciated for its full and creamy body with a mild flavour

Java Estate ₹ 500

A rare Indonesian arabica with heavy earthy flavour and spicy aroma

Decaffeinated Guatemala ₹ 500

This coffee sets the standards by which the other coffees are measured. Extremely well balanced with good acidity and body, its rich flavour makes it a continued favourite.

Espresso ₹ 450

A 30ml shot of pure coffee extract

Cappuccino ₹ 450

Single espresso shot with thick steamed milk

SPECIALITY COFFEE

Degree Coffee ₹ 500

South Indian filter coffee served with a flair

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