Dear Guest,

It is our endeavor to always take very special care of all our guests. If you are allergic to any one of the below mentioned food allergens, please inform our server before ordering your meal.

**Common Food Allergens:**
- Milk
- Egg
- Peanut
- Tree nut (Cashew nut, Walnut)
- Fish
- Shell fish
- Soy
- Wheat

*Indicates non-vegetarian dishes; • Indicates vegetarian dishes*

All prices are in local currency (Ngultrum)

All prices are subject to 20% Bhutan sales tax + 10% service charges

Please let us know if you are allergic to any ingredients.
### SOUPS
- **Lemon chili garlic**
  spicy lemon garlic clear soup with chicken / vegetables
  500 / 450
- **Cream of roasted garlic with chicken**
  garlic soup with chicken and milk foam
  500
- **Shorba tomato / pepper**
  Indian inspired soup with tomato or black pepper
  450
- **Minestrone milanese**
  traditional Italian tomato based soup with basil, arborio and exotic vegetables
  475
- **Truffle scented wild mushroom**
  creamy wild mushroom soup with truffle essence
  475
- **Clear noodle soup**
  chicken / vegetable / tofu
  500 / 450

### SALADS
- **Caesar salad**
  Iceberg lettuce tossed with homemade caesar dressing of anchovies and served with parmesan shaving and croutons
  825
- **Organic antipasti vegetable platter**
  combination of tomato, capsicum, antichoke, eggplant, zucchini, pumpkin with black olives and pickled cucumber
  750
- **Organic caprese**
  buffalo mozzarella cheese, sliced tomatoes, fresh basil with extra virgin olive oil; garnished with croutons
  625
- **Taj Tashi salad bowl**
  assorted organic greens, toasted walnut, vegetable spiral, citrus fruits and grain mustard golden garlic dressing
  625
- **Twisted waldorf**
  apple and radish with lemon zest, coconut mayonnaise and almond soil
  625
STARTERS

- Grilled prawns 1575
  herb grilled prawns on organic citrus and tomato salsa

- Prawn butter chilli garlic 1575
  crispy fried prawns tossed in sichuan and red pepper

- Smoked salmon and cream cheese 1575
  cream cheese wrapped with smoked salmon served with sour cream

- Seekh kebab 950
  minced lamb marinated with indian spices and cooked in clay oven

- Sesame chicken 750
  pan seared chicken diced tossed with chilli and sesame served with sweet chilli dip

- Vegetable kebab platter 750
  assorted vegetarian kebabs served with mint and chilli tomato chutney

- Poh pia je 675
  fried vegetable spring roll served with chilli plum sauce

- Hara bhara kebab 675
  pane fry mixed vegetable patty served with mint and chilli tomato chutney
PIZZAS

- Pizza pepperoni 875
  pizza topped with pepperoni

- Mengay 850
  red rice pizza topped with poppy seed paste, chicken and local cheese

- Artichoke and fungi misto 675
  assorted mushrooms and artichoke with pesto

- Slimmer deal 675
  whole wheat pizza with steamed American corn, broccoli, baby corn and olives

- Margherita 625
  plum tomatoes and basil with fresh mozzarella cheese

Make your own pasta with choice of:

PASTA: penne, fusilli, spaghetti, fettuccini and whole wheat penne

SAUCES: bianco - seafood 1200
  carbonara - yolk, cheese & bacon 975
  bolognese - minced tenderloin 975
  alfredo - chicken/vegetable and mushrooms 975/875
  arrabbiata - tomato, garlic and paprika 875
  tomato fresh basil 875
  aglio-o-olio - chicken/vegetable 975/875
  spinach and cheese ravioli with chive cream sauce 875
<table>
<thead>
<tr>
<th>INDIAN MAINS</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bhuna Gosht</td>
<td>1075</td>
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<tr>
<td>Lamb cooked in freshly ground garam masala and tomato gravy</td>
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<tr>
<td>Murgh labahdar</td>
<td>975</td>
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<tr>
<td>Mughal-inspired braised chicken in onion tomato gravy with aromatic Indian spices</td>
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<tr>
<td>Murgh saagwala</td>
<td>975</td>
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<tr>
<td>Braised chicken in spinach gravy and spices</td>
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<tr>
<td>Murgh tariwala</td>
<td>975</td>
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<tr>
<td>Home style chicken curry cooked in thin tomato onion gravy</td>
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<tr>
<td>Paneer makhani</td>
<td>800</td>
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<tr>
<td>Cottage cheese cooked with butter, tomato gravy and spices</td>
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<tr>
<td>Mushroom palak</td>
<td>800</td>
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<tr>
<td>Mushroom cooked in spinach gravy</td>
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<tr>
<td>Singhada mutter</td>
<td>800</td>
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<tr>
<td>Water chestnut and green peas curry</td>
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<td>Aloo jeera</td>
<td>800</td>
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<tr>
<td>Cumin seeds and Indian spices tempered potatoes</td>
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<tr>
<td>Dal makhani</td>
<td>625</td>
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<tr>
<td>Black lentils simmered overnight and enriched with butter and cream</td>
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<tr>
<td>Ghar ki dal</td>
<td>500</td>
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<tr>
<td>Yellow lentil tempered with cumin, garlic and red chili</td>
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<tr>
<td>Biryani</td>
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<tr>
<td>Long grain basmati rice flavored with whole Indian spices, served with masala salan and mix vegetable raita</td>
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</tr>
<tr>
<td>chicken</td>
<td>900</td>
</tr>
<tr>
<td>vegetable</td>
<td>750</td>
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<tr>
<td>Indian breads</td>
<td>195</td>
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<tr>
<td>Tandoori roti (plain/butter) / tandoori naan (plain/butter/garlic) / kachra (onion/pudina) / laccha paratha / phulka / tawa paratha</td>
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WESTERN MAINS

- **Roasted lamb rack**  
  herb roasted lamb rack with nicoise vegetables, pan fried potatoes and mint jus  
  $3075

- **Rib eye steak**  
  with triple cooked chips, herb sautéed mushrooms, buttered vegetables and pepper caramel jus  
  $2575

- **Grilled salmon**  
  atlantic salmon served with herb lemon quinoa, piccalilli and grain mustard sauce  
  $1975

- **Baked glazed cod**  
  with organic grilled vegetables, chive crushed potatoes and saffron aioli  
  $1975

- **Fillet mignon**  
  served on cilantro mash with buttered broccoli and red wine jus  
  $1975

- **Chicken grilled**  
  char grilled chicken boneless leg with pan fried potato and sundried tomatoes served with wilted spinach and thyme jus  
  $1175

- **Creamy mushroom and zucchini risotto**  
  mushroom and zucchini risotto with truffle essence and parmesan crisp  
  $850

- **Parmigiana**  
  baked layers of eggplant and squash with cheese served on bean ragout and spicy tomato sauce  
  $850

HOME CLASSICS

- **Patsha jaju**  
  cane shoot soup served with buckwheat pancake  
  $350

- **Sikam paa**  
  dried pork cooked with local green beans and red chilli  
  $1100

- **Norsha fin**  
  beef cooked with rice noodles  
  $950

- **Jasha tshoem**  
  spicy chicken stew  
  $950

- **Datshi**  
  Authentic bhutanese local cheese and chilli stew with your choice of mushroom, beans or potatoes  
  $650

- **Kewa kakuru thingye tshoem**  
  potato and pumpkin stew with local pepper and spring onions  
  $650
ASIAN MAINS

- Kung pao chicken
  stir fried chicken with cashew nut and dry red chilli
  975

- Chicken yellow curry
  Thai style chicken curry cooked in Thai yellow curry paste
  and coconut milk
  975

- Tenderloin and stir fried shitake
  stir fried tenderloin slices and shitake mushroom in
  oyster and chilli sauce
  975

- Gui zhou fish
  pan seared fish fillets coated with sichuan pepper sauce
  925

- Home style tofu
  steamed tofu with shitake mushroom in black bean sauce
  825

- Chinese greens
  stir fried green vegetables in sesame golden garlic sauce
  825
  all mains will be served with a portion of jasmine rice

- Wok fried garlic noodles
  chicken / vegetable
  725 / 650

- Fried rice
  chahan / Japanese fried rice with prawns and eggs /
  szechuan / vegetable szechuan fried rice /
  975 / 750

BITES

- Breaded chicken on brioche
  crumb fried chicken on toasted brioche with vegetables
  and feta spread, served with potato wedges
  725

- Chicken tikka pakora
  chicken tikka fried in lentil batter served with sauces
  725

- Choose your burger
  choice of beef / chicken / vegetable
  with tomato, onion, cheese, mayonnaise, lettuce and french fries
  725 / 675 / 625

- Smoked salmon
  smoked salmon with cream cheese spread, sautéed onion
  and gherkins in ciabatta
  750

- Lamb kofta
  grilled lamb kofta with pita bread, lemon,
  hummus and potato wedges
  750

- Organic sandwich
  buffalo mozzarella, tomato, sundried tomato, basil pesto in
  natural olive oil served with potato wedges
  625
Taj Tashi club sandwich 650 / 525
Non-veg - pork ham, roast chicken, lettuce, tomato, fried egg, cheese, mayonnaise served with house salad and french fries
Veg - coleslaw, lettuce, tomato, cucumber, cheese, mayonnaise served with house salad and french fries

Vegetable pakora 450
assorted sliced vegetables fried in lentil batter

Chili cheese toast 425
grated cheese toast, fresh coriander and green chili with house salad

Cajun french fries / wedges 425
cajun spiced french fries or potato wedges

WELLNESS MENU

SALAD 525
apples and roquefort with toasted almonds

SOUP 375
fresh tomato and basil chilled gazpacho

POWER JUICES 400
mellow sweet lime with mint, ginger, orange and carrot

MAINS

Steamed salmon 1875
marinated steamed salmon fillet served with extra virgin olive oil tossed vegetables and lime

Poached chicken breast 1175
poached chicken breast served with steamed vegetables and balsamic reduction

Whole wheat penne 775
penne tossed with spinach, garlic and mushroom in extra virgin olive oil

DESSERTS

selection of seasonal fresh cut fruits 400
## TAJ AUTOGRAPH
Autograph dishes curated by our chefs from the world of Taj

| Restaurant/Location | Dish Description | Price
|---------------------|------------------|-------|
| VIVANTA BY TAJ, REBAK ISLAND LANGKAWI | Nasi goreng (Indonesian fried rice tossed with chicken and shrimps, chilli and garlic, topped with fried egg, served with satay and crackers) | 1250
| TAJ CAPE TOWN | Chicken / vegetable bunny chow (a South African street food tradition, hollowed out soft bread bun filled with dutchman vegetables or chicken curry) | 950 / 775
| ST. JAMES COURT, A TAJ HOTEL, LONDON | Fish n chips (white fish fillet fried in beer batter, served with chunky chips, mushy peas, tartare sauce and fresh lemon) | 850
| THE PIERRE, A TAJ HOTEL, NEW YORK | Cobb salad (an American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hard boiled egg, coriander with scallion and buttermilk dressing) | 800

## COMFORT FOOD

| Dish | Price
|------|-------|
| Tandoori chicken (yoghurt, red chilli marinated chicken breast and leg on the bone, char grilled in clay oven) | 1200
| Mutton rogan josh (a hearty lamb stew brimming with flavors from the valley of Kashmir) | 1050
| Butter chicken (a mild spiced, butter rich classic from Punjab, flavored with cly fenugreek leaves) | 950
| Kathi roll (whole wheat wrap with a choice of lamb / chicken / paneer served with mint and tomato chutney) | 850 / 750 / 650
| Lehsumi palak (garlic and spinach in Indian spices served with Indian bread or rice) | 725
| Rajmah chawal (slow cooked red kidney beans served with barmati rice or choice of bread) | 525
| Khichdi (rice and lentils cooked with cumin, served with plain yoghurt, papad and pickle) | 425
| Curd rice (a delightful and light combination of rice and natural yogurt with urad dal, tempered with curry leaves and mustard seed, served with papad and pickle) | 425
DESSERT

- Our signature warm chocolate cake
  served with vanilla ice cream 525
- Baked gulab jamun cheese cake
  baked cheese cake stuffed with milk-solid-based indian sweet 525
- Chocolate hazelnut tart
  warm chocolate hazelnut tart served with custard sauce 475
- Mocha coffee bliss
  rich and flavorful coffee cake 475
- Grand marnier crème caramel
  caramel custard flavored with grand marnier 475
- Blueberry panna cotta
  sugar free 475
- Congo
  your choice of ice cream with banana, whipped cream, roasted nuts and strawberry sauce 325