

SOUPS

Tom yum Koong	525
<i>Spicy Thai prawn soup with lemon grass, galangal and bird chilies</i>	
Murgh kalimirch ka Shorba	400
<i>Chicken and black pepper soup with Indian spices</i>	
Hot and sour	400
<i>Chicken /Vegetable</i>	
Clear noodle soup	300
<i>Chicken /Vegetable</i>	
V Minestrone	375
<i>Fresh tomato and vegetable broth with parmesan cheese and pasta</i>	
V Roasted tomato and garlic soup	375
<i>Cheese straws</i>	
V Forest grown mashutake puree	375
<i>Cream and Truffle Essence</i>	
Creamy sweet corn soup	300

STARTERS

Lasooni tawa jhinga	1600
<i>Garlic and mustard flavored tiger prawns served with mint and chili tomato chutney</i>	
Calamari fritters	1000
<i>Chili mayo and greens</i>	
Tandoori murgh	950
<i>Chicken marinated in Indian exotic spices, cooked in clay oven, served with mint and chili tomato chutney</i>	

V - Indicates vegetarian

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Caesar salad	
- Grilled prawn	700
- Grilled chicken breast	575
- Creamy creaser dressing, anchovy, crispy bacon, garlic croutons & poached egg	475
Roti pe boti	700
<i>Boneless tender pieces of lamb on sesame bread served with mint and chili tomato chutney</i>	
Thai beef Salad	600
<i>Strips of beef, crunchy vegetables, bird eye chili, cilantro, sesame and fish sauce dressing</i>	
Chicken Yakitori	500
<i>Chicken skewers served with red cabbage salad and sesame soya sauce</i>	
V Vietnamese papers roll	500
<i>Rice paper roll stuffed with vegetables and glass noodles served with sweet chili sauce and soya dip</i>	
V Vegetable hara bhara Kebab	500
<i>Pan fried mix vegetable patty served with mint and chili tomato chutney</i>	
V Caramelized onion and cheese tart	500
<i>Parmesan, greens and balsamic reduction</i>	
V Taj Tashi salad bowl	500
<i>Assorted herb greens, toasted walnut, vegetable spiral, citrus fruits and grain mustard and golden garlic dressing</i>	

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INDIAN MAINS

Lamb Roghanjosh	950
<i>Slow simmered lamb stew from Kashmir</i>	
Murg zaffrani	850
<i>Almond and cashew marinated chicken cooked in clay oven and finished in a saffron gravy</i>	
South Indian Fish curry	850
<i>Mustard, curry leaves and tangy tomato flavored fish curry</i>	
Appam	700
<i>Rice hoppers with chicken or vegetable stew</i>	
V Paneer Aap ki pasand	700
<i>Cottage cheese with choice of Spinach, fenugreek, green peas, bell pepper, tomato gravy or cashew gravy</i>	
V Subz Miloni	650
<i>Mix vegetable cooked in smooth spinach gravy</i>	
V Shahi malai kofta curry	650
<i>Dumplings of cottage chesse, potato, dry fruit and nuts, cooked in light saffron and cashew sauce</i>	
V Aloo Aap ki pasand	625
<i>Potato with choice of cumin, cauliflower, green peas or spinach</i>	
V Dal makhani	500
<i>Black lentils simmered overnight and enriched with butter and cream</i>	
V Ghar ki dal	450
<i>Yellow lentil tempered with cumin, garlic and red chili</i>	

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Biryani

*Long grain basmati rice flavored with whole Indian spices,
served with mirch ka salan and mix vegetable raita*

V Vegetable	650
Chicken	800
Lamb	850

V Choice of rice **400**

Steam
Jeera pulao
Vegetable pulao

Indian breads **150**

Tandoori Roti (plain/butter)
Tandoori Nan (plain/butter/garlic)
Kulcha (onion/Pudina)
Lacha Paratha
Phulka
Tawa paratha

**ALL INDIAN MAIN COURSES ARE SERVED WITH EITHER
TWO PIECES OF INDIAN BREADS OR A PORTION
OF BASMATI RICE**

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WESTERN MAINS

Cumin scented New Zealand lamb chops 3000

Cannellini bean ragout and mint sauce

T-bone steak 2500

Stacked potatoes, herb sautéed mushrooms, grilled tomatoes and green peppercorn sauce

Risotto Frutti di mare 1500

Creamy seafood risotto with prawns, scallop, squid and salmon

Pan seared Norwegian salmon/ Black Cod 1700

Prunes, courgette and sweet basil cous cous with saffron sauce

Roasted lemon thyme chicken 1100

Artichoke, green pea and home made gnocchi in herb tomato sauce

Spaghetti/ whole wheat penne and fettuccine with your choice of sauce: 750

Bolognese

Carbonara

Pesto

Arabiatta

Alfredo

V Creamy mushroom and zucchini risotto 700

Matsutake, porcini and zucchini risotto with truffle essence and parmesan crisp

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ASIAN MAINS

Nasi Goreng	1000
<i>Indonesian fried rice crowned with fried egg, served with chicken, prawn satay , peanut sauce and Sambal</i>	
Kung Pao Chicken	900
<i>Chinese style chicken preparation with peanut, sesame and water chestnut</i>	
Nuea phad prik sod vollapa	850
<i>Succulent tenderloin with Thai herbs, bird chilies and sweet basil</i>	
Pla rad Prik	800
<i>Crispy fried fish topped with a tangy sauce and Thai herbs</i>	
Beef teriyaki	800
<i>Tender steak seared and glazed with a glistening teriyaki sauce served with jasmine rice</i>	
V Gaeng phed je	650
<i>Thai green curry with eggplant, bamboo shoot, Pok Choy, mushrooms, baby corn, potatoes and green beans</i>	
Phad Thai	500
<i>Sweet and sour flat Thai rice noodles, fish sauce, peanut and egg</i>	
Wok fried garlic noodles	500
<i>Chicken/ vegetable</i>	

All dishes are served with Jasmine rice

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SOUTH AMERICAN

Sao Paulo Chicken & Tortilla Soup 400
*Spiced chicken broth with roasted chicken, peppers topped with
crispy tortillas*

Vegetable Quesadilla (Vegetarian) 475
*Smoked cheese, roasted peppers & onions stuffed in tortillas
Served with tomato chili salsa and sour crème*

Cajun Spiced Grilled Chicken Salad 575
*Amalgam of baked bell peppers, cheddar cheese and chicken salsa
spiced with Cajun spices served in tortilla tulip*

Enchiladas Cremosas de verdure (Vegetarian) 700
*Tortilla filled with smoked cheese, roasted peppers and
vegetables in chili and spinach cheese crème sauce*

Costillas Cerdo A la Parilla 1350
Grilled BBQ pork ribs served with chili cabbage slaw

Grilled Salmon Peruvian Style 1850
*Salmon marinated with paprika, served in sauce with
sliced Creole prawns and crispy potatoes*

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DESSERT

	Kesar Shrikhand	450
	<i>Smooth creamy saffron flavored hung curd topped with nuts and almond biscotti</i>	
	Chocolate Bliss	450
	<i>Gluten free gooey chocolate cake with cream quenelle</i>	
V	Apple and Cinnamon Crumble	450
	<i>Custard sauce</i>	
	Baked Gulab Jamun Cheese Cake	450
	<i>Baked cheese cake stuffed with gulab jamun</i>	
	French Burnt Lemon Tart	450
	<i>Berry compote</i>	
	Our signature Warm Chocolate Cake	450
	<i>Vanilla ice cream</i>	
V	Blueberry Pannacotta	450
	<i>Sugar free</i>	
V	Gajar Halwa Samosa	450
	<i>Filo pastry stuffed with grated carrot cooked in sweetened condensed milk and served with thyme chocolate sauce</i>	
V	Dry fruit Kulfi	400
	<i>Indian condensed milk ice- cream with fresh cut fruits</i>	
V	Selection of seasonal fresh cut fruits	375
	<i>Seasonal fresh cut fruits</i>	
	Choice of Ice Cream	325
	<i>Ask your server, served with chocolate sauce and toasted nuts</i>	

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PIZZA

Non-Vegetarian

Barbecued chicken	550
<i>Barbecued chicken, red onion and cilantro</i>	
Diavola	750
<i>Pepperoni, chili flakes and oregano</i>	
Capricciosa	750
<i>Pork ham, anchovies, mushrooms, olives, artichoke and garlic</i>	

Vegetarian

V Quattro fromaggi	1000
<i>Parmesan, mozzarella, gorgonzola and cheddar cheese</i>	
V Mediterranean	500
<i>Char grilled vegetables, olives, capers, pesto and fresh tomatoes</i>	
V Classic margherita	450
<i>Fresh tomato and basil</i>	

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BITES

Fish and chips 600

Panco crumbed fried fish with French fries tartar sauce and malt vinegar

Kathi roll 500

Whole wheat wrap, choice of chicken / lamb / paneer served with mint chutney, raita and raw onion salad with mustard dressing

Choose your burger 550

Choice of chicken /beef/ vegetable/tomato, red onion, Cheddar cheese, mayonnaise, lettuce with French fries

Taj Tashi Club sandwich 500

Pork ham, lettuce, tomato, roast chicken, fried egg, mayonnaise, served with house salad and French fries

V Vegetarian club sandwich 400

Grilled peppers, eggplant, onion, fresh tomato, lettuce, mayonnaise and feta cheese, served with house salad and French fries

V Vegetable pakora 375

Assorted Indian spice vegetable fritters served with mint and chili tomato chutney

V Chilli cheese toast 300

Gratinated cheese toast with fresh coriander and green chili with house salad

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