

THE
SILVER SALOON



Taste the flavours that enthralled the Maratha and Nepalese royalty as select Continental, Asian and Indian favourites grace the menu. Savour in the flavours complimented by live classical music from the Gwalior gharana.



All day breakfast

IDLI *INR 380*

The Kancheewaram clad ladies of Southern India bring you hard-kept culinary secrets. Originally unfermented, idlis were nestled in ancient Indonesian kitchens, travelling with the Indian kingdoms in 1252 AD. This steamed savoury cake compromises of fuelling ingredients like urad dal and parboiled short and stout rice, savoured with sambhar and chutney

DOSA *INR 380*

As most iconic dishes of the world were discovered by accident, so was this deliciously crisp light brown crêpe, in the gut of the lush state of Tamil Nadu in 1 AD when a fermented batter of urad dal and rice accidentally fell over a heated piece of rock. This crêpe varies in size, texture and fillings, but what remains constant are its accompaniments - tomato and coconut chutneys and sambar

UTHAPAM *INR 380*

A South Indian rice and lentil pancake, plain or with toppings of onion | masala served with sambar and chutneys

STUFFED PARATHA *INR 415*

One of the most popular breakfast dishes throughout western, central and northern regions of the Indian Peninsula, made of spiced potatoes | cauliflower | cottage cheese | onion filled whole wheat flat bread griddled with desi ghee. Served with plain yoghurt and pickle

POORI BHAJI *INR 380*

A heavy and wholesome Punjabi dish consisting of unleavened deep fried bread accompanied with a spicy potato based 'bhaji' is enjoyed during breakfast. Due to the cultural diversity of India, the preparation of the bhaji does differ resulting in many variations of the same

ASSORTED FRESH FRUIT PLATTER *INR 390*

Served with banana bread and honey yoghurt

CHOICE OF CEREAL *INR 325*

CORNFLAKES | CHOCOFKAKES | WHEAT FLAKES | HONEY LOOPS
Served with Hot | Cold milk

HOUSE MADE SWISS BIRCHER MUESLI *INR 325*

With yoghurt, forest honey and fruits

CHOICE OF BAKER'S BASKET *INR 350*

Choose any three, served with preserves and butter
Muffin | Doughnut | Croissant | Danish | White Bread | Wholewheat Bread | Multigrain Bread



FRENCH TOAST INR 350

Served with maple syrup, dusted sugar and dollops of cream

GOLDEN PANCAKE INR 350

PLAIN | CHOCOLATE | CARAMELIZED BANANA

Served with maple syrup, dusted sugar and dollops of cream

EGGS TO ORDER INR 365

POACHED | FRIED | SCRAMBLED | BOILED | PLAIN OMELETTE | MASALA OMELETTE | CHEESE OMELETTE | MUSHROOM OMELETTE

Served with a choice of ham | bacon | chicken sausages and hash brown potato

AKURI INR 365

Parsi style scrambled egg preparation with turmeric and spices

All day dining

TAJ SIGNATURES

KATHI ROLLS Vegetable | Chicken – INR 510 | 535

Clay oven roasted cottage cheese or chicken in spices wrapped in a roti | parantha, sliced onion and cilantro chutney

SHEESH TAOUK INR 630

Arabian delicacy of marinated chicken breast cooked over charcoal and served on a bed of pita

NASI GORENG INR 1250

Indonesian fried rice with prawns, fried egg and chicken satay

LAMPRAIS INR 730

Sri Lankan delicacy of yellow rice, lampara meat curry and vegetable served with sambal

FISH N CHIPS INR 750

Crumb fried fish served with French fries and tartar sauce



COBB SALAD *INR 630*

An American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hardboiled egg, coriander with spring onion and buttermilk dressing

COMFORT FOOD

PAV BHAJI *INR 630*

A fast food meal from Maharashtra made of a spiced vegetable curry. Served with soft bread called *pav*, smothered with butter

RAJMA CHAWAL *INR 630*

Red kidney beans stewed with onion, garlic and spices served with steamed rice

CURD RICE *INR 630*

Ask any South Indian for comfort food and fingers are pointed at the delectable curd rice, Thalicha Thayir Sadam well known as “temple prasadam”. This cooling concoction made with cooked rice and unsweetened yoghurt is topped with a sizzling tadka of asafoetida, mustard seeds, curry leaves and dry chilli in hot oil, goes best with mango and lemon pickles

KHICHDI *INR 630*

Over-cooked rice and yellow lentil, soft, lumpy textured and of dropping consistency, light yellow in colour, having a mild flavour of cinnamon, cloves and peppercorns, adequately seasoned and served hot with pure ghee

PANEER TIKKA BUTTER MASALA *INR 630*

From the Punjab region, this velvety curry combines ethnic spices with simple ingredients like onion, butter and tomato sauce for a tasty dish with cottage cheese

TANDOORI CHICKEN TIKKA *INR 725*

Chicken tikka, the iconic Indian snack cooked in traditional clay oven is a classic Indian dish that has the special touch of using distinctive Indian spices from the royal kitchens of Mughals

GOSHT SEEKH KEBAB *INR 770*

House specialty of minced lamb infused with herbs and spices cooked to perfection on a skewer

CHICKEN TIKKA BUTTER MASALA *INR 695*

From the Punjab region, this velvety curry combines ethnic spices with simple ingredients like onion, butter and tomato sauce for a tasty dish with boneless chicken cubes



SANDWICHES AND SALADS

GREEK SALAD *INR 365*

Bowl of crunchy field greens, ripened tomatoes, cucumber, kalamata olives, onion rings topped with cottage cheese

GREEN SALAD *INR 250*

Garden fresh cucumber, carrots, tomatoes with green chillies and lemon wedges

VEGGIE CLUB SANDWICH *INR 490*

With tomato, cucumber and cheese

MEDITERRANEAN VEGETABLE AND MOZZARELLA SANDWICH *INR 470*

TOMATO, CUCUMBER AND CHEESE SANDWICH *INR 470*

BOMBAY TOASTY *INR 470*

Mumbai style masala sandwich with cilantro chutney, potato filling and vegetables

CLUB SANDWICH *INR 510*

With fried egg, ham, chicken, tomato and cheese

GRILLED CHICKEN, GRAINY MUSTARD AND CARAMELIZED ONION SANDWICH *INR 485*

CLASSIC HAM AND CHEESE SANDWICH *INR 485*

CLASSIC B.L.T. *INR 485*

Classic bacon, lettuce & tomato sandwich

CHARGRILLED CHICKEN TIKKA IN PITA POCKETS *INR 510*

Smoked chicken morsels cooked in a clay oven with onion and bell pepper, stuffed in a pita pocket

CAESAR SALAD *INR 365*

Crispy iceberg tossed in Caesar dressing with grilled chicken, parmesan and garlic bread croutons

SILVER SALOON CHEF'S SALAD *INR 385*

With choice of crispy bacon | ham | grilled chicken tossed with garden greens and cheese



SOUPS

MINESTRONE *INR 295*

A traditional soup of Italy, flavoured with ripe tomatoes, vegetables and pasta, topped with parmesan cheese

MULLIGATAWNY *INR 295*

Madras curry powder flavoured lentil soup

CHOICE OF CREAM SOUPS *INR 295 / 310*

TOMATO | MUSHROOM | BROCCOLI | VEGETABLE | CHICKEN

HOT AND SOUR SOUP *INR 295 / 310*

VEGETABLE | CHICKEN

SMALL PLATES

JALAPEÑO CHEESE POPPERS *INR 395*

Crispy fried jalapeño cheese balls served with chilli mayonnaise

BRUSCHETTA *INR 335*

Salsa fresca topped on French bread and garnished with fresh basil

CORN SALT AND PEPPER *INR 365*

Crispy American corn with garlic and pepper

RAJ KACHORI *INR 365*

Popular Indian street snack made of stuffed flaky bread and topped with potatoes, sev, onions, and chutneys

PAPDI CHAT *INR 365*

North Indian street snack made of boiled potatoes, chickpeas, and papdi tossed with spicy masala and topped with mint and tamarind chutney

FAJITAS *INR 490 / 510*

EXOTIC VEGETABLES | CHICKEN

Strips of marinated vegetables/chicken, grilled over an open fire, served in pita bread with condiments - tomato salsa, hummus, and sour cream



SATAY AYAM INR 595

Chicken satay served with spicy peanut dip, pickled cucumber and carrot

GOLDEN FRIED PRAWNS INR 1195

Deep fried tiger prawns served with sweet chilli sauce

International Selection

PIZZA

Hand-crafted 12" pizza dough - wholewheat | regular by our chefs. Our pizza is a medium crust with extra virgin olive oil and topped with the freshest ingredients, baked to order in our oven

TRADITIONAL MARGHERITA INR 590

House made pizza sauce, mozzarella, tomato and fresh basil

PIZZA VALPARAÍSO INR 670

Bell pepper, corn, tomato, olives, jalapeño and cheese

CHICKEN TIKKA PIZZA INR 750

Onion, pepper, tomato, chillies, chicken tikka and cheese

CREATE YOUR OWN PIZZA INR 770

Choose your own vegetables and meats (subject to availability) and we would be delighted to make your favourite pizza

PLATED MAINS

EGGPLANT AND ZUCCHINI PARMIGIANA INR 670

Layers of roasted eggplant and zucchini in chargrilled smoked roma tomato and basil pesto topped with parmesan shavings

RATATOUILLE INR 670

Exotic seasonal vegetables cooked a la Provence, France served with bread rolls

VEGETABLE LASAGNE INR 670

A medley of roasted exotic vegetables layered in pasta sheets with tomato sauce and cheese



BURGER *INR 510 / 535*

VEGETABLE | CHICKEN

Served on toasted soft homemade sesame seed bun with tomato, red onion, iceberg lettuce and French fries

CAJUN SPICED GRILLED CHICKEN *INR 750*

Served with sautéed exotic vegetables, creamy mashed potato and topped with flavoured pan jus

TERIYAKI CHICKEN *INR 750*

Chicken breast cooked in teriyaki sauce, served on wasabi mash with tempura fried vegetables

MOROCCAN LAMB STEW WITH COUSCOUS *INR 850*

PAN SEARED PRAWNS *INR 1250*

Tiger prawns served with caper beurre blanc, mushroom and buckwheat pilaf

GRILLED FISH FILLET *INR 750*

Fillet of fish served with seasonal vegetables and lemon butter sauce

DESIGN YOUR PASTA

PASTA *INR 695*

Choose any type of pasta with your choice of sauce

RIGATONI | WHOLE WHEAT PENNE | TAGLIATELLE | SPAGHETTI | PENNE | FUSSILI

CARBONARA (Bacon) | BOLOGNAISE (Lamb) | AL PESTO | ARRABIATA | ALFREDO

With the addition of

VEGETABLES | MUSHROOM | CHICKEN | SHRIMP *INR 730 / 750 / 795 / 1095*  

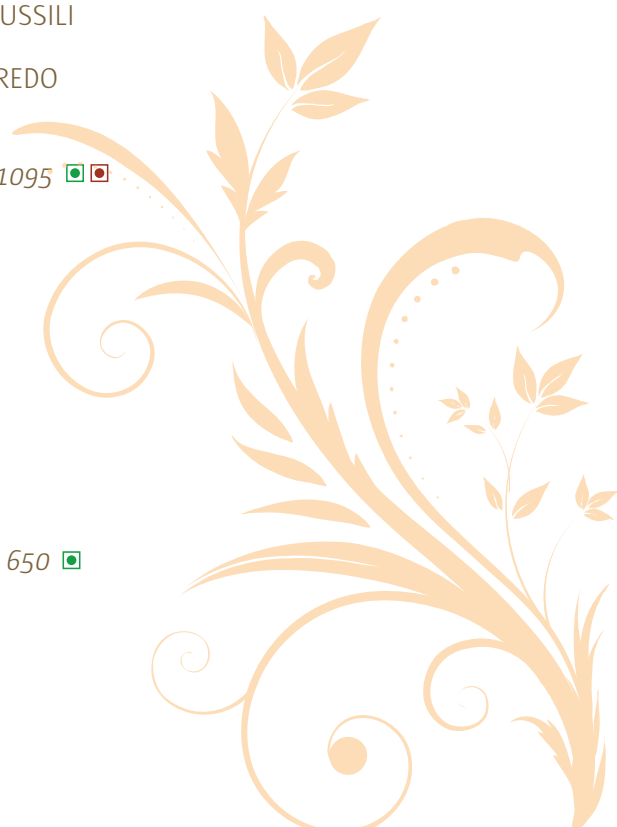
RISOTTO

RISOTTO MILANESE *INR 650*

With saffron, parmesan and vegetables

SUNDRIED TOMATO AND MUSHROOM RISOTTO *INR 650*

CHICKEN AND OLIVE RISOTTO *INR 750*



Asian Classics

STIR FRIED TOFU *INR 650*

With vegetables in spicy Sichuan sauce

VEGETABLES COOKED TO YOUR TASTE *INR 650*

HOT GARLIC | SOY GINGER | BLACK BEAN | SWEET AND SOUR SAUCE

CRISPY FRIED SPINACH *INR 650*

Shredded spinach stir-fried with burnt garlic and raisins

LOTUS ROOTS IN CHILLI HONEY *INR 650*

Crispy lotus roots in chilli honey and sesame seeds

SLICED FISH COOKED TO YOUR TASTE *INR 750*

CHILLI MUSTARD | WHOLE GARLIC | FRESH CHILLI | BLACK PEPPER SAUCE

THAI CURRY *INR 650 | 750 | 1250*

VEGETABLE | CHICKEN | PRAWN

RED | GREEN

Classic homemade Thai curry served with a bowl of steamed rice

MASSAMAN CHICKEN CURRY *INR 750*

Sliced chicken simmered gently in Thai massaman curry, served with steamed rice

STIR FRIED SHREDDED CHICKEN *INR 750*

Spicy stir-fried chicken with red and green peppers

CHILLI CHICKEN *INR 750*

Crispy fried chicken in fresh chilli

KONJEE CRISPY LAMB *INR 850*

Crispy slices of lamb in sweet chilli sauce



RICE AND NOODLES

WOK FRIED RICE *INR 470 | 510 | 550*  
VEGETABLE | EGG | CHICKEN

NOODLES *INR 470 | 510 | 550*  
VEGETABLE | EGG | CHICKEN
CHILLI GARLIC | HAKKA | CURRIED NOODLES

Indian Selection

SHORBA *INR 295 | 310*  
TAMATAR (Tomato) | PALAK (Spinach) | DAL PUDINA (Lentil mint) | MURG (Chicken) | YAKHNI (Lamb)


KEBABS


PANEER TIKKA OF YOUR CHOICE *INR 630* 
ACHARI | AJWAINI | PUDINA | LAL MIRCH
Cooked in a clay oven

MATAR PALAK KI TIKKI *INR 610* 
Spinach and pea kebab, dusted with powdered cashewnuts

CORN AND COTTAGE CHEESE PATTY *INR 610* 
Flavoured with coriander, fenugreek and ground spices

BHARWAN MUSHROOM *INR 650* 
Mushrooms stuffed with dry fruits, bell peppers and cheddar

AJWAINEE MAHI *INR 710* 
Fish morsels marinated in lemon juice, mint, coriander, mustard oil with a hint of carom seeds, cooked in a clay oven

MAHI ANJEER TIKKA *INR 710* 
Fish morsels marinated in hung yoghurt, with figs and aromatic spices



POTLI TANGDI KEBAB *INR 725*

Ballotine of chicken leg, chicken mince and nuts

MURG TIKKA MIRZA HASNU *INR 725*

Morsels of boneless chicken marinated in saffron flavoured yoghurt with mild exotic spices and cooked in a clay oven. Recipe from the royal kitchens of Nawab Shuja-ud-Daula

SHIKAMPURI KEBAB *INR 770*

Kid lamb finely minced and blended with rare spices

MURG TANDOORI *INR 770*

Marinated chicken cooked to perfection in a clay oven

PAN INDIAN SPECIALITIES

KHAJURI MALAI KOFTA *INR 630*

Cottage cheese dumplings filled with dates in a rich creamy gravy with nuts

ADRABI PANNEER *INR 630*

A delightful combination of cottage cheese and pimentos with cumin, garlic, tomatoes and a hint of ginger

PALAK RASGULLA *INR 630*

Palak paneer with 'rasgulla' cottage cheese dumplings instead of regular paneer

KADAI PANNEER *INR 630*

Cottage cheese cooked with tomatoes, onions, bell pepper and a blend of Indian spices

PANNEER BUTTER MASALA *INR 630*

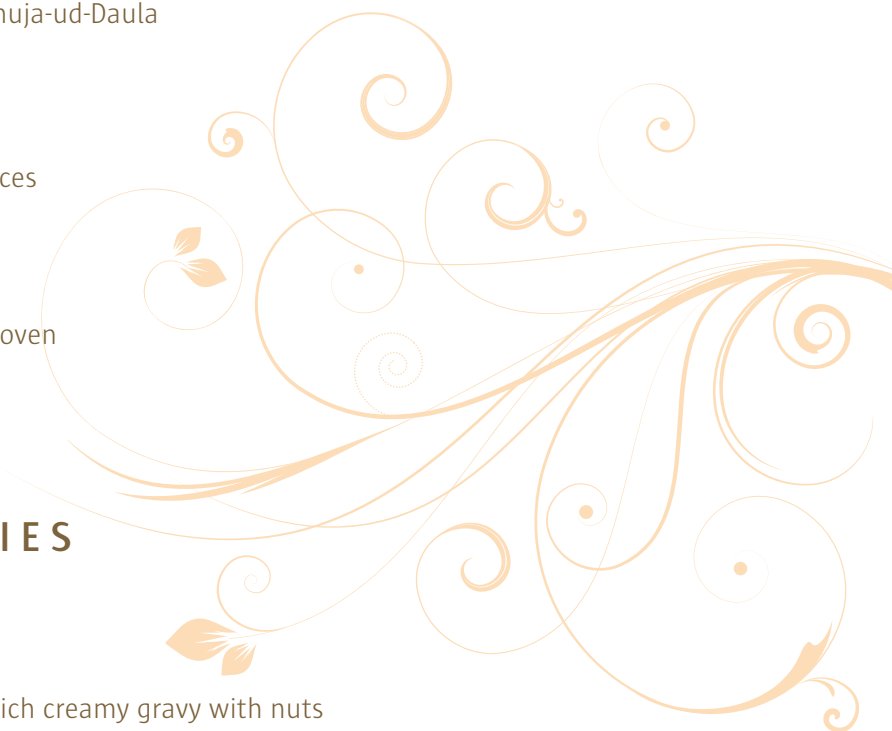
Soft cottage cheese cubes cooked in a rich tomato gravy and finished with cream

SHAHI PANNEER *INR 630*

Cottage cheese cooked in a rich onion and yoghurt gravy, flavoured with saffron

ALOO BUKHARA KOFTA *INR 595*

Filled with spiced dry prunes in a mild cashew and cream gravy, flavoured with saffron



MUSHROOM MAKHANA KORMA *INR 630*

Crunchy lotus seeds cooked with mushroom in a korma gravy and flavoured with fresh fenugreek

NIZAMI SUBZ HANDI *INR 595*

Fresh seasonal vegetables cooked in a rich onion gravy with cashewnuts and aromatic spices

ALOO PYAZ KISHMISH BHARTA *INR 595*

Small dices of potato cooked with soaked raisins

DAHI PAKODI KADHI *INR 575*

Home styled preparation of gram flour and yoghurt mixed together with a tempering of spices

BAINGAN BHARTA *INR 575*

A delicacy of charcoal smoked eggplant pulp cooked with onion and spices

DAL TADKA *INR 445*

Yellow lentils tempered with cumin and garlic

DAL MAKHNI *INR 445*

Harmonious combination of black lentils and red kidney beans cooked with tomato, butter and cream

PRAWN RARA TUK *INR 1210*

Tossed with pimentos, onion and tomato in a light gravy

AMRITSARI FISH CURRY *INR 695*

A traditional Punjabi fish curry

DUM KA MURG *INR 695*

Chicken cooked in a sealed container to preserve the flavour

MURG MAKHNI *INR 695*

Succulent chicken morsels finished in a rich tomato gravy

COORG CHICKEN CURRY *INR 695*

Chicken morsels cooked in a blend of spices and grated coconut



MURG WAJID ALI SHAH *INR 695*

Beaten chicken breast simmered in an almond and poppy seed emulsion

RARA GOSHT *INR 770*

Lamb steeped in a gravy of spicy minced lamb, soaked with rare Indian spices

BADAMI GOSHT KORMA *INR 770*

Mutton cooked in a non-spicy white gravy

KHEEMA KALEJI *INR 950*

Hand chopped minced mutton and mutton liver cooked to perfection with pounded masalas

LAGAN BOTI *INR 950*

Tender lamb cooked with saffron and mild spices, finished in a lagan

INDIAN SET MEAL

A complete Indian meal for one person

VEGETARIAN *INR 950*

Two vegetarian dishes of the day, accompanied with yellow dal, steamed rice, a portion of Indian bread and a dessert of the day

NON-VEGETARIAN *INR 1050*

One chicken or mutton dish and one vegetarian dish of the day, accompanied by yellow dal, steamed rice, Indian bread and a dessert of the day

All our indian specialities are served with papad, pickles and chutney

RICE

STEAMED RICE *INR 265*

PULAO *INR 350*

JEERA | NAVRATAN | KASHMIRI | MATAR

SUBZ DUM BIRYANI *INR 685*

Fragrant basmati rice layered with seasonal vegetables cooked with yoghurt and whole spices, served with raita



MURG DUM BIRYANI *INR 785*

Saffron and kewda flavoured basmati rice layered with chicken, Indian herbs and spices, served with raita

GOSHT BIRYANI *INR 850*

Kid lamb and basmati rice cooked in dum style with saffron and Indian spices, served with raita

INDIAN BREADS

NAAN *INR 120*

PLAIN | BUTTER | GARLIC | CHEESE

TANDOORI ROTI *INR 110*

PLAIN | BUTTER

PHULKA *INR 130*

3 pieces

PARATHA *INR 130*

PUDINA | LACCHA | TAWA

KULCHA *INR 150*

ONION | PANEER

BREAD BASKET *INR 400*

Tandoori roti, naan, pudina paratha and laccha paratha

SIDES

CHEESE CHILLI TOAST *INR 365*

PANEER AND VEGETABLES PAKODA *INR 385*

FRENCH FRIES *INR 225*



RAITA *INR 225* 

SAUTÉED EXOTIC VEGETABLES *INR 470* 

CHICKEN NUGGETS *INR 450* 

DESSERTS

CARAMEL CINNAMON CUSTARD *INR 370* 

Custard baked with the aromatic flavour of cinnamon

ALMOND ORANGE CAKE *INR 370* 

Exotic gluten free dessert with a hint of orange

NEW YORK CHEESE CAKE *INR 370* 

Compote of forest berries

COFFEE WALNUT CAKE *INR 350* 

Served with a dollop of whipped cream

LEMON TART *INR 350* 

Rinds of lemon

PISTA GULAB JAMUN *INR 350* 

Cottage cheese dumplings steeped in sugar syrup

KHUBANI KA MEETHA *INR 350* 

Royal Hyderabadi dessert made with dried apricots, nuts and cream

DOODHI BADAM HALWA *INR 350* 

Bottle gourd pudding, made with almonds and whole milk fudge

BUNDELKHANDI ONION KHEER *INR 350* 

An unusual sweetened delicacy from the Bundela region

SELECTION OF ICE-CREAMS *INR 350* 

Two scoops

VANILLA | STRAWBERRY | BUTTERSCOTCH | CHOCOLATE



Jain Food

No onion, no garlic

Please prompt the steward while ordering from this section

PANEER MAKHANWALA *INR 630* 

PALAK PANEER *INR 630* 

JEERA ALOO *INR 525* 

CHAUNKE MATAR *INR 525* 

DAL TADKA *INR 445* 

SUBZ DUM BIRYANI *INR 685* 



Nepalese Maratha Cuisine

SOUP

TAMATAR CHE SAAR *INR 310*

A combination of tomato and lentil tempered with curry leaves and cardamom seeds - a speciality of the house of the Marathas

CHARA KO RAAS *INR 330*

A speciality of Nepalese cuisine, chicken clear soup flavoured with cumin and cinnamon

ENTRÉE

TAREKO ALOO *INR 495*

Crispy fried potato tossed with onion and tomato

MUSHROOM CHAYUU *INR 610*

Spicy tangy mushrooms in Nepalese style

SEKWA *INR 750*

A Nepalese speciality, fish marinated in yoghurt with special spices and cooked on a griddle

CHARA SANDEKO *INR 750*

Smoked chicken juliennes cooked with spices

MAIN COURSE

PANEER KA ACHAR *INR 650*

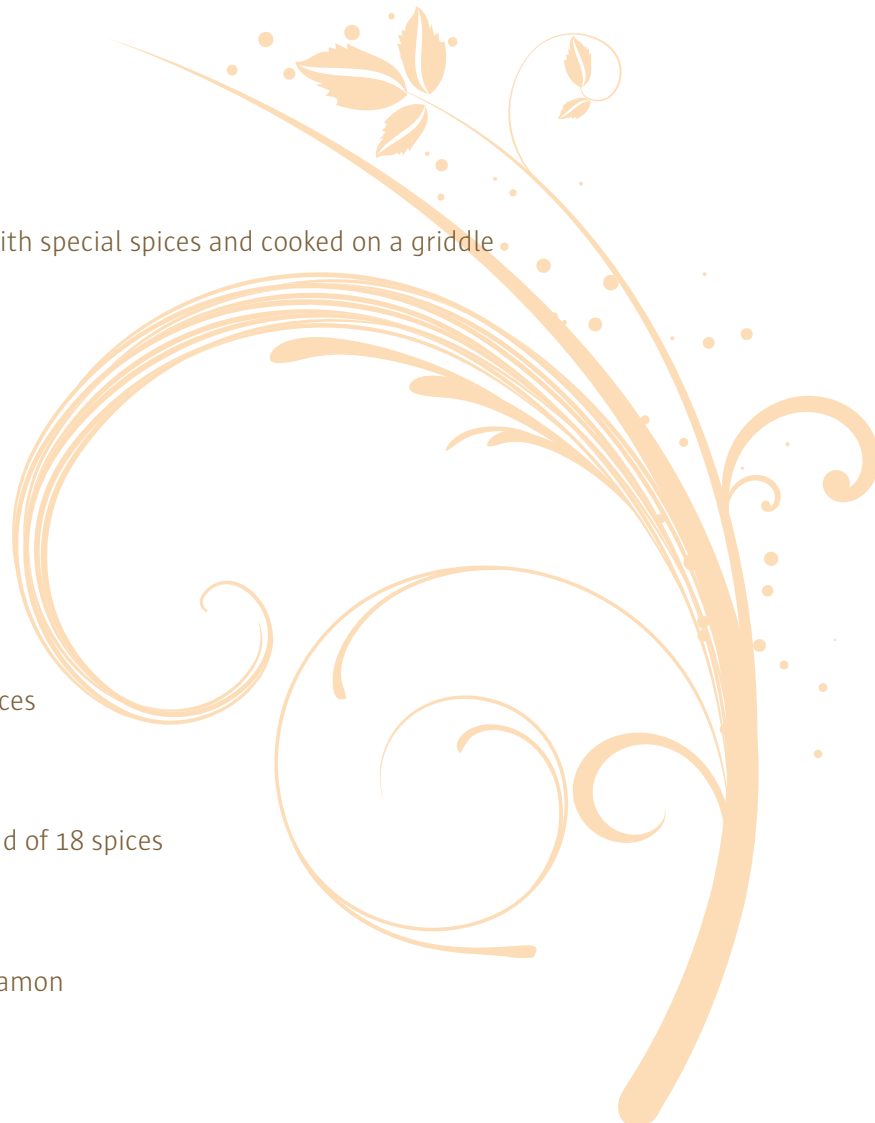
Batter fried cottage cheese tossed with pickled spices

TARKARI KALA MASALA *INR 630*

Mixed vegetables cooked with kala masala - a blend of 18 spices

PALUNGO KO SAAG *INR 630*

Spinach tempered with cardamom seeds and cinnamon





BHARLI VANGI *INR 630* 

Baby eggplants stuffed with a delicious, tangy spice mix

BHINDI MASALA *INR 630* 

Crispy fried lady finger cooked with onion and tomato

DAL AMTI *INR 470* 

Medium spicy dal with a balanced flavour of sweet and sour

BHUTEKO BHAAT *INR 370* 

Nepalese style fried rice

CHARA KO TANDRUK *INR 730* 

Chicken pieces cooked in a traditional homemade mild sauce, with a combination of ginger, garlic, tomato and other spices

LAMB BARBAT *INR 790* 

Spicy mutton preparation from the house of the Marathas

SWARI *INR 150* 

Deep-fried flat bread made of refined flour - a speciality from the house of the Marathas

DESSERT

PURANPOLI AND SHRIKHAND *INR 350* 

A flat bread made with a unique combination of jaggery, yellow gram, plain flour, cardamom powder and ghee, and served with sweetened hung curd, flavoured with saffron and pistachios - a speciality from the house of the Marathas

NEPALESE MARATHA ROYAL THALI

VEGETARIAN *INR 1795* 

A lavish assortment of vegetarian dishes accompanied with salad and chaas, finished with dessert

NON-VEGETARIAN *INR 1995* 

A lavish assortment of two non-vegetarian and three vegetarian dishes accompanied with salad and chaas, finished with dessert

Kids Menu

POWERPUFF SOUP

BUBBLES SWEET CORN *INR 270*  

VEGETABLE | CHICKEN

BLOSSOM'S OVEN ROASTED TOMATO SOUP *INR 270* 

Garnished with a swirl of fresh cream

BUTTERCUP NOODLE SOUP *INR 270*  

VEGETABLE | CHICKEN

SUPERMAN'S SPECIAL

MINI BURGER *INR 430*  

VEGETABLE | CHICKEN
Served with French fries

FINGER SANDWICH *INR 430*  

VEGETABLE | EGG | CHICKEN

FRENCH FRIES *INR 225* 

FISH FINGERS *INR 450* 

Served with tartar sauce

KID PASTAS *INR 550*  

SPAGHETTI | FUSILLI
Sauce: CHEESE | TOMATO
VEGETABLE | CHICKEN

SWEET CHOICE

ICE CREAM *INR 195* 

One scoop
VANILLA | STRAWBERRY | BUTTERSCOTCH | CHOCOLATE



Wellness Menu

All below preparations are made in extra virgin olive oil

CLEAR SOUP *INR 310*  

VEGETABLE | CHICKEN

THREE 'C' GAZPACHO *INR 330*  

Cucumber, capsicum and cilantro

CHAR GRILLED VEGETABLES *INR 550* 

With lemon vinaigrette

WHOLEWHEAT PENNE *INR 750* 

With spinach and mushroom

GRILLED CHICKEN BREAST WITH BASIL PESTO *INR 790* 

POACHED FILLET OF FISH *INR 790* 

Served on a bed of steamed exotic vegetables

DESSERTS

SPICY GLAZED PINEAPPLE *INR 350* 

FRESH CUT FRUITS *INR 350* 

WELLNESS BEVERAGES

SWEET LIME AND CUCUMBER WITH MINT *INR 365* 

PINEAPPLE AND GINGER WITH MINT *INR 365* 

APPLE AND CARROT WITH CELERY *INR 365* 

CUCUMBER, PARSLEY, CORIANDER, MINT AND YOGHURT *INR 350* 

TOMATO AND CARROT WITH BEETROOT *INR 350* 

BEETROOT AND YOGHURT WITH CINNAMON *INR 350* 

ORGANIC HERBAL TEAS

GINGER, LEMON AND HONEY *INR 195* 

TURMERIC, GINGER AND CUMIN *INR 195* 

JASMINE TEA *INR 195* 

GREEN TEA *INR 195* 

Beverages

SEASONAL FRESH FRUIT JUICE *INR 365* 

FRESH VEGETABLE JUICE *INR 350* 

CARROT | CUCUMBER | TOMATO | BEETROOT

SELECTION OF TEA *INR 195* 

ICED | CARDAMOM | MASALA | DARJEELING | LEMON | ENGLISH BREAKFAST

CHOICE OF SHAKES *INR 350* 

VANILLA | STRAWBERRY | CHOCOLATE

SMOOTHIES *INR 350* 

VANILLA | STRAWBERRY | CHOCOLATE | BANANA

LASSI *INR 350* 

SWEET | SALTED | PLAIN

CHOICE OF COFFEE *INR 195* 

INSTANT COFFEE | FRESHLY BREWED ESPRESSO | CAPPUCCINO

MOCHA FRAPPÉ *INR 350* 

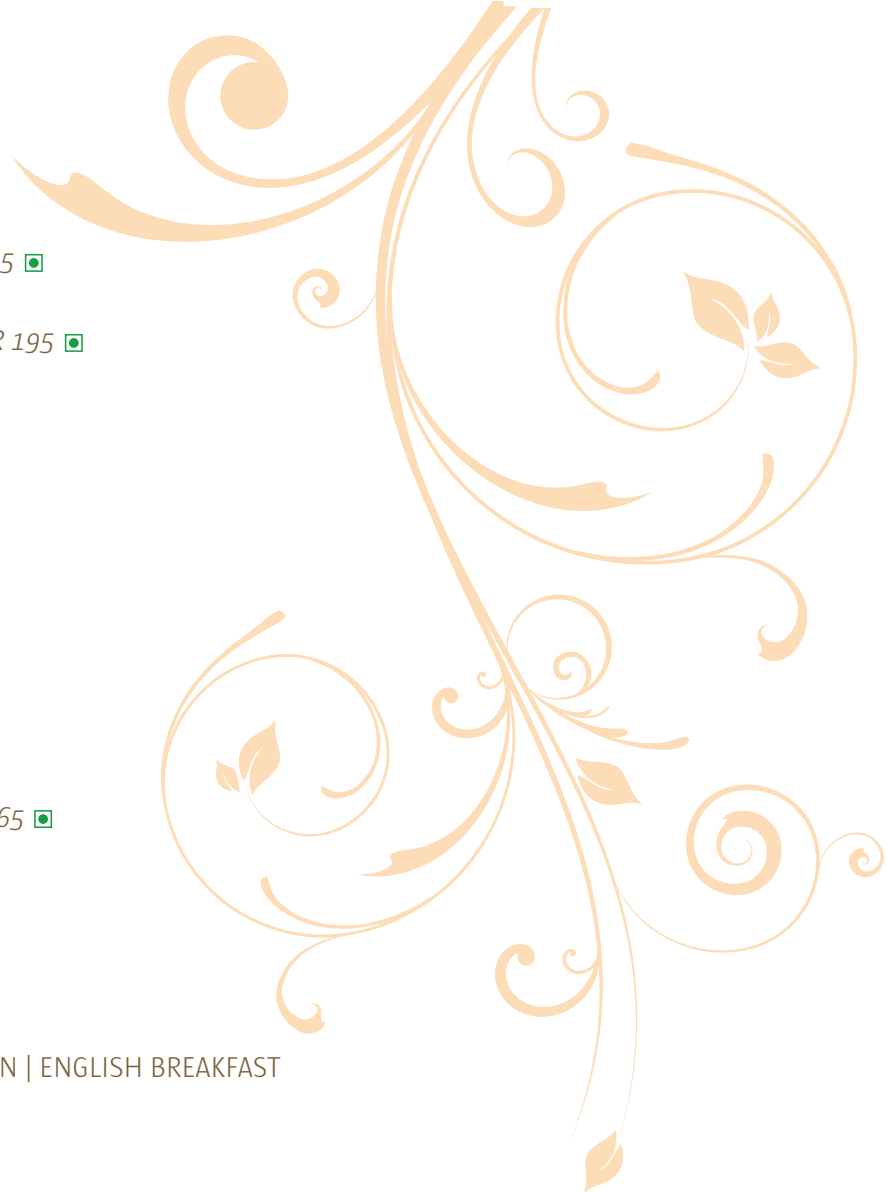
SPARKLING WATER 330 ml *INR 245* 

MINERAL WATER 1 litre *INR 170* 

FRESH LIME SODA | WATER *INR 150* 

SWEET | SALTED | PLAIN

AERATED BEVERAGE *INR 150* 





IT IS OUR ENDEAVOUR TO ALWAYS
TAKE VERY SPECIAL CARE OF ALL OUR GUESTS.
IF YOU OR ANY ONE IN YOUR PARTY
HAS FOOD ALLERGIES
PLEASE INFORM YOUR SERVER BEFORE
ORDERING YOUR MEAL

ALL PRICES ARE IN INDIAN RUPEES AND
SUBJECT TO GOVERNMENT TAXES





TAJ USHA KIRAN PALACE
GWALIOR