

BREAKFAST (7 am to 11 am)

Freshly squeezed seasonal juice	325
pineapple, watermelon, orange, sweet lime, carrot, papaya	
Cereals	325
Cornflakes, wheat flakes, chocos served with hot / cold milk	
Muesli served with yoghurt or milk	
Oat-meal porridge served with fruits and honey	
Freshly baked breads and morning pastries	425
Multigrain bread, croissant, danish pastry, muffin, whole wheat bread	
Toast with butter, fruit preserves and honey	
Eggs to order •	450
Scrambled, fried, poached, boiled, omelette of your choice served with grilled tomato, hash browns, sausage or bacon or ham	
Fluffy egg white omelette served with broccoli, tomatoes and whole wheat toast	
Eggs benedict poached eggs, toasted english muffin, hollandaise sauce selection of : bacon / ham / smoked salmon	
Maharana omelette	750
flat omelette with five country eggs, baked and accompanied with tikona paratha	

BREAKFAST THE INDIAN WAY

Poori with aloo ka rassa	500
mild spiced potato curry served with fried indian bread	
Haldighati ke paranthe	500
locally grown whole wheat indian bread, stuffed with mildly spiced potatoes / cauliflowers / paneer served with yoghurt and pickle	
Idli	500
steamed rice and lentil cakes served with sambhar and chutney	
Dosa	500
traditional rice and lentil pancakes served with sambhar and chutney selection of : plain / masala	
Aravali dosa	500
chef's special, made with 9 types of lentils and grains, flavored with red and green chutney, with an irresistible flavor of tomato, bell pepper and potato filling, spiked with olive oil and basil fragrance	
Uttapam	500
south indian savory pancake made with lentils and rice, served plain or topped with tomatoes and onions	
Chura matar	500
delicacy from the plains of ganges, made with flattened rice and green peas	

CONTINENTAL BREAKFAST

Bircher muesli	500
fruits and nuts, sweet yoghurt with berry coulis and toasted muesli	
Buttermilk pancakes •	500
served with maple syrup / honey, fruit compote, whipped cream	
selection of : plain / chocolate / blueberry / banana	
Belgium waffles •	500
served with maple syrup / honey, fruit compote, whipped cream	
selection of : plain / chocolate	
French toast •	500
french brioche, dusted with cinnamon sugar, maple syrup and whipped cream	

STARTER

- Jaitooni paneer tikka** 700
cottage cheese stuffed with peri peri chilli olive, marinated with yoghurt and spices, cooked in an indian clay oven
- Dahi ke kebab** 700
hung yoghurt, pounded spices and cardamom powder cakes, griddled on a hot plate
- Vegetable pakora** 700
spicy batter fried vegetables served with a tangy sauce
- Quesadilla cheese melt** ●● 700
mexican flour tortillas, refried beans, cheddar cheese, tomato salsa, guacamole
choice of filling : fajita vegetables or ancho rubbed chicken
- Spiced camembert wontons** 700
northern chinese wontons stuffed with spiced marinated french camembert, served with hot garlic sauce
- Roasted peppers, ripened tomato and bocconcini crostini** 700
marinated peppers, vine ripened tomatoes enhanced with oregano, basil and fresh bocconcini served on crispy baguette
- Spinach feta and pine nuts parcels** 750
served with tahini sauce
- Tandoori chicken tikka** ● 800
iconic indian snack, cooked in tandoor
- Amritsari fish fingers** ● 800
fish goujons coated in a spiced gram flour batter, deep-fried and served with achaari tartar

Panko crusted chicken noisettes brochette • 800
breaded chicken noisettes enhanced with thyme and
lemon zest served with harissa mayonnaise

Deville chicken • 800
spicy chicken drumsticks served with buttered bread

Gilafi seekh kebab • 800
lamb seekh kebab crusted with peppers and onions

Scottish smoked salmon • 950
served with melba toast, feta cheese and capers

Chermoula grilled prawns • 1050
tunisian chermoula marinated grilled prawns, served
with garlic aioli

SOUP

Bhune makai ka shorba	450
roasted corn soup, enhanced with indian spices bouquet	
Smoked tomato and basil	450
oven roasted tomato and basil soup, served with garlic crostini	
Cream of broccoli	450
broccoli soup enhanced with a dash of thyme	
Mulligatawny ●●	450 / 500
curried lentil soup with green apple and coconut milk selection of : brown rice / chicken	
Thai lemon coriander ●●	450 / 500
selection of : vegetables / chicken / prawn	
Tom yum ●●	450 / 500
selection of : vegetables / chicken / prawn	
Badami murgh shorba ●	500
flavorful chicken soup enhanced with almonds	
Paaya soup ●	500
home style lamb trotter soup	

SALADS AND COLD APPETIZERS

Goat cheese and arugula	700
drizzled with italian balsamic dressing and pine nuts	
Greek salad	700
cucumber, roma tomatoes, red onions, feta and kalamata olives with herb vinaigrette	
Quinoa rolls	700
quinoa, green vegetables and fresh herbs wrapped in rice paper roll	
Mezze platter	700
hummus beirut, tabbouleh, baba ganoush, kalamata olives and pita bread	
Kodiyat palak chaat	700
crisp spinach fritters, topped with chutney, onion, tomatoes, green chilies, yoghurt and sev	
Tomato, bocconcini and roasted beet salad	700
with cointreau dressing	
Caesar salad ●●	700 / 800
selection of : vegetables / chicken / smoked salmon	
Prawn ceviche ●	950
citrus marinated prawns with red onions and cilantro	

SANDWICH AND BURGER

Mumbai toasty	700
mumbai local sandwich with potatoes, tomatoes, cheese and chutney	
Panini	700 / 800
pesto bread, herb roasted vegetables, buffalo mozzarella, garden greens and cornichons •	
pesto bread, grilled chicken escalope, fried egg, garden greens and cornichons •	
Vegetarian club sandwich	700
triple layered sandwich with tomato, cucumber, coleslaw, lettuce and cheese	
Vada pav	700
indian style spiced potato burger in pav bread	
Mash veggie burger	700
mashed vegetable patty, tomatoes, iceberg, mayonnaise and fries	
Chicken shawarma in pita pockets •	800
spit roasted chicken filled in pita pocket, pickled vegetables and tahini	
Aravali club sandwich •	800
grilled chicken, turkey ham, bacon, tomatoes, fried egg and romaine	
Cajun chicken burger •	800
cajun spiced chicken breast, caramelized onions, tomatoes, iceberg and fries	
Louisiana style bbq lamb burger •	800
flame grilled lamb burger, smoked barbeque sauce, iceberg, onion rings, tomatoes and fries	
Bagelwich •	900
smoked salmon, red onions, capers and cream cheese	

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PASTA, PIZZA AND RISOTTO

Wild mushroom risotto	800
arborio rice, mushroom ragout, parmesan shaves	
Asparagus and goat cheese	800
arborio rice, asparagus spears, goat cheese	
Spinach gnocchi, pecan and sage butter	800
Vegetable lasagna	800
exotic vegetables with tomato and basil	
Spaghetti / penne / fettuccini / fusilli ●●	800 / 900
aglio e olio, alfredo, bolognese, carbonara, arrabbiata, pesto	
Chicken zurichoise with roesti ●	900
zurich style chicken ragout with mushroom	
Lasagna bolognese ●	900
rosemary infused minced lamb, creamy tomato sauce	
Fettuccini amatriciana ●	900
fettuccini with tomato, bacon and chilli	
Spaghetti with saffron and champagne glazed prawns ●	1050



Pizza margherita	800
tomato sauce, mozzarella cheese, fresh basil and extra virgin olive oil	
Pizza valparaiso	800
bell peppers, chili and corn	
Pizza la reine •	900
ham and cheese	
Chicken tikka, olive and pepper pizza •	900
Pizza pepperoni •	900
zesty lamb pepperoni slices and mozzarella cheese	

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MAINS WESTERN

Tandoori vegetables on spiced roesti, curry mustard sauce	800
Char grilled chicken, thalasseri pepper sauce, mango and mint relish •	1050
Nyama choma • an african chicken delicacy	1250
Lobster thermidor • creamy mixture of cooked lobster meat, egg yolks, and brandy, stuffed into a lobster shell and baked	2000
Salmon steak • grilled salmon with capers, tangerine and vegetables	2000
New Zealand lamb chops with rosemary pepper jus •	2000

MAINS INDIAN AND ASIAN

Palak aap ki pasand your choice of spinach preparation with potatoes, green peas, mushrooms or cottage cheese	750
Aloo gobi speciality from our indian households	750
Kurkure bhindi crispy okra tempered with indian spices	750
Rajma chawal north indian home-cooked kidney beans, served with rice	750
Paneer tikka butter masala cottage cheese enveloped in a velvety onion, butter, and tomato curry combined with ethnic spices	850
Paneer kali mirch cottage cheese slowly cooked in traditional white gravy and tempered with malabari black pepper	850
Mixed vegetables in sweet and sour sauce	800
Tofu in black bean chilli sauce	1000
Chicken tikka butter masala • from punjab, boneless chicken enveloped in a velvety onion, butter and tomato curry combined with ethnic spices	900
Murgh tariwala • classic home style chicken curry	900
Machali hara masala • fish marinated with fresh mint, coriander and spices	1000

Goan pomfret curry with sanas • 1450

line caught pomfret, simmered in goan style coconut curry, tempered with whole red chillies and coriander seeds

Kerala prawn curry with steamed rice • 1450

prawns tempered with fenugreek, asafoetida, turmeric, mustard seeds and curry leaves

Chicken in hot garlic sauce • 900

Thai red curry •• 900 / 1000 / 1050

red curry, bamboo shoots, basil
selection of : vegetables / chicken / prawn

Thai green curry •• 900 / 1000 / 1050

green curry, bamboo shoots, basil
selection of : vegetables / chicken / prawn

Fish in whole garlic sauce • 1000

Prawns garlic pepper • 1450

RICE PREPARATION AND NOODLES

Steamed basmati rice	350
Green peas pulao basmati rice with desi ghee, green peas and fried onions	600
Khichdi selection of : plain / moong dal / vegetable	700
Vegetable dum biryani mélange of vegetables, cooked overnight in a sealed brass pot and layered with fragrant basmati	900
Murgh biryani • spring chicken cooked in a sealed pot, marinated overnight with fragrant basmati	1050
Gosht biryani • lamb cooked overnight in a sealed brass pot and layered with fragrant basmati	1150
Pad thai flat rice noodles with asian spring vegetables and peanuts	800
Hakka style noodles •• selection of : vegetables / chicken / prawn	700 / 750 / 800
Fried rice •• selection of : vegetables / chicken / prawn	700 / 750 / 800

TAJ SIGNATURE

(Autograph dishes curated by our chefs from the world of TAJ)

Kathi roll ●●

700 / 800

filled with vegetables and mint chutney
selection of : grilled cottage cheese / grilled chicken
tikka

Fish and chips ●

900

white fish fillets fried in beer batter with chips, peas,
tartar sauce and fresh lemon

Shish taouk ●

900

griddle cooked chicken with garlic sauce, served on
pita bread

Fish exotica ●

1450

fish and shrimp coconut curry with tomato,
aubergine, sambal, lemon grass and fresh turmeric,
served with an asian herb salad, crispy shallots and
brown or white rice

Nasi goreng ●

1450

indonesian fried rice tossed with vegetables and
shrimps, topped with a fried egg

LENTIL AND INDIAN BREAD

Dal makhani black lentil simmered overnight, a must try house speciality	500
Thikri ki dal yellow lentil tempered with garlic and chili, cooked in a traditional earthen pot	500
Pakodi kadhi gram flour dumplings simmered in mildly spiced buttermilk stew	500
Roti plain / butter	150
Naan plain / butter / garlic	150
Zatar spiced naan	150
Chilli olive naan	150
Paratha plain / laccha / pudina / stuffed	150

COMBO MEAL

Kebab set ●●

tomato soup, dal makhani, tandoori bread or tawa paratha and rasmalai
selection of : paneer tikka / chicken tikka / fish tikka

1050 / 1250

Curry set ●●

tomato soup, dal with roti or rice and gulab jamun
selection of : lasooni corn palak / paneer lababdar /
kadhai murg / mutton rogan josh

1050 / 1250

Italian set ●●

tomato soup and cubed tomato and mozzarella salad
and chocolate mousse
selection of : penne with fresh tomato basil sauce /
spaghetti carbonara

1050 / 1250

LOCAL TRADITION

Rajwadi mirch vada stuffed green chilies batter fried	700
Jodhpuri gatte gram flour balls with buttermilk gravy, served with steamed rice	700
Mogar spicy lentil curry served with steamed rice or phulka	700
Mewadi ker sangri spicy sour vegetable dish made from dried dessert beans and berries, served with bajre ki roti	1000
Dal-bati-churma rajasthani speciality <i>please place your order 3 hours prior to service</i>	1100
Machali jaisamandi • fish fillet, simmered in ginger infused gravy, served with steamed rice	1100
Mathaniya murg with tikkad • morsels of chicken spiked with mathaniya chilies	1100
Banjara gosht • rustic mutton delicacy from nomadic kitchens, served with tawa parantha	1100
Laal maas • spicy mutton curry, everyone's favourite	1100

KIDS MENU

French fries	350
Oodles of noodles in tomato sauce	450
Pizzette Corn, pineapple and cheese Chicken, olives and cheese •	450
Noodle soup Vegetable Chicken •	450
Fried chicken fingers with french fries •	450
Pan cake with chocolate chips, banana or apple, served with maple syrup •	450

SWEET STRING

Granny smith apple pie with a scent of cinnamon in a sweet crust pastry	550
Date pancake with vanilla ice cream	550
Rasmalai with mango sauce cottage cheese dumplings in saffron and mango flavored milk	550
Baked gulab jamun reduced milk dumplings topped with reduced milk and baked	550
Jaipuri malai ghevar traditional dessert from the lands of jaipur	550
Mawa kachori pastry filled with delicious mixture of mawa and dry nuts	550
Choice of ice cream	550
Fresh cut fruit platter	550
Spiced chocolate mousse •	550
Orange and ginger crème brulee •	550
Classic chocolate walnut brownie with custard sauce •	550
Tiramisu •	550
New york cheese cake • philadelphia cream cheese, wild berry compote, passion fruit sorbet	550

ROUND THE CLOCK

(3 pm to 7 pm and 11 pm to 7 am)

Eggs to order •	450
fried / omelette / poached / boiled / scrambled served with grilled tomato, hash browns, sausage or bacon or ham	
Tomato soup	450
classic tomato soup flavoured with basil	
Mulligatawny soup ••	450 / 500
curried lentil soup with green apple and coconut milk selection of : brown rice / chicken	
Vegetable club sandwich	700
triple layered sandwich with tomato, cucumber, coleslaw, lettuce and cheese	
Mash veggie burger	700
mashed vegetable patty, tomatoes, iceberg, mayonnaise and fries	
Aravali club sandwich •	800
grilled chicken, turkey ham, bacon, tomatoes, fried egg and romaine	
Cajun chicken burger •	800
cajun spiced chicken breast, caramelized onions, tomatoes, iceberg and fries	
Rajma chawal	750
north indian home-cooked kidney beans, served with rice	
Paneer tikka butter masala	850
cottage cheese enveloped in a velvety onion, butter and tomato curry combined with ethnic spices	
Chicken tikka butter masala •	900
from punjab, boneless chicken enveloped in a velvety onion, butter and tomato curry combined with ethnic spices	

	Vegetable dum biryani	900
	mélange of vegetables, marinated overnight cooked in a sealed brass pot and layered with fragrant basmati rice	
	Murgh biryani •	1050
	spring chicken marinated overnight, fragrant basmati rice and spices, cooked in a sealed brass pot	
	Gosht biryani •	1150
	kid lamb marinated overnight, fragrant basmati rice, cooked in a sealed brass pot	
	Kerala prawn curry with steamed rice •	1450
	prawns tempered with fenugreek, asafoetida, turmeric, mustard seeds and curry leaves	
	Plain tawa paratha	150
	Steamed basmati rice	350
	Dal makhani	500
	black lentil simmered overnight, a must try house speciality	
	Green peas pulao	600
	Khichdi	700
	selection of : plain / moong dal / vegetable	
	Penne arrabiatta	800
	penne pasta, tomato sauce, chilli flakes, parmesan cheese	
	Mushroom risotto	800
	arborio rice, mushroom ragout, parmesan cheese, truffle oil	
	Penne alfredo	800
	penne pasta, cream, parmesan cheese, extra virgin olive oil	

	Asparagus risotto arborio rice, asparagus spheres, parmesan cheese, extra virgin olive oil	800
	Grilled cottage cheese steak cottage cheese pesto steak served with vegetables and pepper sauce	800
	Grilled chicken breast • served with grilled vegetables, potatoes and red wine jus	900
	Fish only • battered fried white fish fillet served with tartar sauce and chips	1000
	Granny smith apple pie with a scent of cinnamon in a sweet crust pastry	550
	Rasmalai with mango sauce cottage cheese dumplings in saffron and mango flavored milk	550
	Tiramisu •	550
	Choice of ice cream	550
	Fresh cut fruit platter	550



HOT BEVERAGE

Coffee	250
French press	250
Espresso	250
Americano	250
Macchiato	250
Cappuccino	250
Café latte	250
Hot chocolate	250
Masala milk	250

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COLD BEVERAGE

Packaged drinking water	150
Himalayan mineral water	175
Diet and regular aerated beverages	175
Red bull, tonic, ginger ale	225
Tender coconut water	275
Iced tea	275
Veen still water	300
Veen sparkling water	350
Perrier sparkling water	350
Fresh fruit juice orange / sweet lime / watermelon	350
Lassi sweet / salted / plain	350
Buttermilk plain / masala	350
Rose falooda with ice cream	350
Milkshake strawberry / vanilla / chocolate / butter scotch	350
Cold coffee with / without ice cream	350
Smoothie banana / strawberry / mango	350

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