GLOBAL DELIGHTS

SMOKED SALMON SALAD • 1325
Seasonal lettuce, French vinaigrette and capers

CHEF’S CAESAR SALAD • 1025
Iceberg lettuce with caesar-dressing, chunky croutons, bacon, chicken and shaved parmesan cheese

GREEK SALAD • 950
Herb-marinated feta, tomatoes, cucumber, olives, sliced red onion, cracked black pepper, olive oil

BOMBAY MUSA MASO TOASTIE • 1150
Spiced potatoes, bell peppers, tomato, cheese, fresh mint chutney

TUSCAN TOMATO SOUP • 650
Tomato basil soup, goat cheese crostini and fresh basil

PENNE / FUSILLI / FETTUCCINI IN AURORA / ALFREDO SAUCE

Penne in spicy red chili tomato and onion sauce
With parmesan and truffle

MUSHROOM RISOTTO • 1400

TRUFFLE ENHANCED CEPS AND FIELD SAFFRON ENHANCED SHRIMP RISOTTO • 1450

Thyme-scented chicken / garden fresh vegetables

MAC N CHEESE • 1375 / 1200
Rich lamb, tomato and garlic ragout, shaved parmesan

SPAGHETTI BOLOGNESE • 1375
Six-grain ragout, thyme glaze

Half-a-chicken perfectly roasted with pan juices, shaved parmesan cheese, served with steamed basmati rice

ROTISSERIE CHICKEN • 1550

Grilled lamb, tomato and garlic ragout, served with steamed basmati rice

Dry white wine butter emulsion,

GRILLED RIVER SOLE FILLET • 1450

Grilled sole fillet garnished with lemon, garlic, served with chunky chips, tartare sauce, fresh lemon salsa

Grilled chicken morsels, fennel seed-scented tomato gravy

CHICKEN TIKKA MASALA • 1450

KEEMA MATHI TIKKA • 1700

Clay oven Roasted mustard spiced fish

ANGARA MURTHIKA • 1650
Clay oven roasted mustard spiced fish

SAREJANGI SEEKH KEBAB • 1750
Minced Lamb, spice blend cooked in clay pot oven

LAL MIRCH KA PANEER TIKKA • 1450
Cottage cheese flavoured with red chillies and Indian spices

KURKURE KHUM • 1425
Crispy Fried cheese stuffed mushrooms

HARE MATAR BADAM KI TIKKI • 1425
Crumpled green pea gallet, Almond spices-griddle roasted

TANDOORI BREADS • 450

STEAMED BASMATI RICE • 550

Melange of split yellow lentils tempered with tomatoes and chilies, enhanced with cream and butter

KADHI CHAWAL • 1200
Whole black lentils simmered overnight with tomatoes and spices, cooked in a sealed pot, served with steamed basmati rice

RAJMA CHAWAL • 1200
Kidney beans in onion and tomato masala, served with steamed basmati rice, spiced ‘mukka’ pyaaz and pickle

PHANEER TIKKA MUSALEDAR • 1200
Cottage cheese tossed in a tangy gravy of fresh tomatoes and onions

RAIMA CHAWAL • 1200
Kidney beans in onion and tomato masala, served with steamed basmati rice, spiced ‘mukka’ pyaaz and pickle

SUBZ HANDI • 1200
Garlic fresh vegetables, rich cashew nut cream

MAWA MALAI KOFTA • 1200
Cottage cheese dumplings in a saffron enhanced cashew nut gravy

ALOO GObBI • 1200
Potatoes and cauliflower tossed in a “kadhai”, seasoned with fresh coriander and cumin

KADI CHAWAL • 1200
Lentil flour dumplings in spiced yoghurt curry served with steamed basmati rice

UN MINUTO LA TIRAMISU • 770
Poached cottage cheese and cream dumplings, sweetened with sugar milk, pistachio sivers

CHEF’S CAESAR SALAD • 1025

GULAB JAMUN • 770
Saffron flavoured warm, soft reduced milk dumpling

GHAR KI MURGI / FISH CURRY / EGG CURRY

PIZZA PEPPERONI • 1450
Pork pepperoni, mozzarella, tomato sauce

CAPITAL’S PIZZA • 1450 / 1150
Tandoori chicken, red onion, coriander, tomato sauce / roasted garlic, goat cheese, red and green pesto

CLASSIC PIZZA MARGHERITA • 1150
Mozzarella, basil, tomato sauce

LAMB CURRY • 1425
Minced lamb, green peas, spices

HOME-STYLE CURRIES • 1450 / 1450 / 1125

BANOFFEE PIE • 770
English dessert pie with banana, cream, toffee

Samosas, Spiced potato and sweet potato

PAPDI CHAAT • 675

Dahi-puri stuffed with potato channa masala, garnished with onion, chutney and chaat masala

DHOKLA • 770
Gram flour and potato, steamed, served with sweet and sour chutney

CRISP FRIED CHEESE STUFFED MUSHROOMS

CHICKEN BUNNY CHOW • 1350
Hollowed out soft bread bun / filled with Durban chicken and vegetable curry, a South African street food tradition from Taj Cape Town

CHICKEN BUNNY CHOW • 1350

HARE MATAR BADAM KI TIKKI • 1425
Crumbled green pea gallet, Almond spices-griddle roasted

COTTAGE CHEESE / PANEER TIKKA • 1450
Cottage cheese / flavoured with red chillies and Indian spices

LAL MIRCH KA PANEER TIKKA • 1450
Cottage cheese tossed in a tangy gravy of fresh tomatoes and onions

BHUNA GOSHT • 1500
Spicy mutton chunks, whole spices, thick gravy

KEEMA MATHI • 1500
Minced lamb, green peas, spices

HOME-STYLE CURRIES • 1450 / 1450 / 1125

KADHI CHAWAL • 1200
Kidney beans in onion and tomato masala, served with steamed basmati rice, spiced ‘mukka’ pyaaz and pickle

SUBZ HANDI • 1200
Garlic fresh vegetables, rich cashew nut cream

MAWA MALAI KOFTA • 1200
Cottage cheese dumplings in a saffron enhanced cashew nut gravy

ALOO GObBI • 1200
Potatoes and cauliflower tossed in a “kadhai”, seasoned with fresh coriander and cumin

KADI CHAWAL • 1200
Lentil flour dumplings in spiced yoghurt curry served with steamed basmati rice

UN MINUTO LA TIRAMISU • 770
Poached cottage cheese and cream dumplings, sweetened with sugar milk, pistachio sivers

HOME MADE CHEESE CAKE • 770

ICE-CREAM • 770

BANOFFEE PIE • 770
English dessert pie with banana, cream, toffee

CHOCOLATE INDULGENCE • 770
Double chocolate brownie, warm chocolate sauce, vanilla ice cream

UN MINUTO LA TIRAMISU • 770
Classic Italian trifle, mascarpone, fresh cream, sponge fingers, coffee, dusted with chopped chocolate
### WINES

#### Champagne

<table>
<thead>
<tr>
<th>Non Vintage</th>
<th>Moët &amp; Chandon Brut Impérial (750 ml)</th>
<th>13500</th>
</tr>
</thead>
<tbody>
<tr>
<td>Non Vintage</td>
<td>G. H. Mumm Cordon Rouge (150 ml/750 ml)</td>
<td>2250/11250</td>
</tr>
</tbody>
</table>

#### Sparkling Wine

<table>
<thead>
<tr>
<th>Indian</th>
<th>Sula Brut (375 ml)</th>
<th>1550</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italy</td>
<td>Zonin Prosecco (200 ml)</td>
<td>1150</td>
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</tbody>
</table>

#### White Wines

<table>
<thead>
<tr>
<th>Chardonnay</th>
<th>Albert Bichot Pouilly-Fuisse, France</th>
<th>2000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc</td>
<td>Nederburg Wine Master Reserve, South Africa</td>
<td>1150</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Brancott Estate Marlborough, New Zealand</td>
<td>1150</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Golden Sparrow IGT, Italy</td>
<td>950</td>
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</table>

#### Red Wines

<table>
<thead>
<tr>
<th>Pinot Noir</th>
<th>Brancott Estate Marlborough, New Zealand</th>
<th>1150</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinotage</td>
<td>Nederburg Wine Master Reserve, South Africa</td>
<td>1150</td>
</tr>
<tr>
<td>Sangiovese</td>
<td>Golden Sparrow IGT, Italy</td>
<td>950</td>
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<tr>
<td>Merlot</td>
<td>Monte Pacifico, Chile</td>
<td>950</td>
</tr>
<tr>
<td>Shiraz</td>
<td>Sula Vineyards Dindori Reserve, India</td>
<td>850</td>
</tr>
<tr>
<td>Cabernet Blend</td>
<td>Grover La Reserve Collection, India</td>
<td>850</td>
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</table>

#### Rosé and Dessert Wines

<table>
<thead>
<tr>
<th>Portuguese</th>
<th>Mateus The Original Portugal</th>
<th>1000/5000</th>
</tr>
</thead>
<tbody>
<tr>
<td>India</td>
<td>Sula Blush Zinfandel Sula Vineyards India</td>
<td>750/3750</td>
</tr>
</tbody>
</table>

### COCKTAILS

#### Signatures

<table>
<thead>
<tr>
<th>Scotsman’s Lunch</th>
<th>750</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oban 14 yrs, Cointreau, carrot juice, green pea purée, bitters, lime</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>A Whisky Date</th>
<th>750</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gold Label, raspberry purée, dark chocolate, sugar syrup</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Capital Kitchen</th>
<th>750</th>
</tr>
</thead>
<tbody>
<tr>
<td>El Ron Prophet, Cointreau, passionfruit, orange juice, bitters</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Green Salad</th>
<th>750</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Elyx, cucumber, conander, ginger, sugar syrup, pepper, lime ginger beer</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pomegranate and Rosemary Collins</th>
<th>750</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beefeater, lime, pomegranate, sugar syrup, rosemary, soda</td>
<td></td>
</tr>
</tbody>
</table>

### Classics

<table>
<thead>
<tr>
<th>Margarita</th>
<th>875</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corralejo Reposado, Cointreau, lime</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Negroni</th>
<th>875</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beefeater, Campari, Martini Rosso, bitters</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mojito</th>
<th>875</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi, mint, lime, soda</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Old Fashioned</th>
<th>875</th>
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</thead>
<tbody>
<tr>
<td>Woodford’s Reserve Bourbon, angostura bitters</td>
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</table>

<table>
<thead>
<tr>
<th>Bloody Mary</th>
<th>875</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Elyx, lime, tabasco, worcestershire sauce, salt, pepper, tomato sauce</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Martini</th>
<th>875</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tanqueray gin, Martini extra dry, green olives</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Rusty Nail</th>
<th>875</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scotch, Drambuie</td>
<td></td>
</tr>
</tbody>
</table>

#### Non Alcoholic Cocktails

**Summer Charm • 495**

- Pineapple, basil, ginger ale

**Mystique Pink • 495**

- Cranberry, ginger, curry leaf, lime

**Winter Booster • 495**

- Orange juice, honey, ginger, black pepper

**Hulk • 495**

- Kiwi, ginger, mint topped with sprite

#### Shakes

**Chocolate Fantasy • 495**

- Chocolate ice-cream, chocolate sauce, dark chocolate, milk

**Banana and Strawberry Smoothie • 495**

- Banana, strawberry crush, vanilla ice-cream, yoghurt

**Seasonal Punch • 495**

- Seasonal fruit, mint, peach syrup, curd

**Cold Coffee • 495**

- Coffee ice-cream, espresso, milk, chocolate sauce

### BEERS

**Trappist**

- Chimay Red • 900

**Lager**

- Chang • 800

**Wheat**

- Erdinger Weissbeer • 800

**Lager**

- Corona • 800

**Lager**

- Kingfisher Ultra • 600

**Lager**

- Kingfisher Premium • 600

**Lager**

- Heineken • 600

### TEA AND COFFEE

#### Teas

**Taj House Blend • 495**

**Chamomile • 495**

**Green • 495**

**Masala Chai • 495**

### Coffees

**Taj House Blend Espresso • 495**

**Cappuccino • 495**

**Americano • 495**

**Cafe Latte • 495**

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**Note:**
- Our standard pour for wine by glass is 150ml.
- Our standard pour for spirits is 30 ml.
- All prices are in Indian rupees and subject to applicable government taxes.
- Prices are inclusive of Maximum retail price (MRP) and additional charges for our facilities and services.
- Service of alcoholic beverages is permitted to those above 25 years of age only.