ALL DAY BREAKFAST

IDLI • 725
South Indian speciality of steamed rice and lentil cake, tempered lentil vegetable sambhar, chutney

DOSA • 725
Grilled crispy pan cake of rice and lentils, tempered lentil and vegetable sambhar, chutney - plain or masala

PARATHA • 725
Stuffed bread with card, pickle and home-churched butter, choice of potato, cabbage cheese or cold salad

POORI BHAIJ • 725
Spicy potato curry, puff fried bread

KEEMA PARATHA • 850 •
Stuffed bread with spiced minced lamb, plain or egg coated.

EGGS TO ORDER • 725 •
Pached, scrambled, omelette or fried eggs, home-made hash brown and roast tomatoes

CLASSIC EGG BENEDICT • 725 •
Pached eggs and ham on traditional toasted English muffin glazed with hollandaise sauce

HOME-MADE PANCAKES • 725 •
Pancake stack topped with berry compote or maple syrup

Sandwiches & Salads

GREEK SALAD • 695 •
Herb marinated feta, tomatoes, cucumber, kalamata olives, sliced red onion tossed with olive oil and black pepper

THE VEGETARIAN CLUB • 925 •
Tossed double decker sandwich, coleslaw, grilled vegetables, tomato, cucumber, cheese and potato wedges

GRILLED CAPRESE SANDWICH • 825 •
Grilled Caprese, fresh mozzarella, seasoned tomato and basil pesto.

GRILLED PRAWN WITH LEMON GARLIC BUTTER • 1600 •
Herb grilled prawn skewers

THE CAPITAL CLUB • 1025 •
Tossed double decker sandwich, chicken, fried egg, crispy bacon, tomato, iceyberg lettuce, mayonnaise and potato wedges

CAESAR SALAD • 775 •
Rromaine lettuce with caesar dressing, chunky croutons, crispy bacon and shaved parmesan cheese.

GRILLED CHICKEN • 1025 •
Herb grilled jumbo prawns

SMOKED SALMON • 1200 •
Smoked salmon, lemon, capers, sliced onion and melba toast

FISH & CHIPS • 1275 •
White fish fillet fried in beer batter with chunky chips, tartare sauce and lemon:

CHICKEN BUNNY CHOW • 1050 •
A South African street food tradition. Followed out soft bread bun filled with Durban chicken and vegetable curry.

BANGERS & MASH • 1550 •
Chipped beef salad, mushy peas, onion gravy & Green peas:

THE CAPITAL CLUB • 1175
Roasted, seasoned,'spiced' chicken, bacon, garnish of onion, pickles and lettuce

PANNEER TIKKA OR CHICKEN KADHI CHAWAL • 975 •
Lentil flour dumplings cooked in spiced yoghurt curry

CHOLE BHATURE • 1050 •
Plain or masala served with Tempered lentil vegetable sambar, chutneys

Taj Signatures

COBB SALAD • 950 •
An American garden salad of chicken, bacon, avocado, lettuce, tomato, hardwood egg, clementine with spring onion and buttermilk dressing:

LAMPRANS • 1500 •
Sri Lankan speciality of yellow rice, lampeno, mustard curry and vegetables served with sambol:

Taj, Colombo

SHrimps & Seafood

PAANEER TIKKA / MURGH TIKKA • 975 •
Clay oven roasted cottage cheese or chicken in spices served in a roti or paratha, sliced red onion and chutney chutney

GRILLED SOLE ALMONDINE • 1275 •
Pan seared sole fillet, slivered almonds, dry white wine

PANNEER TIKKA OR CHICKEN • 1050 •
Clay oven roasted cottage cheese or chicken in spices, sliced red onion and cilantro chutney

GULAB JAMUN • 695 •
Saffron flavoured warm and soft milk solid dumplings

Dosa • 725 •
Puffed rice and potato pancake

RAJMA CHAWAL • 825 •
Kidney beans cooked with onion and tomato masala, served with steamed basmati rice, spiced "makkai" jeera and pickle

LAUKI KOFTA CURRY • 900 •
Home style ground lamb in mild Indian spices

SUBZ BIRYANI | GOŠHT BIRYANI • 9100 | 1275 •
Fragrant basmati rice layered with vegetables or lamb and spices, cooked in a sealed pot and served with your yoghurt and red onion

THE CAJUN VEGETABLE BREAD • 1050 •
Cajun spiced fried coated vegetable burger:

GHAR KI MURGI • 1275 •
Rich home-style chicken curry, steamed basmati rice and pickle

LAURI KORTA CURRY • 800 •
Golden fried crispy noodles topped with sweet and sour sauce:

TRUFFLE & WILD MUSHROOM RISOTTO • 1100 •
Ceps and field mushrooms cooked with carnaroli rice, Parmesan and truffle

PENNE AL’ARRABBIATA • 1060 •
Spicy red chilli tomato and onion sauce tossed with penne pasta

PIZZA MARGHERITA • 1050 •
Tomato sauce, mozzarella and basil

PINK FALAFEL • 1050 •
Mushrooms, red onion, herbs, parmesan, mustard and mozzarella

CAPITAL’S PIZZA • 1200 •
Roasted garlic, goat cheese, red & green pesto, marjorita

PIZZA PEPPERONI • 1200 •
Tomato sauce, mozzarella, pepperoni and chili

PIZZA SOHO • 1250 •
Tomato sauce, mozzarella, spicy chicken, red onion and corinader

SPAGHETTI BOLONÈSE • 1250 •
Rich lamb, tomato and garlic ragout, shaved parmesan

Dilli ka Khana

ANANAS KI CHAAT • 725 •
Baby pineapple shernal Indian spices, model town wali

CHOLE BHATURE • 850 •
Spiced chickpea curry served with golden fried refined flour puff bread

KADHI CHAWAL • 850 •
Lentil flour dumplings cooked in spiced yoghurt curry served with steamed basmati rice

PANEER TIKKA OR CHICKEN BUTTER MASALA • 1050 •
Charcoal grilled cottage cheese or chicken simmered in a rich fenegapek enhanced tomato gravy

RAITA • 350

DAL TADKA • 400

STEAMED RICE • 350

TANDOORI BREADS • 275

FRENCH FRIES • 350

MESCLUN SALAD • 550

DAL MAKHANI • 500

MASH POTATO • 350

BALSAMICO GRILLED VEGETABLES • 350

Small Plates

ROMA TOMATO SOUP • 675 •
Goat cheese crostini and chopped basil

TOM KHA KAI • 750 •
Thai spiced coconut and chicken soup with lemon and crispy onions

PAPDI CHAAT • 755 •
A Delhi classic

KATHI ROLL

VEGETABLE / CHICKEN • 975 | 1050 •
Clay oven roasted masala vegetable or chicken in spices wrapped in a roti or paratha, sliced red onion and chutney chutney

SHRIMP COCKTAIL • 950
Pouched prawns, spicy marie-rose and bayang cocktail on crushed ice

KAFFIR LIME SAIGON CHICKEN • 1050 •
Marinated chicken thigh, Asian salad

VITAMINEE PHO • 725 | 775 •
Noodle soup with lean strips, vegetables, chicken and seafood

Puddings & Desserts

DOODH JALEBI • 695 •
Pouched cottage cheese and cream dumplings, sweetened with saffron milk and pistachio slivers

SEASONAL FRUIT CRUMBLE • 695 •
Glazed with muscovado sugar, vanilla ice cream or custard

CHOCOLATE INDULGENCE • 695 •
Double chocolate brownie, warm chocolate sauce, vanilla ice cream

UN MINUTO LA TIRAMISU • 695 •
Classic Italian trifle, mascarpone cheese, fresh cream, sponge fingers and coffee drenched with chocolate

Comfort Mains

RAJMA CHAWAL • 825 •
Kidney beans cooked with onion and tomato masala, served with steamed basmati rice, spiced "makkai" jeera and pickle

SHAMANDA KOTHU PARATTA • 725 •
Grilled lamb chops marinated in Vietnamese spices, model town wali

GOURMET LAMB BURGER • 1250 •
Topped with cheddar cheese, gherkins, tomato, cucumber, onion and garlic sauce

GOURMET TENDERLOIN BURGER • 1250 •
Topped with cheddar cheese, gherkins, tomato, cucumber, onion and garlic sauce

ROTISSERIE CHICKEN • 1450 •
Half a chicken perfectly roasted with pan juices, potatoes and butter tossed vegetables

Indian, Pan Asian, European & Mediterranean

DOODH JALEBI • 695 •
Pouched cottage cheese and cream dumplings, sweetened with saffron milk and pistachio slivers

SEASONAL FRUIT CRUMBLE • 695 •
Glazed with muscovado sugar, vanilla ice cream or custard

CHOCOLATE INDULGENCE • 695 •
Double chocolate brownie, warm chocolate sauce, vanilla ice cream

UN MINUTO LA TIRAMISU • 695 •
Classic Italian trifle, mascarpone cheese, fresh cream, sponge fingers and coffee drenched with chocolate