APPETIZERS AND SALADS

- Niçoise style Norwegian salmon salad 1750
- Traditional Caesar salad 1550
  romaine, iceberg, bacon and grilled chicken
  with anchovy dressing
- Bagna cauda 1350
  warm creamy anchovy, walnut and garlic dip
  served with vegetable crudites and grilled house bread
- Salad caprese 1350
  buffalo mozzarella, fresh tomatoes with crispy greens
  and basil pesto
- Mixed garden greens 1350
  fresh garden greens, artichoke, citrus segments,
  olives and feta cheese
- Greek feta salad 1330
  mixed greens, cucumber, tomato, kalamata olives,
  grilled pita and feta cheese
- Bruschetta 1350
  house bread served with freshly diced tomato, basil,
  marinated mushroom and charred eggplant dip
- Vietnamese style summer vegetable roll 1350
- Tandoori tikka
  - chicken 1330
  - paneer 1250

Vegetarian ☻ Non-vegetarian ☯ Please inform our associate if you are allergic to any ingredients.
All prices are in Indian Rupees and excluding applicable government taxes.
SOUPS

- Prawn chowder
  prawns and potato stew

- Cock-a-leekie
  classical chicken and leek soup with prunes

- North Italian minestrone soup
  Genova style pesto and grana padano

- Cream of tomato soup
  scented with fresh basil

- Mulligatawny
  mildly spiced lentil soup
  chicken or unpolished rice

- Spicy bell peppers and corn broth
  prawns, chicken or vegetables

Vegetarian | Non-vegetarian

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All prices are in Indian Rupees and excluding applicable government taxes.
TAJ SIGNATURES

Cobb salad  1850
Garden salad of chicken, egg, bacon, avocado, lettuce, tomato and buttermilk dressing

Bangers and mash  1950
Potato hash and mustard jus

Nasi Goreng  1950
Wok tossed Indonesian fried rice with shrimps, shredded chicken and fried egg

Fish n Chips  1950
Sweetwater hilsi fillet in beer batter
Chunky chips, tartare sauce and fresh lemon

Kathi roll  1350
Chicken tikka
Lamb seekh
Paneer

From the royal Kitchen of Taj Lake Palace, Udaipur
Gosht degchi ke soole  1350
Picatta of lamb rubbed with a marinade of sundried sour wild melons, cloves, mathania red chillies and yogurt, smoked and slowly braised in an earthen pot. It is a popular dish of the cuisine of Mewar region.

From the royal Kitchen of Taj Falaknuma Palace, Hyderabad
Patthar ka gosht  1350
Escalopes of kid lamb, marinated overnight, cooked on a hot stone - a recipe from the Nizami era perfected in Falaknuma kitchens.

From the royal Kitchen of Umaid Bhawan Palace, Jodhpur
Laal maans  1600
Spicy lamb stew cooked with Mathania chillies, Onions, yogurt finished with fresh cilantro.
Most popular style of lamb preparation of the cuisine of Marwar.

From the royal Kitchen of Rambagh Palace, Jaipur
Dhundhar murg  1600
A regional delicacy of chicken cooked with sharply sour raw mango and flavoured with ginger and refreshing mint which contribute to its distinctive spicy kick.

Vegetarian ☑ Non-vegetarian ☑

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SANDWICHES AND BURGERS

- **Hot dog**
  Frankfurter sausage, grilled onion, tomato slices, gherkin and mustard mayonnaise
  1250

- **The Rajput Room club**
  bacon, lettuce, tomato, chicken salad and fried egg
  1250

- **The Royal Rambagh burger**
  chicken topped with egg and cheese
  1250

- **The Rajput Room green club**
  cheddar cheese, lettuce, tomato, roasted sweet pepper and zucchini
  1250

- **The do it yourself sandwich board**

  **Bread**
  white, brown or multigrain bread
  plain, toasted or grilled

  **Fillings**
  meat-chicken salad, cooked ham, spicy salami

  fish-smoked salmon, tuna salad

  egg-omelette, boiled egg salad

  cheese-emmental, yellow cheddar, brie

  vegetables-tomato, cucumber, roasted peppers, grilled vegetables

All sandwiches, wraps and burgers are served with French fries and coleslaw

Vegetarian  Non-vegetarian

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All prices are in Indian Rupees and excluding applicable government taxes
PASTA AND RISOTTO

- **Prawn and zucchini risotto** 1850
  carmaroli rice, prawns and zucchini cooked in prawns bosque

- **Beetroot and goat cheese risotto** 1600
  carmaroli rice with roasted beetroot and goat cheese

- **Wild mushroom risotto** 1600
  carmaroli rice with wild mushrooms and truffle oil

- **Gnocchi** 1600
  potato dumplings tossed with vegetables, tomatoes and fresh herbs

- **Make your own pasta**
  penne, spaghetti, fettuccini, rigatoni, whole wheat spaghetti

**Non-vegetarian** 1750

- chicken and smoked milk sauce
- smoked salmon, prawns, cream sauce and parmesan
- bacon and spicy tomato sauce
- lamb ragout and fresh rosemary

**Vegetarian** 1600

- aglio olio e peperoncino
- wild mushrooms, cheese sauce and parmesan
- arrabbiata, spicy tomato sauce and fresh basil
- sun dried tomato pesto sauce and eggplant

*Vegetarian  Non-vegetarian*

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All prices are in Indian Rupees and excluding applicable government taxes.
INTERNATIONAL SPECIALTIES

- **Grilled Chilean sea bass** 3400
  steamed potato, sautéed spinach and lemon caper sauce

- **Lobster thermidor** 3400
  traditional French delicacy served with butter rice and asparagus

- **Grilled lamb chops** 3400
  roast potato, spinach feta and vegetable ragout

- **Roast chicken** 2000
  chicken marinated with mustard and thyme
  roast gravy, vegetables and potato

- **Scaloppine of chicken with lemon and butter** 2000
  chicken breast in lemon and white wine sauce
  served with mashed potato and spinach

- **Melanzane alla parmigiana** 1650
  baked eggplant, tomato sauce, parmigiano and mozzarella

- **Grigliata di verdure** 1650
  assorted grilled vegetables platter, broiled with parmesan cheese

*Vegetarian ☢ Non-vegetarian

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All prices are in Indian Rupees and excluding applicable government taxes.
INDIAN REGIONAL SPECIALTIES

- **Dal baati churma**: 1800
  a complete meal by its own, oven roasted wheat dumpling drenched in home churned butter, accompanied with lentil and sweetened coarse semolina dumpling

- **Papad paneer**: 1400
  crushed pappadum and cottage cheese cubes in yoghurt based gravy, tempered dry red chillies

- **Aloo pyaz ki subzi**: 1400
  traditional evergreen preparation of potato and onion

- **Bhutta palak methi**: 1400
  emerald spinach and golden corn redolent with fresh herbs and garlic

- **Khuska**: 550
  saffron flavoured Doon basmati rice

- **Breads from tandoor and tawa**: 300
  naan, roti, parantha or tawa parantha

- **Missi roti**: 300
  gram flour bread cooked in clay oven

**Vegetarian ✧ Non-vegetarian**

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All prices are in Indian Rupees and excluding applicable government taxes.
COMFORT MAINS

- **Mutton curry - on the bone**
  home style mutton curry cooked on the bone
  1650

- **Tandoori fish butter masala**
  specialty fish preparation from Punjab, hinted with kasoori methi
  1650

- **Chicken tikka butter masala**
  chicken tikka napped in rich tomato and onion gravy, scented with kasoori methi
  1650

- **Home style chicken curry**
  chicken curry flavoured with aromatic spices
  1650

- **Paneer tikka butter masala**
  paneer tikka napped in rich tomato and onion gravy, scented with kasoori methi
  1400

- **Gobi mutter adraki**
  cauliflower and green peas tempered with ginger and fresh coriander
  1400

- **Rajma raseela**
  traditional and yet simple dish, cooked overnight rendering the silky smooth and rich texture to humble kidney beans
  1400

- **Dal tadkewali**
  yellow lentils tempered with asafoetida and cumin
  1400

- **Khichdi**
  mélange of rice and yellow lentils, tempered with cumin seeds
  1400

- **Gosht biryani**
  Doon basmati cooked with the choicest cuts of lamb and spices
  1650

- **Murgh biryani**
  Doon basmati cooked with the choicest cuts of chicken and spices
  1650

- **Steamed rice**
  400

Vegetarian  Non-vegetarian

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FROM OUR SOUTHEAST ASIAN CORNER

- **Bay of Bengal king prawns** 2650
  - sesame chilli sauce or butter chilli garlic sauce
- **Sliced lamb black mushroom** 1750
  - with black bean chilli sauce
- **Diced fish in oyster chilli sauce** 1750
- **Chinese five spice flavored tai chi chicken** 1750
- **Thai green or red curry selection** 1750
  - chicken, fish or vegetable served with steamed rice
- **Vietnamese yellow curry selection** 1750
  - chicken, fish or vegetable served with steamed rice
- **Trio of mushrooms tossed with fresh chilli and burnt garlic** 1650
- **Stir-fried Chinese mixed green** 1650
  - choice of Schezwan sauce or garlic wine sauce or soy ginger
- **Pan-fried tofu and eggplant** 1650
  - chilli and sweet basil
- **Cauliflower baby corn mushroom** 1650
  - honey chilli sauce
- **Pad Thai** 900
  - Thai style stir-fried flat rice noodles
- **Wok tossed noodles** 900
  - soy ginger or chilli garlic or sesame onion
- **Wok fried rice** 900
  - vegetable or burnt garlic or chilli spring onion
  - chicken or egg

Vegetarian ☰ Non-vegetarian ☰

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All prices are in Indian Rupees and excluding applicable government taxes.
WELLNESS MENU

Appetizing Salads

- Mesclun mix with fresh herbs, fresh fruits and orange dressing
- Tofu, fresh orange and raw papaya salad

Soup

- Tomato droplet
  mini camembert and sun dried tomato tortellini
- Gazpacho
  with whole wheat bread

Healthy Mains

- Norwegian salmon papillote style
  kalamata olives and ribbon vegetables
- Chicken stroganoff
  cooked in soy milk, served with red rice pilaf
- Whole wheat wrap
  chicken salad tossed with sesame seeds and tahini dip
- Red rice risotto
  sun blushed tomatoes, red onion and spinach

Wellness Dessert

- Chocolate bliss and seasonal fruits
  ‘gluten free’ chocolate cake
- Baked apple strudel
  ‘diabetic’ warm filo sheet puffs filled with Granny Smith apples

Vegetarian ☑ Non-vegetarian ☑

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DESSERTS

- **Tiramisu**
- **Baked cheese cake**
  crumble soft centre cookie, sour cherry compote
- **Crème caramel**
  fresh cut fruits
- **Apple tart**
  cinnamon ice cream
- **Sacher torte**
  raspberry coulis, sweetened apricot
- **Gianduja chocolate mousse**
  chocolate mud and Cognac sauce
- **Palace made frozen dessert**
  cinnamon/peanut butter/blueberry
- **Double ka meetha**
  saffron scented bread slices soaked in sugar syrup
- **Malai kulfi**
  saffron flavoured frozen milk, served with falooda

Vegetarian  Non-vegetarian

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Appetizers & Salads

- Smoked Norwegian salmon 1850
  apple salad, pickled vegetables and caper berries

- Marinated chilled prawns 1850
  roasted bell peppers, romesco sauce

- Parmesan crème caramel and prosciutto di Parma 1850
  olive tapenade and grape-onion seed compote

- The Rambagh kebab sampler 1830
  sarson jhunga, malai chicken tikka and maas ke sule

- The Rambagh kebab sampler 1250
  hara bhara kebab, bhutte ka kebab and sunhera paneer

- Fresh buffalo mozzarella 1350
  pickled artichoke, garlic crouton, cherry tomato and balsamic

- Asian pear and blue cheese salad 1350
  lettuce, blood red grape fruit and candied pecan nuts

- Warm wilted spinach, asparagus and goat cheese 1330
  sun dried tomato, kalamata olives and bell pepper confit

- Vietnamese style summer vegetable roll 1330
  peanut sauce

Vegetarian ☑️ Non-vegetarian ☑️

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Soups

- **Chicken consommé**
  Kashmir morels and chicken quenelle

- **Prawn chowder**
  prawns and potato stew

- **Cock-a-leekie**
  classical chicken and leek soup with prunes

- **Tom Yum soup**
  prawns
  chicken
  vegetables

- **Spicy bell peppers and corn broth**
  prawns
  chicken
  vegetables

- **Vine ripened tomato soup**
  infused with fresh basil

- **North Italian minestrone**
  Genoa style pesto and Grana Padano

- **Mulligatawny**
  mildly spiced lentil soup chicken or unpolished rice

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Taj Signatures

- **Cobb salad**
  garden salad of chicken, egg, bacon, avocado, lettuce, tomato and buttermilk dressing
  1850

- **Bangers and mash**
  potato hash and mustard jus
  1950

- **Nasi Goreng**
  wok tossed Indonesian fried rice with shrimps, shredded chicken and fried egg
  1950

- **Fish n Chips**
  sweet water bhetki fillet in beer batter
  chunky chips, tartare sauce and fresh lemon
  1950

- **Kathi roll**
  chicken tikka
  lamb seekh
  paneer
  1350

- **From the royal Kitchen of Taj Lake Palace, Udaipur**
  **Gosht degchi ke soole**
  Picatta of lamb rubbed with a marinade of sundried sour wild melons, cloves, mathania red chillies and yoghurt, smoked and slow braised in an earthen pot. It is a popular dish of the cuisine of Mewar region.
  1350

- **From the royal Kitchen of Taj Falaknuma Palace, Hyderabad**
  **Patthar ka gosht**
  Escalopes of kid lamb, marinated overnight, cooked on a hot stone - a recipe from the Nizami era perfected in Falaknuma kitchens
  1350

- **From the royal Kitchen of Umaid Bhawan Palace, Jodhpur**
  **Laal maans**
  Spicy lamb stew cooked with Mathania chillies, Onions, yoghurt finished with fresh cilantro. Most popular style of lamb preparation of the cuisine of Marwar
  1600

- **From the royal Kitchen of Rambagh Palace, Jaipur**
  **Dhundhar murg**
  A regional delicacy of chicken cooked with sharply sour raw mango and flavoured with ginger and refreshing mint which contribute to its distinctive spicy kick
  1600

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Pasta and Risotto

- Lobster and saffron risotto  
  lobster bisque  
  $3400

- Pancetta and goat cheese risotto  
  wilted spinach and parmesan crisp  
  $1750

- Chicken and fennel risotto  
  mascarpone cream  
  $1750

- Spaghetti lamb bolognaise  
  enhanced with rosemary from palace herb garden  
  $1750

- Toasted pistachio and blue cheese risotto  
  broccoli and onion  
  $1600

- Wild mushrooms and thyme risotto  
  scented with truffle oil  
  $1600

- Rigatoni napped in sun dried tomato pesto  
  eggplant wafers  
  $1600

- Fettuccine primavera  
  vegetables and Genoa style pesto  
  $1600
International Specialties

- **Lobster thermidor** 3400
  traditional French delicacy served with butter rice and asparagus

- **Chilean sea bass** 3400
  potato gratin and fennel puree

- **New Zealand lamb chops** 3400
  carrot puree, vegetables and Burgundy jus

- **Tapenade-crusted Atlantic salmon** 2400
  asparagus, potato and morel sauce

- **Black forest ham wrapped chicken breast** 2150
  filled with cheddar and chicken mousse, creamed spinach, potato puree and jus

- **Roast chicken** 2000
  chicken marinated with mustard and thyme, roast gravy, vegetables and potato

- **Spinach and goat cheese ravioli** 1600
  tomato confit and reggiano sauce

- **Melanzane alla parmigiana** 1650
  baked eggplant, tomato sauce, parmesan and mozzarella

- **Char roasted vegetables** 1600
  warm lettuce and parmesan curls

- **Polenta three ways** 1600
  sundried tomato sauce and mushroom ragout

Vegetarian □  Non-vegetarian □

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All prices are in Indian Rupees and excluding applicable government taxes.
**Indian Regional Specialties**

- **Dal baati churma** 1800
  a complete meal by its own, oven roasted wheat dumpling drenched in home churned butter, accompanied with lentil and sweetened coarse semolina dumpling

- **Papad paneer** 1400
  crushed papaddum and cottage cheese cubes in yoghurt based gravy, tempered dry red chillies

- **Aloo pyaz ki subzi** 1400
  traditional evergreen preparation of potato and onion

- **Bhutta palak methi** 1400
  emerald spinach and golden corn redolent with fresh herbs and garlic

- **Khuska** 550
  saffron flavoured Doon basmati rice

- **Breads from tandoor and tawa** 300
  naan, roti, parantha or tawa parantha

- **Missi roti** 300
  gram flour bread cooked in clay oven

*Vegetarian  Non-vegetarian* 

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All prices are in Indian Rupees and excluding applicable government taxes.
Comfort Mains

- **Mutton curry - on the bone**
  home style mutton curry cooked on the bone
  1650

- **Tandoori fish butter masala**
  specialty fish preparation from Punjab, hinted with kasoori methi
  1650

- **Chicken tikka butter masala**
  chicken tikka napped in rich tomato and onion gravy, scented with kasoori methi
  1650

- **Home style chicken curry**
  chicken curry flavoured with aromatic spices
  1650

- **Paneer tikka butter masala**
  paneer tikka napped in rich tomato and onion gravy, scented with kasoori methi
  1400

- **Gobi mutter adraki**
  cauliflower and green peas tempered with ginger and fresh coriander
  1400

- **Rajma raseela**
  traditional and yet simple dish, cooked overnight rendering the silky smooth and rich texture to humble kidney bean
  1400

- **Dal tadkewali**
  yellow lentils tempered with asafoetida and cumin
  1400

- **Khichdi**
  mélange of rice and yellow lentils, tempered with cumin seeds
  1400

- **Gosht biryani**
  Doon basmati rice cooked with the choicest cuts of lamb and spices
  1650

- **Murgh biryani**
  Doon basmati rice cooked with the choicest cuts of chicken and spices
  1650

- **Steamed rice**
  400

*Vegetarian*  *Non-vegetarian*

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All prices are in Indian Rupees and excluding applicable government taxes
From Our Southeast Asian Corner

- **Lobster Hunan style** 3400
  lobster out of shell, sautéed with tangy garlic and mustard sauce

- **Bay of Bengal king prawns** 2650
  sesame chilli sauce or butter chilli garlic sauce

- **Sliced lamb black mushroom** 1750
  with black bean chili sauce

- **Dice d fish in oyster chilli sauce** 1750

- **Chinese five spice flavoured tai chi chicken** 1750

- **Thai green or red curry selection** 1750
  chicken, fish or vegetable served with steamed rice

- **Vietnamese yellow curry selection** 1750
  chicken, fish or vegetable served with steamed rice

- **Trio of mushrooms tossed with fresh chilli and burnt garlic** 1650

- **Stir-fried Chinese mixed greens** 1650
  choice of schewan sauce or garlic wine sauce or soy ginger

- **Pan-fried tofu and eggplant** 1650

- **Cauliflower baby corn mushroom tossed in honey chilli sauce** 1650

- **Pad Thai** 900
  Thai style stir-fried flat rice noodles

- **Wok tossed noodles** 900
  soy ginger or chilli garlic or sesame onion

- **Wok fried rice** 900
  vegetable or burnt garlic or chilli spring onion or chicken or egg

Vegetarian  Non-vegetarian

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Wellness Menu

Appetizing Salads
- Mesclun mix with fresh herbs, fresh fruits and orange dressing 1350
- Tofu, orange segment and raw papaya salad

Soup
- Tomato droplet soup with mini camembert and sun dried tomato tortellini 800
- Gazpacho with whole wheat bread

Healthy Mains
- Norwegian salmon papillote style with mini camembert and sun dried tomato tortellini 2400
- Chicken stroganoff cooked in soy milk, served with red rice pilaf 2000
- Whole wheat wrap chicken salad tossed with sesame seeds and tahina dip 1550
- Red rice risotto with sun blushed tomatoes, red onion and spinach 1600

Wellness Dessert
- Chocolate bliss and seasonal fruits ‘gluten free’ chocolate cake 800
- Baked apple strudel ‘sugar free’ warm filo sheet puffs filled with Granny Smith apples

Vegetarian ☺ Non-vegetarian

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<table>
<thead>
<tr>
<th>Desserts</th>
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<tbody>
<tr>
<td><strong>Tiramisu</strong></td>
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<tr>
<td><strong>Warm chocolate mud pie</strong></td>
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<td>palace made cinnamon ice cream</td>
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<td><strong>Crème caramel</strong></td>
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<td>fresh cut fruits</td>
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<td>cinnamon ice cream</td>
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<tr>
<td><strong>Berry cheese cake</strong></td>
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<td>dark cherry coulis and raspberry sponge</td>
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<td>cinnamon, peanut butter, blueberry</td>
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