



Cal27 is a blend of the old and the new. The traditional and contemporary design elements highlight the dynamic menu which showcases a wide array of cuisines and dishes. Inspired by the legendary architecture of north Kolkata, showcasing traditional green shutters overlooking a central courtyard with black and white chequered flooring, Cal27 evokes a sense of the rich heritage of Kolkata.

This menu is a balance of popular international specialties along with contemporary Indian dishes. The wide range covers dishes from across the country and international best sellers, with a few unique Taj dishes. From Bengali favorites to sandwiches and burgers, from classic grills to signatures, the menu reflects the rich legacy of the Taj.

BREAKFAST BUFFET

TIMING 07:00 AM – 10:30 AM

PRICE 1500

LUNCH BUFFET

TIMING 12:30 PM – 03:00 PM

PRICE 1650

*PRICE 1850 (Saturday)

SUNDAY BRUNCH

TIMING 01:00 PM – 03:30 PM

PRICE 2000

*PRICE 3000

DINNER BUFFET

TIMING 07:00 PM – 10:30 PM



PRICE 1750

SOUPS, SALADS AND DESSERTS

PRICE 1000

*KINDLY ASK YOUR SERVER FOR VARIOUS BEVERAGE INCLUSIONS
ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO GOVERNMENT TAXES.

ALL DAY BREAKFAST





  	IDLI Steamed rice and lentil cakes, a South Indian delicacy, served with sambar and chutneys	650
  	DOSA (PLAIN / MASALA) South Indian crisp rice and lentil pancake, served with sambar and chutneys	700
 	POORI BHAJI Deep-fried puffed Indian whole wheat bread with mild potato curry	650
	PARATHA (ALOO / GOBI / MASALA) North Indian griddled stuffed flat bread, served with natural yogurt and pickle	625
	PANCAKE STACK Thick fluffy pancakes with stewed apple, whipped cream and maple syrup	600
	EGGS TO ORDER Your choice of eggs: poached, scrambled, omelette or fried, served with potato roesti and grilled tomato topped with parmesan and parsley	700

LUNCH AND DINNER

SOUPS

	MUSHROOM CAPPUCCINO Porcini dust, toasted almonds	600
 	MULLIGATAWNY SOUP (CHICKEN / RICE AND LEMON) Classic rich and spicy curry soup finished with coconut milk	600
  	PLUM TOMATO SOUP Basil pesto oil drizzle	600
	CHICKEN AND LEEK SOUP Rosemary oil drizzle	600








APPETIZER

 	TUNA CARPACCIO Watercress salad, salsa verde, lime basil emulsion	975
 	SEARED SCALLOPS WITH GINGER CARROT PURÉE Apricot caper salsa	975
	CALCUTTA BECKTI FINGERS Breaded crisp fish fingers with fresh lemon and tartare sauce	850
  	CHICKEN / PANEER TIKKA Chicken / cottage cheese marinated in red chilli and yoghurt, cooked in the tandoor served with onion salad and mint chutney	950
 	LAMB SHEEK KEBAB House specialty of minced lamb infused with herbs and spices, cooked in tandoor, served with crunchy salad and mint chutney	950
	GLAZED NACHOS Layered with refried beans, melted cheese, spicy jalapeño pepper and avocado, topped with tomato salsa and sour cream	825
	ALOO PAPDI CHAAT An Indian street delicacy of crisp fried wafers, potatoes and yoghurt served with mint and tamarind chutneys	725



KINDLY INFORM US IF YOU ARE ALLERGIC TO ANY FOOD INGREDIENTS
ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO GOVERNMENT TAXES.

 INDICATES GLUTEN FREE  INDICATES VEGAN
 INDICATES VEGETARIAN  INDICATES NON-VEGETARIAN




SALADS

-   **MARINATED POACHED PRAWNS** 950
Served with crunchy asparagus, greens and citrus dressing
-   **CAESAR SALAD** 900
Romaine lettuce with Caesar dressing, chunky croutons and shaved parmesan chesse.
Choice of garlic buttered prawn, crispy bacon and anchovies / grilled chicken,
crispy bacon and anchovies / halloumi cheese
-   **BURRATA** 950
Rocket leaves, plum tomatoes marinated with trebbiano grapes balsamic and basil
-  **MESCLUN SALAD** 725
Young greens, cherry tomatoes, green asparagus and orange vinaigrette


SANDWICHES

-  **CLASSIC NON VEGETARIAN CLUB SANDWICH** 950
Toasted double decker sandwich with chicken, fried egg, crispy bacon,
tomato, iceberg lettuce, mayonnaise served with potato wedges
-  **SMOKED NORWEGIAN SALMON ON BAGLE** 950
Dill cream cheese, cruncy lettuce, onion rings and capers
-  **MASALA OMELETTE IN MILK BREAD** 750
Grilled sandwich with onion, tomato and chili omelette served with potato wedges
-  **MUSTARD CHICKEN IN MILK BREAD** 850
Grilled sandwich with mustard marinated roast chicken served with potato wedges
-  **VEG CLUB SANDWICH** 850
Toasted double decker sandwich, coleslaw, tomato, cheese and cucumber,
iceberg lettuce, mayonnaise served with potato wedges

BURGERS

-  **CHICKEN BURGER** 950
Grilled minced chicken steak, iceberg lettuce, caramelized onions, gherkins, English cheddar cheese
and smoked barbeque sauce served with potato wedges and coleslaw
-  **TENDERLOIN BURGER** 1050
Grilled minced tenderloin steak, iceberg lettuce, caramelized onions, gherkins, English cheddar cheese
and smoked barbeque sauce served with potato wedges and coleslaw
-  **HOMEMADE VEGETABLE BURGER** 850
Vegetable patty, iceberg lettuce, sliced onions, sliced tomato, gherkins,
Swiss emmental cheese and chipotle mayonnaise served with potato wedges and coleslaw


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SEAFOOD GRILLS

Served with stir fried vegetables, parsley rice, pink peppercorn and citrus salsa

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|  KOLKATA BECKTI | 1250 |
|  TIGER PRAWNS | 1600 |

MEAT GRILLS

Served with creamy potato mash, exotic vegetables and red wine jus / barbeque sauce

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|   FARM FRESH CHICKEN | 1250 |
|   PORK CHOPS | 1450 |
|   NEW ZEALAND RACK OF LAMB | 1725 |
|   TENDERLOIN STEAK | 1250 |
|   BRATWURST SAUSAGES | 1250 |



VEGETARIAN GRILLS

Served with crunchy salad, saffron cheese sauce






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|  PERUVIAN ASPARAGUS
With thyme infused grilled polenta cake | 1250 |
|  PURPLE POTATO ROESTI
With seasonal vegetable ratatouille | 950 |

CHEF'S SIGNATURE COLLECTION

SEAFOOD

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|---|------|
|  PAN SEARED CHILEAN SEA BASS
Braised greens, herbed risotto and champagne sauce | 1600 |
|  GRILLED NORWEGIAN SALMON
Asparagus, warm quinoa salad, caper butter sauce | 1500 |

VEGETARIAN

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|---|------|
|  SPINACH, RICOTTA AND PINE NUTS CREPE
Thyme scented butternut coulis, beets and edamame | 1250 |
|   JERUSALEM ARTICHOKE CAPONATA
Baked aubergine, saffron garbanzo couscous, chunky basil pelati reduction | 1250 |
|   GRILLED QUINOA AND SWEET POTATO STEAK
Truffle celeriac mash, fava beans, salbitxada sauce | 1250 |

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TAJ AUTOGRAPH COLLECTION

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|---|---|-------------|
|  | FISH & CHIPS | 1250 |
| | White fish fillet fried in beer batter, served with chunky chips, mushy peas, tartare sauce and fresh lemon
<i>St. James Court, London.</i> | |
|   | FISH / VEGETABLE EXOTICA | 1250 / 1050 |
| | Seasonal vegetables or fish and shrimp coconut curry with tomato and aubergine sambol, lemon grass and fresh turmeric. Served with an Asian herb salad, crispy shallots, brown and white rice
<i>Taj Exotica, Maldives</i> | |
|   | SHRIMP / VEGETABLE NASI GORENG | 1250 / 1050 |
| | Indonesian fried rice tossed with vegetables or chicken and shrimps, chili and garlic, topped with fried egg, served with satay and crackers
<i>Vivanta by Taj, Rebak Island Langkawi.</i> | |
|   | CHICKEN / VEGETABLE BUNNY CHOW | 1250 / 1150 |
| | A South African street food tradition, hollowed out soft bread bun filled with Durban vegetables or chicken curry
<i>Taj Capetown.</i> | |
|   | NON VEGETARIAN / VEGETARIAN LAMPRAISE | 1450 / 1250 |
| | Sri Lankan specialty of yellow rice, lampara vegetables or meat curry and egg wrapped and baked in banana leaves served with sambol
<i>Taj Samudra, Colombo.</i> | |

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PIZZA

NON-VEGETARIAN

- **CALAMARI AGLIO OLIO** 975
Peperoncino puttanesca sauce, kalamata olive, mozzarella
- **PIZZA CARBONARA** 975
Pancetta, cream, Parmigiano-Reggiano, sliced mushroom, sea salt
- **PIZZA PARMA E RUCOLA** 975
Mozzarella, parma ham, topped with burrata, roasted pine nut, rocket leaves, pink salt
- **PIZZA PEPPERONI** 975
Pepperoni, kalamata olives, fresh basil, mozzarella
- **CHINGRI GONDHORAJ** 975
Kaffir lime flavoured prawn slices, mozzarella, cheddar, fresh coriander leaves, onion
- **CHICKEN MASALA** 975
Chicken combined with tomato and kadhai spice, bell pepper, onion, mozzarella, fresh mint leaves

VEGETARIAN

- **PIZZA MARGHERITA** 875
Classic combination of fresh tomato, basil and mozzarella cheese
- **PIZZA BIANCA CON QUATTRO FROMAGGI** 875
Gorgonzola, parmigiano-reggiano, mozzarella, chèvre
- **PIZZA CAPRICCIOSA** 875
Mushrooms, artichokes, olives, mozzarella
- **PIZZA VERDURE** 875
Zucchini, bell peppers, asparagus, jalapeño, mozzarella
- **CHEF'S SPECIAL** 875
Grilled palm heart, sundried tomatoes, kalamata olives, rucola leaves, feta crumbles
- **PANEER PANCH PHORON** 875
Five spice flavoured curried cottage cheese, fresh coriander leaves, onion, mozzarella

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PASTA

NON-VEGETARIAN

- **TRIANGOLI NERE DI GRANCHIO** 1075
Scallop, mascarpone and citrus zest filled house-made ravioli, orange aperitif, heirloom cherry tomato cream sauce
- **LINGUINI BUTTER GARLIC PRAWNS** 1075
Fresh red chili oil, basil leaves, parmesan shavings
- **BRAISED LAMB TORTELLINI** 1075
Kaffir lime pan glaze, black garlic, parsley dust

VEGETARIAN

- **CONCHIGLIE ARRABBIATA** 975
Zucchini, bell pepper and asparagus
- **WHOLE WHEAT PENNE** 975
Roasted vegetable, parmesan cream
- Ⓜ **ANGEL HAIR PRIMAVERA** 975
Thin long pasta, seasonal vegetables, vegan basil pine nut pesto, baby spinach
- ■ **MAKE YOUR OWN PASTA** 950 / 850
Pasta: penne, spaghetti, fettuccine, fusilli, whole wheat spaghetti
Sauce: bolognese, carbonara, aglio olio pepperoncino, al pesto, arrabbiata

RISOTTO

NON-VEGETARIAN

- **RISOTTO GAMBERI** 1100
White wine, dash of shellfish stock and butter poached prawns
- **CHICKEN AND GOAT CHEESE RISOTTO** 1100
Merlot macerated figs, arugula, balsamic

VEGETARIAN

- **MUSHROOM RISOTTO** 975
With porcini, champignon, shimeji and truffle oil
- **ASPARAGUS RISOTTO** 975
Italian rice cooked in white wine with asparagus and finished with parmesan cheese

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TASTE OF CALCUTTA

■	MACHER JHOL Home style fish curry with cauliflower and potato	1150
■	RAILWAY MUTTON CUTLETS Served with kasundi and crunchy salad	825
■ ■	CALCUTTA ROLLS (CHICKEN / PANEER) Unique recipe from the streets of Calcutta, served with or without egg	1050 / 950
■ ♻	SINGARA Potato and green peas cooked with spices encased in flour pastry and deep fried, served with tamarind chutney	675
■	LUCHI ALOO DUM Traditional fried wheat bread served with mild baby potato curry	950
■ ♻	POTOLER DORMA Stuffed pointed gourd, cooked in onion tomato gravy	950

COMFORT MAINS

THAI CURRY (GREEN OR RED)

Served with jasmine rice

Choice of

■	PRAWNS	1400
■	CHICKEN	1250
■	TOFU	1250
■	VEGETABLES	1100
■	PRAWN MOILEE Prawns cooked with mild spices and coconut milk, a Southern Indian delicacy	1400
■ ♻	BUTTER CHICKEN A classic Punjabi preparation of chicken tikka cooked in rich tomato gravy flavored with dry fenugreek leaves	1150
■ ♻	BHUNA GOSHT Mutton pieces cooked with onion tomato and selected spices	1250
■ ■	KHEEMA PAV / PAV BHAAJI A Mumbai speciality made with minced mutton or vegetables and potatoes and a mix of spices served with butter toasted pav bread	950 / 850
■ ♻	CURD RICE A delightful and light combination of rice and natural yogurt with urad dal, curry leaves and mustard seed tempering, served with papad and pickle	750
■ ♻ ♻	EDAMAME ASPARAGUS BEETROOT PORIYAL Tempered with south Indian spices, finished with freshly grated coconut	1050
■ ♻	PANEER LABABDAR Soft cubes of cottage cheese cooked with rich creamy tomato and onion gravy	900
■ ♻	BHINDI MASALA Tender okra cooked with coarsely crushed green chilli, ginger and hand-picked Indian spices	900
■ ♻	PALAK AAP KI PASAND Choose from lasooni / paneer / makkai / subz	900
■ ♻	SUBZION KA GULDASTA Vegetables cooked in onion tomato gravy and finished with cream	900

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	DAL TADKA Yellow lentil savored with fresh aromatic bouquet, tempered with spices	600
	DAL MAKHANI Slow cooked black lentil with ginger, garlic, tomatoes and Indian spices	800
  	GOSHT / MURGH / SUBZ KESAR BIRYANI Choose from lamb, chicken or vegetable. Basmati rice cooked in dum, smothered with saffron and spices, served with raita.	1275 / 1175 / 975
 	KHICHDI Rice and lentils cooked with cumin, served with plain yoghurt, papad and pickle	750

SIDES













	STEAMED BASMATI RICE / BROWN RICE	450
	INDIAN BREADS (Naan / kulcha / roti / paratha / tawa paratha)	175
 	MISSI ROTI	175
	YOGHURT	250
	RAITA (Plain / masala)	250

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KID'S FOOD CORNER

	FISH FINGERS Panko crumbed fish fingers with tartar sauce	700
	FRIED CHICKEN DRUMSTICKS Sweet and sour tomato sauce	700
 	RAMEN NOODLE BOWL Chicken / vegetable	600
 	MAC N CHEESE Chicken / vegetable	600
 	CHEESE TOASTIE Chicken sausage / masala corn	600
	CHEESYWICH Served with apple slaw	600
 	PIZZETS Chicken / margherita	600
	FRIES French fries / potato wedges With garlic mayo and tomato ketchup	425

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DESSERTS

	ALMOND CAKE Rich almond cake with crème anglaise and vanilla pod ice cream	650
	RASPBERRY CHEESE CAKE Traditional recipe, topped with raspberry coulis	650
	CLASSIC TIRAMISU Coffee flavored traditional Italian dessert served with chocolate and coffee sauce	650
	MUD PIE With Cochin vanilla pod ice cream	650
	CRÈME CARAMEL Steamed milk with a layer of clear caramel	550
	PEACH SNAP ROLLS Peach and macadamia cream filling, macaroon crumb, berry quenelle	650
	GULKAND GULAB JAMUN Paan flavoured reduced milk dumplings deep fried and simmered in orange sugar syrup	550
 	MÉLANGE OF FRESH FRUITS Chunks of fresh seasonal fruits served with mint yogurt and forest honey	550
 	HOMEMADE ICE CREAM Your choice of three scoops of ice cream Lavender / orange zest, mascarpone and cointreau	650
 	CLASSIC ICE CREAM Your choice of three scoops of ice cream Chocolate / vanilla / strawberry / banana caramel	550

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MID NIGHT MENU

0000 HOURS to 0600 HOURS

SOUPS

-   **MULLIGATAWNY SOUP (CHICKEN / RICE AND LEMON)** 600
Classic rich and spicy curry soup finished with coconut milk
-    **PLUM TOMATO SOUP** 600
Basil pesto oil drizzle


APPETIZERS

-  **CALCUTTA BECKTI FINGERS** 850
Breaded crisp fish fingers with fresh lemon and tartare sauce
-  **GLAZED NACHOS** 825
Layered with refried beans, melted cheese, spicy jalapeño pepper and avocado, topped with tomato salsa and sour cream




SALADS

-   **CAESAR SALAD** 900
Romaine lettuce with Caesar dressing, chunky croutons and shaved parmesan cheese.
Choice of garlic buttered prawn, crispy bacon and anchovies / grilled chicken,
crispy bacon and anchovies / halloumi cheese

SANDWICHES

-  **CLASSIC NON VEGETARIAN CLUB SANDWICH** 950
Toasted double decker sandwich with chicken, fried egg, crispy bacon,
tomato, iceberg lettuce, mayonnaise served with potato wedges
-  **MASALA OMELETTE IN MILK BREAD** 750
Grilled sandwich with onion, tomato and chili omelette served with potato wedges
-  **VEGETARIAN CLUB SANDWICH** 850
Toasted double decker sandwich, coleslaw, tomato, cheese and cucumber, iceberg lettuce, mayonnaise
served with potato wedges
-  **CHEESE GARLIC TOASTIE** 600
Cheese and garlic loaded toasted bread



BURGERS

-  **CHICKEN BURGER** 950
Grilled minced chicken steak, iceberg lettuce, caramelized onions, gherkins, English cheddar cheese
and smoked barbeque sauce served with potato wedges and coleslaw
-  **TENDERLOIN BURGER** 1050
Grilled minced tenderloin steak, iceberg lettuce, caramelized onions, gherkins, English cheddar cheese
and smoked barbeque sauce served with potato wedges and coleslaw
-  **HOMEMADE VEGETABLE BURGER** 850
Vegetable patty, iceberg lettuce, sliced onions, sliced tomato, gherkins,
Swiss emmental cheese and chipotle mayonnaise served with potato wedges and coleslaw


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PASTAS

-   **MAKE YOUR OWN PASTA** 950 / 850
Pasta: penne, spaghetti, fettuccine, fusilli, whole wheat spaghetti
Sauce: bolognese, carbonara, aglio olio pepperoncino, al pesto, arrabbiata






COMFORT MAINS

-  **FISH & CHIPS** 1250
White fish fillet fried in beer batter, served with chunky chips, mushy peas, tartare sauce and fresh lemon
-    **GOSHT / MURGH / SUBZ KESAR BIRYANI** 1275 / 1175 / 975
Choose from lamb, chicken or vegetable. Basmati rice cooked in dum, smothered with saffron and spices, served with raita.
-   **BUTTER CHICKEN** 1150
A classic Punjabi preparation of chicken tikka cooked in rich tomato gravy flavored with dry fenugreek leaves
-   **BHUNA GOSHT** 1250
Mutton pieces cooked with onion tomato and selected spices
-   **KHEEMA PAV / PAV BHAAJI** 950 / 850
A Mumbai speciality made with minced mutton or vegetables and potatoes and a mix of spices served with butter toasted pav bread
-   **PANEER LABABDAR** 900
Soft cubes of cottage cheese cooked with rich creamy tomato and onion gravy
-   **SUBZION KA GULDASTA** 900
Vegetables cooked in onion tomato gravy and finished with cream
-  **DAL TADKA** 600
Yellow lentil savored with fresh aromatic bouquet, tempered with spices
-  **DAL MAKHANI** 800
Slow cooked black lentil with ginger, garlic, tomatoes and Indian spices

SIDES

-  **STEAMED BASMATI RICE / BROWN RICE** 450
-  **INDIAN BREADS** 175
Tawa paratha / tawa phulka
-  **YOGHURT** 250

DESSERTS

-  **MUD PIE** 650
With Cochin vanilla pod ice cream
-  **CRÈME CARAMEL** 550
Steamed milk with a layer of clear caramel
-  **GULKAND GULAB JAMUN** 550
Paan flavored reduced milk dumplings deep fried and simmered in orange sugar syrup
-   **CLASSIC ICE CREAM** 550
Your choice of three scoops of ice cream
Chocolate / vanilla / strawberry / banana caramel

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HOT AND COLD BEVERAGES

■	SMOOTHIE Blueberry and avocado / muesli and forest honey / orange and ginger	450
■	MILK SHAKE Oreo / peanut butter /minty matcha	450
■	SEASONAL FRESH FRUIT JUICE From our fresh fruits selection	450
■	SPECIAL VEGETABLE JUICE V8-signature combination/ apple, beetroot and carrot/ cucumber, aloe vera and mint	450

COFFEE

CAPPUCCINO / CAFE LATTE /FILTER COFFEE	400
ESPRESSO ITALIANO	400
COLD COFFEE	450
SINGLE ORIGIN Jamaican blue mountain Brazilian Cerrado vintage	450

TEA

ENGLISH BREAKFAST / EARL GREY	400
MASALA CHAI / GREEN TEA	400
SINGLE ESTATE Makaibari oolong Darjeeling Margaret's hope, second flush Darjeeling	400
AERATED BEVERAGES Regular / Diet / Ginger ale / tonic water, Fresh Lime Soda	300
ENERGY DRINK	350

WATER

SPARKLING DOMESTIC	250
IMPORTED SMALL / BIG	325 / 450
STILL HIMALAYAN	250

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