## SALADS

- **TPL three beans chaat** 700
  sprouted green, brown and red lentils, spices, herbs, Indian cocktail sauce
- **Caprese** 700
  plum tomatoes, fresh mozzarella and basil, aged balsamico reduction
- **Mesclun and micro greens** 700
  young leaves, green asparagus, cherry tomatoes, virgin berry emulsion, melba toast
- **Caesar** 850
  crunchy romaine lettuce, caesar dressing, croutons and parmesan shavings
  halloumi cheese / buttered garlic prawns / grilled chicken / bacon and anchovy

## SANDWICHES

- **Mumbai masala toasties** 750
  home style curried potatoes
- **Paneer tikka pockets** 750
  whole wheat pita, pickled lemon
- **Smoked salmon bagel** 850
  dill cream cheese, capers, red onion
- **Classic BLT** 850
  multigrain loaf, streaky bacon

## BURGERS

- **Quinoa and sweet potato black bun** 850
  grilled steaks, rocket leaves, horseradish sauce
- **Crunchy vegetables** 750
  Russian coleslaw, iceberg, sliced greens
- **Chicken schnitzel** 850
  caper mayo, emmental, pommery mustard
- **Oven roasted rosemary lamb** 950
  sauerkraut, English cheddar mutt, potato wedges

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WRAPS

- Avocado and hummus
  baby romaine, English cucumber, plum tomatoes, jalapeño on spinach tortilla   850
- Spiced cottage cheese
  crunchy onion and bell peppers, kasundi, flaky paratha   850
- Maldivian spicy tuna and egg
  grain mustard, onion, green chili, coriander leaves on roshi   950
- Lamb seekh kebab
  with three chutneys, whole wheat bread   950

PASTA

- Angel hair aglio e olio pepperoncino
  parmesan crisps, basil sprig   850
- Organic whole wheat penne
  asparagus, artichoke, pesto cream sauce   850
- Rigatoni puttanesca
  wine glazed shrimps, Kalamata olives, plum tomato, anchovy   950
- Spaghetti chicken supreme
  black garlic and creamy vodka sauce   850

DESSERTS

- Gulab jamun cheese cake
  A baked combination of gulab jamun and Philadelphia cheese   450
- Hand churned ice creams
  baileys / mango / litchi swirl   450
- Iced macaron delight
  Belgian chocolate and chunky berry ice cream macaron, kumquat ginger coulis   450
- Mud pie
  Cochin vanilla ice cream   450
- Choice of classic pastries
  American red velvet / French opera / German black forest   450

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**BEVERAGES**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh fruit juice</td>
<td>350</td>
</tr>
<tr>
<td>choice from seasonal fresh fruits</td>
<td></td>
</tr>
<tr>
<td>Signature vegetable juice</td>
<td>350</td>
</tr>
<tr>
<td>apple, beetroot and carrot / V8- signature combination</td>
<td></td>
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<tr>
<td>orange wheatgrass / cucumber, aloe vera and mint</td>
<td></td>
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<tr>
<td>Madras filter coffee shake</td>
<td>350</td>
</tr>
<tr>
<td>with or without ice cream</td>
<td></td>
</tr>
<tr>
<td>Ice cream soda</td>
<td>350</td>
</tr>
<tr>
<td>cherry spritzer / rhubarb / coffee chocolate</td>
<td></td>
</tr>
<tr>
<td>Our smoothies</td>
<td>400</td>
</tr>
<tr>
<td>wild berry / mango, soya and rose petal / coconut and pineapple</td>
<td></td>
</tr>
<tr>
<td>Flavored iced Tea</td>
<td>350</td>
</tr>
<tr>
<td>orange / strawberry &amp; champagne / watermelon</td>
<td></td>
</tr>
<tr>
<td>Aerated beverages</td>
<td>300</td>
</tr>
<tr>
<td>regular / diet / ginger ale / tonic water / fresh lime soda</td>
<td></td>
</tr>
<tr>
<td>Mineral water</td>
<td>200</td>
</tr>
<tr>
<td>Sparkling water</td>
<td></td>
</tr>
<tr>
<td>Domestic</td>
<td>300</td>
</tr>
<tr>
<td>Imported small / big</td>
<td>300 / 450</td>
</tr>
</tbody>
</table>

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TEAS
SINGLE ESTATE VARIETALS

Avongrove white
very smooth and antioxidant best of teas the connoisseurs choice
from Rangbhang valley of Darjeeling

Jungpana first flush
the prize winning estate offers this prestigious tea with vibrant aroma
one of the finest tea estate from Darjeeling since 1899

Makaibari oolong
delicious oolong tea with full of aroma whose origin is the most famous
estate of Darjeeling since 1859

Castleton rare muscatel
known as champagne of teas for its muscatel flavor a renowned tea
from Kurseong’s south valley of Darjeeling since 1885

Halmari golden tips
an exclusive tea with strong flavor and full bodied goes well with milk
from Dibrugarh of Assam since 1913

Margaret’s hope second flush
the classic second flush tea is full of flavor and has a muscatel character
from Kuruseong tea gardens from Darjeeling since 1930

TISANES

Geisha
the ancient Chinese tea offers mysterious and unexplored flavours the
blend also brings health benefits of immunity and longevity

Little Buddha
the blend of Japanese sencha, Indian spices and Roman chamomile to
get cup of fruity sweetness and seek for balance and inner peace

Mogo mogo
the blend of fruits like mango, banana, melons and guava with passion
flower leaves and sunflower gives a cup of happy blend from China

Milk oolong
this Taiwan tea gives the emotions of love and longing as you take the first
sip as the name says milk oolong the leaves are steeped in milk before roasting

Kashmiri saffron kahwa
the renowned beverage from the Kashmir valley with its richness of Indian
spices and the goodness of green tea

Strawberry and champagne
this is supremely elegant blend of Chinese sencha and the voluptuous botanical essence
of rosebuds, lavender and strawberries at the very first sip you get the champagne flavour

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COFFEE
SINGLE ORIGIN COFFEES SERVED IN PLUNGER

Jamaican blue mountain
the world’s best coffee lightly roasted to produce a mild mellow coffee

Brazilian cerrado vintage
the Brazilian coffee is appreciated for its full body medium to dark roasted

Java estate
Java’s finest golden beans medium roasted to yield earthy and spicy flavours

Indian aged monsoon malabar
A full bodied coffee from India dried in the winds of monsoon for a strong flavour

TAJ BLEND COFFEE WITH 100% ARABICA

Espresso
freshly ground arabica coffee beans, for a rich and concentrated flavour

Cappuccino
espresso blended with equal parts of steamed milk and velvety milk foam

Café mocha
espresso blended with chocolate sauce and milk

Latte
espresso with a liberal helping of steamed milk