ALL DAY BREAKFAST

Choice of freshly squeezed juices or a fruit platter, choice of muesli or oat meal, hot or cold skimmed milk (low cholesterol), low fat, almond milk, soya milk, tea / coffee

Gluten Free  700
Two eggs, fried, sunny side up, over easy, scrambled, boiled, poached or omelet with house-garden tomato salad, sautéed mushrooms, gluten-free bread toast, banana-date smoothie, a choice of freshly squeezed juice, tea/coffee

Continental
650
Choice of freshly squeezed juices, fruit platter, choice of breads, tea/coffee and hot chocolate

North Indian  700
Puri bhaji/also paratha served with yogurt and pickle, choice of cut fruits, lassi or freshly squeezed juice, masala coffee/tea

South Indian  700
Idli, dosa, utthappam/upma, choice of cut fruits, freshly squeezed juice, coconut kaapi/tea

Two Eggs Any Style  500
Fried, sunny-side up, over easy, scrambled, boiled, poached or omelet, potato rostel & marinated garden tomatoes, two pieces of chicken sausages and bacon, toasted bread white/brown/multigrain with butter and preserves

Baker’s Basket (choose any three) 500
Freshly baked croissants, muffins, danish pastry, doughnuts

FROM THE TUREEN

[Vegetarian] Oven Roasted Tomato and Pimento 450
Cumin, pepper crostini

[Non Vegetarian] Subz Badami Shorba 450
Rich aromatic almond, vegetable broth

[Non Vegetarian] Chicken and Leek 550
Flavoured broth of leek, chicken, poached eggs

[Non Vegetarian] Gosht Shorba 600
Flavoured lamb broth, Indian spices

SALADS

Melon and Feta 650
Olive tapenade stuffed melon feta

Mediterranean Quinoa 650
Quinoa with crisp iceberg, kalamata olives, red onions, lemon dressing

[Non Vegetarian] Burrata 700
Burrata, arugula, fresh basil, marinated tomatoes

[Non Vegetarian] Classic Caesar 700
Romaine lettuce, multi-crustations, selection of grilled chicken plus prawns plus bacon

SHORT PLATES

Pothorai Paneer Tikka  800
Cottage cheese stuffed with mawa, cashewnut marinade

Lebanese Basket 850
Platter of labneh, kibbeh, fattoush, hummus

Barba Juan 850
Fried ravioli stuffed with ratatouille, mushroom

[Non Vegetarian] Vegetable Frito Misto 850
Combinations of zucchini, baby corn, broccoli, onion fritters

[Non Vegetarian] Chicken Satay, Peanut Dip 900
Lemongrass and fennel infused marinated chicken supreme

[Non Vegetarian] Jori Ghee Roast 900
Mangalorean delicacy of boneless chicken

Lamb Tacos  950
Tomato salsa, sour cream

[Md. Ali Seekh Kabab 1050
Minced lamb skewers delicately cooked on clay oven

[Non Vegetarian] Venchina Mamsam 1000
Lamb morsels cooked to perfection with brown onions, coriander, ground spices

HAPPILY BREADED

Veeggie Club  900
Lettuce, roasted vegetables, red cheddar, tomatoes, fries

The Big Burger 950
Vegetable patty, fries

Classic Club 1000
Roast chicken, black forest ham, fried egg, icing, tomatoes, red cheddar

Classic Panini

[Vegetarian] Mozzarella, tomato 950
Prosciutto 950

[Non Vegetarian] Chicken Tikka Burger 950
Clay oven roasted chicken patty, pickled vegetables in brioche bun

New Zealand Lamb Burger 1050
Home-made bun, lamb patty, fries

STREET FOOD RECONSTRUCTED

“Spoon Wall” Papdi Chat 650
All-time favourite, our way

Italian Cheesy Bread With Pav Bhaji 650
Pav bhaji, cheese dip, crisp italian bread

Chicken Baida Roti 850
Flavoured chicken, eggs in crispy roti

Keema Pav 900
Meat mince, buttered pav

GLOBAL GOURMET

Vegetable Lasagna 850
Stacked layers of pasta, sauces, cheese, vegetables

Quesadillas 950
Flour tortilla, Chicken, bell pepper, sautéed onions, jalapenos, red beans

Shepherds Pie 1050
Flavoured minced meat topped with mashed potatoes

Red/ Green Thai Curry with Steamed Rice 1200
Broccoli, mushrooms, zucchini 900
Prawns 1200
Chicken 1000

Gourmet Pizza 1000
Tomatoes, mozzarella and basil

Valparaiso 1000
Bell pepper; jalapenos, corn, mozzarella, olives

Bianco 1000
Arugula, goat cheese, feta, spiced figs, parmesan shavings

[Non Vegetarian] Chicken Tikka Pizza 1200
Chicken tikka, green chilies, red onions, fresh coriander

Capricciosa 1200
Hei, Chorizo, onion, mushroom, artichoke

Pepperoni 1200
Pepperoni, mozzarella

Pasta 1200
Spaghetti, Penne, Driedahlia, Gluten Free Pasta

Napolitano, Alfredo, Arrabiata 900
Carbonara, Meat Ragout 1000

Classic Risotto 1000
Wild mushrooms 900
Chicken 1000
Prawns 1200

GRILLS

All grills will be served with confit potatoes, garlic toasted vegetables, pumpkin puree

Italian Spiced Cottage Cheese, Sauce Vierge 1000
Polenta, Mushroom Ragout 1000
Tiger Prawns, Lemon Butter Sauce 2350
Atlantic Salmon, Lemon Garlic Sauce 2350
Chicken Breast, Thyme Jus 1100
New Zealand Lamb Rack, Rosemary Jus 2350

BIYANI

[Non Vegetarian] Dal Tadka 500
[Non Vegetarian] Dal Makhni 500
[Non Vegetarian] Bissibelee Huli Anna 400
[Non Vegetarian] Moms Style Khichdi 400
[Non Vegetarian] Sauteed Greens 500
[Non Vegetarian] Thayir Sadam 400
[Non Vegetarian] Potatoes Sides 300
[Non Vegetarian] Steamed Basmati Rice 400
[Non Vegetarian] Raita 200
[Non Vegetarian] Indian Breads 200

SIDES

[Non Vegetarian] Cobb Salad 800
An American garden salad of chicken, bacon, avocado, lettuce, tomato, hard boiled eggs, The Pierre, New York

Kathi Roll 1000

[Non Vegetarian] Paneer or Chicken 950/1050
Wrapped homemade flat bread, mint chutney Taj Palace, New Delhi

Fish and Chips 900
White fish fillet crumb fried, chunky chips, mushy peas Taj St. James’ Court, London

[Non Vegetarian] Chicken Bunny Chow 1050
Bun filled with Durban style chicken and vegetable curry Taj Cape Town, South Africa

[Non Vegetarian] Lampraise 1050
Lamb chops, vegetables, wrapped rice, cooked in banana leaves Taj Samudra, Colombo

DESSERTS SAMPLERS

“Big Bad” Brownie 600
Chocolate mousse, berry compote

[Md. Ali Seekh Kabab 600
Chicken tikka, green chilies, red onions, fresh coriander

[Non Vegetarian] Thalassery Chicken 1050
Southern style cooked fragrant rice, spices, chicken in a soulful gravy

[Non Vegetarian] Hyderabad Gosh 1150
Tender lamb morsels, cooked with crushed Indian spices

ICE-CREAMS

[Non Vegetarian] Banana & Salted Caramel 500
Bitter Chocolate 500
Cheesecake, Oreo 500

TAJ AUTOGRAPH COLLECTION

Cobb Salad 800

Kathi Roll

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Wrapped homemade flat bread, mint chutney Taj Palace, New Delhi

[Non Vegetarian] Fish and Chips 900
White fish fillet crumb fried, chunky chips, mushy peas Taj St. James’ Court, London

[Non Vegetarian] Chicken Bunny Chow 1050
Bun filled with Durban style chicken and vegetable curry Taj Cape Town, South Africa

Lampraise 1050
Lamb chops, vegetables, wrapped rice, cooked in banana leaves Taj Samudra, Colombo

Journey into nostalgia 660

Spicy curried chickpeas

Vegetable Mappas, Appam 700
Vegetables simmered in coconut milk, fennel seeds

Batani Masala, Steamed Rice 700
Green peas cooked with spices, coconut milk

Vegetable Kotti Paratha 700
Shredded paratha tossed in spicy gravy, vegetables

Paneer Lahori, Butter Garlic Naan 850
Cottage cheese, bell peppers slowly cooked in rice

[Non Vegetarian] Nellore Prawn Curry, Steamed Rice 1200
Spicy prawns curry

[Non Vegetarian] Meen Manga Curry with Appam 1050
Seer fish cooked with green mango

[Non Vegetarian] Chicken Kotti Paratha 1050
Shredded paratha tossed with chicken in spicy gravy

Butter Chicken, Garlic Naan 1050
Char grilled chicken in buttered tomato gravy

[Non Vegetarian] Kori Gassi, Malabari Paratha 1050
Mangalorean Chicken Curry

[Non Vegetarian] Gosht Khada Masala, Taftaan 1200
Tender lamb morsels, cooked Indian spices

[Non Vegetarian] Dishes marked with mentioned symbols can be prepared vegan or gluten free.

Prices mentioned above are inclusive of applicable government taxes. We levy no service charge. Please inform us if you are allergic to any ingredients.

[Non Vegetarian] Vegan
[Non Vegetarian] Gluten Free
[Non Vegetarian] Contains Pork

Vegetarian

Prices mentioned above are inclusive of applicable government taxes. We levy no service charge. Please inform us if you are allergic to any ingredients.

[Non Vegetarian] Vegan
[Non Vegetarian] Gluten Free
[Non Vegetarian] Contains Pork

Vegetarian

Dishes marked with mentioned symbols can be prepared vegan or gluten free.
WORLD IN YOUR GLASS
Oxford Landing Sauvignon Blanc 900
Kloof Street Chenin 900
Vina Tarapaca Chardonnay 900
Penfolds Koongununga Hills Shiraz Cabernet XXXX Australia 900
Kloof Street Rouge 900
Danzante Chiané Docg XXXX Italy 900
Sula Sauvignon Blanc XXXX Maharashtra 600
Grover Art Collection Chenin Blanc XXXX Bangalore 600
Grover La Reserve XXXX Bangalore 600
Sula Dindori XXXX Maharashtra 600

CELEBRATION CORNER
Moët & Chandon Imperial Brut, France 12000
GH Mumm, France 12500
Jacob’s Creek Chardonnay Pinot Noir Brut Cuvée, Australia 3500
Chandon Brut, India 3500

EASY DRINKING WINES
Cloudy Bay Chardonnay XXXX New Zealand 8000
Saint Clair Sauvignon Blanc XXXX New Zealand 7500
Louis Jadot Bourgogne Pinot Noir XXXX France 6500
Villa Maria Estate Private Bin Pinot Noir XXXX New Zealand 6000

LOCALLY SOURCED
Fratelli Classic Shiraz XXXX Akluj 4000
Fratelli Sangiovese XXXX Akluj 4000
Sula Chenin Blanc XXXX Maharashtra 4000
Fratelli Chardonnay XXXX India 4000

VODKA
Roberto Cavalli 650 Toasty grain, parchment
Belvedere 650 Vanilla, rye, pepper spice
Beluga Noble 600 Lush vanilla, spice notes
Grey Goose 550 Pepper, star anise
Ciroc 400 Grape, pears
Absolut 350 Gluten free, sweet corn
Titos Handmade 450 Blue, Mandarin, India, Raspberry, Citrus, Pepper, Licorice, wheat

GIN
Monkey 47 600 Lavender, pine
Hendricks 600 Lime zest, musky rose
Tanqueray 10 600 Coriander seed, angelica root
Botanist 600 Elderflower, mint
Beefeater 450 Citrus rind, coriander
Bombay Sapphire 450 Ripe citrus, spice

RUM
Bacardi Carta Blanca 350 Pepper, tropical fruit
Captain Morgan Dark Rum 350 Tooth, vanilla
Old Monk Run 350 Rich caramel, vanilla

TEQUILA
Patron XO Dark Cocoa 750
Sauza Silver 650
Camino 550

BLENDED WHISKY
PERNOD RICARD
Chivas Regal 25 Y.O. 2550
Royal Salute 21 Y.O. 2100
Chivas Regal 12 Y.O. 500
Ballantines Finest 450
JOHNNIE WALKER
Blue 2500
Gold 1000
Double Black 500
Black 500
Red 450

AMERICAN
Jack Daniel’s 550
Jim Beam 350

IRISH
Jameson 350

SINGLE MALT

SPREYSIDE
Glenfiddich 18 Y.O. 2000
Glenlivet 15 Y.O. 750
Cardhu 12 Y.O. 750
The Cragganmore 10 Y.O. 550
ISLAY
Lagavulin 16 Y.O. 1200
Caol Ila 650
Laphroaig 10 Y.O. 550
HIGHLAND
Glenmorangie Original 750
The Ardmore 550
LOWLAND
Glenkinchkie 800
SKYE
Talisner 650
INDIA
Amrut Fusion 450

COGNAC
Remy Martin X.O. 3000
Hennessy X.O. 2500
Hennessy V.S. 900

ESSENTIALS

JUICE
Fresh 350
Canned 150

Milkshake 350

Coffee 250
Hot
Macchiato / ristretto / flat white / latte / cappuccino / French press
Iced
Frappe / mocha / fresh mint / peanut butter / vanilla and cinnamon
Sparkling
Blue Lagoon / espresso vanilla

Indian Masala Chai 350

WATER
Aerated (Perrier, San Benedetto, Himalayan) 150
Still (Veen, Himalayan) 350/250
Aerated Beverages 150

BEER
Corona Extra 600
Asahi 600
Hoegaarden 600
Heineken 400
Bira White Ale 400
Bira Blonde 400
Kingfisher Ultra 350
Kingfisher Premium 300
Budweiser 350

TAP
Brew the cheer and enjoy a 1.5 litre pitcher at INR 1200
Craft Beer 550

Our standard serving measure is 30 ml. All prices are in Indian Rupees.
Alcoholic beverages will be served to guests over 21 years of age.