The Verandah
THE VERANDAH

This coffee shop has seen a century of travellers and has been in service to the gourmands.

Our recipes have been curated from our historic cultures, which have intermingled and made India an amalgamation of tastes and mouthwatering dishes.

We bring forth to life hints of memories from yesteryears and some classics of The Verandah.

Delve into delicacies of the Nawab of Arcot, Anglo Indian, Connemara Specials and our Tajness Autograph.

vegetarian  non-vegetarian  egg

It is our endeavour to take special care of all our guests. Please inform our associates if you are allergic to any ingredients.

Some food preparations may contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

All prices are in Indian rupees and exclusive of any applicable taxes.
All-day Breakfast

- **Baker's basket** 400
  croissant, Danish, muffins and choice of whole wheat, multi-grain or white bread toasts, served with butter, honey and preserves

- **Choice of cereals** 400
  corn flakes, wheat flakes, honey loops, choco flakes served with hot or cold milk

- **Platter of seasonal cut fruit** 400
  as per seasonal availability

- **Seasonal fresh fruit juice** 400
  as per seasonal availability

- **Oatmeal porridge** 400
  rolled oats cooked with milk or water, served with nuts and raisins

- **Idli** 450
  steamed rice and lentil cake, served with chutneys and sambhar

- **Uttapam** 450
  South Indian rice and lentil pancakes, served plain or topped with onion, tomatoes and chopped coriander, served with chutneys and sambhar

- **Paratha** 450
  griddled whole wheat bread filling of your choice; served with homemade pickle and yoghurt, potato/cauliflower/cottage cheese

- **Eggs to order** 600
  fried, boiled, scrambled, poached, omelette or akuri served with hash brown potato and marinated tomatoes, choice of bacon or sausages

- **Buttermilk waffles/pancakes/brioche French toast** 500
  served with berry compote, butter, nature honey or maple syrup
Between the Meals

Soup
- Soup of Roma tomatoes and basil 325
- Mulligatawny with chicken or prawn, served with lemon wedges 450

Salad
- Salad of plum tomatoes with buffalo mozzarella and basil pesto 525
- Salad of iceberg with garden vegetables, Parmigianino Reggiano and Caesar’s dressing 650
  choice of poached chicken or crispy bacon or prawn tails or grilled veggies
Comfort Food

Burgers

- **Fried chicken burger** 600
  crumb-fried chicken with cheese and herb mayonnaise
- **Tenderloin burger** 750
  grilled tenderloin patty with fried egg, cheese and vegetables

Sandwiches

- **The “Heritage Club”** 650
  double decker sandwich with chicken, grilled bacon, fried egg, cucumber, tomato and cheese
- **The “Heritage Club” green** 625
  double decker sandwich with balsamic grilled vegetables, lettuce, tomato, cucumber and cheese
- **Chili cheese toast** 500

Indian

- **Aloo mutter samosa** 500
  potato and green peas stuffed crispy Indian deep fried pastry with house chutneys
- **Lamb keema samosa with house chutneys** 600
- **Crumb fried fish finger with potato fries and Tartare sauce** 725
- **Chicken tikka masala toast** 600
Pasta
Choice of Pasta (penne or fusilli or spaghetti, farfalle)
Choice of Sauce (arabiatta, creamy mushroom or pesto)

- Assorted exotic vegetable 675
- Chicken shredded roasted 750
- Bolognese (Tenderloin mince) 750
- Seafood (Prawns) 900

Mains

- Uttapam 450
  South Indian rice and lentil pancakes, served plain or topped with onion, tomatoes and chopped coriander, served with chutneys and sambhar
- Idli 450
  steamed rice and lentil cake, served with chutneys and sambhar
- Ghar ki subzi with Malabar paratha 800
- Paneer makhni with basmati rice 900
- Chicken tikka butter masala with tawa paratha 1000

Ambur Biriyani
- vegetarian 800
- chicken 900
Sides
- Tadke wali dal makhni 350
- Yellow dal tadka 300
- Raita/curd 250
- Steamed basmati rice 300
- Sautéed veggies 350
- Veechu Parotta/Buttered Pao 250
- French fries 250
- Mesclun salad 250

Dessert
- Lady Kenny 375
  dessert created in the name of Lady Kenny in erstwhile Kolkata
- Belgian chocolate decadence 400
Paneer kathi roll with house chutneys 725
Chicken kathi roll with house chutneys 800
Cobb salad 900
an American salad of chicken, bacon, avocado, lettuce, tomato, hard-boiled egg, cilantro with spring onion and buttermilk dressing
- The Pierre, New York
Lamprais lamb curry 1200
Sri Lankan speciality of yellow rice, lampara meat curry served with sambal
- Taj Samudra, Colombo
Fish and chips 1200
white fish fillet fried in beer batter with chunky chips, tartare sauce, and lemon
- St. James court, Taj London
Nasi goreng 1000
Malaysian spicy fried rice with shrimp, egg and chicken
- Vivanta Rebak Island, Langkawi
<table>
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<tr>
<th>Dish</th>
<th>Price</th>
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<tr>
<td>Nilufer kebab</td>
<td>750</td>
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<tr>
<td>beetroot and zesty chevre kebab</td>
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<tr>
<td>Nawabi gunchha e kebab</td>
<td>750</td>
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<tr>
<td>clay oven roasted mustard marinated brocc</td>
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<td>oli florets</td>
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<td>Jhingga nisha</td>
<td>1200</td>
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<tr>
<td>pan-fried prawn tails</td>
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<tr>
<td>Murgh shikham</td>
<td>850</td>
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<td>stuffed minced chicken patties</td>
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<td>Soova machhi</td>
<td>950</td>
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<td>delicate gravy of fish, dill leaves served</td>
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<tr>
<td>veechu parotta</td>
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<tr>
<td>Gosht aur mirch ka saalna</td>
<td>950</td>
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<tr>
<td>lamb chunks, curry with poblano peppers</td>
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<tr>
<td>with veechu parotta</td>
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<tr>
<td>Ambur biryani</td>
<td>800/900</td>
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<tr>
<td>dum-cooked spiced veg or chicken and basmati</td>
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<tr>
<td>rice served with onion pachadi and kathirakai saalna</td>
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Soup of roma tomatoes and basil (1985) 325
Sherry infused creamy lobster soup with a dollop of Philadelphia cheese (1994) 425
Tom kha kai (2007) 375
Thai-style soup of chicken, lemongrass, galangal, coconut milk
Salad of plum tomatoes with buffalo mozzarella and basil pesto (2006) 525
Salad of iceberg with garden vegetables, parmigiano reggiano and Caesar’s dressing (2010) 650
choice of poached chicken or crispy bacon or prawn tails or grilled veggies
Rosettes of Norwegian smoked salmon with mesclun greens, cream cheese and Italian capers (1998) 750
Thausi baby corn, water chestnut and mushroom (2009) 750
Honey chili crisp lotus stem and silken tofu (2007) 875
Mathania mirch wali paneer tikka (1994) 600
Fried chicken burger (1997) 600
crumb-fried chicken with cheese and herb mayonnaise
The “Heritage Club” (1984) 650
double decker sandwich with chicken, grilled bacon, fried egg, cucumber, tomato and cheese

Tenderloin burger (1995) 750
grilled tenderloin patty with fried egg, cheese and vegetables

The “Heritage Club” green (1994) 625
double decker sandwich with balsamic grilled vegetables, lettuce, tomato, cucumber and cheese

Chili cheese toast (1988) 500

Mysore onion pakoda (1990) 500
sliced onion and curry leaf laced with gram flour and crispy fried

Aloo mutter samosa (1997) 500
potato and green peas stuffed crispy Indian deep-fried pastry

Crumb-fried fish finger with potato fries and tartare sauce (2000) 650

Chicken tikka masala toast (1998) 600

Lamb kheema samosa with house chunteys (1999) 600

Kheema dosa (2002) 600
Indian rice pancake stuffed with minced curried lamb and tomato served with chutney
Murgh tikka hasnu (2006) 750
classic chicken kebab recipe from Lucknow

Bhopali mutton seekh kebab (2010) 900
minced lamb with Indian spices cooked in tandoor, coated with pimentos and onion

Ghar ki subzi (2007) 800
local organic vegetables tossed with dry spices and shredded fresh spinach served with lachha paratha

Paneer aap ki pasand (2004) 800
cottage cheese cooked your way (makhni, palak, lababdar, kadhai) served with tandoori roti

Chicken tikka harapyaz masala (2011) 900
roasted chicken morsels tossed with scallions and onion tomato masala served with lachha paratha

Singapore pepper crab served with steamed rice (2009) 1250

Sliced lamb oyster sauce with steamed rice (2012) 1150
Sides

- Raita/curd 250
- Tadke wali dal makhni 350
- Yellow dal tadka 350
- Steamed basmati rice 300
- Sautéed veggies 350
- Tandoori bread 250
- French fries 250
- Mesclun salad 250
Anglo/East Indian Specials

- Muligatwany 450
  with chicken/prawn, served with lemon wedge

- Cabbage cigar of tender green beans foogath 850
  served with bedla dal fry and basmati rice

- Cottage cheese croquet with devilled chutney 850
  baked achari sweet potato

- Prawn balchao in a pao 950

- Aunty Bridgett’s pan-fried fish 1050
  with triangle paratha

- Dak bungalow murgi 1050
  served with spiced bubble and squeak

- Connemara lamb Irish stew 1200
  served with string hoppers
Chef’s Personal Creations

- **Sand on the beach**
  pan-fried prawn tails coated with chili, cracked coriander and coconut mixture
  1200

- **Lobster sausage**
  with soused colour pak choi and edamame, ginger, light soy
  1600

- **Pork belly**
  10-hour slow-cooked pork belly with crispy leeks and hint of 5 spices
  1000

- **Organic greens spiked with fresh red chili,**
  garlic pods and Coorg black vinegar
  850

  All above dishes are accompanied with rice.
Pasta and Risotto Selection

Pasta

Penne, fusilli, farfalle, spaghetti, gluten free or try home made maltagliati

- **Veg carbonara** 675
  julienne veggies, cream, cracked pepper, cheese

- **Classic Milano-style cherry, tomato n basil** 675

- **Creamy mushroom cheddar and radicchio** 675

- **Puttanesca** 850
  anchovies, spicy tomato sauce

- **Asparago e salmone** 950
  gin-spiked creamy asparagus, smoked salmon

- **Arragosta** 950
  lobster, dill, tomato sauce

Risotto

- **Verandah chicken 65 risotto** 950

- **Tomato, haricot and goat cheese risotto** 750
Desserts

- BBB - boondi-basundi-baked 375
  Anglo Indian recipe

- Lady Kenny 375
  dessert created in the name of Lady Kenny in erstwhile Kolkata

- Choice of seasonal home-made and classic ice creams 425

- Belgian chocolate delight 400

- Verandah apricot croissant and butter pudding 400

- Sugar free classic coffee and mascarpone mini pie 400

- Choice of tropical fruits 400
Beverages

Seasonal fresh fruit or vegetable juice 400
Masala/earl grey/mint/chamomile/jasmine tea/green tea 350
Cappuccino/café au lait/espresso 350
Dabara/filter coffee 350
Cinnamon hot chocolate 350
Choice of smoothie, lassi, buttermilk 400
Milkshake and cold coffee 400
Green coffee/decaf coffee 400
Preserved juice 300
Still water international 350
Still water domestic 300

AERATED BEVERAGES
Sparkling water international (330 ml) 350
Red bull 300
Tonic water 225
Ginger ale 225
Regular and zero calories soft drinks 225
Fresh lime soda/water 225