



ROYAL TAJ CUISINE

WHERE TRADITION MEETS TASTE

STARTERS

Non-vegetarian

DRY CHILLI CHICKEN 16

Fried chicken bites tossed in a housemade sweet and sour sauce

EGG CHICKEN NOODLE 16

Stir-fried noodles made with chicken, egg, vegetables and sauce

CHICKEN 65 14

South Indian inspired fried chicken tempered with curry leaves and garlic

MURGH ANGARA TIKKA 16

North Indian style spiced chicken cooked in a clay oven

TANDOORI CHICKEN 18

Bone-in chicken marinated with yogurt and spices, cooked to perfection in a clay oven

AMRITSARI FISH 12

Fish coated in a batter of gram flour and spices

TAJ MURGH SEEKH KEBAB 18

Minced chicken seasoned with a blend of spices cooked on a skewer in a clay oven

FRIED CHICKEN MOMOS 12

Fried chicken dimsum

CHILLI GARLIC CHICKEN MOMOS 14

Fried chicken dimsum tossed in chilli garlic sauce

CHICKEN BURGER 12

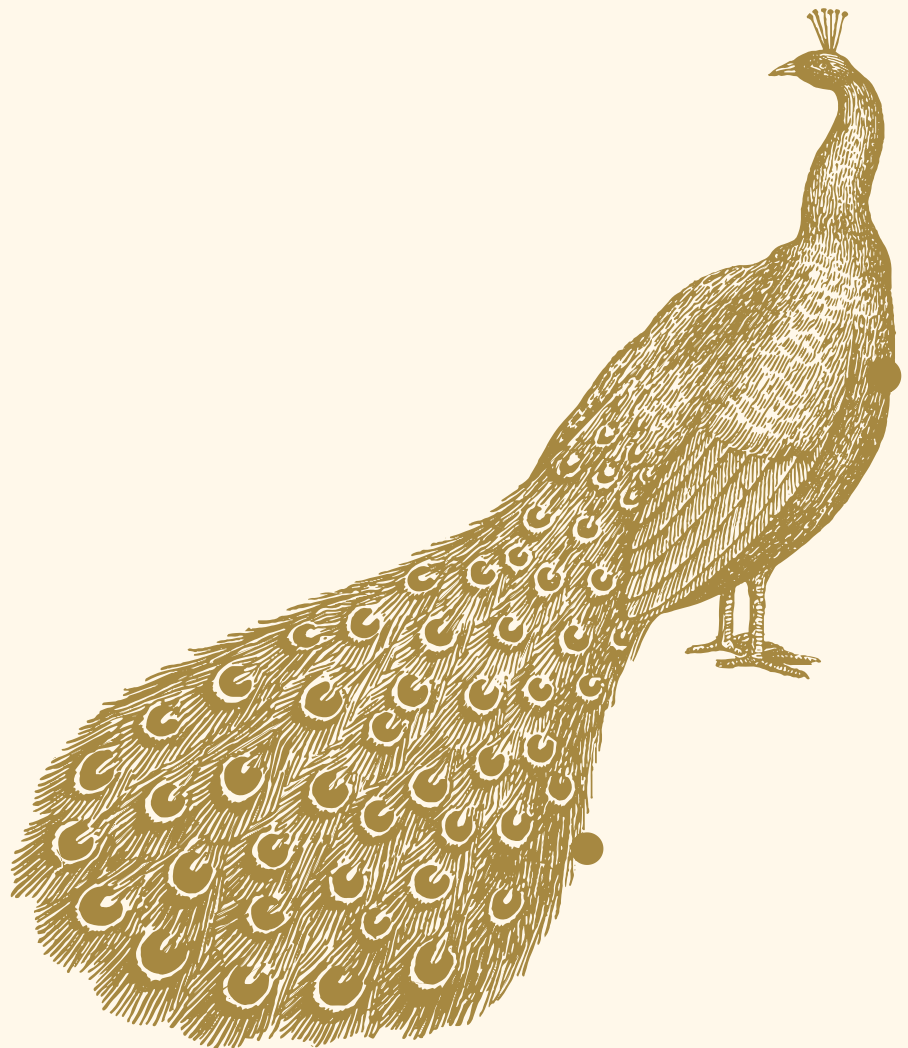
Taj special chicken burger served with masala fries

AFGHANI CHICKEN TIKKA 16

Chicken marinated with cashews, cheese, and royal spices, cooked in a clay oven

ACHARI CHICKEN TIKKA 16

Chicken marinated with pickled spices and yogurt



STARTERS

Vegetarian

MASALA FRIES	5	AMRITSARI SOYA CHAAP	14
<i>Fries tossed in Taj special spices</i>		<i>Soya pieces marinated with tandoori spices, cooked in a clay oven</i>	
PANEER PAKORA	14	MALAI SOYA CHAAP	14
<i>Fried cottage cheese stuffed with mint sauce, battered in chickpea flour and spices</i>		<i>Soya pieces marinated with cashews, yogurt and royal spices, cooked in a clay oven</i>	
VEGETABLE MANCHURIAN	14	GOL GAPPE - 6PCS / 12PCS	8 / 12
<i>Vegetable dumplings tossed in our housemade sweet and sour sauce</i>		<i>Deep fried pastry shells stuffed with spiced potatoes, served with sweet and spicy water</i>	
DRY CHILI PANEER	14	DAHI WALE GOL GAPPE - 6 PCS / 12 PCS	10 / 14
<i>Fried cottage cheese tossed in a housemade sweet and sour sauce with vegetables</i>		<i>Fried cottage cheese tossed in a housemade sweet and sour sauce with vegetables</i>	
VEGETABLE SAMOSA	6	ALOO TIKKI CHAAT	7
<i>Crispy pastry stuffed with spiced potatoes</i>		<i>Crispy fried potatoes topped with yogurt, chutneys and sev</i>	
DAHI KEBAB	12	SAMOSA CHAAT	10
<i>Crispy kebabs made with yogurt and crumbled cheese</i>		<i>Vegetable samosa topped with chickpeas, yogurt, chutneys. and sev</i>	
VEGETARIAN FRIED MOMOS	12	VEGETABLE NOODLES	14
<i>Fried vegetarian dimsum</i>		<i>Stir-fried noodles made with vegetables and sauce</i>	
CHILLI GARLIC MOMOS	14	CHANA SAMOSA	10
<i>Fried vegetarian dimsum tossed in chilli garlic sauce</i>		<i>Samosas served with yogurt, vegetables. and chutneys</i>	
TANDOORI PANEER TIKKA	15	VEGGIE BURGER	10
<i>Cottage cheese and bell peppers marinated with yogurt and spices, cooked in a clay oven</i>		<i>Taj special veggie burger served with masala fries</i>	
ACHARI PANEER TIKKA	15	TOKRI CHAAT	16
<i>Cottage cheese and bell peppers marinated with a special pickled spice blend and yogurt, cooked in a clay oven</i>		<i>Crispy potato basket filled with aloo tikki, chickpeas and chutneys</i>	
		CHOLEY BHATURE	12
		<i>Fried flatbread served with chickpeas and yogurt</i>	

ENTREES

Non-vegetarian

BUTTER CHICKEN 16

Boneless tandoori chicken cooked in a rich, buttery tomato sauce

PRAWN MOILEE 18

Prawns simmered in coconut milk

FISH MOILEE 16

Mildly spiced fish simmered in coconut milk

CHICKEN TIKKA MASALA 16

Smoked chicken tikka cooked with caramelized onions and peppers, in an onion tomato sauce

KADHAI CHICKEN 16

Boneless chicken thighs cooked with caramelized onions and bell peppers in a rich gravy

PRAWN MASALA 18

Prawns cooked in an onion and tomato curry

CHICKEN KORMA 18

Chicken cooked in a rich cashew gravy

LAMB ROGAN JOSH 18

Kashmiri curried meat dish made with spices

CHICKEN CURRY 15

North Indian style chicken curry cooked in an onion tomato masala with fresh spices and cilantro

PUNJABI GOAT CURRY 18

Traditional goat curry is a chef's secret recipe ;)

CHICKEN TIKKA KALI MIRCH 18

Smoked boneless chicken tikka cooked in a cashew gravy with black pepper

NON-VEGETARIAN THALI 15

Taj special thali served with a variety of dishes

ENTREES

Vegetarian

TAJ DI DAL MAKHANI	15	SHAHI PANEER	16
<i>Creamy, buttery black lentils cooked overnight</i>		<i>Cottage cheese simmered in a rich, creamy, cashew based gravy</i>	
PANEER BHURJI	15	RAJMA MASALA	15
<i>Soft, mashed cottage cheese slowly cooked in a onion, tomato, and masala blend</i>		<i>Kidney beans soaked overnight and cooked in a tomato based sauce</i>	
PUNJABI CHANA MASALA	14	YELLOW DAL TADKA	14
<i>Punjabi style chickpeas cooked with tangy spices</i>		<i>Yellow lentils cooked with spices and clarified butter</i>	
BHINDI DO PYAZA	14	SOYA CHAAP MASALA	14
<i>Crispy okra served with caramelized onions in a onion, tomato sauce</i>		<i>Tandoori soya pieces cooked in our creamy makhani sauce</i>	
MAKHMALI MALAI KOFTA	16	MUGHLAI SOYA CHAAP	16
<i>Soft cottage cheese and potato dumplings simmered in a rich, creamy, cashew based sauce</i>		<i>Soya chaap made with a rich flavoured gravy</i>	
PANEER BUTTER MASALA	16	VEGETARIAN THALI	14
<i>Smoked cubes of cottage cheese simmered in a rich butter sauce</i>		<i>Taj special thali served with a variety of dishes</i>	
MIXED VEGETABLE	14		
<i>Fresh mixed vegetables cooked in an onion and tomato based sauce</i>			
KADHAI PANEER	16		
<i>Tender cottage cheese cooked with caramelized onions and bell peppers, simmered in an onion tomato sauce</i>			
MATAR PANEER	14		
<i>Green peas and cottage cheese simmered in an onion, tomato sauce</i>			



RICE

STEAMED RICE 4
Basmati rice cooked to perfection

JEERA RICE 5
Basmati rice cooked with aromatic cumin seeds

MATAR PULAU 7
Basmati rice cooked with green peas, spices, and herbs

BIRYANI - VEG/ CHICKEN / 14 / 16
PRAWN
Hyderabadi style biryani served with saffron rice with your choice of protein, and yogurt on the side

FRIED RICE - VEG / 10 / 12
CHICKEN

Rice cooked with Asian spices and vegetables

BREAD

BUTTER NAAN 3
Leavened bread slathered with butter

GARLIC NAAN 4
Leavened bread slathered with garlic and butter

METHI NAAN 4
Leavened bread with fenugreek and butter

CHILLI NAAN 4
Leavened bread slathered with chilli

TANDOORI ROTI 2
Wholewheat flatbread cooked in a clay oven

MISSI ROTI 5
Flatbread made with a blend of gram and wholewheat flour

LACHHA PARATHA 4
Flaky, layered, wholewheat bread

FLAVOURED LACHHA PARATHA 5
Chilli, Garlic, or Methi

KULCHAS

All kulcha are served with chickpea curry, yogurt, onion & pickle

CHICKEN TIKKA KULCHA 15

AMRITSARI KULCHA 12

ONION KULCHA 12

CHEESE KULCHA 15

PANEER KULCHA 12

SIDES

RAITA - PLAIN / MASALA 4

Choose your favourite style of Indian yogurt to accompany your dishes

CHUTNEY - MINT / TAMARIND / CHILLI GARLIC 2

Choose your favourite dip

PAPAD 2

Thin crispy flatbread made from chickpeas

PICKLE - MIXED / CARROT / MANGO 1.5

Choose your favourite homestyle pickle

INDIAN SALAD 4

Plate of garden salad

DESSERTS

GULAB JAMUN 5

Fried sweet dumplings soaked and served with a rose-cardamom syrup

ROSE RASMALAI 5

Flattened discs of clotted milk, flavoured with cardamom and pistachios

BADAM KHEER 6

Sweet rice pudding made with almonds

GULAB JAMUN BROWNIE 7

The best of both worlds: brownie with chunks of gulab inside, served with vanilla ice cream

ICE CREAM - VANILLA / CHOCOLATE / STRAWBERRY 4

Your choice of ice cream served in a bowl

MOONG DAL HALWA 6

Sweet lentil dessert

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
ALL APPLICABLE TAXES EXTRA
MAXIMUM 2 SPLIT BILLS PER PARTY

DRINKS

CHAI 3

Classic Indian spiced tea

COFFEE 4

Indian style espresso coffee

LASSI - MANGO / SWEET / SALTY 5

Your choice of yogurt based beverage

MILKSHAKE - CHOCOLATE/
VANILLA / STRAWBERRY 8

Your choice of Taj's signature milkshakes

NON-ALCHOLIC BEER 7

SOFT DRINKS 3

Coke, Gingerale, Nestea, 7up

INDIAN SOFT DRINKS 4

Fanta, Thumbs Up, Limca

MASALA MOJITO 5

A spicy take on the classic mojito

POMEGRANATE SPRITZ 5

Taj's special spritz

