

APPETIZERS AND SALADS

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|---|--|------|
| ☐ | Niçoise style Norwegian salmon salad | 1750 |
| ☐ | Traditional Caesar salad
romaine, iceberg, bacon and grilled chicken
with anchovy dressing | 1550 |
| ☐ | Bagna cauda
warm creamy anchovy, walnut and garlic dip
served with vegetable crudités and grilled house bread | 1350 |
| ☐ | Salad caprese
buffalo mozzarella, fresh tomatoes with crispy greens
and basil pesto | 1350 |
| ☐ | Mixed garden greens
fresh garden greens, artichoke, citrus segments,
olives and feta cheese | 1350 |
| ☐ | Greek feta salad
mixed greens, cucumber, tomato, kalamata olives,
grilled pita and feta cheese | 1350 |
| ☐ | Bruschetta
house bread served with freshly diced tomato basil,
marinated mushroom and charred eggplant dip | 1350 |
| ☐ | Vietnamese style summer vegetable roll | 1350 |
| | Tandoori tikka | |
| ☐ | chicken | 1350 |
| ☐ | paneer | 1250 |

☐ Vegetarian ☐ Non vegetarian

Please inform our associate if you are allergic to any ingredients
All prices are in Indian Rupees and excluding applicable government taxes

SOUPS

800

- ◻ **Prawn chowder**
prawns and potato stew

- ◻ **Cock-a-leekie**
classical chicken and leek soup with prunes

- ◻ **North Italian minestrone soup**
Genoa style pesto and grana padano

- ◻ **Cream of tomato soup**
scented with fresh basil

- ◻ ◻ **Mulligatawny**
mildly spiced lentil soup
chicken or unpolished rice

- ◻ ◻ **Spicy bell peppers and corn broth**
prawns, chicken or vegetables

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TAJ SIGNATURES

- ◻** **Cobb salad** 1850
garden salad of chicken, egg, bacon, avocado, lettuce, tomato and buttermilk dressing
- ◻** **Bangers and mash** 1950
potato hash and mustard jus
- ◻** **Nasi Goreng** 1950
wok tossed Indonesian fried rice with shrimps, shredded chicken and fried egg
- ◻** **Fish n Chips** 1950
sweet water bhetki fillet in beer batter
chunky chips, tartare sauce and fresh lemon
- ◻ ◻** **Kathi roll** 1350
chicken tikka
lamb seekh
paneer
- From the royal Kitchen of Taj Lake Palace, Udaipur**
- ◻** **Gosht degchi ke soole** 1350
Picatta of lamb rubbed with a marinade of sundried sour wild melons, cloves, mathania red chillies and yoghurt, smoked and slow braised in an earthen pot. It is a popular dish of the cuisine of Mewar region.
- From the royal Kitchen of Taj Falaknuma Palace, Hyderabad**
- ◻** **Patthar ka gosht** 1350
Escalopes of kid lamb, marinated overnight, cooked on a hot stone - a recipe from the Nizami era perfected in Falaknuma kitchens
- From the royal Kitchen of Umaid Bhawan Palace, Jodhpur**
- ◻** **Laal maans** 1600
Spicy lamb stew cooked with Mathania chillies, Onions, yoghurt finished with fresh cilantro.
Most popular style of lamb preparation of the cuisine of Marwar
- From the royal Kitchen of Rambagh Palace, Jaipur**
- ◻** **Dhundhar murg** 1600
A regional delicacy of chicken cooked with sharply sour raw mango and flavoured with ginger and refreshing mint which contribute to its distinctive spicy kick

SANDWICHES AND BURGERS

- **Hot dog** 1250
Frankfurter sausage, grilled onion, tomato slices, gherkin and mustard mayonnaise
- **The Rajput Room club** 1250
bacon, lettuce, tomato, chicken salad and fried egg
- **The Royal Rambagh burger** 1250
chicken topped with egg and cheese
- vegetable with guacamole and cheese
- **The Rajput Room green club** 1250
cheddar cheese, lettuce, tomato, roasted sweet pepper and zucchini
- The do it yourself sandwich board** 1250
- Bread**
 - white, brown or multigrain bread plain, toasted or grilled
- Fillings**
 - meat-chicken salad, cooked ham, spicy salami
 - fish-smoked salmon, tuna salad
 - egg-omelette, boiled egg salad
 - cheese-emmental, yellow cheddar, brie
 - vegetables-tomato, cucumber, roasted peppers, grilled vegetables

All sandwiches, wraps and burgers are served with French fries and coleslaw

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PASTA AND RISOTTO

- **Prawn and zucchini risotto** 1850
carnaroli rice, prawns and zucchini cooked in prawns bisque
- **Beetroot and goat cheese risotto** 1600
carnaroli rice with roasted beetroot and goat cheese
- **Wild mushroom risotto** 1600
carnaroli rice with wild mushrooms and truffle oil
- **Gnocchi** 1600
potato dumplings tossed with vegetables, tomatoes and fresh herbs
- Make your own pasta**
- penne, spaghetti, fettuccini, rigatoni, whole wheat spaghetti
- Non-vegetarian** 1750
- chicken and smoked milk sauce
- smoked salmon, prawns, cream sauce and parmesan
- bacon and spicy tomato sauce
- lamb ragout and fresh rosemary
- Vegetarian** 1600
- aglio olio e peperoncino
- wild mushrooms, cheese sauce and parmesan
- arrabbiata, spicy tomato sauce and fresh basil
- sun dried tomato pesto sauce and eggplant

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INTERNATIONAL SPECIALTIES

- | | | |
|---|---|------|
|  | Grilled Chilean sea bass
steamed potato, sautéed spinach and lemon caper sauce | 3400 |
|  | Lobster thermidor
traditional French delicacy served with butter rice and asparagus | 3400 |
|  | Grilled lamb chops
rösti potato, spinach feta and vegetable ragout | 3400 |
|  | Roast chicken
chicken marinated with mustard and thyme
roast gravy, vegetables and potato | 2000 |
|  | Scaloppine of chicken with lemon and butter
chicken breast in lemon and white wine sauce
served with mashed potato and spinach | 2000 |
|  | Melanzane alla parmigiana
baked eggplant, tomato sauce, parmigiano and mozzarella | 1650 |
|  | Grigliata di verdure
assorted grilled vegetables platter, broiled with parmesan cheese | 1650 |

INDIAN REGIONAL SPECIALTIES

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|--|------|
|  Dal baati churma
a complete meal by its own, oven roasted wheat dumpling
drenched in home churned butter, accompanied with lentil
and sweetened coarse semolina dumpling | 1800 |
|  Papad paneer
crushed pappadum and cottage cheese cubes
in yoghurt based gravy, tempered dry red chillies | 1400 |
|  Aloo pyaz ki subzi
traditional evergreen preparation of potato and onion | 1400 |
|  Bhutta palak methi
emerald spinach and golden corn redolent with fresh herbs and garlic | 1400 |
|  Khuska
saffron flavoured Doon basmati rice | 550 |
|  Breads from tandoor and tawa
naan, roti, parantha or tawa parantha | 300 |
|  Missi roti
gram flour bread cooked in clay oven | 300 |

COMFORT MAINS

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|---|------|
|  Mutton curry - on the bone
home style mutton curry cooked on the bone | 1650 |
|  Tandoori fish butter masala
specialty fish preparation from Punjab,
hinted with kasoori methi | 1650 |
|  Chicken tikka butter masala
chicken tikka napped in rich tomato and onion gravy,
scented with kasoori methi | 1650 |
|  Home style chicken curry
chicken curry flavoured with aromatic spices | 1650 |
|  Paneer tikka butter masala
paneer tikka napped in rich tomato and onion gravy,
scented with kasoori methi | 1400 |
|  Gobi mutter adraki
cauliflower and green peas tempered with ginger
and fresh coriander | 1400 |
|  Rajma raseela
traditional and yet simple dish, cooked overnight rendering
the silky smooth and rich texture to humble kidney beans | 1400 |
|  Dal tadkewali
yellow lentils tempered with asafoetida and cumin | 1400 |
|  Khichdi
mélange of rice and yellow lentils, tempered with cumin seeds | 1400 |
|  Gosht biryani
Doon basmati cooked with the choicest cuts of lamb and spices | 1650 |
|  Murgh biryani
Doon basmati cooked with the choicest cuts of chicken and spices | 1650 |
|  Steamed rice | 400 |

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FROM OUR SOUTHEAST ASIAN CORNER

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|-----|--|------|
| 🍲 | Bay of Bengal king prawns
sesame chilli sauce or butter chilli garlic sauce | 2650 |
| 🍲 | Sliced lamb black mushroom
with black bean chilli sauce | 1750 |
| 🍲 | Diced fish in oyster chilli sauce | 1750 |
| 🍲 | Chinese five spice flavored tai chi chicken | 1750 |
| 🍲 | Thai green or red curry selection
chicken, fish or vegetable served with steamed rice | 1750 |
| 🍲 🌱 | Vietnamese yellow curry selection
chicken, fish or vegetable served with steamed rice | 1750 |
| 🌱 | Trio of mushrooms tossed with fresh chilli and burnt garlic | 1650 |
| 🌱 | Stir-fried Chinese mixed green
choice of Schezwan sauce or garlic wine sauce or soy ginger | 1650 |
| 🌱 | Pan-fried tofu and eggplant
chilli and sweet basil | 1650 |
| 🌱 | Cauliflower baby corn mushroom
honey chilli sauce | 1650 |
| 🌱 | Pad Thai
Thai style stir-fried flat rice noodles | 900 |
| 🌱 | Wok tossed noodles
soy ginger or chilli garlic or sesame onion | 900 |
| 🌱 | Wok fried rice
vegetable or burnt garlic or chilli spring onion | 900 |
| 🍲 | chicken or egg | |

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WELLNESS MENU

Appetizing Salads

1350

- ◻ Mesclun mix with fresh herbs, fresh fruits and orange dressing
- ◻ Tofu, fresh orange and raw papaya salad

Soup

800

- ◻ Tomato droplet
mini camembert and sun dried tomato tortellini
- ◻ Gazpacho
with whole wheat bread

Healthy Mains

- ◻ Norwegian salmon papillote style
kalamata olives and ribbon vegetables 2400
- ◻ Chicken stroganoff
cooked in soy milk, served with red rice pilaf 2000
- ◻ Whole wheat wrap
chicken salad tossed with sesame seeds and tahina dip 1550
- ◻ Red rice risotto
sun blushed tomatoes, red onion and spinach 1600

Wellness Dessert

800

- ◻ Chocolate bliss and seasonal fruits
'gluten free' chocolate cake
- ◻ Baked apple strudel
'diabetic' warm filo sheet puffs filled with Granny Smith apples

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DESSERTS

800

- ◻ Tiramisu
- ◻ Baked cheese cake
crumble soft centre cookie, sour cherry compote
- ◻ Crème caramel
fresh cut fruits
- ◻ Apple tart
cinnamon ice cream
- ◻ Sacher torte
raspberry coulis, sweetened apricot
- ◻ Gianduja chocolate mousse
chocolate mud and Cognac sauce
- ◻ Palace made frozen dessert
cinnamon/ peanut butter/ blueberry
- ◻ Double ka meetha
saffron scented bread slices soaked in sugar syrup
- ◻ Malai kulfi
saffron flavoured frozen milk, served with falooda

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Appetizers & Salads

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|---|---|------|
| ☐ | Smoked Norwegian salmon
apple salad, pickled vegetables and caper berries | 1850 |
| ☐ | Marinated chilled prawns
roasted bell peppers, romesco sauce | 1850 |
| ☐ | Parmesan crème caramel and prosciuttodi Parma
olive tapenade and grape-onion seed compote | 1850 |
| ☐ | The Rambagh kebab sampler
sarson jhinga, malai chicken tikka and maas ke sule | 1350 |
| ☑ | The Rambagh kebab sampler
hara bhara kebab, bhutte ka kebab and sunhera paneer | 1250 |
| ☑ | Fresh buffalo mozzarella
pickled artichoke, garlic crouton, cherry tomato and balsamic | 1350 |
| ☑ | Asian pear and blue cheese salad
lettuce, blood red grape fruit and candied pecan nuts | 1350 |
| ☑ | Warm wilted spinach, asparagus and goat cheese
sun dried tomato, kalamata olives and bell pepper confit | 1350 |
| ☑ | Vietnamese style summer vegetable roll
peanut sauce | 1350 |

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Soups

800

- ◻ **Chicken consommé**
Kashmiri morels and chicken quenelle
- ◻ **Prawn chowder**
prawns and potato stew
- ◻ **Cock-a-leekie**
classical chicken and leek soup with prunes
- Tom Yum soup**
 - ◻ prawns
 - ◻ chicken
 - ◻ vegetables
- Spicy bell peppers and corn broth**
 - ◻ prawns
 - ◻ chicken
 - ◻ vegetables
- ◻ **Vine ripened tomato soup**
infused with fresh basil
- ◻ **North Italian minestrone**
Genoa style pesto and Grana Padano
- ◻ ◻ **Mulligatawny**
mildly spiced lentil soup chicken or unpolished rice

Taj Signatures

- | | | |
|---|---|------|
|  | Cobb salad
garden salad of chicken, egg, bacon, avocado, lettuce, tomato and buttermilk dressing | 1850 |
|  | Bangers and mash
potato hash and mustard jus | 1950 |
|  | Nasi Goreng
wok tossed Indonesian fried rice with shrimps, shredded chicken and fried egg | 1950 |
|  | Fish n Chips
sweet water bhetki fillet in beer batter
chunky chips, tartare sauce and fresh lemon | 1950 |
|   | Kathi roll
chicken tikka
lamb seekh
paneer | 1350 |
| | From the royal Kitchen of Taj Lake Palace, Udaipur | |
|  | Gosht degchi ke soole
Picatta of lamb rubbed with a marinade of sundried sour wild melons, cloves, mathania red chillies and yoghurt, smoked and slow braised in an earthen pot. It is a popular dish of the cuisine of Mewar region. | 1350 |
| | From the royal Kitchen of Taj Falaknuma Palace, Hyderabad | |
|  | Patthar ka gosht
Escalopes of kid lamb, marinated overnight, cooked on a hot stone - a recipe from the Nizami era perfected in Falaknuma kitchens | 1350 |
| | From the royal Kitchen of Umaid Bhawan Palace, Jodhpur | |
|  | Laal maans
Spicy lamb stew cooked with Mathania chillies, Onions, yoghurt finished with fresh cilantro. Most popular style of lamb-preparation of the cuisine of Marwar | 1600 |
| | From the royal Kitchen of Rambagh Palace, Jaipur | |
|  | Dhundhar murg
A regional delicacy of chicken cooked with sharply sour raw mango and flavoured with ginger and refreshing mint which contribute to its distinctive spicy kick | 1600 |



Pasta and Risotto

- | | | |
|---|---|------|
| ■ | Lobster and saffron risotto
lobster bisque | 3400 |
| ■ | Pancetta and goat cheese risotto
wilted spinach and parmesan crisp | 1750 |
| ■ | Chicken and fennel risotto
mascarpone cream | 1750 |
| ■ | Spaghetti lamb bolognese
enhanced with rosemary from palace herb garden | 1750 |
| □ | Toasted pistachio and blue cheese risotto
broccoli and onion | 1600 |
| □ | Wild mushrooms and thyme risotto
scented with truffle oil | 1600 |
| □ | Rigatoni napped in sun dried tomato pesto
eggplant wafers | 1600 |
| □ | Fettuccine primavera
vegetables and Genoa style pesto | 1600 |

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International Specialties

- | | | |
|---|---|------|
| ☐ | Lobster thermidor
traditional French delicacy served with butter rice and asparagus | 3400 |
| ☐ | Chilean sea bass
potato gratin and fennel puree | 3400 |
| ☐ | New Zealand lamb chops
carrot puree, vegetables and Burgundy jus | 3400 |
| ☐ | Tapenade-crusted Atlantic salmon
asparagus, potato and morel sauce | 2400 |
| ☐ | Black forest ham wrapped chicken breast
filled with cheddar and chicken mousse creamed spinach,
potato puree and jus | 2150 |
| ☐ | Roast chicken
chicken marinated with mustard and thyme roast gravy,
vegetables and potato | 2000 |
| ☑ | Spinach and goat cheese ravioli
tomato confit and reggiano sauce | 1600 |
| ☑ | Melanzane alla parmigiana
baked eggplant, tomato sauce, parmesan and mozzarella | 1650 |
| ☑ | Char roasted vegetables
warm lettuce and parmesan curls | 1600 |
| ☑ | Polenta three ways
sundried tomato sauce and mushroom ragout | 1600 |

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Indian Regional Specialties

- | | | |
|---|--|------|
|  | Dal baati churma
a complete meal by its own, oven roasted wheat dumpling drenched in home churned butter, accompanied with lentil and sweetened coarse semolina dumpling | 1800 |
|  | Papad paneer
crushed pappadums and cottage cheese cubes in yoghurt based gravy, tempered dry red chillies | 1400 |
|  | Aloo pyaz ki subzi
traditional evergreen preparation of potato and onion | 1400 |
|  | Bhutta palak methi
emerald spinach and golden corn redolent with fresh herbs and garlic | 1400 |
|  | Khuska
saffron flavoured Doon basmati rice | 550 |
|  | Breads from tandoor and tawa
naan, roti, parantha or tawa parantha | 300 |
|  | Missi roti
gram flour bread cooked in clay oven | 300 |

Comfort Mains

- | | | |
|---|---|------|
| ■ | Mutton curry - on the bone
home style mutton curry cooked on the bone | 1650 |
| ■ | Tandoori fish butter masala
specialty fish preparation from Punjab, hinted with kasoori methi | 1650 |
| ■ | Chicken tikka butter masala
chicken tikka napped in rich tomato and onion gravy, scented with kasoori methi | 1650 |
| ■ | Home style chicken curry
chicken curry flavoured with aromatic spices | 1650 |
| ■ | Paneer tikka butter masala
paneer tikka napped in rich tomato and onion gravy, scented with kasoori methi | 1400 |
| ■ | Gobi mutter adraki
cauliflower and green peas tempered with ginger and fresh coriander | 1400 |
| ■ | Rajma raseela
traditional and yet simple dish, cooked overnight rendering the silky smooth and rich texture to humble kidney bean | 1400 |
| ■ | Dal tadkewali
yellow lentils tempered with asafoetida and cumin | 1400 |
| ■ | Khichdi
mélange of rice and yellow lentils, tempered with cumin seeds | 1400 |
| ■ | Gosht biryani
Doon basmati rice cooked with the choicest cuts of lamb and spices | 1650 |
| ■ | Murgh biryani
Doon basmati rice cooked with the choicest cuts of chicken and spices | 1650 |
| ■ | Steamed rice | 400 |

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From Our Southeast Asian Corner

<p> ◻ Lobster Hunan style 3400 lobster out of shell, sautéed with tangy garlic and mustard sauce </p>
<p> ◻ Bay of Bengal king prawns 2650 sesame chilli sauce or butter chilli garlic sauce </p>
<p> ◻ Sliced lamb black mushroom 1750 with black bean chili sauce </p>
<p> ◻ Diced fish in oyster chilli sauce 1750 </p>
<p> ◻ Chinese five spice flavoured tai chi chicken 1750 </p>
<p> ◻ Thai green or red curry selection 1750 chicken, fish or vegetable served with steamed rice </p>
<p> ◻ ◻ Vietnamese yellow curry selection 1750 chicken, fish or vegetable served with steamed rice </p>
<p> ◻ Trio of mushrooms tossed with fresh chilli and burnt garlic 1650 </p>
<p> ◻ Stir-fried Chinese mixed greens 1650 choice of shezwan sauce or garlic wine sauce or soy ginger </p>
<p> ◻ Pan-fried tofu and eggplant 1650 </p>
<p> ◻ Cauliflower baby corn mushroom tossed in honey chilli sauce 1650 </p>
<p> ◻ Pad Thai 900 Thai style stir-fried flat rice noodles </p>
<p> ◻ Wok tossed noodles 900 soy ginger or chilli garlic or sesame onion </p>
<p> Wok fried rice 900 ◻ vegetable or burnt garlic or chilli spring onion ◻ chicken or egg </p>

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Wellness Menu

Appetizing Salads 1350

☐ Mesclun mix with fresh herbs, fresh fruits and orange dressing

☐ Tofu, orange segment and raw papaya salad

Soup 800

☐ Tomato droplet soup
mini camembert and sun dried tomato tortellini

☐ Gazpacho
with whole wheat bread

Healthy Mains

☐ Norwegian salmon papillote style 2400
mini camembert and sun dried tomato tortellini

☐ Chicken stroganoff 2000
cooked in soy milk, served with red rice pilaf

☐ Whole wheat wrap 1550
chicken salad tossed with sesame seeds and tahina dip

☐ Red rice risotto 1600
sun blushed tomatoes, red onion and spinach

Wellness Dessert 800

☐ Chocolate bliss and seasonal fruits
'gluten free' chocolate cake

☐ Baked apple strudel
'sugar free' warm filo sheet puffs filled with Granny Smith apples

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Desserts

800

- ◻ Tiramisu
- ◻ Warm chocolate mud pie
palace made cinnamon ice cream
- ◻ Crème caramel
fresh cut fruits
- ◻ Apple tart
cinnamon ice cream
- ◻ Berry cheese cake
dark cherry coulis and raspberry sponge
- ◻ Gianduja chocolate mousse
chocolate mud and Cognac sauce
- ◻ Double ka meetha
saffron scented crisp bread slice soaked in sugar syrup
- ◻ Malai kulfi
saffron flavoured frozen milk, served with falooda
- ◻ Palace made frozen desserts
cinnamon/ peanut butter/ blueberry