




























LUNCH AND DINNER

Time-12.00 pm - 3.00 pm and 7.00 pm - 10.30 pm

INDIAN SHORT PLATES & DEEP BOWL

-  **DOODHIYA MURGH KA BOOTHA** **1200**
601 kcal | 170 gms | creamy chicken morsels marinated in hung curd and cheese, cooked in a tandoor
 
-  **SHARABI JHINGA** **1500**
585 kcal | 190 gms | prawns marinated with local liqueur and spices cooked in clay oven
  
-  **DEGCHI KA SULA** **1200**
983 kcal | 200 gms | lamb piccata marinated with mathaniya chilli, kachri - a dry berry, flavoured with clove smoke
 
-  **BIJORA NIMBU KA MAHI TIKKA** **1200**
520 Kcal | 200 gms | fish steeped marinated with citron lemon and spices, cooked in tandoor
  
-  **SIL BATTE KI GOSHT SEEKH** **1200**
584 kcal | 160 gms | minced lamb skewers basted with ghee and cooked in clay oven

-  **DAHI LAAL MIRCH KI KUKKAD BOTI** **1200**
532 kcal | 170 gms | boneless morsels of chicken marinated with yoghurt, red chilli and Indian spices
 
-  **TANDOORI KUKKAD ACHAARI** **1500**
1116 kcal | 484 gms | whole chicken marinated with yoghurt and pickling spices cooked in tandoor
 
-   **CHILGOZA SHATAVARI MATAR KI TIKKI** **1100**
377 kcal | 150 gms | green peas, asparagus and roasted pine nuts
  

List of Allergens:

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 Vegetarian  Non-Vegetarian  Vegan

- 🍃 BROCCOLI SURKH ANGAR** **1100**

219 kcal | 240 gms | broccoli florets infused with home grounded red chilli and spices



1100
- 🍃 PATTHAR PHOOL KA PANEER TIKKA** **1100**

638 kcal | 220 gms | cottage cheese marinated with cream and yoghurt, black stone flower and homemade grounded spices



1100
- 🍃 🌿 AKHROT NADRU KEBAB** **1100**

606 kcal | 150 gms | shallow fried lotus stem and walnut kebab



1100
- 🍃 ZAFRANI MALAI DHINGRI** **1100**

414 kcal | 170 gms | saffron flavoured cheese stuffed mushroom cooked in tandoor



1100
- 🍃 PANCHPHORON TANDOORI BHARWAN ALOO** **1100**

480 kcal | 200 gms | stuffed potato with mawa, paneer, cashewnut cooked with mileage of five spices



1100
- 🍃 BHUNE BHUTTE AUR NIMONE KI SEEKH** **1100**

237 kcal | 150 gms | grinded corn kernel, green pea, cumin and Indian spices, cooked in tandoor




1100

SOUP


- ⚠️ ELAICHI PAYA KA SHORBA** **600**

139 kcal | 190 gms | lamb trotter's broth served with lemon wedge




600
- 🍃 🌿 BHUNI KALI MIRCH AUR MAKAI KA SAAR** **500**

83 kcal | 180 gms | regional preparation of corn and roasted black pepper drizzled with saffron



500
- 🍃 🌿 DAL NARIYAL KA SHORBA** **500**

477 kcal | 180 gms | south Indian delicacy of lentil extract, pepper corn and coconut milk



500

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- TAMATAR SANTRE KA SAAR** **500**
 125 kcal | 180 gms | tomato soup with a hint of orange peel and spices
- ROASTED TOMATO AND BASIL SOUP** **500**
 238 kcal | 180 gms |
- CREAM OF BROCCOLI AND ALMOND SOUP** **500**
 225 kcal | 180 gms |
- WILD MUSHROOM SOUP** **500**
 92 kcal | 180 gms |

INDIAN MAIN COURSE

- DHUNI WALA LAAL MAANS** **1400**
 1185 kcal | 490 gms | traditional Rajasthani preparation of mutton cooked with mathaniya chilli, yoghurt and local spices
- SAFED MAANS** **1400**
 1457 kcal | 480 gms | Rajasthani delicacy of mutton cooked with cashewnut, poppy seeds, coconut powder, watermelon seeds
- PICHOLA RI MACHHLI** **1400**
 934 kcal | 480 gms | freshwater fish cooked with yoghurt and mint gravy
- MURGH BANJARA** **1300**
 847 kcal | 480 gms | chicken cooked with cashewnut, watermelon seeds, poppy seeds and yoghurt
- MURGH SOYETA** **1300**
 685 kcal | 480 gms | home style chicken cooked with broken corn and local spices
- PURANI DELHI STYLE BUTTER CHICKEN** **1300**
 838 kcal | 480 gms | age-old recipe of Delhi, boneless chicken cooked with butter, cream and rich tomato gravy

List of Allergens:











Molluscs
 Eggs
 Fish
 Lupin
 Soya
 Milk
 Peanuts
 Gluten

Crustaceans
 Mustard
 Nuts
 Sesame
 Celery
 Sulphites

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- ▲ **POTLI MASALA MURGH** **1300**
 617 kcal | 480 gms | all-time favourite chicken curry with homemade spices

- ▲ **MALABAR PRAWNS CURRY** **1600**
 962 kcal | 460 gms | Kerala style prawn curry

- **PANEER MAKHAN WALA** **1200**
 1087 kcal | 440 gms | cottage cheese simmered in tomato gravy, topped with cream

- **DHUNGAR PANEER** **1300**
 1082 kcal | 470 gms | marinated cottage cheese cooked in tandoor served with rich gravy and smoked with Indian spices

- **BAOLI SUBJ HANDI** **1200**
 658 kcal | 440 gms | mélange of vegetables from Hyderabad, finished with rich creamy texture

- **PALAK KA NAZRANA** **1200**
 855 kcal | 430 gms | choice of spinach with potato, green peas, mushroom, mix vegetables

- **ALOO, MATAR, TAMATAR TARI WALA** **1150**
 670 kcal | 440 gms | home style potato, green peas and tomato curry

- **PUNJABI STYLE BAINGAN KA BHARTA** **1200**
 558 kcal | 420 gms | crushed char grilled king aubergine cooked with Indian spices

- **MAKHANA METHI MATAR MALAI** **1200**
 559 kcal | 440 gms | lotus seeds, green peas and dry fenugreek leaves cooked with cashewnut curry

- **PAPAD MANGODI KI SABZI** **1150**
 710 kcal | 380 gms | papad and lentil dumpling cooked with tomato gravy finished with fresh coriander


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- METHI BESAN GATTE KA SAAG** **1150**





1212 kcal | 400 gms | gram flour dumpling and simmered in yoghurt gravy

  
- KER SANGARI DAK** **1200**


751 kcal | 380 gms | dried wild berries and beans stir fried with raw mango powder and local spices

   
- DAL BATI CHURMA** **1400**



2590 kcal | 560 gms | a complete meal by its own, lentil, wheat flour dumpling, sweet

   
- BHINDI PYAAZ KI BHUJIYA** **1150**



549 kcal | 380 gms | ladyfinger and Madras onion cooked with Indian spices


- AKHA PALAK** **1200**



477 kcal | 430 gms | spinach tempered with coriander seed and spices

 
- MAA DI DAL** **1200**



706 kcal | 416 gms | Punjabi home style black lentils simmered gently and topped with cream and butter




 
- ARAHAR DAL RAGDA** **1150**

948 kcal | 300 gms | yellow lentils cooked gently and tempered with ginger, garlic, onion and ghee




 
- BASMATI AAP KI PASAND** **650**

510 kcal | 300 gms | steamed rice

562 kcal | 300 gms | jeera rice  

878 kcal | 340 gms | dried and fresh fruits pulao   
- MURGH MASALENDAR BIRYANI** **1400**

1558 kcal | 580 gms | popular chicken biryani spiced with local home ground spices

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- SHAHI SUBZ BIRYANI** **1200**

1397 kcal | 560 gms | basmati rice with seasonal vegetables, cooked on dum



 
- RAITA** **275**



166 kcal | 320 gms | cucumber and mint raita

yoghurt with cucumber and mint flavors with roasted cumin



- GARDEN FRESH GREEN SALAD** **350**



93 kcal | 190 gms | assortment of carrot, tomato, onion, cucumber and lettuce
- INDIAN BREADS FROM TANDOOR** **200**



451 kcal | 70 gms | laccha paratha  



 **140 kcal | 50 gms** | roti 

299 kcal | 40 gms | bajre ki roti

495 kcal | 120 gms | naan 

568 kcal | 150 gms | kulcha  



158 kcal | 70 gms | khasta roti  

197 kcal | 50 gms | missi roti  



DESSERT

- ANJEER BADAM HALWA** **800**



1377 kcal | 75 gms | grounded almond paste and fig cooked with clarified butter and milk

 
- MALAI KULFI** **600**



505 kcal | 115 gms | traditional Indian speciality of frozen condensed milk

 
- KESARI ANGOORI RASMALAI** **800**

951 kcal | 90 gms | poached cottage cheese laced with saffron

 
- KESARI PHIRNI** **800**

478 kcal | 100 gms | creamy Indian pudding cooked with rice and milk

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- **DOUBLE KA MEETHA** 600
 713 kcal | 175 gms | deep fried bread slice soaked in rose syrup
 top up with condensed milk

- **MATAR KA JHAJHARIYA** 800
 771 kcal | 100 gms | delicious Rajasthani fudge of green peas

- ▲ **CHOCOLATE MUD PIE SERVED WITH VANILLA ICE CREAM** 800
 1028 kcal | 230 gms |

- **SUGAR FREE CHOCOLATE MOUSSE** | 463 kcal | 55 gms |  800
- ▲ **CRISPY DATE PANCAKE WITH ICE CREAM** | 824 kcal | 185 gms |  800
- ✓ **TUB TIMGROB** 800
 861 kcal | 160 gms | diced water chestnuts with coconut milk
 served in tender coconut


COMFORT FOOD

- ✓ **POORI BHAJI** 900
 1057 kcal | 400 gms | deep fried bread accompanied with
 a spicy potato based bhaji

- **KHICHDI** 900
 397 kcal | 450 gms | over-cooked rice and yellow lentil
 served with curd and ghee

- ▲ **CHICKEN TIKKA TAVA FRY KATHI ROLL** 1100
 700 kcal | 240 gms | chicken and bell pepper stir fried with spices
 rolled in rumali roti

- ▲ **CHATAKA FISH FINGERS** 1100
 741 kcal | 210 gms | spiced batter fried fish served with lemon-mint chutney





List of Allergens:





 Molluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
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  Gluten




 Crustaceans
  Mustard
  Nuts
  Sesame
  Celery
  Sulphites









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 **SPICY PANEER TIKKA KATHI ROLL** **900**
851 kcal | 220 gms | cottage cheese and vegetables stir fried with spices, rolled in rumali roti
 

 **MASKA PAV BHAJI** **900**
1327 kcal | 600 gms | mashed seasonal vegetables cooked with butter and spices, served with buttered pao
  

  **ASSORTED VEGETABLE PAKORA** **900**
655 kcal | 300 gms | mixed fresh seasonal vegetables dipped in gram flour batter and deep-fried






SANDWICH BOARD **900**
choose from plain, toasted or grilled
select from white, multigrain or whole wheat bread
 **1211 kcal | 360 gms** | chicken and cheese sandwich   
 **893 kcal | 310 gms** | cheese tomato cucumber sandwich   





PESTO PANINI **950**
 **1306 kcal | 330 gms** | tuna     
 **1000 kcal | 310 gms** | mozzarella, cucumber and tomato    

PALACE BURGER **950**
 **1095 kcal | 400 gms** | char grilled chicken patty     
 **1043 kcal | 360 gms** | fried vegetable patty   


PAN ASIAN FOOD CUISINE.....

APPETIZERS

 **CHAO TOM** **1500**
485 kcal | 220 gms | Thai herbs, shrimp minced, on sugarcane and deep fried
  

  **TOD MAN KHAO PHOD** **1100**
386 kcal | 200 gms | deep fried corn kernel patties with plum sauce
 





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




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  **SUSHI PLATTER** **1300**
581 kcal | 150 gms | vegetable sushi platter served with wasabi, pickle ginger, kikkoman sauce
 

  **CRISPY FRIED LOTUS ROOTS AND WATER CHESTNUT IN CHILLI HONEY SAUCE** | 621 kcal | 290 gms    **1100**

  **CRISPY SPINACH, CORN AND WATER CHESTNUT** | 510 kcal | 280 gm **1100**
 





DIMSUM **1200 / 1300**




  **224 kcal | 134 gms** | spinach and corn dimsum    

 **250 kcal | 142 gms** | chicken and water chestnut dimsum     

TEMPURA **1100 / 1500 / 1200**





  **296 kcal | 220 gms** | vegetable tempura  




 **798 kcal | 170 gms** | prawns tempura   

 **407 kcal | 130 gms** | chicken tempura  

served with wasabi and soy dip

LUMPIA **1100 / 1200**

  **299 kcal | 150 gms** | Thai style glass noodles and bell pepper spring rolls  


 **337 kcal | 160 gms** | Thai style chicken spring roll  

SOUP

TOM YAM **500 / 650**

spicy soup flavoured with lemongrass and galangal, chilli, kaffir lime leaves

  **41 kcal | 250 gms** | vegetable 



 **61 kcal | 250 gms** | chicken  

 **64 kcal | 250 gms** | prawns   

TOM KHA **550 / 700**

coconut milk flavoured soup with galangal and lemon juice

  **340 kcal | 250 gms** | vegetable

 **555 kcal | 250 gms** | chicken 

 **545 kcal | 250 gms** | prawns  

MANCHOW SOUP **500**

 **186 kcal | 250 gms** | vegetable   

 **268 kcal | 250 gms** | chicken    

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CHINESE BURNT GARLIC NOODLES SOUP 500

  71 kcal | 250 gms | vegetable    




 191 kcal | 250 gms | chicken    

MAIN COURSE




  **BEAN CURD AND GREENS WITH SHANGHAI STYLE** 1300

489 kcal | 468 gms |  




  **BABY CORN MUSHROOM SNOW PEAS IN HONG KONG STYLE** 1300






479 kcal | 470 gms |   

  **WOK TOSSED SEASONAL VEGETABLE WITH SOY GINGER SAUCE** 1300

217 kcal | 460 gms |   

KUNG PAO 1300 / 1200

 503 kcal | 480 gms | chicken and cashewnut     

  439 kcal | 450 gms | broccoli, baby corn and water chestnut   

GAENGIKIEW WARN 1500 / 1300 / 1200

Thailand famous green curry with all aromatic flavour

 640 kcal | 464 gms | koong (prawns)   

 687 kcal | 470 gms | kai (chicken)   

  493 kcal | 460 gms | pak (vegetable) 

GAENGPHEH 1500 / 1300 / 1200

a mildly spiced Thai red curry with red chillies, lemongrass and coconut milk

 910 kcal | 464 gms | koong (prawns)   

 709 kcal | 470 gms | kai (chicken)   

  690 kcal | 460 gms | pak (vegetable) 

GAENG MASSAMAN 1500 / 1300 / 1200

a classic southern Thai curry with Thai herbs

 910 kcal | 464 gms | koong (prawns)   

 720 kcal | 470 gms | kai (chicken)   

  710 kcal | 640 gms | pak (vegetable) 

  **UDON NOODLES** 1200

 550 kcal | 450 gms | wok tossed udon noodles vegetable   

663 kcal | 460 gms | wok tossed udon noodles chicken    

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- WOK TOSSED HAKKA NOODLES** 1000
 455 kcal | 450 gms | with vegetable 🌿🥕🥔
 583 kcal | 460 gms | with chicken 🍗🥕🥔
- STONE WOK TOSSED RICE** 1000
✔ 798 kcal | 450 gms | stone wok rice vegetable 🌿🥕🥔🥗
 820 kcal | 460 gms | stone wok rice chicken 🍗🥕🥔🥗
- PAD THAI NOODLES** 1000
✔ 620 kcal | 480 gms | with vegetable 🌿🥕🥔
 660 kcal | 490 gms | with chicken 🍗🥕🥔
- STEAMED JASMINE RICE WITH MAKRUT LIME LEAVES** 900
 264 kcal | 300 gms |

EUROPEAN CUISINE

- ROSEMARY GRILLED CHICKEN BREAST WITH RED WINE JUS** 1400
 528 kcal | 450 gms | with butter sautéed vegetable and potato mash

- PAN SEARED FRESH WATER FISH WITH CAPER BUTTER SAUCE** 1400
 543 kcal | 430 gms | with potato mash and sautéed vegetable


- CHICKEN SCHNITZEL** 1400
 619 kcal | 270 gms | crumb fried chicken served with French fries




- CANNELLONI FLORENTINE** 1300
 419 kcal | 310 gms | stuffed pasta with spinach and cheese topped up with cheese sauce and baked




- RISOTTO MILANESE DRIZZLED WITH TRUFFLE OIL** 1300
 655 kcal | 430 gms |  
- FETTUCINE, WILD MUSHROOM RAGOUT, DRIZZLED WITH TRUFFLE OIL** | 431 kcal | 400 gms |   
- PENNE ARRABBIATA, SUNDRIED TOMATO, EXTRA VIRGIN OLIVE OIL** | 464 kcal | 420 gms |   
- RIGATONI PESTO WITH DOLLOP MASCARPONE** 1300
 794 kcal | 420 gms |    

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- RISOTTO WITH WILD MUSHROOMS** | 827 kcal | 430 gms |   **1300**
- LINGUINE AGLIO OLIO WITH PEPPERONI** | 522 kcal | 310 gms |   **1400**

TAJ SIGNATURE DISHES

- COBB SALAD** **1200**
963 kcal | 300 gms | an American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hardboiled egg, coriander with spring onion and buttermilk dressing Pierre Hotel, New York
 
- SHISHTAOUK** **1500**
1411 kcal | 250 gms | from Tripoli - a speciality made up of chargrilled cubes of chicken cooked on skewers
 
- NASI GORENG** **1500**
1073 kcal | 520 gms | Malaysian fried rice with chicken served with fried prawns, fried egg and condiments
  
- FISH EXOTICA** **1500**
913 kcal | 590 gms | fresh turmeric, lemongrass and coconut curry poached fish, Indian ocean shrimp tomato and eggplant sambal, Asian herb salad, duo of brown and white steamed rice with fried shallots
  

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