

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

10 / 21

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

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

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 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

FROM OUR SOUTHEAST ASIAN CORNER

■	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	900
□	vegetable or burnt garlic or chilli spring onion	
■	chicken or egg	

Appetizers & Salads

	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 pancer	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

Taj Signatures

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|--|---|------|
|  | 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

Comfort Mains

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	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

 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

From Our Southeast Asian Corner

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

Wellness Menu

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- 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
mini camembert and sun dried tomato tortellini 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
'sugar free' warm filo sheet puffs filled with Granny Smith apples

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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

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

-  **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

-  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

APPETIZERS AND SALADS

❑	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

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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 bhетки 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,
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Escalopes of kid lamb, marinated overnight, cooked on a hot stone -
a recipe from the Nizami era perfected in Falaknuma kitchens

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 **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

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 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 |
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emerald spinach and golden corn redolent with fresh herbs and garlic | 1400 |
| ◻ | Khuska
saffron flavoured Doon basmati rice | 550 |
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naan, roti, parantha or tawa parantha | 300 |
| ◻ | Missi roti
gram flour bread cooked in clay oven | 300 |