

ALL DAY BREAKFAST

- **Idli**
South Indian speciality of steamed rice and lentil cakes served with sambhar and chutneys
- **Dosa (plain/masala)**
South Indian crisp rice and lentil pancake, served with sambhar and chutneys
- **Poori Bhaji**
Deep-fried puffed Indian whole wheat bread with mild potato curry
- **Paratha (aloo/gobi/masala)**
North Indian griddled stuffed flat bread, served with natural yoghurt and panchranga pickle
- **Pancake Stack**
Thick fluffy pancakes with stewed apple, whipped cream and maple syrup
- **Eggs to Order**
Your choice of eggs: poached, scrambled, omelette or fried, served with potato röesti and grilled tomato topped with parmesan and parsley

STARTERS

- **Mushroom Cappuccino**
Cream of mushroom soup with porcini dust, toasted almonds and bread stick
- **Mulligatawny Soup**
(rice and lemon/chicken)
Classic rich and spicy curry soup finished with coconut milk
- **Homemade Mezze**
Muhammara, hummus, tzatziki and baba ganoush with pickled vegetables, falafel and pita bread
- **Glazed Nachos**
Layered with refried beans, melted cheese, spicy jalapeño pepper and avocado, topped with tomato salsa and sour cream
- **Calcutta Beekti Fingers**
Breaded crisp fish fingers with fresh lemon and tartare sauce
- **Signature Prawn Cocktail**
River prawns with crisp lettuce, fresh lemon and tangy Marie Rose sauce

●●● Paneer / Chicken Tikka

Cottage cheese / Chicken marinated in red chilli and yoghurt, cooked in the tandoor served with onion salad and mint chutney

● Fish Tikka

Charcoal grilled Kolkata beekti marinated in curd, aromatic spices and carom seeds

● Lamb Sheek Kebab

House speciality of minced lamb infused with herbs and spices, cooked on a metal skewer in tandoor, served with crunchy salad and mint chutney

PIZZA/PASTA/RISOTTO

Create Your Own Pizza

- **Vegetarian** (choose any four):
paneer tikka, pineapple, olives, grilled vegetables, wild mushrooms, capers, American corn, bell peppers, asparagus, artichoke, jalapeños
 - **Non-vegetarian** (choose any four):
anchovy, shrimps, tuna, smoked salmon, herb-grilled chicken, chicken tikka, pepperoni, ham, bacon, Parma ham
 - **Pasta**
Pasta: penne, spaghetti, fettuccine, fusilli, whole wheat spaghetti
Sauce: al pesto, arrabbiata, bolognese, carbonara, aglio olio e peperoncino
 - **Asparagus Risotto**
Italian rice cooked in white wine with asparagus and finished with parmigiano reggiano
 - **Risotto Gamberi**
Italian rice cooked in white wine, a zest of shellfish stock and served with butter poached prawns
- Non - Vegetarian ● Vegetarian

TAJ AUTOGRAPH COLLECTION

Autograph dishes curated by our chefs from the world of Taj

Fish & Chips

White fish fillet fried in beer batter, served with chunky chips, mushy peas, tartare sauce and fresh lemon: St. James Court, London

Vegetable / Fish Exotica

Fish and shrimp coconut curry with tomato and aubergine sambol, lemon grass and fresh turmeric. Served with an Asian herb salad, crispy shallots, brown and white rice: Taj Exotica Maldives

Vegetable / Shrimp Nasi Goreng

Indonesian fried rice tossed with vegetables or chicken and shrimps, chilli and garlic, topped with fried egg, served with satay and crackers: Vivanta by Taj, Rebak Island Langkawi

Vegetarian / Non Vegetarian Lamprais

Sri Lankan specialty of yellow rice, lampara vegetables or meat curry and egg wrapped and baked in banana leaves served with sambol: Taj Samudra, Colombo

Vegetable / Chicken Bunny Chow

A South African street food tradition, hollowed out soft bread bun filled with Durban vegetables or chicken curry: Taj Capetown