

CULINA 44

round-the-clock

ALL DAY BREAKFAST

Continental breakfast 1045
freshly squeezed seasonal fruit juice or sliced fruits
choice of cereals - wheat flakes / corn flakes / choccos / muesli / all
bran with cold / hot milk
oven fresh bakeries or toast with butter, preserves
two eggs any style with tomato, potato, mushrooms with
choice of bacon / sausage / ham
freshly brewed tea / coffee

Indian breakfast 1045
freshly squeezed seasonal fruit juice or sliced fruits
aloo paratha, natural yoghurt, pickle
or
masala uttapam - thick rice and lentil pancake served with coconut
chutney and sambhar
freshly brewed tea / coffee

Freshly squeezed seasonal fresh fruit juice 395

Freshly cut seasonal sliced fruits 425

Morning bakeries 495
freshly baked Danish pastries, muffin, croissants, white / brown /
multigrain toast

Bircher muesli 395
yoghurt, fresh fruits, nuts

Choice of cereals 395
wheat flakes / corn flakes / choccos / muesli
all bran served with pasteurized / skimmed milk

Oatmeal 395
pasteurized / skimmed milk

Eggs benedict 595
english muffin, ham, poached eggs, hollandaise sauce

Eggs to order 595
served with tomato, potato, mushroom with choice of bacon /
sausage / ham

French toast 595
berry compote, sliced fruit, whipped cream, maple syrup

Pancakes 595
berry compote, sliced fruit, whipped cream, maple syrup

Waffle 595
berry compote, sliced fruit, whipped cream, maple syrup

Paratha 595
cottage cheese, cauliflower or potato served with natural
yoghurt, pickle

Poori bhaji 595
golden fried whole wheat bread, potato curry

Upma 595
semolina cooked with South Indian tempering, served with coconut
and tomato chutney, sambhar

Steamed idli 595
steamed rice and lentil cakes served with coconut and tomato
chutney, sambhar

Uttapam 595
thick rice and lentil pancakes, served with coconut
and tomato chutney, sambhar

Dosa 595
plain / potato masala, thin griddle cooked rice pancakes,
served with coconut and tomato chutney, sambhar

JUST FOR KIDS

Fish and chips 695
served with French fries, tartar sauce

Chicken nuggets 595
corn flakes crumbed chicken, French fries, sauce aioli

Mini chicken slider 595
chicken burger, pickled gherkins, ripe tomato, sliced onion,
sesame bun

Pasta 695
choice of penne / fusilli / spaghetti in tomato / cheese sauce

Mini vegetable slider 595
crumbed vegetable patty, melted cheese, sesame bun

Mom's khichdi 595
homestyle soft rice cooked with lentil, tempered with cumin

Cheese sandwich 395
grilled cheese, milk bread, fries

Choice of cereal 295
choccos / corn flakes / muesli served with cold / hot milk

Ice cream 445
vanilla / strawberry / chocolate / coffee / butter scotch

INDIAN COMFORT FOOD

Salakhon wala kadai jhinga 1295
clay oven cooked prawns finished with bell pepper,
tomato, onion, spices

Murgh tikka makhan masala- regional specialty 1195
succulent pieces of chicken, fenugreek, tomato and onion gravy

Chicken chettinad 1195
chicken cooked with curry leaf, mustard and traditional
South Indian spices

Nilgiri mutton korma 1195
Indian lamb cooked with fresh coriander, mint, peppercorn curry

Rohtak ka dhanias gosht- regional specialty 1195
a traditional lamb preparation, cooked with coriander,
yoghurt and mathania chillies

Amritsari tawa machhi masala 1195
pan-fried marinated fish, tomato and onion masala

Home style fish curry- regional specialty 1195
cooked with onion, tomato, ground spices

**Lucknowi lamb biryani, garlic yoghurt,
salan gravy 1195**

**Ambur chicken biryani, garlic yoghurt,
salan gravy 1095**

**Subz dum biryani, vegetables, garlic yoghurt,
salan gravy 1045**

Chettinad curry 995
mushroom, green pea, potato, with South Indian Chettinad spice

Palak paneer 995
fresh cottage cheese in fragrant garlic spinach puree gravy

Paneer tikka masala 995
cottage cheese cooked in clay oven and finished in tomato
butter gravy

Makkai lasooni palak 995
American corn with garlic enhanced spinach curry

Punjabi pakoda kadhi- regional specialty 995
yoghurt curry, fenugreek based gravy with gram flour dumpling

Moong masoor dal 845
yellow, red lentil tempered with cumin, tomato, onion

Dal makhni 845
a creamy black lentil preparation, cooked with tomato puree,
dry fenugreek leaves, butter

Pindi chole 845
from the Pindi street of the North-West Frontier,
chick peas cooked with pomegranate seeds

Rajma masala- regional specialty 845
home style red kidney beans preparation

Jhalfrezi nimbu hari mirch 845
sweet and sour seasonal green vegetables

Baingan ka bharta- regional specialty 845
slow roasted brinjal, cooked with onion, tomato,
green chilli, fresh coriander

Pav bhaji 595
minced vegetable curry served with griddle seared baked buns

Mix vegetable pakoda 595
gram flour coated golden fried vegetable and cottage cheese,
served with mint relish

Jeera pulao / steamed rice / curd rice 375

Tawa paratha / phulka 245

SANDWICHES AND BURGERS

**Smoked salmon on herb onion bread,
capers, sour cream 875**

**Plain, toasted or grilled sandwich on
homemade white, grain or brown bread 795**
with choice of non-vegetarian filling- chicken, ham, bacon, fried egg

**Plain, toasted or grilled sandwich on
homemade white, grain or brown bread 795**
with choice of vegetarian filling- grilled vegetables, cucumber,
tomato, cheese, veg coleslaw

Millennium Club Sandwich

Non-vegetarian-grilled chicken, fried egg & bacon 995
Vegetarian-young cucumber, ripe tomato & cheese 885

**Red, green, black and brown burgers with
choice of filling**

Chicken tikka, marinated onions, mint, yoghurt 885
Chicken burger, pickled gherkins, ripe tomato, sliced onion 885
Paneer and potato bhurjee pattice 885
Crumb fried potato & vegetable pattice 885

PASTA/ RISOTTO

Pasta of spaghetti, tagliatelle, penne, fusilli or integral with

King prawn, artichoke, lobster bisque 1145

**Smoked chicken, caper, bacon, sun-dried tomato,
cream 1095**

Tomato, chilli, basil, garlic 945

Basil pesto, parmesan 945

Asparagus, broccoli, herb cream 945

Porcini, mixed mushroom, sage, truffle oil 945

Tomato basil risotto with jumbo prawn 1045

Asparagus risotto with smoked chicken breast 995

Wild mushroom risotto 995

**3 Cheese risotto with cheddar, mascarpone,
and parmesan 995**

THE HEALTH SELECTION

**Olive oil rosemary roasted lamb, steamed
vegetables, garlic flavoured jus 1495**

**Grilled river sole, caper, lime, olive oil nage,
steamed vegetables 1295**

**Steamed chicken breast with spinach,
tomato glaze 1295**

**Mille-feuille of exotic vegetable, tomato sauce,
herb pilaf 945**

**Gluten free pasta, wild mushrooms, sun dried
tomatoes, olives 945**

Steamed idli 595
steamed rice and lentil cakes served with coconut and
tomato chutney, sambhar

DESSERTS

Provencal tiramisu, brandy cream 545

**Baked blueberry cheesecake, berry compote,
creme fraiche 445**

**Warm American walnut brownie,
chocolate sauce, vanilla ice cream 545**

**Home style apple pie, hot or cold,
vanilla custard, sugar free 445**

Eggless banoffee banana tart, kahlúa sauce 445

Traditional Indian bottle gourd halwa 445
Indian sweet preparation, cooked in milk, sugar, ghee

Gulab jamun 445
cottage cheese based dumplings soaked in sugar syrup

Sugar free phirnee 445
rice and milk pudding made with sugar free, flavoured with saffron

Rasmalai with pistachio rabri 445
cottage cheese dumplings in pistachio flavoured thickened milk

Sliced fresh tropical fruits or fresh fruit salad 445

Selection of ice-creams 445
vanilla / chocolate / strawberry / butterscotch / mango / coffee

Non-Vegetarian **Vegetarian**

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CULINA 44

12:30 pm till 3:30pm and 6pm to midnight

TO SHARE

- **Seafood platter 1995**
 saffron battered prawn, Spanish style fish croquettes, calamari romana, lemon grass chilli marinated fish steaks
- **Mixed Kebab platter 1675**
 lamb gilawat, fish tikka, ajwaini prawn, murgh malai kebab
- **Tandoori chicken four ways 1445**
 achari tikka, murgh haryali, reshmi murgh sheekh, zafrani kebab
- **Cheese board 1245**
 cheddar, camembert, gorgonzola, emmenthal, artisanal crackers, apricots & prunes
- **Vegetarian kebabs 1145**
 subz sheek, hara bharra kebab, achari paneer tikka, sunhari paneer roll
- **Eastern mezze 695**
 aubergine relish, spiced labneh, hummus, falafel, tabbouleh, pickled olives, feta cheese, lavash

SMALL PLATES

- **Crispy fried prawn spring roll 1095**
- **Fish pepper salt 1045**
- **Keong style chicken with chilli and ginger 1045**
- **Crispy lotus stem sweet and spicy 925**
- **Wok-fried Sichuan mushrooms with soy and peppers 925**
- **Sweet chilli, crispy vegetables 545**
- **Antipasti of crisp crostini, tomato, mushroom, sweet peppers, bocconcini 545**
- **Chaat plate of papdi, spiced potatoes, vermicelli sev, pomegranate 495**

INTERNATIONAL MAIN DISHES

- **Herb, crumb coated lamb chop, soft polenta, spinach, jus 1695**
- **Roasted Norwegian salmon, baby potato, zucchini, carrot, white wine butter nage 1495**
- **Herb crusted fish, green asparagus and fondant potato, caper beurre blanc 1475**
- **Stir-fried prawns with vegetables and chilli 1395**
- **Oven roasted chicken, garlic confit potato, caponata, red wine jus 1325**
- **Kung pao chicken, Chinese vinegar, leeks, cashewnut 1275**
- **Steamed fish in spicy garlic sauce 1245**
- **Braised chicken, onion, black bean sauce 1245**
- **Sliced lamb, bok choy, chilli flakes, onion, cumin 1245**
- **Breaded or batter fried fish, French fries, tartar sauce 1145**
- **Lasagne mille-feuille, grilled vegetables, asparagus 1095**
- **Broccoli with black mushroom in oyster sauce 1095**
- **Wok-fried spinach, mushroom, garlic chilli sauce 1095**
- **Broccoli, lotus stem, beans sprout, black bean sauce 1095**
- **Steamed silken tofu, black bean & bell pepper sauce 1095**
- **Barbecue chicken, egg fried rice 745**
- **Twice cooked noodles, chicken 745**
- **Pan fried noodles – with choice of chilli bean / hot garlic / black bean sauce 895**
- **Vegetable hakka noodles 695**
- **Wok-tossed vegetable fried rice 695**

WORLD OF TAJ

The Pierre, New York

- **Cobb salad 995**
 an American garden salad of chicken, bacon, avocado, lettuce, tomato, hard-boiled egg, cilantro with spring onion and butter milk dressing

Taj Bengal, Kolkata

- **Kolkata kathi roll 845**
 skewer roasted chicken/paneer wrapped in paratha bread, slice onion, chilli sauce

Taj Cape Town

- **Bunny chow 845**
 South African style bread bun filled with chicken curry/vegetable curry

St. James Court, London, A Taj Hotel

- **Traditional fish and chips 1145**
 white fish fillet fried in beer batter with chunky chips, tartar sauce and fresh lemon

Taj Rebak Island Resorts and Spa, Langkawi

- **Nasi Goreng 1195**
 Indonesia fried rice with sweet soya, chicken, prawn, fried egg and traditional garnishes

DIM SUM

- **Seafood 795**
- **Chicken and chives 795**
- **Wild mushroom, young bamboo 695**
- **Crystal spinach, American corn 695**

SALADS

- **American lettuce salad 825**
 lettuce, bacon, anchovy caesar dressing, parmesan
- **Salad of roasted chicken, asparagus, antipasti sweet pepper, lime vinaigrette 825**
- **Vegetable caesar salad 825**
 lettuce, grilled vegetables, croutons, caesar dressing, parmesan
- **Greek style salad of cucumber, tomato, onion, feta cheese and oregano 825**
- **Mesclun green salad with choice of dressing 495**
 balsamico, french vinaigrette, thousand island
- **Green salad or Indian vegetable salad 495**

SOUPS 445

- **Chicken sweet corn soup with egg**
- **Tuscan seafood soup**
- **Tandoor grilled red pumpkin and carrot soup**
- **Soup of oven roasted mixed mushroom**
- **Vegetable hot and sour soup**

12" PIZZAS 975

- **Tomato, mozzarella, basil**
- **Pizza caprese**
- **Pesto, feta, olive, tomato**
- **Spinach, pinenut, parmesan**
- **Roasted mushroom, garlic**
- **Grilled vegetables, olive**
- **Four cheese 1095**
 mozzarella, emmenthal, blue, parmesan
- **Additional toppings 275**
 chicken tikka, onion, sweet pepper, Italian pepperoni, smoked salmon, camembert, dill cream, seafood, green onion, jalapeno

TANDOOR

- **Ajwaini Jhinga 1395**
 carom seed, yoghurt, chilli paste marinated jumbo prawns, cooked in tandoor
- **Tandoori Fish tikka 1145**
 Kashmiri chilli, yoghurt, cumin, cooked in tandoor
- **Galouti kebab 1145**
 Awadhi spiced minced mutton served on special paratha
- **Lamb seekh kebab 1145**
 minced lamb, Indian spices cooked in tandoor
- **Tandoori fish tikka 1145**
 Kashmiri chilli, yoghurt, cumin, cooked in tandoor
- **Murgh malai kebab 1095**
 clay oven cooked chicken morsels marinated with cream, yoghurt, ginger and garlic paste
- **Sunheri paneer roll 1045**
 saffron flavoured cottage cheese filled with sweet mango relish, cooked in clay oven
- **Achari paneer tikka 1045**
 clay oven baked cottage cheese flavoured with pickling spices
- **Hara kebab 795**
 crisp pattice of spinach, filled with lentils, yoghurt, raw mango chutney, finished on griddle
- **Subz seekh 795**
 kebabs of skewered minced seasonal greens, potato, Indian spices
- **Tandoor roti / laccha pudina paratha / jalapeno olive naan / mirch pyaz ka kulcha 245**

BEVERAGES

COLD BEVERAGES

- **Cold coffee 365**
- **Milk shakes 365**
 chocolate / strawberry / vanilla
- **Healthy smoothies 365**
 banana / papaya / fresh fruit
- **Lassi 365**
 sweet / salted
- **Healthy juice of the day 395**
 vegetable juice
 fruit juice

COFFEE 365

- **Cappuccino**
- **Café latte**
- **Filter coffee**
- **Decaffeinated coffee**
- **Espresso Italiano**
- **Creamy ristretto**
- **Jamaican blue mountain**

TEA 365

- **Makaibari oolong, Darjeeling**
- **Narayanpur strong orthodox**
- **Chamraj single estate tea, Nilgiri**
- **Earl grey**
- **Masala chai**
- **English breakfast**
- **Green tea**
- **Taj blend**

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