



ANNIVERSARY SPECIAL MENU 24TH - 30TH JUNE 2022

TAJ PALACE, NEW DELHI

DELIVERY GUIDELINES



WITHIN 12KM RADIUS



CONTACTLESS DELIVERY



ONLINE PAYMENT



SUSTAINABLE PACKAGING



SAFETY &
HYGIENE ASSURED

TO PLACE YOUR ORDER, DOWNLOAD THE QMIN APP OR PLEASE CALL: 1800 266 7646

Timings: 12:00 PM to 3:00 PM and 7:00 PM to 11:00 PM Minimum order value of ₹ 1000.

ASIAN

MEAL FOR TWO: INR 2000 PLUS TAXES MEAL FOR FOUR: INR 3800 PLUS TAXES



(3)

STARTER

- WATER CHESTNUT, CILANTRO DIM SUM
- LOTUS STEM CHENGDU STYLE
- ACCOMPANIED SAUCES: SWEET CHILLI SAUCE, DIJON MUSTARD

MAINS

- TOFU, EDAMAME BLACK BEAN SAUCE
- VEGETABLE DUMPLINGS, TOBANJAN SAUCE
- STIR-FRIED ASPARAGUS, BROCCOLI, AND MUSTARD SAUCE
- GINGER CAPSICUM FRIED RICE
- SPICY SICHUAN NOODLES

- MANDARIN ORANGE MOUSSE
- STICKY DATE CAKE

ASIAN

MEAL FOR TWO: INR 2200 PLUS TAXES MEAL FOR FOUR: INR 4000 PLUS TAXES





STARTER

- CHICKEN PAK CHOY DUMPLING
 Pickled vegetables, soy sauce
- ASIAN CHILLI GARLIC PRAWNS
- ACCOMPANIED SAUCES: SWEET CHILLI SAUCE, DIJON MUSTARD

MAINS

- TAI CHIN CHICKEN
 Five spice, ginger, celery
- SLICED LAMB, SHITAKE OYSTER SAUCE
- STIR-FRIED ASPARAGUS, BROCCOLI, AND MUSTARD SAUCE
- GINGER CAPSICUM FRIED RICE
- SPICY SICHUAN NOODLES

- MANDARIN ORANGE MOUSSE
- STICKY DATE CAKE

INDIAN

MEAL FOR TWO: INR 2000 PLUS TAXES MEAL FOR FOUR: INR 3800 PLUS TAXES



3

STARTER

- METHI PANEER TIKKA
 Fenugreek, cottage cheese, chilli, yoghurt
- NIMONA AUR CHEDDAR KI TIKKI Green peas, potato, cheese
- ACCOMPANIED SAUCES: PUDINA CHUTNEY

MAINS

- KADHAI PANEER
 Cottage cheese, peppers
- PALAK MAKAI KUMBH
 Spinach, corn, onion, mushroom
- SUBZI NAINTARA
 Seasonal vegetable, sesame
- VEGETABLE BIRYANI
 Basmati rice, vegetables, mint, saffron
- DAL MAKHANI
 Black lentils, cream, butter
- MIRCH KA SALAN
 Chilli, Peanut, Sesame
- MASALA KULCHA | LACCHA PARATHA

- KESARI KALAKAND
 Reduced milk, saffron
- Moong Aur Anjeer Halwa
 Split lentil, dried figs

INDIAN

MEAL FOR TWO: INR 2200 PLUS TAXES MEAL FOR FOUR: INR 4000 PLUS TAXES



(3)

STARTER

- ANGARA MURGH TIKKA Chicken, chilli, yoghurt
- NIMONA AUR CHEDDAR KI TIKKI Green peas, potato, cheese
- Accompanied Sauces: Pudina Chutney

MAINS

- MURGH QORMA
 Chicken, onions, nuts
- KHADAI GOSHT
 Red chilli, coriander, jeera
- SUBZI NAINTARA
 Seasonal vegetable, sesame
- VEGETABLE BIRYANI
 Basmati rice, vegetables, mint, saffron
- DAL MAKHANI
 Black lentils, cream, butter
- MIRCH KA SALAN
 Chilli, Peanut, Sesame
- MASALA KULCHA | LACCHA PARATHA

- KESARI KALAKAND
 Reduced milk, saffron
- MOONG AUR ANJEER HALWA Split lentil, dried figs

WESTERN

MEAL FOR TWO: INR 2000 PLUS TAXES MEAL FOR FOUR: INR 3800 PLUS TAXES



3

APPETISER

GOAT CHEESE, ROASTED BEET, MESCLUN
 Orange vinaigrette, caramelised walnut

MAINS

- SPINACH AND RICOTTA CANNELLONI Extra virgin olive oil, Pecorino
- ARTICHOKE, ASPARAGUS, SWEET POTATO LEEK GRATIN
- RATATOUILLE
 Seasonal vegetables, olives, basil
- SAFFRON PILAF
- BREAD ROLLS

- COFFEE, CHOCOLATE CREMEUX
- BLUEBERRY ALMOND CAKE

WESTERN

MEAL FOR TWO: INR 2200 PLUS TAXES MEAL FOR FOUR: INR 4000 PLUS TAXES

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3)

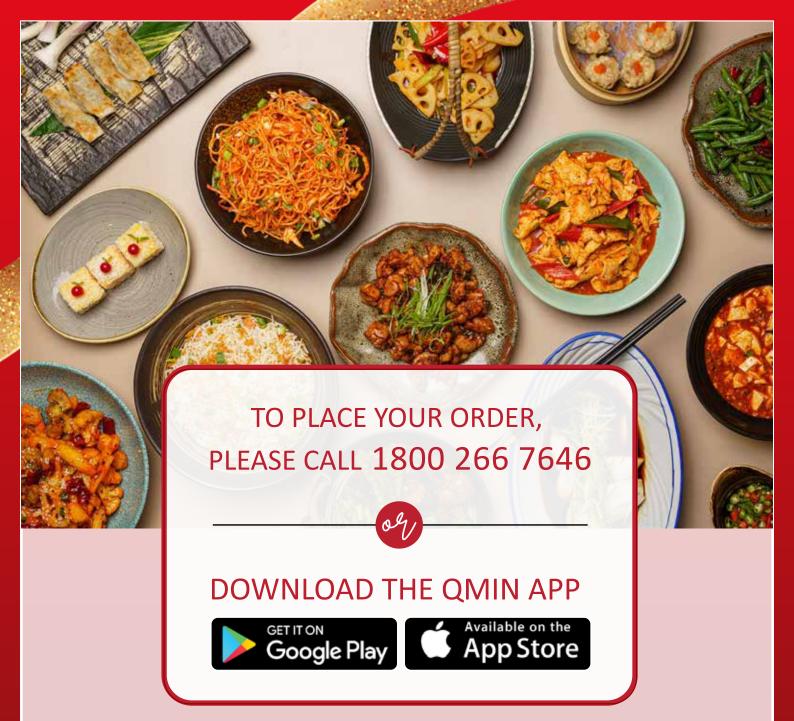
APPETISER

 ZA'ATAR PRAWNS, AVOCADO Kaffir lime, parsley

MAINS

- GRILLED LAMB RACK
 Olive mash, asparagus
- ROSEMARY ROASTED CHICKEN Mushroom, carrots, pan jus
- RATATOUILLE
 Seasonal vegetables, olives, basil
- SAFFRON PILAF
- BREAD ROLLS

- COFFEE, CHOCOLATE CREMEUX
- BLUEBERRY ALMOND CAKE



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A COMMITMENT RESTRENGTHENED























