



ANNIVERSARY SPECIAL MENU

24TH - 30TH JUNE 2022

Taj Yeshwantpur, Bengaluru

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

Indian Menu

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TYBL Specially Curated 2nd Anniversary Menu 2022

INR 2000 plus taxes for two persons INR 3800 plus taxes for four persons

VEGETARIAN

APPETISER

- METHI PANEER TIKKA
 Fenugreek, cottage cheese, chili, yoghurt
- NIMONA AUR CHEDDAR KI TIKKI Green peas, potato, cheese

Accompanied Sauces - Pudina chutney

MAINS

- KHADAI PANEER
- PALAK MAKAI KUMBH
 Spinach, corn, onion, mushroom
- SUBZI NAINTARA
 Seasonal vegetable, sesame
- VEGETABLE BIRIYANI/ CUCUMBER RAITA
- DAL AMRITSARI
 Bengal gram, black gram, yellow lentils
- MIRCH KA SALAN Long chili, Peanut, Sesame

INDIA BREADS

- MASALA KULCHA (WHOLE WHEAT)
- TAWA LACCHA PARATHA (WHOLE WHEAT)

- MANGO RASMALAI
 Fresh mango, milk dumplings
- MOONG AUR ANJEER HALWA Split lentil, dried figs

Indian Menu

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TYBL Specially Curated 2nd Anniversary Menu 2022

INR 2200 plus taxes for two persons INR 4000 plus taxes for four persons

NON VEGETARIAN

APPETISER

- ▲ ANGARA MURGH TIKKA Chicken, chili, yoghurt
- NIMONA AUR CHEDDAR KI TIKKI Green peas, potato, cheese

Accompanied Sauces - Pudina chutney

MAINS

- ▲ HARI MIRCH KA MURGH Green chili, mint, fresh coriander
- ▲ KHADAI GOSHT Red chili, coriander, jeera
- SUBZI NAINTARA
 Seasonal vegetable, sesame
- VEGETABLE BIRIYANI/ CUCUMBER RAITA
- DAL AMRITSARI Bengal gram, black gram, yellow lentils
- MIRCH KA SALAN Long chili, Peanut, Sesame

INDIA BREADS

- MASALA KULCHA (WHOLE WHEAT)
- TAWA LACCHA PARATHA (WHOLE WHEAT)

- MANGO RASMALAI Fresh mango, milk dumplings
- MOONG AUR ANJEER HALWA Split lentil, dried figs

Western Menu

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VEGETARIAN

APPETISER

GOAT CHEESE, ROASTED BEETS, MESCLUN
 Orange vinaigrette, caramelized walnut

MAINS

- SPINACH & RICOTTA, CONCHIGLIE Extra virgin olive oil, Grated Pecorino
- ARTICHOKE, ASPARAGUS, SWEET POTATO LEEK GRATIN
- RATATOUILLE Seasonal Vegetable, olives, basil
- SAFFRON PILAF

Accompaniments – bread rolls

- COFFEE, CHOCOLATE CREMEUX
- BLUE BERRY ALMOND CAKE

Western Menu

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NON VEGETARIAN

APPETISER

▲ ZATTAR PRAWNS, CITRUS MESCLUN Kaffir lime, parsley

MAINS

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

Accompaniments – bread rolls

- COFFEE, CHOCOLATE CREMEUX
- BLUE BERRY ALMOND CAKE

Asian Menu-

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VEGETARIAN

APPETISER

- WATER CHESTNUT, CILANTRO DIMSUM
- LOTUS STEM CHENGDU STYLE

Accompanied Sauces – Sweet and sour, Dijon mustard sauce

MAINS

- TOFU, EDAMAME BLACK BEAN SAUCE
- VEGETABLE DUMPLINGS, TOBANJAN SAUCE
- STIR FRIED ASPARAGUS, BROCCOLI, AND MUSTARD SAUCE

Served with Ginger capsicum fried rice or Spicy Sichuan noodles

- MANDARIN ORANGE PUDDING
- DATES PAN CAKE

Asian Menu-

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NON VEGETARIAN

APPETISER

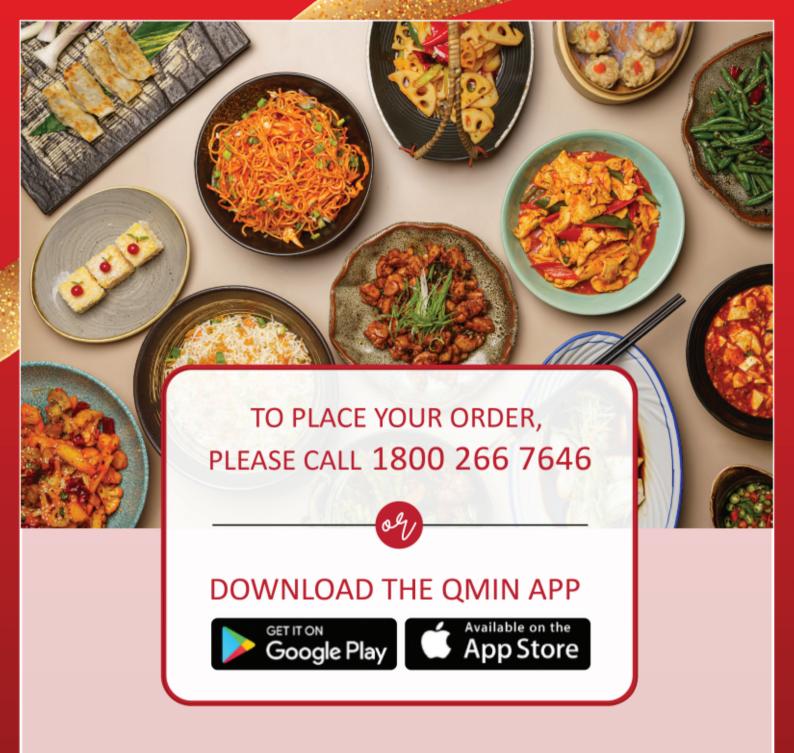
- **▲ DRUNKEN SOY CHICKEN**
- **ASIAN CHILI GARLIC PRAWNS**

Accompanied Sauces – Sweet and sour, Dijon mustard sauce

MAINS

- ▲ TIA CHIN CHICKEN Five spice, ginger, celery
- **▲ SLICED LAMB, SHITAKE OYSTER SAUCE**
- STIR FRIED ASPARAGUS, BROCCOLI, AND MUSTARD SAUCE
 Served with Ginger capsicum fried rice or Spicy Sichuan noodles

- MANDARIN ORANGE PUDDING
- DATES PAN CAKE



Tajness A COMMITMENT RESTRENGTHENED



















