



ALL TIME FAVOURITES EXPERIENCE TAJ @ HOME



Timings: 12:00 PM to 3:00 PM and 7:00 PM to 11:00 PM Minimum order value of INR 1500.

FAMILY FEAST INDIAN MENU

3

NON-VEGETARIAN

- CHICKEN TIKKA Spiced chicken tikka cooked in tandoor
- TAWA MEEN Red chili marinated fish, grilled

alag

KACHUMBER SALAD

Main (ourse

• TARIWALA MURGH Home style chicken curry

- LAHSUNI PALAK Spinach, garlic flavour
- YELLOW DAL TADKA Garlic & cumin tempered yellow lentil
- LUCKNOWI GOSHT BIRYANI Dum style rice cooked with mutton

rads

- TAWA LACCHA PARATHA Whole wheat bread
- TAWA MISSI ROTI Whole wheat & gram flour bread

GULAB JAMUN

Meal for 2 - • 2000 • 2500 Meal for 4 - • 3800 • 4200

FAMILY FEAST INDIAN MENU

VEGETARIAN

- LAAL MIRCH KA PANEER TIKKA Red chilli marinated paneer cooked in tandoor
- SARSON KE PHOOL Broccoli florets cooked in tandoor, mustard marinade

alad

KACHUMBER SALAD

Main Course

• PANEER TIKKA MASALA Paneer tikka tossed in tomato & fenugreek gravy

- MUSHROOM MUTTER MASALA Mélange of mushrooms and green peas in spicy gravy
- YELLOW DAL TADKA Garlic & cumin tempered yellow lentil
- LUCKNOWI VEGETABLE BIRYANI Dum style rice cooked with vegetables

rads

- TAWA LACCHA PARATHA Whole wheat bread
- TAWA MISSI ROTI Whole wheat & gram flour bread

GULAB JAMUN

Meal for 2 - • 2000 • 2500 Meal for 4 - • 3800 • 4200

FAMILY FEAST ASIAN MENU

NON-VEGETARIAN

- HONEY GLAZED CHILLI CHICKEN Wok tossed chicken with chilli & honey
- STIR FIRED FISH Crispy fried fish with chilli & basil

alad

• RAW MANGO & PAPAYA SALAD

Main (ourse

 THAI CHICKEN GREEN CURRY Chicken cooked in Thai spices and coconut milk

- STIR FRIED LAMB IN SATAY SAUCE Sliced lamb, garlic, lemongrass
- STIR FRIED ASIAN GREENS Seasonal vegetables, garlic butter sauce

Rice & Noodes

- STEAMED RICE
- VEGETABLE HAKKA NOODLES

JELLIED WATER CHESTNUT IN COCONUT MILK WALNUT CHOCOLATE BROWNIE

Meal for 2 - • 2000 • 2500 Meal for 4 - • 3800 • 4200 $\overline{\mathbf{G}}$

FAMILY FEAST ASIAN MENU

VEGETARIAN

- HONEY CHILLI LOTUS STEM Wok tossed lotus stem with honey & chilli sauce
- CAULIFLOWER MANCHURIAN Cauliflower, soya, ginger & chilli

alad

• RAW MANGO AND PAPAYA SALAD

Main (ourse

- THAI VEGETABLE GREEN CURRY Mixed vegetables, Thai spice & coconut
- KUNG PAO PANEER Stir fried crispy paneer, dry red chilli sauce, cashewnuts
- STIR FRIED ASIAN GREENS Seasonal vegetables, garlic butter sauce

Rice & Moodes

- STEAMED RICE
- VEGETABLE HAKKA NOODLES

JELLIED WATER CHESTNUT IN COCONUT MILK WALNUT CHOCOLATE BROWNIE

Meal for 2 - • 2600 • 2800 Meal for 4 - • 2800 • 3200 \bigcirc