

Qmin

generated quality cuisine

EXPERIENCE TAJ@HOME

Now order our signature dishes from your favourite restaurants.

PRESIDENT, MUMBAI - IHCL SELECTIONS

THAI PAVILION | TRATTORIA | THE KONKAN CAFE

menu



DELIVERY GUIDELINES



WITHIN 8KM
RADIUS



CONTACTLESS
DELIVERY



ONLINE PAYMENT
VIA UPI



SUSTAINABLE
PACKAGING



SAFETY &
HYGIENE ASSURED

TO PLACE YOUR ORDER, 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 INR 1500.



THAI PAVILION

Appetizers

3

- **PAN-GRILLED WHITE PRAWNS, CARDOON LACED WITH SOUR AND SPICY SAUCE** 1095
Koong pad, kub koon rad, preaw ped
- **TEMPURA PRAWNS** 1095
Sakuna chom suan
- **GRILLED CHICKEN SUPREME WITH PEANUT SAUCE** 1095
Satay gai
- **GRILLED CHICKEN, CORIANDER AND FRESH TURMERIC** 1095
Gai yang kamin
- **YOUNG PAPAYA SALAD COMBINED WITH SWEET AND SPICY SAUCE** 995
Som tum
- **RAW MANGO AND WATER CHESTNUTS SALAD** 995
Yum mamuang
- **POMELO, ROASTED COCONUT SALAD** 995
Yum som o
- **THAI STYLE VEGETABLE SPRING ROLLS** 995
Poh pia je
- **SESAME TEMPURA VEGETABLES** 995
Tempura je
- **CORN CAKES FLAVORED WITH THAI HERBS** 995
Thord man khao pad
- **CRISPY LOTUS ROOT CHILLI GARLIC** 995
Rak baw krub

Soups

3

- ● **CORIANDER SOUP WITH THAI HERBS - PRAWN / CHICKEN / VEGETABLE** 650/595
Gaeng pak chee kub samoon prai thai goong / gai / je
- ● **SPICY SOUP FLAVORED WITH LEMONGRASS AND THAI HERBS** 650/595
PRAWN / CHICKEN / VEGETABLE
Tom yum – goong / gai / je

Main Course

3

SEAFOOD

- **LOBSTER IN PEPPER GARLIC** 2100
Gung yai pad kratiem
- **CRISPY SOFT SHELL CRAB WITH BEAN CURD SAUCE AND POMELO SALAD** 2100
Poo nim krob
- **STIR FRIED PRAWNS IN GARLIC AND PEPPER** 1600
Goong tod kratiem prik thai
- **PRAWNS IN CHILLI GARLIC AND HOLY BASIL** 1600
Goong pad kraprao
- **CRISPY FRIED FISH TOPPED TANGY SAUCE & THAI HERBS** 1600
Pla rad prik
- **STEAMED SEA BASS - CHA PLU LEAVES, TAMARIND SAUCE** 1600
Pla ka pong cha plu sauce makam
- **STEAMED JOHN DORY WITH LEMON GARLIC SAUCE** 1600
Pla nueng manao

MEAT & POULTRY

- **CORIANDER CHICKEN** 1275
Gai pad packchi
- **MINCED CHICKEN FLAVORED WITH CHILLI GARLIC AND HOLY BASIL** 1275
Gai bai kraprao
- **DICED CHICKEN WITH CASHEWNUTS** 1275
Gai med mamuang
- **TENDER CHICKEN SUPREME STIRRED WITH RED CURRY PASTE** 1275
Gai prik daeng
- **CRIPY LAMB STIRRED WITH BELL PEPPER** 1275
Pe prik thai

VEGETABLES

- **PEPPER AND TAMARIND, PAN-FRIED EDAMAME** 1100
Tua rae pad kub prick Thai lae makham
- **WATER CHESTNUTS AND CASHEW NUTS WITH RED CHILLI PASTE** 1100
Hei phad prik haeng
- **STIR FRIED VEGETABLES** 1100
Phad phak
- **PAD PRIO WARN TAO** 1100
Silken tofu in black bean sauce

Rice & Noodles

3

- ● **STIR FRIED RICE NOODLES - PRAWN / CHICKEN / VEGETABLE** 1095/995
Pad thai - goong / gai / je
- ● **STIR FRIED EGG NOODLES - PRAWN / CHICKEN / VEGETABLE** 1095/995
Bamee - goong / gai / je
- ● **THAI STYLE FRIED RICE - PRAWN / CHICKEN / VEGETABLE** 1095/995
Khao pad - goong / gai / je
- **JASMINE RICE** 795
Khao hom mali

Curries

3

- ● **THAI GREEN CURRY - PRAWN / CHICKEN / VEGETABLE** 1275/1175
Gaeng kiew warn - goong / gai / je
- ● **THAI RED CURRY - PRAWN / CHICKEN / VEGETABLE** 1275/1175
Gaeng ped - goong / gai / je

Dessert

3

- **DICED WATER CHESTNUT WITH COCONUT MILK** 650
Tub tim gob
- **DARK CALLEBAUT CHOCOLATE STRATA WITH CRACKLING ALMOND SLIVERS** 650



TRATTORIA

Insalata

3

SALAD

- **INSALATA CAESAR** 695
Romaine letuce, bacon, parmesan shavings
- **INSALATA DI POLLO TREVISO** 695
Grilled chicken, leafy vegetables, red apple, gorgonzola, balsamic vinaigrette
- **INSALATA CAPRESE** 695
Tomatoes, buffalo mozzarella, extra virgin olive oil
- **INSALATA DI RUGHETTA** 695
Rucola leaves, greens, caramelized walnuts, pine nuts, citrus fruit, Parmesan shavings & house dressing

BREAD & DIPS

- **GARLIC BREAD** 275
- **HERBED FOCACCIA** 275
- **ROASTED BELL PEPPER DIP** 275
- **AGLIO OLIO E PEPPERONCINO DIP** 275

Antipasti

3

- **PROSCIUTTO E MELONE** 895
Parma ham, melon and extra virgin olive oil
- **POLLO TOSCANO** 895
Creamy tuscan chicken
- **CRUMBED FRITTO AGNELLO CARNE BALL** 895
Breaded, fried lamb meat ball, mint yoghurt sauce
- **COCKTAIL DI GAMBERI** 895
Prawn cocktail, brandy infusion

Antipasti

3

- **BURRATA CON EDAMAME E FAGIOLI LUNGH** 895
Burrata, edamame & long beans
- **ASPARAGI E FORMAGGIO DE CAPRA** 895
Pan-grilled asparagus and goat cheese
- **INVOLTINO DI FORMAGGIOLI** 895
Cheese rolls
- **GNOCCHI DI PATATA CON SPINACI E FUNGHI** 1025
Potato gnocchi, spinach, mushroom & pine nuts
- **MALFATI** 1025
Baked spinach & ricota cheese dumpling, parmesan graatin

Pizza

3

GRAND / MEDIUM

- **BOLOGNA** 1495/1195
Lamb bolognese, mozzarella cheese & onion
- **TRATTORIA** 1495/1195
Ham (pork), salami, sausages, chicken & prawns
- **AMERICANA** 1495/1195
Pepperoni sausage slices (pork)
- **SALSICA PICCANTE** 1495/1195
Barbeque chicken sausage, red onion
- **PIZZA POLLO PEPPERONI** 1495/1195
Barbeque chicken & bell peppers

Pizza

3

GRAND / MEDIUM

- **MARGHERITA** 1495/1195
Tomato & basil
- **FIAMMA** 1495/1195
Onion, mozzarella, chilli flakes
- **CAPRICCIOSA** 1495/1195
Mushroom, black olives, bell peppers

Pasta

3

PASTA OPTIONS: SPAGHETTI / PENNE / FUSILLI

STYLE:

- **CARBONARA / BOLOGNESE / POLLO E FUNGI / VODKA PRAWNS / FRUTTI DI MARE** 1195
- **PESTO BASILICO / TOMATO BASILICO / AGLIO OLIO PEPPERONCINO / ARRABBIATA** 1025
- **BOSCAILA** 1025
Mixed mushroom, onion, cream and parmesan cheese
- **LASAGNE DI AGNELLO** 1195
Interlayer pasta sheet, pounded lamb baked with creamy tomato sauce
- **LASAGNA DI VERDURE** 1025
Interlayer pasta sheet, minced vegetables baked with creamy tomato sauce

Risotto

3

VEGETARIAN / NON-VEGETARIAN

- **RISOTTO CON POLLO É FUNGI** 1195
Chicken & mushroom risoto
- **LIMONE RISOTTO CON GAMBERI É PISELLI** 1195
Shrimp, lemon & pea risoto
- **ASPARAGI É POMODORI SECCHI RISOTTO** 1025
Asparagus & sundried tomato risoto
- **RISOTTO ÀI FUNGI SELVATICI É PARMIGIANO** 1025
Wild mushroom & parmesan risoto

Frutti di Mare

3

SEAFOOD

- **ARRAGOSTA THERMIDORO** 2100
Lobster thermidore with pickled beetroot & polenta fries
- **SALMONE GRIGLIATO** 1450
Norwegian grilled salmon, asparagus & clam veloute
- **SPIGOLA** 1450
Pan-seared seabass, braised vegetable, caper anchovy sauce
- **JOHN DORY AL FORNO** 1450
Baked john dory, potato flan, baby carrot, mustard sauce

Carni

3

MEATS

- **COTOLE DI MAIALE** 1350
Spare rib (pork), roasted sweet potato & baby carrot, chianti reduction
- **AGNELLO ALLA GRIGLIA** 1350
Grilled New zealand lamb chops, warm garbanzo paste & braised fennel
- **POLLO BRASATO FARCITO** 1350
Chicken breast stuffed with avocado cream, seasonal vegetables, pepper garlic sauce

Dolci

3

DESSERT

- **TIRAMISU** 575
Mascarpone cream cheese, savoiardi biscuit soaked in kahlua
- **TORTA ALA CIOCCOLATO** 575
Sinful valrona chocolate mud cake
- **TRATTS NOSTALGIA** 575
Our in-house special, aissete of layered chocolate mousse



THE KONKAN CAFE

Appetizers

3

SEAFOOD

- **THECHYACHA JHINGA** 1195
Prawns tossed in pounded green chilli & garlic
- **TAWYACHE BOMBIL** 1195
Pan-grilled, crumbed spiced bombay duck
- **TAWA FRY PAPLET** 1195
Pomfret darne, smeared with malvani spices

MEAT & POULTRY

- **BHAJLELI KOMBDI** 995
Charcoal-grilled chicken morsels
- **MUTTON CHAAP** 995
Lamb cutlets

Appetizers

3

VEGETARIAN

- **DALIMB BATATE** 895
Tangy potato patty topped with pomegranate seed
- **MASALA MEDU WADA** 895
Split white lentil dumplings with spices
- **BHAJLELI PANEER** 895
Char-grilled cottage cheese
- **MASALA VADA** 895
Crushed pulses, deep fried dumplings
- **PEPPER POTATO WEDGES** 895
Potato wedges with tamarind & pepper

Main Course

3

SEAFOOD

- **LOBSTER BUTTER PEPPER GARLIC** 2100
Lobster morsels tossed in butter garlic & pepper
- **PRAWN KOKUM GARLIC** 1295
Fried prawns in kokum & garlic
- **PRAWN GASSI** 1295
Mangalorean prawn curry
- **CURDEE MANGO** 1295
Stir fried prawns with raw mango
- **FISH GASSI (PERCH / POMFRET DARNE)** 1295
Mangalorean fish curry

MEAT & POULTRY

- **MUTTON SUKHE** 1195
Dry malvani lamb preparation
- **KONKANI KHEEMA PAO** 1195
Minced lamb meat cooked in Indian spices, served with pao
- **JEERA MEERI CHI KOMBDI** 1195
Goan style chicken preparation with roast jeera & black pepper
- **CHICKEN GHEE ROAST** 1195
Chicken morsels cooked with red chilli paste & ghee
- **MAPPILA BIRYANI** 1195
Mappila style biryani with chicken

Main Course

3

VEGETARIAN

- **LATANDE CHI BHAJI** 995
Long beans, curry leaves & mustard seeds
- **PANEER CHILLI FRY** 995
Stir fried cottage cheese, chilli
- **VEGETABLE ISHTEW** 995
Vegetables in tempered coconut milk
- **TOMATO CHI VARAN** 995
Tomato dal
- **BHINDI CHI BHAJI** 995
Stir fried okra, maharashtrian style
- **PANEER PEPPER FRY** 995
Cottage cheese, stir fried with pepper
- **NILGIRI KORMA** 995
Vegetables tempered in a coriander paste

Breads

3

- **MALABARI PARATHA** 150
Flaky bread - a specialty from malabar region
- **NEER DOSA** 150
Pancake made from thin rice batter

Rice

3

- **UNPOLISHED GOAN RICE** 395
- **AMBE MOHAR** 395
- **CURD RICE** 395

Desserts

- **ELANEER PAYASAM** 475
A cold dessert with tender coconut & jaggery
- **BEBINCA** 475
A Goan traditional pudding

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SELECTIONS

VIVANTA

GINGER

EXPRESSIONS

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