

EXPERIENCE TAJ@HOME

Now order our signature dishes from your favourite restaurants.

TAJ LANDS END

MING YANG | MASALA BAY | VISTA

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WITHIN 8KM RADIUS



CONTACTLESS DELIVERY



SUSTAINABLE PACKAGING



ONLINE PAYMENT VIA UPI



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.



MING YANG

Dimsums

| • | STEAMED POKCHOI DUMPLING Pok choi in a tender dim sum covering | 660 |
|---|---|-----|
| • | TRIANGULAR DIM SUM Crystal dim sum filled with water chestnut, asparagus, babycorn, beans | 650 |
| • | MUSHROOM KOTHE Pan-fried dim sum of shiitake, button mushroom and water chestnut | 650 |
| • | HAKKA SIU MAI An open faced dumpling with chicken and prawn | 680 |
| • | CHICKEN DUMPLING Steamed chicken, scallion and coriander dumpling | 680 |
| • | HARGAW Prawn, bamboo shoot and asparagus dumpling | 680 |

Appetizer

| • | WATER CHESTNUT & SHIITAKE MUSHROOMS Water chestnut and shiitake mushrooms, stir fried with Chinese parsley and chilli | 860 |
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| • | KENYA BEANS Kenya beans stir fried with Cha Choy & dry red chilli | 860 |
| • | SICHUAN VEGETABLES Crispy mixed vegetable tossed with Lantern chilli, Sichuan peppercorn, sesame seed, spring onion | 860 |
| • | CRISPY LOBSTER SICHUAN Lobster with classical Sichuan sauce and celery | 2035 |
| • | CRISPY GARLIC PRAWNS Bay prawns tossed with scallion and chilli | 1575 |
| • | PORK SPARE RIBS Pork ribs glazed with Osmanthus honey & lantern chilli | 1240 |
| • | MING YANG CHICKEN Tender chicken sauteed with chilli, garlic, oyster sauce | 1015 |
| • | CHICKEN STIR-FRY Chicken tossed with Chinese parsley and chilli | 1015 |



| • | SEAFOOD ASPARAGUS SOUP Crab Meat, Scallop and Asparagus Soup | 680 |
|----|---|-----|
| •• | LEMON PEPPER & CORIANDER SOUP Choice of Vegetable, Chicken or Prawns | 595 |

Main Course -

| • | ASPARAGUS, FRESH SHIITAKE & BUTTON MUSHROOM Stir fried vegetable in chilli soy | 1055 |
|---|--|------|
| • | MAPO TOFU Tofu & Sichuan peppercorn, steamed in a casserole | 955 |
| • | STEAMED CHILEAN SEA BASS Sea bass with pickled chilli sauce | 2340 |
| • | LOBSTER XO SAUCE Soft poached lobster with carrot, shiitake & asparagus | 2165 |
| • | WOK FRIED PRAWNS Crispy prawns with mushroom and chilli in mustard sauce | 1910 |
| • | STEAMED POMFRET Fish fillet steamed with ginger, spring onion & supreme soy | 1625 |
| • | SICHUAN PEPPER CHICKEN Spiced chicken with bell pepper and dry red chillies | 1190 |
| • | DOUBLE COOKED PORK Braised pork belly with elephant garlic, chilli and supreme soy | 1120 |
| • | STIR FRIED LAMB Sliced lamb leg tossed with leeks and chilli | 1190 |

Rice & Moode

| • | CANTONESE FRIED RICE Classical fried rice with burnt garlic & vegetables | 680 |
|---|---|------|
| • | CANTONESE PRAWN FRIED RICE Classical fried rice with burnt garlic and prawn | 710 |
| • | JASMINE FRIED RICE Hong Kong style rice with egg white, water chestnut and asparagus | 680 |
| • | HAKKA NOODLES Noodles & vegetable spiced with Sichuan chilli | 840 |
| • | YAN CHOW FRIED RICE Stir-fried rice with pork, chicken and prawn | 945 |
| • | PAN-FRIED NOODLES WITH VEGETABLES Crisp noodles with exotic vegetables & soy-ginger sauce | 950 |
| • | PAN-FRIED NOODLES WITH CHICKEN Crisp noodles with chicken tenders, exotic vegetables & sov- ginger | 1300 |



MASALA BAY

Appetizer

| • | TEHEDAAR PANEER Clay oven roasted cottage cheese, stuffed with garlic & chilli relish | 955 |
|---|--|------|
| • | NIMONA TIKKI Green peas kebabs stuffed with cashewnut and cheeses spiced with cumin, asafoetida and yellow chilli | 955 |
| • | GILAWAT KE KEBAB Smoked lamb kebab, served on ulta tawa paratha | 1355 |
| • | AATISH E CHAAP Carved chicken, marinated in yoghurt and spiced with chilli flakes and crushed black pepper | 1355 |
| • | MAKHMALI MURGH TIKKA Deboned chicken thighs, marinated with cheese and yoghurt, char-roasted in a tandoor finished with lime | 1355 |

Main Course

| • | TAWA SUBZI Assortment of vegetables, tossed in crushed ginger and pepper masala | 1025 |
|---|--|------|
| • | PHALDHARI KOFTA Cottage cheese dumplings stuffed with prunes, pistachio and cashew, in saffron gravy | 1025 |
| • | PANEER MAKHANWALA Silky cottage cheese in tangy sweet tomato gravy, finished with home churned butter and fresh coriander | 1025 |
| • | PANEER LAHORI Soft cottage cheese cooked in tomato gravy | 1025 |
| • | MOTIYA CHOLE PALAK Spinach and chickpeas tempered together with garlic | 1025 |
| • | PALAK PANEER Home favourite - Cottage cheese simmered in a spiced spinach gravy | 1025 |
| • | DAL MAKHNI House specialty - Slow simmered black lentils over tandoor in traditional 'dum' style with home-churned butter and cream | 1025 |

| • | SUNDAY MUTTON CURRY Masala Bay signature mutton curry | 2245 |
|---|--|------|
| • | MURGH MAKHANI Tandoor roasted pulled chicken in a rich tomato gravy, finished with white butter and cream | 1355 |
| • | DHABEWALA MURGH A rustic curry of country chicken, a specialty along highway motels or dhabas | 1355 |

Bread -

| • | AMRITSARI KULCHA Special bread from Punjab, stuffed with spiced potatoes | 275 |
|---|---|-----|
| • | PARANTHA Choice of Laccha / Ajwain / Pudina / Choora | 255 |
| • | TANDOORI ROTI Choice of Laccha / Ajwain / Pudina / Choora | 255 |
| • | NAAN Choice of Makhmali / Plain / Butter / Garlic / Cheese | 255 |

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Basmati Straight

| • | AWADHI GOSHT DUM BIRYANI A layered preparation of succulent lamb in brown onions, mint and yoghurt yakhni with saffron basmati rice cooked in dum style | 1525 |
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| • | SUBZ DUM BIRYANI A layered preparation of mixed vegetables in yoghurt, onion, ginger, mint gravy with fragrant rice, cooked in dum style | 1185 |

Joghurt

| • | DAHI BHALLA Stuffed lentil dumplings in a sweetened yoghurt drizzled with tamarind chutney | 425 |
|---|--|-----|
| • | RAITA Choice of Boondi / Pineapple / Bhurani / Cucumber / Onion & tomato | 255 |



VISTA

Anti Pasti -

| • | ANTIPASTI - GRILLED ZUCCHINI, EGGPLANT, TOMATOES, PEPPERS Marinated vegetables steeped in oil and herbs after grilling | 625 |
|---|---|------|
| • | PARMA HAM WITH ROCKET AND PARMESAN Parma ham slices, arugula, olive oil, Parmesan cheese and balsamic | 725 |
| • | MARINATED OLIVES - BLACK AND GREEN OLIVES Marinated olives in spices and olive oil | 1250 |
| • | BUFFALO MOZZARELLA WITH TOMATO, BASIL AND BALSAMIC Marinated tomatoes with fresh buffalo mozzarella | 525 |
| • | PANINI SANDWICH - GRILLED VEGETABLES Zucchini, mozzarella, rocket lettuce and pesto sandwich | 800 |
| • | KATHI ROLL PANEER Spiced Indian bbq cottage cheese wraps | 800 |
| • | MARGHERITA PIZZA Classical margherita pizza | 875 |
| • | WILD MUSHROOM PIZZA Porcini, oyster and button mushrooms with mozzarella cheese pizza | 875 |
| • | QUATTRO FORMAGGIO PIZZA Corn, bell peppers, olives and mozzarella cheese pizza | 1250 |
| • | VERDURE Vegetables and herbs pizza | 875 |
| • | TONNO Tuna, mozzarella, black olives pizza | 1050 |
| • | CHICKEN TIKKA PIZZA Tandoori chicken tikka and mozzarella cheese pizza | 1050 |
| • | PEPPERONI PIZZA Pepperoni and mozzarella cheese pizza | 1050 |
| • | RIGATONI WITH PORK RAGU Ragu of pork with rigatoni pasta | 1200 |
| • | FARFALLE WITH GRILLED PRAWNS Prawns, white wine, garlic and parmesan cheese with farfalle pasta | 1050 |
| • | BAKED VEGETABLE LASAGNA Assorted grilled zucchini, eggplant, tomato, mushrooms with béchamel and cheese layered between sheets of lasagna | 975 |

| • | BAKED CANNELLONI Tubular pasta filled with spinach and ricotta cheese and parmesan | 1050 |
|---|--|------|
| • | FUSILLI WITH WILD MUSHROOMS Fusilli pasta, cream sauce and wild mushrooms | 1050 |
| • | POTATO GNOCCHI Pan fried potato dumpling with asparagus ragout | 1050 |
| • | PENNE IN SPICY TOMATO SAUCE Penne pasta in spiced tomato sauce | 750 |

GRILLED POLENTA, GREEN ASPARAGUS & BROWN SAGE BUTTER 1050 Grilled polenta topped with green asparagus ragu PAN SEARED LAMB STEAKS, SICILIAN RATATOUILLE 1250 • Lamb shoulder steaks oven roasted with garlic, thyme, grilled polenta, Sicilian ratatouille and olives HALF A ROAST CHICKEN 1050 Half a roast chicken with oven roasted garlic, thyme, grilled polenta, rosemary potatoes

Main Course

| • | BELGIAN CHOCOLATE CAKE Rich and moist chocolate cake layered with chocolate mousse | 1050 |
|---|---|------|
| • | PARSI BREAD PUDDING Brioche bread pudding soaked in milk with raisins and flavoured with nutmeg | 650 |

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