

Qmin
guarated quality cuisine

PONGAL MENU

EXPERIENCE TAJ@HOME

Now order our signature dishes from your favourite restaurants.

TAJ CONNEMARA

THE VERANDAH

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: The Verandah: 12:00 PM to 11:00 PM

Minimum order value of INR 1500.



THE VERANDA

PONGAL VEGETARIAN MENU - INR 2400

SERVES TWO

Welcome Drink

3

- **KARUMBHU SAARU**
Sugar Cane Juice

Snacks

3

- **SUGAR CANE STICKS / THATTAI / SEEDAI**

Starters

3

- **VAZHAPOO VADAI**
Crispy fried lentil dumplings with banana blossoms
- **KAMBHU KUZHI PANIYARAM**
Finger millet profitjjes

Soup

3

- **MURINGAKKAI SAARU**
Drumstick and lentil soup

Main Course

3

- **MANTHAKALI VATTALKOZAMBHU**
A spicy and pungent curry with night shade berries
- **VAZHAITHANDU PAYAR PORIAL**
Tempered banana stem and green moong dal
- **URULAI PODI PERATTAL**
Baby potatoes tossed with lentil powder and ghee
- **KAI KARI MALLI KHURMA**
Mild curried vegetables with coconut and coriander
- **VENDAIKAI KADALAI PACHADI**
Okra and black channa cooked with lentil and tempered with spices
- **ARAICHIVITTA KATHAMBA SAMBAR**
Vegetable sambar with roasted coconut and spices
- **KALAN, PATTANI BIRYANI**
Mushroom and green peas biryani

Rice

3

- **PONNI SAADAM / MANGAI SAADAM**
- **MALABAR PARATHA / IDIAPPAM**

Desserts

3

- **SAKARAI PONGAL**
A mash of rice and lentil cooked in jaggery and tempered with cashew nuts and raisins
- **PAZHA PONGAL**
A mash of rice and lentil cooked with fresh fruits
- **KAVANARISHI HALWA**
Specialty black rice halwa
- **ELANEER PAYASAM**
Tender coconut payasam

PONGAL NON VEGETARIAN MENU - INR 2400

SERVES TWO

Welcome Drink

3

- **KARUMBHU SAARU**
Sugar Cane Juice

Snacks

3

- **SUGAR CANE STICKS / THATTAI / SEEDAI**

Starters

3

- **YERA VADAI**
Crispy fried shrimp and lentil dumplings
- **KOZHI KARUVEPPILAI GHEE ROAST**
Crispy chicken morsels tossed with ghee and curry leaves

Soup

3

- **MURINGAKKAI SAARU**
Drumstick and lentil soup

Main Course

3

- **KOZHI MELAGU**
Peppery chicken morsels
- **MEEN VARUVAL**
Spice marinated griddled fish fillet
- **KARI KOZHAMBU**
Curried lamb with spices
- **VAZHAITHANDU PAYAR PORIAL**
Tempered banana stem and green moong dal
- **URULAI PODI PERATTAL**
Baby potatoes tossed with lentil powder and ghee
- **ARAICHIVITTA KATHAMBA SAMBAR**
Vegetable sambar with roasted coconut and spices
- **KARAIKUDI MUTTON BIRYANI**
Lamb biryani with chettinad spices

Rice

3

- **PONNI SAADAM / MANGAI SAADAM**
- **MALABAR PARATHA / IDIAPPAM**

Desserts

3

- **SAKARAI PONGAL**
A mash of rice and lentil cooked in jaggery and tempered with cashew nuts and raisins
- **PAZHA PONGAL**
A mash of rice and lentil cooked with fresh fruits
- **KAVANARISHI HALWA**
Specialty black rice halwa
- **ELANEER PAYASAM**
Tender coconut payasam

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