

**Qmin**  
*guaranteed* quality cuisine

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**EXPERIENCE TAJ@HOME**

Now order our signature dishes from your favourite restaurants.

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**TAJ CONNEMARA**  
RAINTREE | THE VERANDAH

*menu*



# DELIVERY GUIDELINES

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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

Raintree: 12:00 PM to 3:00 PM and 7:00 PM to 11:00 PM

Minimum order value of INR 1500.



RAINTREE

# Starters

3

- **PODI URUGAI IDLY VATHAKAL** 550  
Tossed mini pickle idly (ghee, podi, and curry leaves coulis)
- **RAGI MASALA KUZHI PANIYARAM** 550  
Finger millet poffertjes
- **UPPU KARI** 850  
Lamb, red chilli, fennel and curry leaves
- **KOZHI VARUTHATHU** 850  
Chicken, curd, green chilli and curry leaves
- **KARUVEPILLAI YERA VARUVAL** 1000  
Fried prawns, curry leaves, Raintree special spice marinade
- **MEEN VARUVAL** 1000  
Fish marinated with tamarind, chilli and spices

# Main Course

3

- **MANTHAKALI VATHA KOZAMBHU** 650  
Nightshade berries, tamarind, shallot curry
- **URULAI KODAMILAGAI ROAST** 650  
Baby potato sautéed, capsicum, tomato and fennel
- **SODHI KOZAMBHU** 650  
Tirunelveli vegetable stew with coconut cream
- **KAIKARI MALLI KURMA** 650  
Fresh seasonal vegetables with Raintree special spice mix and coriander
- **KARI KOZHAMBU** 950  
Boneless lamb in spicy coconut curry
- **KOZHI VARUTHA CURRY** 900  
Chicken, hand ground spices in coconut gravy
- **YERA ROAST** 1200  
Prawns, coconut, ginger, spicy green chilli
- **MEEN MANGA KOZAMBHU** 950  
Fish curry, mango and tomato

# Rice & Breads

3

- **RAINTREE KARAIKUDI MUTTON BIRYANI** 1000  
Aromatic jeera samba rice with lamb and home ground spice mix wrapped in banana leaf
- **NEI SORU** 375  
Jeera samba rice, ghee and whole spices
- **VETRILAI POONDU SADAM** 375  
Betel leaves and golden garlic rice
- **PONNI SADAM** 375  
Steamed ponni rice
- **THAYIR SADAM** 375  
Curd rice
- **SAMBAR SADAM** 375  
Rice and dal mash, mixed vegetables and spices
- **MALABAR PAROTTA** 375  
Flaky griddled Indian bread
- **IDIYAPPAM** 375  
Steamed string hoppers
- **CHAPPATHI** 250  
Griddle cooked whole wheat bread

# Desserts

3

- **ELANEER PAYASAM** 350  
Tender coconut kernels, cardamom and coconut milk
- **PARIPPU PAYASAM** 350  
Roasted dal cooked in jaggery and coconut milk
- **KAVANARISI HALWA** 350  
Black rice pudding, sugar and cardamom
- **ROSAPU GULKANDU** 350  
White pumpkin halwa with dates, rose petals and honey



# THE VERANDA

# Appetizers

3

- **BHATTI KA PANEER TIKKA** 600  
Cottage cheese with chilli marinade and cooked in clay pot
- **TANDOORI VEGETABLES** 600  
Exotic vegetable cooked on charcoal with saffron marinade
- **LASOONI MURG TIKKA** 750  
Chicken morsels cooked in clay pot with garlic and yogurt marinade
- **RAILWAY LAMB CUTLET** 700  
Classical crumb fried Anglo Indian style spiced lamb cutlet

# Indian Curries

3

- **PANEER MOTIA PALAK** 800  
Cottage cheese and corn kernels in tempered spinach curry
- **G HAR KI SUBZI** 800  
Homestyle mixed vegetable curry in cashew and onion gravy
- **ALOO GOBI ADRAKI** 800  
Dry cooked cauliflower and potatoes with fresh ginger and roasted cumin powder
- **DAL MAKHANI** 550  
Slow cooked black lentils finished with fresh butter and house special spice blend
- **DAL ADRAKI** 450  
Tempered yellow lentils with ginger, tomatoes, fresh chilli and cilantro
- **MUTTON ROGAN JOSH** 950  
Slow cooked tender lamb curry in Kashmiri style spicy gravy
- **CHICKEN TIKKA METHI MAKHANI** 900  
Chicken tikka simmered in rich tomato curry and finished with fenugreek and fresh butter

# Anglo Indian Verandah Classics ③

- **VEGETABLE KORMA** 800  
Traditional style Anglo-Indian vegetable korma
- **MUSHROOM BUFFARTH** 800  
Button mushrooms and cashew nuts with onion and bell pepper masala
- **CHICKEN COUNTRY CAPTAIN** 900  
Spiced chicken morsels with bell peppers and coconut cream
- **FISH MOILEE** 900  
Mild curried fish with coconut cream and mustard

# Breads & Rice ③

- **TAWA INDIAN BREAD** 250  
Phulka / Kerala paratha / Tawa paratha
- **PULAO WITH CHOICE OF TOPPINGS** 375  
Jeera / Green Peas / Vegetables
- **STEAMED JASMINE RICE** 375
- **STEAMED BASMATI RICE** 300
- **NAVRATAN SUBZ BIRYANI** 800  
Aromatic basmati rice, mixed vegetables, home ground spices and saffron
- **ZAFRANI CHICKEN BIRYANI** 900  
Aromatic basmati rice, chicken, home ground spices and saffron



# Comfort Foods

3

- **PAV BHAJI** 800  
Curried potato and vegetable bhaji served with buttered pav bread
- **GAENG PHED JE** 800  
Thai red curry with vegetables and tofu
- **KHEEMA PAV** 900  
Spiced minced lamb masala with buttered pav bread
- **GAENG KIEW WAN GAI** 900  
Thai green curry with chicken
- **NASI GORENG** 1000  
Indonesian spicy rice tossed with vegetables, chicken and shrimp topped with fried egg

# Pastas & Risottos

3

- **PENNE NAPOLITANO** 700  
Penne pasta, tomato and basil sauce
- **SPAGHETTI ARRABIATA** 700  
Spaghetti pasta, spicy tomato sauce with basil
- **SPAGHETTI PESTO** 700  
Spaghetti pasta, basil and parmesan sauce
- **PENNE ALFREDO WITH VEGETABLES** 700  
Penne pasta, creamy parmesan sauce and herbs with vegetables
- **PENNE AMATRICIANA** 850  
Penne pasta, spicy tomato sauce with pork bacon, olives and bell pepper
- **SPAGHETTI PESTO WITH CHICKEN** 850  
Spaghetti, basil and parmesan sauce with chicken
- **SPAGHETTI ARRABIATA WITH CHICKEN** 850  
Spaghetti pasta, spicy tomato sauce, roast chicken with basil
- **SPAGHETTI LAMB BOLOGNESE** 850  
Minced lamb sauce, tomato compote and parmesan cheese

# Pastas & Risottos

3

- **RISOTTO PROVENCAL** 750  
Saffron flavoured Arborio rice risotto with vegetables and parmesan
- **CHICKEN, SMOKED CHEESE AND PAPRIKA RISOTTO** 950  
Arborio rice risotto with chicken, smoked cheese and paprika

# Wraps & Sandwiches

3

- **PANEER KATHI ROLL** 700  
Charcoal cooked paneer roll with bell pepper and onions
- **PESTO GRILLED VEGETABLE FOCACCIA SANDWICH** 700  
Grilled vegetables on toasted focaccia with basil pesto and mozzarella
- **CHICKEN KATHI ROLL** 800  
Charcoal cooked chicken roll with bell pepper and onions
- **CHICKEN TIKKA SANDWICH** 750  
Grilled sandwich with charcoal toasted chicken and jalapeno filling

# Desserts

3

- **BLUEBERRY CHEESE CAKE** 400  
Baked New York style cheese cake with blue berry compote
- **DOUBLE CHOCOLATE BROWNIE** 400  
With salted caramel sauce and almond flakes
- **BAKED PISTA GULAB JAMUN** 400  
Deep fried milk dumplings baked with saffron rabdi
- **MOONG DAL HALWA** 400  
Classical lentil halwa with ghee and dry fruits

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