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## EXPERIENCE TAJ@HOME

Now order our signature dishes from your favourite restaurants.

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## VIVANTA COIMBATORE

LATITUDE | RED PEARL

*menu*



# DELIVERY GUIDELINES

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WITHIN 8KM  
RADIUS



CONTACTLESS  
DELIVERY



ONLINE PAYMENT



SUSTAINABLE  
PACKAGING



SAFETY &  
HYGIENE ASSURED

**TO PLACE YOUR ORDER, PLEASE CALL:**

**1800 266 7646**

Timings:

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

Red Pearl: 12:00 PM to 3:00 PM and 7:00 PM to 11:00 PM

Minimum order value of INR 1500.





LATITUDE

# Continental

3

- **POTATO CHILLI POPS** 550  
Fried potato chilli pops
- **BAKED MAC AND CHEESE** 550  
Baked macaroni and cheese
- **GRILLED GARLIC PRAWNS** 1200  
Garlic marinated prawns
- **GRILLED FISH FILLET, POTATO WEDGES, CAPER OLIVE BUTTER SAUCE** 800  
Marinated fish, boiled vegetables, potato and butter sauce
- **ROASTED CHICKEN WITH PEPPER-MUSHROOM SAUCE** 800  
Roasted chicken breast, potato mash, vegetables and sauce
- **GRILLED MUTTON CHOPS** 1650  
Australian chops with spicy mint and rosemary

# Pasta

3

- **FARFALLE ALLA ARRABBIATA IN SPICY TOMATO SAUCE** 600
- **VEGETABLE QUESADILLAS** 450  
Tortilla stuffed with sauteed vegetables, bell pepper and onion
- **RIGATONI AND CREAMY CHICKEN** 700
- **PENNE BOLOGNESE TENDERLOIN** 650  
Penne tossed with ground tenderloin and tangy tomato sauce
- **CHICKEN QUESADILLAS** 550  
Tortilla stuffed with cajun spiced chicken, bell pepper and onion

# Tandoor

3

- **PANEER TIKKA MAHARANI** 575  
Cottage cheese, cream, peppers and onions
- **VEGETABLE CORN TIKKI** 550  
Vegetables and corn patties grilled with spices
- **KASOORI MURGH KEBAB** 650  
Methi and cardamom flavoured chicken tikka
- **SPICY CHICKEN SEEKH KEBAB** 650  
Minced chicken skewers
- **TANDOORI MUTTON CHOPS** 1650  
Australian chops with Indian spices

# North Indian

3

- **KADAI PANEER** 575  
Paneer, onion, capsicum and tomato with Indian spices
- **PANEER BUTTER MASALA** 575  
Cottage cheese with rich tomato gravy
- **PALAK PANEER** 575  
Cottage cheese with creamy spinach
- **MUSHROOM MUTTER MASALA** 575  
Button mushroom and green peas in onion tomato masala
- **CORN CARROT CAPSICUM MASALA** 550  
Golden corns, carrot and capsicum in rich gravy
- **VEGETABLES KOFTA CURRY** 525  
Vegetable kofta in mild cashew cream gravy
- **CHATPATA VEGETABLES** 525  
Seasonal vegetables with spices

# North Indian

3

- **PRAWNS MASALA** 1200  
Spiced prawns with onion tomato
- **BENGALI FISH CURRY** 750  
Mustard based fish curry in Bengali style
- **FISH AMRITSARI** 750  
Carom, red chilli and spiced crispy fried fish
- **MURGH LABABDAR** 700  
Tandoori chicken in makhani gravy with spices and cream
- **BHUNA GOSHT** 800  
Slow cooked mutton with spices and herbs

# South Indian

3

- **PANEER 65** 575  
Spicy marinated cottage cheese
- **CHETTINAD VEGETABLES** 550  
Seasonal vegetables stewed with Chettinad masala
- **CAULIFLOWER PATTANI PERATAL** 525  
Cauliflower and green peas with spicy masala
- **KARUVEPPILAI FISH MASALA** 750  
Fish cooked with curry leaf and spices
- **SQUID MELAGU** 700  
Squid pepper masala
- **CHICKEN KOLA URUNDAI** 700  
Deep fried minced chicken balls
- **PALLIPALAYAM CHICKEN** 700  
Chicken tossed with red chilli, coconut slices and spices



# South Indian

3

- **KEERA KOOTU** 525  
Spinach and lentil with coconut and masala
- **KARAIKUDI CHICKEN** 700  
Chicken cooked in Karaikudi masala
- **MUTTON VARUTHARACHA CURRY** 800  
Lamb in roasted coconut gravy and whole spices

# Dal

3

- **LASOONI DAL** 500  
Lentils with tomato, onion, green chilli, coriander and spices with garlic tempering
- **DAL MASALA** 500  
Lentils with tomato, onion, green chilli, coriander and spices
- **DAL MAKHANI** 550  
Slow cooked black lentils with butter and cream

# Breads

3

- **NAAN** 175
- **BUTTER NAAN** 175
- **ROTI** 175
- **PUDINA PARATHA** 175
- **CHAPATTI** 175
- **KERALA PARATHA** 175

# Rice

3

- **AMBUR VEGETABLE BIRYANI** 600  
Dum style rice and vegetable preparation
- **JEERA RICE** 450
- **GREEN PEAS PULAO** 450
- **VEGETABLE PULAO** 450
- **CURD RICE** 375
- **CHICKEN BIRYANI** 750  
Dum style rice, saffron and chicken preparation
- **GHOST BIRYANI** 875  
Dum style rice, saffron and mutton preparation

# Desserts

3

- **BAKED GULAB JAMUN** 300  
Gulab jamun baked with rabri
- **RASMALAI** 300
- **BLUEBERRY CHEESE CAKE** 450
- **VANILLA CHOCOLATE MOUSSE** 450
- **HOT CHOCOLATE BROWNIE** 450
- **CHOCO LAVA CAKE** 450





RED PEARL

# Starters

3

- **CHILLI BABY CORN** 575  
Garlic flavoured baby corn, chilli sauce
- **WATER CHESTNUT, MUSHROOM, HONEY CHILLI DRY** 575  
Water chestnut, mushroom, honey chilli and sesame seeds
- **VEGETABLE MANCHURIAN DUMPLING** 575  
Vegetable dumpling in manchurian sauce
- **TO SO PRAWNS** 1200  
Black bean, chilli and prawns
- **SALT AND PEPPER SQUID** 700  
Fried squid, salt and pepper
- **CHILLI FISH** 850  
Garlic flavoured fish, chilli paste
- **HONEY CHILLI CHICKEN** 700  
Chicken, honey chilli paste
- **KUNG PAO CHICKEN** 725  
Wok fried chicken, dried chilli, cashewnuts and black bean

# Main Course

3

- **STIR FRIED SEASONAL VEGETABLES IN GARLIC SAUCE** 600  
Stir fried vegetables with golden garlic
- **TOFU IN BLACK PEPPER SAUCE** 600  
Tofu, pimentos and crushed black peppercorns
- **SHANGHAI VEGETABLE** 600  
Seasonal vegetables, fresh chillies, chilli sauce
- **SAUTEED PRAWNS, CHILLI OYSTER SAUCE** 1200  
Prawns, chilli, oyster sauce

## Main Course

3

- **FISH IN XO SAUCE** 850  
Stir fried garlic fish, spicy dry shrimp scallop sauce
- **CHICKEN IN BLACK BEAN SAUCE** 725  
Fried chicken in black bean sauce
- **SZECHUAN PORK** 750  
Spicy pork, scallions chilli bean sauce and Szechuan pepper

## Rice and Noodles

3

- **CHILLI GARLIC VEGETABLE FRIED RICE** 450  
Stir fried vegetables chilli sauce and golden garlic
- **VEGETABLE HAKKA NOODLES** 450  
Stir fried vegetables and noodles
- **SINGAPORE RICE NOODLES** 450  
Stir fried rice vermicelli with vegetables
- **VEGETABLE FRIED RICE** 450  
Stir fried vegetables and white rice
- **EGG FRIED RICE** 450
- **CHICKEN FRIED RICE** 500
- **SINGAPORE RICE NOODLES & CHICKEN** 500
- **CHICKEN NOODLES** 500

## Desserts

3

- **HONEY DAAR SAAN** 400  
Honey daarsaan with sesame seeds





COMFORT FOOD

# Starters

3

- **ACHARI PANEER TIKKA** 575  
Cottage cheese with peppers and onions
- **SUBZI AUR BHUTTE KA KEBAB** 550  
Vegetables and corn patties grilled with spices
- **MURGH TIKKA** 650  
Chicken tikka marinated and cooked in clay pot
- **FISH VARUVAL** 750  
Spicy marinated deep fried fish
- **KARUVEPPILAI ERAL VARUVAL** 1200  
Slow cooked prawns in curry leaves and spices on a pan

# Favourites

3

- **GRILLED TOMATO AND CHEESE SANDWICH** 500  
Grilled tomato and cheese with mayonnaise
- **VEGETABLE AND PANEER KATTI ROLL** 550  
Vegetables and paneer tossed with onion, capsicum and spices rolled in roomali
- **PAO BHAJI** 550  
Spiced potato and vegetable masala, served with pao
- **PIZZA MARGHERITA** 580  
Basil, tomato, mozzarella
- **VEGETABLE QUESADILLAS** 550  
Tortillas stuffed sauteed vegetables, bell pepper and onion
- **GRILLED CHICKEN SANDWICH** 600  
Grilled shredded chicken and mayonnaise
- **CHICKEN KATTI ROLL** 625  
Chicken tikka with onion, capsicum and spices, rolled in roomali



# Favourites

3

- **KEEMA PAO** 800  
Indian spiced mutton mince, served with pao
- **CHICKEN TIKKA PIZZA** 625  
Chicken tikka, capsicum, onion mozzarella
- **CHICKEN QUESADILLAS** 625  
Tortillas stuffed chicken, bell pepper and onion

# Biryani

3

- **AMBUR VEGETABLE BIRYANI** 600  
Seeraga samba rice and vegetables with local spices
- **AMBUR CHICKEN BIRYANI** 750  
Seeraga samba rice and chicken with local spices
- **AMBUR MUTTON BIRYANI** 875  
Seeraga samba rice and mutton with local spices



# FAMILY FEAST ASIAN MENU

- Meal for 2**      ● **VEGETARIAN: 1800 + GST**      ● **NON VEGETARIAN: 2000 + GST**  
(Choose – 1 Starter, 2 Main course, 1 Dessert)
- Meal for 4**      ● **VEGETARIAN: 3600 + GST**      ● **NON VEGETARIAN: 4000 + GST**  
(Choose – 2 Starter, 4 Main course, 1 Dessert)
- Party Pack for 8**      ● **VEGETARIAN: 7200 + GST**      ● **NON VEGETARIAN: 8000 + GST**  
(Choose – 2 Starter, 4 Main course, 2 Desserts)

## Starters

3

- **CHILLI BABY CORN**  
Garlic flavoured baby corn, chilli sauce
- **VEGETABLE SPRING ROLL**  
Vegetables fried rolls served with sweet chilli sauce
- **PANEER CHILLI**  
Wok tossed diced cottage cheese with chilli sauce and bell pepper
- **VEGETABLE MANCHURIAN BALLS**  
Vegetable dumplings in manchurian sauce
- **HONEY CHILLI CHICKEN**  
Chicken in honey chilli paste
- **KUNG PAO CHICKEN**  
Wok fried chicken, dried chilli, cashewnuts and black bean
- **CHILLI FISH**  
Garlic flavoured fish, chilli paste and bell pepper

# Main Course

3

- **MAPO TOFU**  
Diced tofu in hot chilli basil sauce and green onion
- **VEGETABLE THAI GREEN CURRY**  
Seasonal vegetables simmered in Thai curry and coconut milk
- **STIR FRIED SEASONAL VEGETABLES IN GARLIC SAUCE**  
Stir fried vegetables with golden garlic
- **SHANGHAI VEGETABLE**  
Seasonal vegetables, fresh chillies, chilli sauce
- **MUSHROOM AND BABY CORN CHILLI BASIL**  
Wok tossed mushroom and bay corn in chilli basil sauce
- **CHICKEN IN BLACK BEAN SAUCE**  
Fried chicken in black bean sauce
- **THAI RED CHICKEN CURRY**  
Chicken simmered in Thai curry and coconut milk
- **FISH IN CHILLI BLACK BEAN SAUCE**  
Stir fried fish, fresh chilli and fermented black bean sauce

# Rice and Noodles

3

- **VEGETABLE FRIED RICE**  
Stir fried vegetables with rice
- **VEGETABLE HAKKA NOODLES**  
Stir fried vegetables with noodles
- **STEAMED RICE**

# Desserts

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3

- **HONEY DAARSAAN**  
Honey daarsaan with sesame seeds
- **CHOCOLATE BROWNIE**





# FAMILY FEAST INDIAN MENU

- Meal for 2** ● **VEGETARIAN: 1800 + GST** ● **NON VEGETARIAN: 2000 + GST**  
(Choose – 1 Starter, 2 Main course, 1 Dessert)
- Meal for 4** ● **VEGETARIAN: 3600 + GST** ● **NON VEGETARIAN: 4000 + GST**  
(Choose – 2 Starter, 4 Main course, 1 Dessert)
- Party Pack for 8** ● **VEGETARIAN: 7200 + GST** ● **NON VEGETARIAN: 8000 + GST**  
(Choose – 2 Starter, 4 Main course, 2 Desserts)

## Appetizers

3

- **ACHARI PANEER TIKKA**  
Pickle tasty cottage cheese with peppers and onions
- **VEGETABLE CORN TIKKI**  
Vegetables and corn patties grilled with spices
- **TANDOORI ALOO**  
Tandoori masala marinated baby potatoes chargrilled
- **SARSON KA MIX PHOOL**  
Creamy mustard and chilli florets of broccoli and cauliflower with cheese
- **HARA BHARA KEBAB**  
Green peas and vegetable patty with spices
- **KASOORI MURGH KEBAB**  
Methi and cardamom flavoured chicken tikka
- **SPICY CHICKEN SEEKH KEBAB**  
Minced chicken skewers
- **KARUVEPPILAI FISH MASALA**  
Curry leaf and spices cooked fish

# Salad

3

- **KACHUMBER SALAD**

Diced onion, tomato and cucumber

# Main Course

3

- **PANEER TIKKA BUTTER MASALA**

Cottage cheese, spicy tomato cream gravy

- **PALAK CORN MASALA**

Spinach and American corns

- **MUSHROOM DO PYAZ**

Button mushroom and onion in cashew gravy

- **SUBZI DIWANI HANDI**

Vegetable tempered with garlic, onion and tomato gravy

- **ALOO GOBI METHI**

Potato and cauliflower tempered with fenugreek leaves with spices

- **DAL MAKHANI**

Slow cooked black lentils with butter and garnished with cream

- **VEGETABLE BIRYANI**

Dum style rice and vegetable preparation

- **CHICKEN CHETTINAD**

Regional chicken delicacy

- **MURGH LABABDAR**

Tandoori chicken in makhani gravy with spices

- **BHUNA GOSHT**

Slow cooked mutton with spices and herbs

- **HYDERABADI MUTTON KORMA**

Spiced mutton korma

- **CHICKEN BIRYANI**

Dum style rice and chicken preparation

# Breads

3

- **NAAN**
- **PUDINA PARATHA**

# Desserts

3

- **BAKED GULAB JAMUN**  
Gulab Jamun baked with rabri
- **SHAHI TUKDA**





VALUE PACK MEALS



Meal for 2

● VEGETARIAN: 1500 + GST

● NON VEGETARIAN: 1700 + GST

Meal for 4

● VEGETARIAN: 2800 + GST

● NON VEGETARIAN: 3200 + GST

## Kebabs and Biryani

3

- **ACHARI PANEER TIKKA**  
Cottage cheese with peppers and onions
- **VEGETABLE BIRYANI**  
Dum style rice and vegetable preparation
- **BAINGAN KA SALAN**  
Eggplant simmered in peanut and sesame sauce
- **KASOORI MURGH KEBAB**  
Methi and cardamom flavoured chicken tikka
- **MUTTON BIRYANI**  
Dum style rice and mutton preparation
- **BAINGAN KA SALAN**  
Eggplant simmered in peanut and sesame sauce
- **BOORANI RAITA**
- **BAKED GULAB JAMUN**  
Gulab jamun baked with rabri

## Kebabs and Rolls

3

- **ACHARI PANEER TIKKA**  
Cottage cheese with peppers and onions
- **VEGETABLE CORN TIKKI**  
Vegetables and corn patties grilled with spices

# Kebabs and Rolls

3

- **PANEER VEGETABLE KATHI ROLL**  
Cottage cheese and vegetables wrapped in Indian bread
- **LAL MIRCH KA MURGH TIKKA**  
Clay oven roasted spicy chicken
- **MUTTON SEEKH KEBAB**  
Indian spiced lamb mince cooked in clay oven
- **CHICKEN KATHI ROLL**  
Spiced chicken tikka cubes wrapped in Indian bread
- **RASMALAI**

# Pizza and Pasta

3

- **INDIANA VEGETABLE PIZZA**  
Paneer tikka, seasonal vegetables
- **PENNE WITH VEGETABLES IN CREAM SAUCE**
- **INDIANA CHICKEN PIZZA**  
Murgh tikka, onion and bell pepper
- **FARFALLE WITH CHICKEN AND VEGETABLES IN PINK SAUCE**
- **CHOCOLATE BROWNIE**



# COMBO MEALS

- **CHICKEN BIRYANI** 1150  
Dum style rice and chicken preparation  
&
- **CHICKEN 65**  
Regional special, deep fried chicken with spices
- **MUTTON BIRYANI** 1300  
Dum style rice and mutton preparation  
&
- **MUTTON PEPPER FRY**  
Spicy mutton cooked with spices and fresh crushed peppercorns
- **MEEN KOZHAMBU** 1100  
Fish curry with garlic and tamarind
- **FISH FRY**  
Masala fried fish
- **STEAM RICE**  
Steamed ponni rice
- **RASAM**  
Lentils, tamarind, tomato and spicy soup
- **VEGETABLE PULAO** 900  
Dum cooked basmati rice with vegetables  
&
- **BUTTER CHICKEN**  
Tandoori chicken in rich tomato gravy with cream
- **VEGETABLE PULAO** 800  
Dum cooked basmati rice with vegetables  
&
- **PANEER BUTTER MASALA**  
Cottage cheese in rich tomato gravy with cream
- **KERALA PARATHA** 700  
Refined flour tawa paratha  
&
- **CHICKEN CHETTINAD**  
Chicken stewed in Chettinad masala

# Indian

3

- **KERALA PARATHA** 650  
Refined flour tawa paratha  
&
- **VEGETABLE KORMA**  
Seasonal vegetables stewed with spices and coconut paste
- **LACHHA PARATHA** 800  
Tandoori atta paratha  
&
- **MUTTON ROGAN JOSH**  
Kashmiri style mutton curry
- **LACHHA PARATHA** 650  
Tandoori atta paratha  
&
- **KADAI VEGETABLE**  
Mix vegetable cooked in Kadai masala

# Chinese

3

- **KUNG PAO CHICKEN** 950  
Wok fried chicken, dried chilli, cashewnuts and dark soya  
&
- **VEGETABLE HAKKA NOODLES**  
Stir fried vegetables with noodles
- **CHILLI CHICKEN** 950  
Garlic flavoured chicken, chilli paste and bell pepper  
&
- **VEGETABLE FRIED RICE**  
Stir fried vegetables with rice



- **TOFU AND VEGETABLE IN HOT GARLIC SAUCE** 800  
Silken tofu and seasonal vegetables in hot garlic sauce  
&
- **VEGETABLE HAKKA NOODLES**  
Stir fried vegetables with noodles
- **SHANGHAI VEGETABLE** 800  
Seasonal vegetables, fresh chillies, chilli sauce
- **VEGETABLE FRIED RICE**  
Stir fried vegetables with rice

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Red Pearl: 12:00 PM to 3:00 PM and 7:00 PM to 11:00 PM

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A COMMITMENT RESTRENGTHENED



**IHCL**

**TAJ**

SELEQCTIONS

VIVANTA

GINGER

EXPRESSIONS

**TAJ** **sats**