

**Qmin**  
*generated* quality cuisine

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**EXPERIENCE TAJ@HOME**

Now order our signature dishes from your favourite restaurants.

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**TAJ FALAKNUMA PALACE**

ADAA | CELESTE

*menu*



# DELIVERY GUIDELINES

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WITHIN CITY  
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 10:00 PM  
Minimum order value of INR 2500.



ADAA

# Appetizer

3

- **RAAN E ADAA** 1900  
Leg of lamb, slow cooked in tandoor
- **ANDHRA SALMON TIKKA** 1600  
Tandoori salmon in regional spices
- **MUTTON HALEEM** 1500  
Ground meat & broken wheat
- **LAMB SHIKAMPURI** 1000  
Pan fried ground lamb patty stuffed with onion & yoghurt
- **ZAFRANI MURGH TIKKA** 1000  
Saffron flavored chicken tikka
- **VEGETABLE HALEEM** 1000  
Ground vegetable & broken wheat
- **ZIMIKAND SHIKAMPURI KEBAB** 900  
Pan fried elephant yam patty stuffed with onion & yoghurt
- **BHARWAN PANEER TIKKA** 900  
Cottage cheese stuffed with dry fruits, cooked in tandoor
- **DAHI KE KEBAB** 900  
Pan seared mouth melting yoghurt patty with assorted nuts & dry fruits

# Comfort Food

3

- **KEEMA PAV** 1000  
Mutton mince cooked with regional spices served with butter softened pav
- **CHICKEN KATHI ROLL** 1000  
Spicy chicken mixture rolled in soft paratha
- **PANEER KATHI ROLL** 1000  
Cottage cheese with regional spices rolled in soft paratha
- **PAV BHAJI** 1000  
Spiced vegetable curry served with butter softened pav



# Main Course

3

- **DUM KI NALLI** 1400  
Braised lamb shanks
- **KEEMA KALEGI** 1400  
Lamb mince & liver cooked together with onion & tomato masala
- **NELLORE KODI KURA** 1200  
Chicken curry flavored with curry leaves & tamarind
- **BHARWAN ALOO KA KORMA** 1000  
Potato stuffed with cottage cheese, dry fruits & chillies in cashewnut & onion gravy
- **BHARWAN SUBZ KOFTA** 1000  
Cottage cheese & vegetable dumplings
- **DAKHANI SAAG** 1000  
Spinach & dill leaves tempered with whole red chillies, garlic & cumin
- **DAL E ADAA** 1000  
Black lentils, finished in cream & butter
- **THOTTAKURA TOMATO PAPPU** 750  
Yellow moong lentils tempered with amaranth leaves

# Biryani & Pulav

3

- **HYDERABADI KACHHE GOSHT KI BIRYANI** 1250  
Lamb, fragrant basmati rice, served with mirchi ka salan & raita
- **AMEER KHWANI BIRYANI** 1250  
Lamb, fragrant basmati rice & topped with seekh kebab served with mirchi ka salan & raita
- **HYDERABADI DUM MURGH BIRYANI** 1250  
Chicken, fragrant basmati rice, served with mirchi ka salan & raita
- **SUFİYANI MURGH YAKHANI PULAO** 1250  
Chicken, seasoned rice accompanied with raita
- **SUBZ GULEZAR BIRYANI** 1000  
Mélange of seasonal vegetables, fragrant basmati rice, served with mirchi ka salan & raita

# Assorted Indian Breads

3

- **CHOICE OF INDIAN BREADS (3 NOS.)**

500

Roti

Laccha Paratha

Akbari Kulcha

Masala Kulcha

Afghani Kulcha

# Dessert

3

- **JAUZI HALWA**

Sprouted wheat flour, milk & saffron

550

- **DOUBLE KA MEETHA**

Deep fried bread pudding

550

- **KHUBANI KA MEETHA**

Stewed apricots

550

# Non-Vegetarian Menu

- Bhatti Da Murg
- Mutton Ki Shammi
- Tawa Macchi
- Prawn Ghee Roast
- Mutton Rogan Josh
- Aloo Gadda Vepdu
- Lehsoori Bhutta Palak
- Dal E Adaa
- Murgh Yakhani Pulao
- Warqi Paratha & Tawa Paratha
- Khubani Ka Meetha
- Jauzi Halwa

# Vegetarian Menu

- Kasoori Paneer Tikka
- Zimikand Shikampuri Kebab
- Tandoori Aloo
- Paneer Butter Masala
- Subz Nizami Handi
- Aloo Gadda Vepdu
- Lehsooni Bhutta Palak
- Dal E Adaa
- Yakhani Vegetable Pulao
- Warqi Paratha & Tawa Paratha
- Khubani Ka Meetha
- Jauzi Halwa

**For 4 Guests INR 7500+ Taxes | For 2 Guests INR 4000+ Taxes**



CELESTE



# Soup

3

<b>HOT &amp; SOUR SOUP SEAFOOD</b> Assorted vegetables, prawns & fish	700
<b>SEAFOOD LAKSA</b> Prawn broth with macadamia nuts, coconut milk, noodles, burnt garlic, sprouts & tofu	700
<b>HOT &amp; SOUR SOUP CHICKEN</b> Assorted vegetables & chicken	700
<b>CHICKEN MANCHOW SOUP</b> Spicy chicken soup	700
<b>MINISTRONE SOUP</b> Vegetable broth with tomato & basil	700
<b>HOT &amp; SOUR VEGETABLE</b> Assorted vegetables	700
<b>VEGETABLE LAKSA</b> Vegetable broth with macadamia nuts, coconut milk, noodles, burnt garlic, sprouts & tofu	700

# Appetizer

3

<b>BUTTER CHILI GARLIC PRAWNS</b> Prawns tossed with chilli & scallion	1350
<b>THREE PEPPER SCHEZWAN CHICKEN</b> Chicken with schezwan peppers & soy	1100
<b>GARLIC &amp; SCALLION CHICKEN</b> Tandoor roasted pulled chicken in a rich tomato gravy, finished with white butter & cream	1100
<b>TAMARI GINGER CHICKEN SKEWERS</b> Chicken marinated with coriander, ginger & tamari, charred on lemongrass skewers	1050
<b>PANKO CRUSTED FISH FINGER WITH TARTAR SAUCE</b> Crumb fried fish accompanied with tartar sauce	1050
<b>PAN FRIED PRAWN DUMPLINGS</b>	1050

- **PAN FRIED CHICKEN DUMPLINGS** 1050
- **PAN FRIED MUSHROOM DUMPLINGS** 900
- **PAN TOSSED WATER CHESTNUTS WITH SESAME & CHILLI PLUM DRESSING** 900
- **CRISPY VEGETABLE SALT N PEPPER** 900  
Fried vegetable tossed with onions & fresh chilli
- **VEGETABLE SPRING ROLLS** 900  
Deep fried vegetable stuffed rolls
- **SALAD GRECQUE** 800  
Greek salad, cucumber, Roma tomatoes, red onion & feta with kalamata olives, herb & garlic vinaigrette

## Pasta

3

- **FUSILLI PESTO WITH CHICKEN** 1200  
Fusilli, creamy pesto sauce, chicken & pine nuts accompanied with garlic bread
- **SPAGHETTI ARRABBIATA WITH CHICKEN** 1200  
Spaghetti, spicy tomato sauce & chicken accompanied with garlic bread
- **SPINACH & RICOTTA RAVIOLI** 1100  
Ravioli, burnt garlic, capers, basil dressed with pommery mustard accompanied with garlic bread
- **PENNE ALA PRINCESS** 1100  
Penne, garlic, tomatoes, basil & pine nuts, accompanied with garlic bread
- **SPAGHETTI AGLIO OLIO** 1100  
Spaghetti garlic, olive oil & chilli, accompanied with garlic bread

## Main Course

3

- **CAJUN CRUSTED FISH WITH WILTED GREENS** 1750  
Fish in Cajun spices, lemon butter sauce

- **PAN SEARED SALMON IN TERIYAKI SAUCE** 1750  
Pan fried salmon in teriyaki sauce
- **SLICED FISH IN SCHEZWAN SAUCE** 1750  
Fried fish in spiced chili & garlic sauce
- **GAENG KIEW WAN KOONG** 1650  
Thai green curry prawns
- **FIVE SPICE FLAVORED PAN SEARED DUCK** 1750  
Duck cooked with soy sauce & five spice
- **PAN SEARED CHICKEN BREAST** 1650  
Served with exotic vegetables, mash potato & jus
- **KUNG PAO CHICKEN** 1650  
Chicken cooked in soy sauce with dry chili & cashew nuts
- **GAENG KIEW WAN KAI** 1450  
Thai green curry chicken
- **GAENG KIEW WAN JE** 1100  
Thai green curry vegetables
- **STIR FRIED CHINESE GREENS** 900  
Wok tossed mélange of vegetables
- **EGG PLANT AND TOFU HOT GARLIC SAUCE** 900  
Eggplant cooked in hot garlic sauce with tofu
- **SWEET AND SOUR VEGETABLES** 900  
Assorted vegetables cooked in sweet & sour sauce

## Rice & Noodles

3

- **SEAFOOD BURNT GARLIC FRIED RICE** 950  
Classic fried rice with seafood & burnt garlic
- **PAD THAI KAI** 950  
Thai style flat noodles with chicken
- **NASI GORENG** 950  
Malaysian chicken fried rice served with prawns wafers & fried egg
- **MIE GORENG CHICKEN** 950  
Spicy chicken noodles Indonesian style

- **VEGETABLE NASI GORENG** 850  
Malaysian vegetable fried rice served with garlic wafers
- **MIE GORENG VEGETABLE** 850  
Indonesian style spicy vegetable noodles
- **PAD THAI JE** 850  
Thai style flat noodles with vegetables
- **VEGETABLE HAKKA NOODLES** 850  
Noodles tossed with vegetables
- **VEGETABLE FRIED RICE** 850  
Pan fried vegetable fried rice
- **JASMINE RICE** 550  
Steamed jasmine rice

## Desserts

3

- **FUDGE BROWNIE** 550  
Walnut brownie topped with melted chocolate
- **DATES PAN CAKE** 550  
Crispy fried stuffed dates wonton laced with honey
- **MANGO COCONUT PUDDING** 550  
Mango flavored pudding with coconut milk

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**IHCL**

**TAJ**

SELEQTIONS

VIVANTA

GINGER

EXPRESSIONS

**TAJ** sats