

Qmin

generated quality cuisine

THE TAJ MAHAL PALACE, MUMBAI

SHAMIANA | GOLDEN DRAGON | SOUK
MASALA KRAFT

menu



DELIVERY GUIDELINES



WITHIN 12KM
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 3:00 PM and 7:00 PM to 11:00 PM
Minimum order value of INR 1000.



SHAMIANA

Sharing Plates & Starters — 3

- **JAITOONI PUDINA PANEER TIKKA** 635
- **AJWAINI CHICKEN TIKKA** 885
- **CHICKEN OR PANEER KATHI ROLL** 735
Grilled chicken tikka or paneer tikka, green apple relish, mint chutney

Nostalgic Shamiana — 3

- **PAV BHAJI** 585
Classic Bombay street food, spicy mashed potatoes & vegetable mixture, buttered pav – a local bread
- **KHEEMA MUTTER PAV** 785
Bombay street food classic, spiced minced lamb, buttered pav – a local bread
- **GOAN POMFRET CURRY** 1325
Mildly spiced coconut curry flavoured with Garcinia indica rind, steamed Basmati

Sandwiches — 3

All sandwiches are served with roasted corn slaw and fries

- **VEGETABLE CLUB SANDWICH** 735
Russian salad, tomatoes, cheese, iceberg lettuce
- **BAHN MI SANDWICH- TOFU / CHICKEN** 735 / 835
Short Baguette, grilled tofu/chicken, cucumber, pickled daikon, cilantro, carrot, tomato
- **CLASSIC CLUB SANDWICH** 735
Chicken slices, fried egg, ham, cheese, tomatoes, iceberg lettuce

Comfort Mains

3

- **CHOLE KULCHE** 785
Spicy tangy chickpeas, baked leavened bread
- **PANEER BUTTER MASALA** 885
Cottage cheese, fenugreek leaves, creamy tomato gravy
- **MALAI KOFTA** 885
Savoury milk dumpling, saffron gravy
- **BOMBAY VEG TAWA PULAO** 885
Popular Mumbai street food, hot spicy rice with mixed vegetables, date raita
- **BOMBAY CHICKEN TAWA PULAO** 885
Popular Mumbai street food, hot spicy rice mixed with chicken, date raita
- **ORECCHIETTE** 885
Shaped pasta, celeriac cream, basil oil, celeriac chips
- **MULTIGRAIN PIZZA BIANCA** 885
Multigrain, roasted bell peppers, onions, mozzarella, olives
- **PIZZA ORTOLANA** 885
Grilled vegetables, Sun dried tomatoes, buffalo mozzarella
- **MURGH MAKHANWALA** 885
Charred chicken morsels, tomato cashew nut gravy
- **PIZZA POLLO ARROSTO** 935
Roasted chicken, mushrooms, truffle oil, buffalo mozzarella, goat cheese
- **PIZZA CALABRESE** 935
Italian sausage, pepperoni slices, parmesan, mozzarella, onions
- **SLOW ROAST CHICKEN** 935
Pot roasted root vegetable, garlic mushroom, rosemary jus

Craft Burgers

3

All burgers served with roasted corn slaw & steak chips

- **VEGGIE BURGER**

825

Buckwheat Bun, vegan vegetable patty, cucumber, tahini avocado sauce

- **CHICKEN BURGER**

885

Sourdough brioche bun, crispy chicken patty, caramelized onions, chipotle mayo, radish sprouts, gherkins, Monterey Jack cheese

Sides

3

- **INDIAN BREADS**

385

Roti / Paratha

- **STEAMED RICE**

485

Desserts

3

- **SPICED CARROT CAKE**

585

- **BASQUE CHEESECAKE**

585



GOLDEN DRAGON

Dimsum

3

- **TRUFFLE EDAMAME DUMPLING** 775
Dumpling with a filling of edamame and truffle
- **ASPARAGUS CORN DUMPLING** 650
Dimsum with a filling of asparagus and corn
- **CHIU CHOW DUMPLING** 775
Golden Dragon classic Sichuan style dumpling
- **CRYSTAL VEGETABLE DUMPLING** 775
A Cantonese classic dumpling
- **STEAMED CHICKEN SUI MAI** 875
An open faced dumpling filled with chicken, shiitake mushrooms and water-chestnut
- **PRAWN HAR GAU** 875
Prawns and asparagus dumpling

Starters

3

- **HOT & SOUR SOUP VEGETABLE** 600
Hot & sour soup with assorted vegetables and tofu
- **CRISPY VEGETABLES CHILI WILD PEPPER** 1150
Crispy assorted vegetables tossed in chili wild pepper mix
- **STIR FRIED WATER-CHESTNUT GARLIC PEPPER** 1150
Crunchy water-chestnut tossed in homemade garlic sauce
- **POTATO SICHUAN CHILI** 1150
Golden Dragon classic Sichuan style potato
- **SALT & PEPPER TOFU** 1150
Tofu tossed with celery and scallion

Starters

3

- **HOT & SOUR SOUP SEAFOOD** 825
Hot & sour soup with assorted vegetables, prawns and fish
- **HOT & SOUR SOUP CHICKEN** 825
Hot & sour soup with assorted vegetables and chicken
- **THREE PEPPER SICHUAN CHICKEN** 1250
Stir fried chicken with Sichuan peppers and soy
- **SAUTÉ CHICKEN DRY RED CHILI** 950
Sichuan style chicken flavoured with dry red chili
- **CRISPY PRAWN- BUTTER CHILI GARLIC** 1500
Crispy prawns tossed in butter chili garlic sauce
- **STIR FRIED PRAWN GINGER SCALLIONS** 1500
Golden Dragon classic bay prawns tossed in homemade chili oil
- **STIR FRIED FISH, WHOLE GARLIC AND SOYA** 1350
Wok tossed fish with soy, elephant garlic

Main Course

3

- **WOTHIB ASPARAGUS, SOYA CORIANDER SAUCE** 1300
Wothib asparagus tossed in soy coriander sauce
- **EGGPLANT, HOT GARLIC SAUCE** 1300
Eggplants cooked in hot garlic sauce
- **SWEET N SOUR VEGETABLE** 1300
Assorted Vegetable cooked in sweet and sour sauce
- **MALA TOFU** 1300
An old Sichuan classic dish of silken tofu tossed in homemade Sichuan chili sauce
- **ASSORTED VEGETABLES IN BLACK PEPPER SAUCE** 825
Asparagus, water-chestnut, zucchini, peppers, baby corn, bamboo shoots
- **DRY COOKED HARICOT BEANS, DRY RED CHILI & JA CHOI** 950
Crunchy haricot beans tossed with dry red chili and Sichuan vegetable pickled
- **STONE WOK COOKED VEGETABLES, CANTONESE PICKLED CHILI** 1300
Lotus root, snow peas, water-chestnut, carrot, broccoli, shiitake, ginkgo nuts tossed in Cantonese style pickled chili
- **CHICKEN SCHEZWAN SAUCE** 1600
Chicken cooked in a spicy Sichuan sauce
- **KUNG PAO CHICKEN, CASHEW NUTS AND DRY RED CHILI** 1600
Chicken tossed with cashew nuts and dry red chili
- **FIVE SPICE PORK SPARE RIBS** 1800
Pork spare ribs glazed with soy sauce, honey and five spice
- **SLICED LAMB BLACK BEAN SAUCE** 1550
Lamb tossed in roasted black bean sauce
- **LOBSTER BUTTER CHILI OYSTER** 2250
Golden Dragon classic lobster tossed in sweet and spicy sauce
- **SEA BASS, PICKLED GUILIN CHILI** 2250
Chilean sea bass tossed in homemade pickled Sichuan sauce
- **BAY PRAWN, SINGAPORE CHILI SAUCE** 2250
Bay prawns tossed in a Singapore chili sauce with egg
- **CRISPY AROMATIC DUCK** 3300
Crispy duck flavored with five spice powder served with pancakes, spring onion, cucumber, hoisin sauce & plum sauce

Rice & Noodles

3

- **JASMINE RICE** 750
Steamed jasmine rice
- **BURNT GARLIC FRIED RICE VEGETABLES** 850
Classic fried rice with vegetables and burnt garlic
- **BURNT GARLIC FRIED RICE CHICKEN** 950
Classic fried rice with chicken, egg and burnt garlic
- **BURNT GARLIC FRIED RICE SEAFOOD** 1050
Classic fried rice with seafood and burnt garlic
- **FAMOUS GOLDEN DRAGON THREE FLAVOURED NOODLES** 1050
Noodles with three flavour combination of chili oil, sesame oil and vinegar

Desserts

3

- **CHILLED MANGO PUDDING** 850
Mango flavoured pudding with coconut milk
- **BEIJING MILK CAKE COCONUT CRUMBS** 850
A rich and creamy cake with desiccated coconut crumbs



souk

- **CREAM AL THOUM** 600
Garlic aioli sauce
- **CREAM AL THOUM MA HARISSA** 600
Harissa aioli
- **HUMMUS** 1050
Chickpea purée with sesame paste and olive oil -
a favourite across the Middle East
- **HUMMUS BEIRUTY** 1050
Hummus mixed with onions, tomatoes and parsley
- **HUMMUS WITH TRUFFLE OIL** 1050
Hummus drizzled with truffle scented olive oil
- **MOUTTABLE** 1050
A traditional delight from Beirut, char-grilled
aubergine puréed with sesame paste and olive oil
- **MUHAMMARA** 1050
Fiery red pepper, walnuts and pistachio dip from Beirut
- **FALAFEL** 1050
Fried chickpea, garlic and onion nuggets
- **KOLOKITHI** 1150
From the city of Athens, crispy zucchini, yellow squash
and eggplant chips served with garlic yogurt dip
- **BATATA HARRA** 1150
An authentic deep fried potato preparation tossed in
a spicy sauce from Beirut, with a touch of Souk
- **KIBBE** 1500
A Syrian preparation of deep fried ground lamb
and cracked wheat shells filled with pine nuts

Grills

3

- **TURKISH CHILI GRILLED VEGETABLES** 1650
Garden fresh vegetables and cottage cheese marinated with Turkish spice and char-grilled
- **SHEESH TAOUK** 1850
A specialty of char - grilled chicken cooked on skewers, from Tripoli
- **RUBIAN MESHWI** 2250
Prawns marinated in traditional Lebanese spices, char-grilled
- **GRILLED LAMB CHOPS** 2950
Grilled lamb chops marinated with cinnamon, garlic and onion juice originally from Athens

Entree

3

- **SPANAKOS MENEMEN** 1650
A creamy mixture of spinach, potato and feta cheese served in potato pancakes, from Istanbul
- **LEBANESE MOUSSAKA** 1650
Grilled slices of zucchini, squash, aubergine and peppers accompanied with chickpea and tomato, an all-time favourite from Lebanon
- **DIJAJ M'QUALLI** 2250
Chicken cooked with preserved lime, olives and saffron, served with couscous
- **LAMB TAGINE** 2250
Lamb cooked with preserved lime and olives in onion and saffron sauce, served with couscous
- **PRAWN TAGINE** 2250
Prawns cooked with tomatoes, olives and pickled lime in tangy sauce, served with couscous
- **HARISSA SEA BASS** 2250
Pan fried fillet of sea bass marinated with harissa and served on bed of bulgur and crunchy vegetables
- **BAKED LOBSTER** 2950
Sumac flavored lobster dices cooked in a creamy sauce topped with crispy phyllo and baked

Rice

3

- **SOUK PILAF** 800
Arabic raisins, pine nut, pistachio, brown onions and saffron scented rice
- **DIJAJ MAQLUBA** 1000
A traditional Levantine chicken and rice dish, cooked in a pot and served upside down with fried aubergine, pine nuts and pistachios accompanied with creamy yogurt

Breads

3

- **KHOUBZ** 325
Traditional Lebanese bread
- **MNAISH BI ZAATAR** 325
Lebanese bread sprinkled with zaatar spices
- **EISH BALADI** 325
Whole wheat bread sprinkled with zaatar spice and chili flakes
- **SPINACH & COTTAGE CHEESE TALAS KEBABI** 1200
Grilled flat bread, spinach & cottage cheese filling
- **LAMB TALAS** 1200
Grilled flat bread stuffed with spiced ground lamb

Desserts

3

- **BAKLAVA** 850
Traditional Lebanese phyllo and mixed nut pastries
- **OMALI** 850
From the Alexandrian empire, baked phyllo pastry and reduced milk



MASALA KRAFT

Starters

3

- **LACKHA SEEKH** 1050
Char-grilled minced corn kebab cooked on skewers
- **HARE MOONG KI SHAMMI** 1050
Patties of split green gram with golden onion
- **BHATTI KA PANEER** 1050
Cottage cheese marinated with home ground spices cooked in the tandoor, a specialty of Amritsar
- **TANDOORI KUKKAD** 1500
Chicken char-grilled with homemade tandoori masala, a delicacy from Punjab
- **LUCKNAWI SEEKH** 1500
Coarse lamb mince skewered kebabs from Lucknow
- **ACHARI MAHI TIKKA** 2100
Fish cubes flavoured with pickling spices and char-grilled
- **TANDOORI SALMON** 2650
Steaks of blush pink Salmon, spiked with Indian spices, cooked in the tandoor

Main Course

3

- **BHAGARWALI DAL** 1050
A home style preparation of tempered yellow lentil
- **MASALA KRAFT DAL** 1050
Traditional rich North Indian lentil, simmered overnight on a tandoor finished with home churned butter and cream
- **SUBZ KALONJI** 1200
Vegetables tempered with onion seeds

●	RASSEDAR ALOO WADIYAN Curry of dried lentil nuggets and potatoes	1200
●	BHINDI NAINTARA Okra made home style with onions, tomatoes and spices	1200
●	LASOONI PALAK Spinach tempered with garlic	1200
●	NADRU SINGHADE KA CHOWGRA A preparation of lotus stem and water-chestnut spiced with Guntur chili	1350
●	CHILGOZA FALLI SHATAVARI String-less green beans, asparagus and roasted pine nuts tossed with cumin and garlic	1400
●	DHABA CHICKEN CURRY Age-old recipe of Ambala, farm fed chicken made with home ground spices, finished with curd and coriander leaves	1500
●	KALI MIRCH KA MURGA Smoked chicken cooked with a robust flavour of peppercorn	1500
●	BALTI GOSHT A lamb delicacy from Lahore	1700
●	KHADHAI KA JHEENGA Arabian sea prawns tossed with whole spices and chili	2250
●	ALLEPPEY POMFRET CURRY A fish curry from the Malabar coasts, flavoured with raw mango and coconut	2650

Rice & Breads

3

- **TANDOORI ROTI** 385
Whole wheat bread cooked in tandoor
- **PARANTHA** (Laccha / Pudhina / Mirchi) 385
- **KULCHA** (Paneer / Aloo Dhaniya) 385
Enriched bread stuffed with cottage cheese and raisins, cooked in tandoor/ Enriched bread stuffed with potato and coriander, cooked in tandoor
- **NAAN** (Plain / Butter / Garlic / Cheese) 385
Leavened bread cooked in tandoor
- **STEAMED BASMATI RICE** 550
- **SUBZ BIRYANI** 1500
Garden fresh vegetables and basmati rice, cooked with mild spices in dum, an ancient slow cooking technique
- **MURGH MASALENDAR BOMBAY BIRYANI** 1500
Popular chicken biryani spiced with local home ground spices

Accompaniments

3

- **TADKA DAHI** 400
Yogurt tempered with Indian spices
- **BOONDI RAITA** 400
Spiced yogurt with gram flour pearls

Desserts

3

- **ANGOORI RASMALAI** 800
Cottage cheese dumplings poached in a sweetened and reduced saffron milk
- **PISTA JAMUN** 800
Fried dumplings of khoya stuffed with pistachio, served with sweetened syrup
- **KHAJUR BADAM KA HALWA** 800
Derived from Yiddish word “halva”, a sweet confection made from dates and almonds

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