ALL DAY BREAKFAST

Stuffed Paratha 625/-

Pan-grilled whole wheat flat bread with choice of stuffing

Kcal 550/300gm 🐞

Poori Bhaji 625/-

Curried Potatoes served with puffy wheat bread

Kcal 700/250gm 🕸

Dosa 625/-

South Indian crispy pancakeserved plain or with potato filling drumstick and shallot Sambhar, chutneys

Kcal 780/250gm

IDLI 625/-

Steamed South Indian rice and lentil cakes drumstick and shallot sambhar chutneys and mulagapodi

Kcal 756 /200gm

▲ Eggs to Order 625/-

Choice of preparation; poached scrambled omelette or fried crispy potato roesti and pesto flavoured roast tomato

Kcal 270/150gm 🕸 🧐

Homemade Pancake/French toast 625/-

Thick pancake stack / briochetoast topped with mascarpone berrycompote and maple syrup

Kcal 350/ 150gm -

Country house breakfast 800/-

Your choice of eggs served with toasted bread crispy bacon chicken frankfurters and parsley button mushroom served with choice of juice tea or coffee

Kcal 711/150gm 🌔

Malabar Naadan Breakfast 800/-

Steamed rice puttu or Idiappam with black gram curry or egg masala and served with Kerala chai

Kcal 470/300gm 🕏

■ Syrian Christian Breakfast 875/-

Crustaceans Mustard Nuts Sesame Celery

Choice of Chicken Mutton or vegetablestew cooked with mild spices in coconut milk Served with appam fermented rice hoppers

Kcal 866/300gm



However, calory needs may vary)

SHARINGPLATES&STARTERS

Mushroom Veloute 425/-

Creamy mushroom soup enhanced with por cini reduction and forest mushrooms

Kcal 244/150gm

▲ Shorba 425/-

Spiced Indian soup choice of dal shorba or Jehangiri chicken shorba Kcal 700/150gm

Zuppa Di Pomodoro 425/-

Slow cooked plum tomato coulis, torn basil, toasted focassia croutons Kcal 425/150gm

Warm mushroom and cheese bruschetta 650/-

Squeaky mushrooms baked on baguette with parmesan and thym served with house salad and Salsa Verde Kcal 462/150gm

Crab Cake 650/-

Pan seared herbedcrab galettes with wasabi oil served with house salad Kcal 300/150gm

Kebab Platter 950/850/-

NV: kebab e bhannu pudhina aurkali mirch fish tikka galouti kebab Kcal 833/250gm

V: laalmirchka paneer tikka kasundiphool phaldari kebab Kcal 334/250gm

Cochin shrimps 975/-

Plancha grilled local prawns with spicy ethnic marinade Kcal228/200gm

Smoked salmon 775/

Smoked norwegian salmon guacamole caper berries and mustard shoots Kcal364/200gm

■ Bhattika murg 850/-

Charcoal cookedspring chicken with chilly and yogurt marinade Kcal 1041/180gm 🥜

▲ Galouti Kebab 850/-

Meltin the mouth mildly spiced minced lamb cake on flaky saffron bread

Kcal 1256/200 gm

Please inform our associate if you are allergic to any Ingredients. All prices are in Indian rupees and subject to government taxes *

(a) > 23 Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Alergents

Crustaceans Mustard Nuts Sesame Celery

Vegetarian Non-Vegetarian

(An average active adult requires 2000 KCAL energy per day, However, calory needs may vary)

BURGERS

Vegetable Protein burger 850/-

Curry flavoured minced vegetable and potato galettein sesam bun topped with sliced cheese

Kcal 759/250 gm

▲ Chargrilled tenderlion Burger 875/-

Plancha grilled tenderloin patties slow cooked onion gherkins topped with cheese in multigrain bun

Kcal 1715/250gm

■ BBQ Chicken & cheese burger 875/-

Grilled chicken cakes Smokey bbq marinade grilled onions topped with fried egg and cheese in sesame bun

Kcal 1416/250gm 🏶 📗 🚜

SANDWICHES & SALADS

Pita wrap with choice of garlic chicken or grilled vegetable filling Kcal /1668/680/250gm

Pesto grilled vegetable focassia sandwich 850/-

Grilled vegetables in toasted focassia with basil pesto and cheese melt served with chips **Kcal 1119/250gm**

Malabar Club Sandwich 850/-

Toasted triple decker sandwich pulled chicken fried egg crispy bacon tomato cheese iceberg lettuce

Kcal /1791/250 gm **

▲ Chicken tikka sandwich 850/-

Spiced chicken tikka filling in brown bread and grilled

Kcal 969/300gm

Beet Salad with spiced figs 600/-

Beet carpaccio and poached figs with micro crops and walnut crumble Kcal 177/180gm

Sprout and Quinoa Salad 600/-

Crustaceans Mustard Nuts Sesame Celery

Quinoa grains and sprouted beans bell peppers raw mango and toasted sunflower seeds with black salt and cumin vinaigrette

Kacl 944/250gm



Home style Caesar Salad 600/-

Torn cos lettuce tossed with caesar dressing chunky garlic croutons smoked salmon quail eggs anchovies and shaved parmesan

Kacl 1092/200gm 📗 🤄 🍍

TAJ AUTOGRAPH COLLECTION

Autograph dishes curated by ourchefs from the world of Taj

Cobb Salad 950/-

An American garden salad of chicken bacon chopped avocado lettuce tomato hard boiled egg coriander with spring onion and buttermilk dressing : pierre hotel New York

Kacl 1732/200gm

■ Fish & Chips 1050/-

White fish fillet fried in beer batter with chips mushy peas tartar sauce and fresh lemon: St. James Court London

Kacl 593/250gm #

Fish Exotica 1050/-

Fish and shrimp coconut curry with tomato and aubergine sambol lemongrass and fresh turmeric served with an Asian herb salad crispy shallots brown and white rice: Taj Exotica Maldives Kacl 1156/250gm

Chicken Bunny Chow 1050/-

A traditional South African street food hollowed out soft bread bun filledwith Durban style chicken and vegetable curry: Taj Capetown SouthAfrica

Kcal 1436/300gm

Chickenor Paneer Kathi Roll950/-

Grilled chicken tikka or paneer rolled sandwich kachumber and mint chutney

Taj Palace New Delhi

Kcal 362/310/180gm ·

NasiGoreng 1050/-

Indonesian spicy rice tossed with vegetables and shrimp topped with fried egg Vivanta by Taj-Rebak Island Langkawi

Kcal 580/250gm



Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten

Crustaceans Mustard Nuts Sesame

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VIACOCHIN - SYRIAN CHRISTIAN

• Mushroom and cashew curry 700/-

Tender cashew and mushrooms stewed in coconut cream with aromatic spices

Kacl 868/250gm 🏻 🖖 🧻 🛭

Drumstick and ullitheeyal 700/-

Curried drumsticks and shallot onion in roasted coconut gravy aromated with garam masala and finished with tamarind spicy and tangy curry

Kcal 843/250gm 🤎 📗

Thoran 650/-

Day's special home style vegetable preparation finely cut local vegetables tempered mustard chilly and curry leaf and finished with grated coconut

Kcal 256/200gm

▲ Kerala Fish Curry 950/-

Regional speciality from central Kerala king fish cubes in ground coconut curry with

Kcal 681/250gm

▲ Karimeen Pollichathu 950/-

Exotic local fish also known as pearl spot a local delicacy from the backwaters whole fish wrapped in banana leaf and cooked with shallot and chilly masala

Kcal 974/300gm

▲ Kozhivarutharacha curry 950/-

Chicken morsels cooked with spices crushed coriander and finished with coconut cream served with Kallappam

Kcal 965/250gm

■ Erachivarattiyathu 950/-

Cubed buffalo meat tenderloin or Mutton cooked with dry masalas flavored with crushed pepper

Kcal 1008/250gm

COMFORT CURREIS

Chole kulcha 850/-

Well-cooked Kabuli Chana in a spicy gravy served with tandoori kulcha

Kcal763/250gm



Paneer bemisal 800/-

Malai paneer in choice of preparation palak paneer paneer Makhani or Kadai paneer Kacl 143/250gm

Subzi ki tokri 800/-

Home style preparation of your choice of vegetables Bhindi naintara aloo Methi Ghobi Mutter

Kacl 1074/250gm

Dal (lentils) 750/-

Choice of tempered moong beans or black dal infused with butter Kacl 888/250gm

Chicken lababdar 950/-

Chicken tikka simmered in rich tomato curry

Kacl 1042/250gm 👑



Kashmiri lamb roganjosh 950/-

Slow cooked mutton preparation in spicy gravy

Kacl 1225/250gm

Lahori Fish Tikka Masala 950/-

Tandoor cooked fish morsels with Lahore style cury

Kacl 364/250gm

BIRYANI

Subz Biriyani 850/-

Vegetable cooked with aromatic basmathi rice served with raita

Kacl 1586/350gm

▲ Chicken Biriyani 950/-

Chicken cooked with aromatic basmathi rice served with raita

Kacl 1396/350gm

■ Mutton Biriyani 950/-

Lamb, cooked with aromatic basmathi rice served with raita

Kacl 1587/350gm

GRILLS AND MORE

Arabian sea- sea bass 1100/-

Pan seared local barramundi fillet caper salt mixed grain risotto and salsa Verde

Kacl 635/250 gm

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Vegetarian Non-Vegetarian

Alergents

Moluscs Eggs Fish Lupin Soya Milk



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Crustaceans Mustard Nuts Sesame

▲ Chicken breast 950/Pan seared chicken bread with sauteed spinach served with barley risotto roast gravy
Kacl 1596/300 gm
 ▲ Fillet mignon 1100/Grilled tenderloin fillet steak bouquet ere of vegetable Potato puree red wine just

Grilled tenderloin fillet steak bouquet ere of vegetable Potato puree red wine jus finished with blue cheese

Kacl981/300 gm

▲ Lamb shanks 1100/-

Slow lamb shanks with red wine reduction and creamy polenta Kacl 1227/300 gm

■ Pork Chops 1100/-Slow pork shanks with red wine reduction and creamy polenta Kacl 834/300 gm

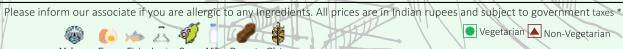
Malfatti 950/-Spinach and ricotta dumplings baked in plum tomato sauce Kacl 919/200 gm

Marinara 950/Seafood and plum tomato sauce with choice of pasta
Kacl 898/200 gm

Carbonara 950/Choice of pasta with bacon parmesan and egg yolk sauce
Kacl 971/250 gm

▼ Tenderloin bolognaise 900/-Slow cooked tenderloin sauce with plum tomato and wine-Kacl 519/250 gm

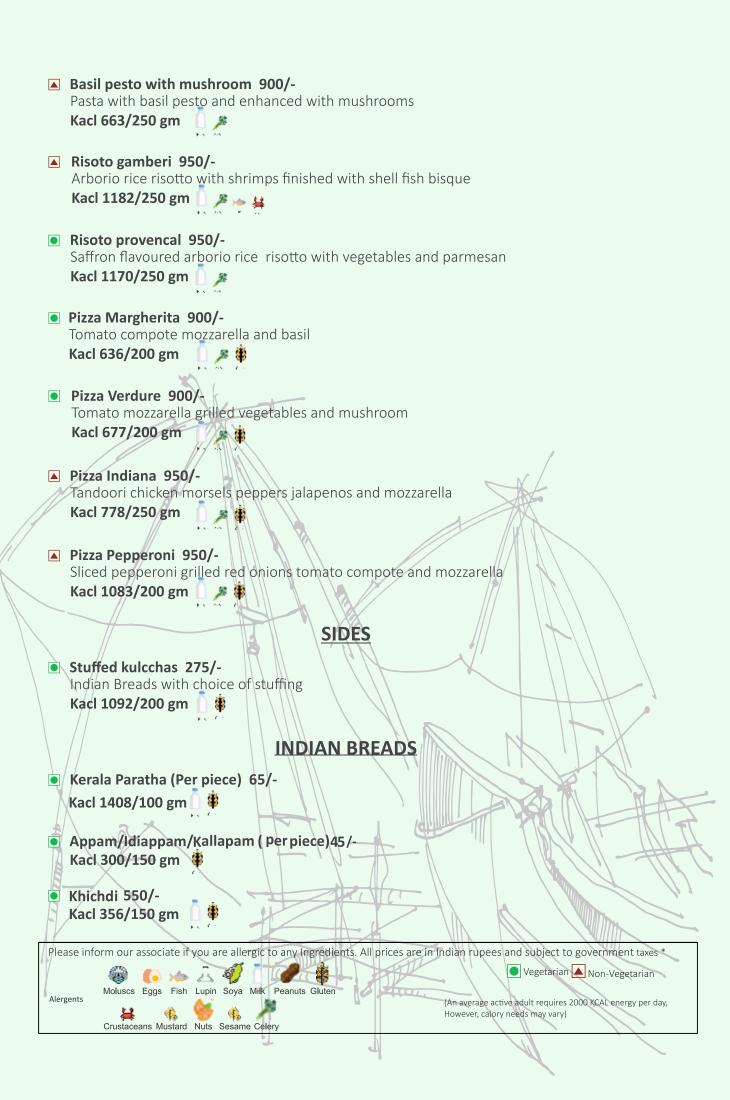
Arrabbiata 900/-Choice of pasta with spicy tomato salsa and fresh basil Kacl 851/250 gm



Moluscs Eggs Fish Lupin Soya Milk Peanuts Glu
Crustaceans Mustard Nuts Sesame Celery

Alergents

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Pulao with choice of toppings 350/-Kacl 707/200 gm Curd rice 350/-Kacl 249/200 gm Steamed Rice 300/-Kacl 267/150 gm 🕸 French Fries 325/-Kacl 330/200 gm 🕸 Yogurt/ Raitha 175/-Kacl 169/100 ml Fresh Cut fruits 350/-Kacl 36/150 gm DESSERTS 450/-Sugar free almond cake Kacl 623/125 gm ■ Warm Chocklate pudding Kacl 599/125 ■ Molten Chocklate pudding raspabery compote ice cream Kacl 599/125 gm Cheese cake cold cheese cake with passion fruit extract Kacl 478/180 gm **▲** Vanilla creme brulee classical brulee infused with vanilla Kacl542/180gm 🧶 ▲ Ice cream gateaux Triple layered ice cream cake glazed with Chocolate Kacl427/175 Gulab jamun Deep fried sweetened milk dumplings served with ice cream Kacl833/120gm Payasam of the day Ethnic Kerala dessert Kacl493/120ml Please inform our associate if you are allergic to any Ingredients. All prices are in Indian rupees and subject to government taxes * Vegetarian Non-Vegetarian Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Alergents (An average active adult requires 2000 KCAL energy per day, Crustaceans Mustard Nuts Sesame Celery However, calory needs may vary)

BEVERAGES

Homemade lemonade Kacl 110/220ml	328/-
Ginger ale Kacl 108/300ml	328/-
Tonic water Kacl 72/300ml	303/-
Canned Juice Kacl 120/220ml	298/-
Iced Tea Kacl 60/220ml	298/-
Areated water Kacl 88/300ml	238/-
Mineral Water	238/-
Sparkling Water	330/-
Tea/Coffee Kacl 20/220ml	250/-
Choice of fresh fruit juice Kacl 60/140ml	300/-
Choice of Milk shakes Kacl 328/220ml	300/-
Lassi Kacl 386/220ml	300/-
Cold Coffee Kacl 190/220ml	300/-
Butter Milk Kacl 386/220ml	300/-
Tender Coconut Water Kacl 80/150ml	236/-

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Alergents

Crustaceans Mustard Nuts Sesame Celery

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