

APPETIZER

SEAFOOD, POULTRY AND MEAT

- ▲ **JASMINE AND GIN PRAWN TIKKA**
299 kcal | 180 g chargrilled succulent prawns flavoured
 with jasmine and drizzled with gin 2450
 🦀 🥤 🌿 🌳
- ▲ **VARQUI CRAB**
206 kcal | 160 g layers of crab meat, tandoori shrimp on crisp filo sheet 1830
 🥤 🌿 🦀 🌳
- ▲ **CRUSTACEAN SALAD**
168 kcal | 150 g crab and lobster tossed with fresh organic greens,
 kasundi vinaigrette 1700
 🥗 🦀 🌳
- ▲ **ACHARI HALDI FISH TIKKA.....**
209 kcal | 180 g clay oven roasted king fish marinated with organic turmeric pickle 1650
 🥤 🐟 🌿 🌳
- ▲ **MURG METHI MALAI SOUFFLÉ.....**
351 kcal | 150 g creamy chicken favoured with fenugreek served as a soufflé 1530
 🥤 🌿 🍳
- ▲ **CHICKEN GALAWAT.....**
369 kcal | 180 g melt-in-your-mouth baked minced chicken tart
 with green pea pesto 1530
 🥤 🥗 🌿 🌳
- ▲ **DHUNGAR PATTHAR KE KEBAB**
329Kcal | 180 g lamb cooked over stone served in live smoke
 with peanut and fig chutney 1530
 🥗 🌳

Kindly inform us if you are allergic to any food ingredients























🟢 Vegetarian ▲ Non-Vegetarian ✓ Vegan

List of Allergens:

Milk 🥛 Nuts 🌰 Gluten 🌾 Mustard 🌿 Molluscs 🐚 Eggs 🍳 Fish 🐟 Lupin 🌱
 Soya 🥥 Peanuts 🥜 Crustaceans 🦀 Sesame 🌱 Celery 🌿 Sulphites 🧪

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



VEGETARIAN

-  **FLOWER CHAAT**
155 kcal | 140 g crispy flower fritter chaat with green pumpkin mash 1350
  
-  **PALAK PATTA CHAAT**
306 kcal | 140 g tangy spinach dumplings layered between crispy spinach leaves 1200
-  **GULNAR PANEER**
301 kcal | 150 g seasoned cottage cheese stuffed with morning glory spinach seeds 1200
 and pomegranate  
-  **CORN KE KEBAB**.....
280 kcal | 140 g corn delicacy stuffed with mint potato and garlic chutney 1200
-  **MUSHROOM MIRCH MALAI**.....
157 kcal | 150 g pickled mushrooms tossed with single cream and garlic 1200
  
-  **GALOUTI THREE WAYS**
331 kcal | 150 g galouti kebabs of broccoli, kidney beans
 and beetroot cooked over griddle 1200
  
-  **VARQUI KHUMB**
405 kcal | 160 g layers of spiced mushroom, masala morel on crisp filo sheet 1200
 
-  **VARQ GARDEN GREEN**
185 kcal | 160 g garden vegetables drizzled with edible flower dressing
 and fermented kale jelly 1200
-  **CHILLED MASALA POT**.....
180 kcal | 360 g old Delhi's signature chaat served with saffron lassi 1200
 

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



SOUP

	CHICKEN POTLI MASALA BROTH	
	175 kcal 180 g chef's special aromatic clear chicken broth	830
		
	LAMB AASH	
	154 kcal 180 g a long lost recipe of lamb broth cooked overnight with ground spices	830
	 	
	DRUMSTICK LEAF SOUP	
	168 kcal 180 g drumstick leaves cooked with southern spices	770
	  	
	KHUMB NIMBU KA RASSA	
	185 kcal 180 g lemon flavoured wild mushroom soup	770
		

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ENTRÉE

- 
TIRFAL MASALA SEA BASS
408 kcal | 180 g marinated with Goan pepper served
 with green pea mash and mushroom 4600

- 
DUCK CONFIT
391 kcal | 180 g five spiced duck leg and breast pan-seared with
 caramelised onion quinoa pulao 3600




- 
PEPPER PRAWN
328 kcal | 180 g prawns cooked with dehydrated spices served
 with black coconut rice 2800

- 
BAMBOO CHICKEN
354 kcal | 180 g succulent pieces of chicken with herbs, fired in bamboo stem 1830
 served with jasmine rice
- 
DILLI-6 CHICKEN CURRY
315 kcal | 180 g old Delhi style tandoori chicken served with aromatic curry 1830















- 
GONGURA LAMB
348 kcal | 180 g lamb shank and tender pieces of braised lamb
 with sorrel leaves strudel 1920

- 
SAFEDA LAMB BIRYANI
466 kcal | 180 g juicy lamb cooked with Indian spices layered in
 between aromatic basmati rice 1920


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VEGETARIAN

- 

BAIGAN KA BHARTA.....

262 kcal | 160 g deconstructed smoked eggplant mash served in a tart

1250
- 

PANCHDHAAN KHICHADA.....

328 kcal | 180 g five grain porridge served with assorted Rajasthani accompaniments

1250
- 

CHENNA PANEER

366 kcal | 160 g homemade cottage cheese tossed with fresh green garlic

1250
- 

AMRITSARI WADI

471 kcal | 160 g lentil and gram flour dumplings tossed in yoghurt curry

1250
- 

BHINDI TWO WAYS

417 kcal | 160 g cashew nut tossed okra and kurkuri bhindi served with salan gravy

1250
- 

ALOO GOBI BROCCOLI

466 kcal | 160 g potatoes, cauliflower and broccoli sautéed with Indian spices

1250
- 

TAMATAR AUR JAITOON KE KOFTE

356 kcal | 160 g creamy olive stuffed in sundried baby tomato and cheese dumpling

1250
- 

GUCCHI CHOLE PULAO.....

327 kcal | 160 g melange of chickpeas and Kashmiri morels tossed with saffron basmati rice

















1250

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ACCOMPANIMENT

- 

LASOONI PALAK.....



135 kcal | 80 g fresh spinach tempered with garlic




450
- 

ALOO ROAST.....


223 kcal | 80 g baby potatoes stuffed with ginger, green chillies, cheese and spinach





450
- 

DAL METHI


197 kcal | 80 g melange of tempered yellow and red lentils with a tinge of fenugreek leaves




450
- 

DAL TADKA



197 kcal | 80 g yellow lentils tempered with cumin seeds




450
- 

LAL MOTH KI MAHARANI.....



244 kcal | 80 g red lentils simmered overnight and enriched with chef's special recipe

450
- 

PAPAD KA KHAZANA.....

466 kcal | 80 g assorted papad with trio of chutney and organic pickle


















450

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RAITA AND CURD

- 



ORGANIC VEGETABLE RAITA.....
37 kcal | 150 g yoghurt with cucumber, carrot and tomato

450


- 


BASIL RAITA
65 kcal | 150 g yoghurt with pesto, basil seeds and fried basil

450



- 

BURRANI RAITA
49 kcal | 150 g fried garlic, chilli yoghurt

450






BREAD SELECTION

- 




LEMON LEAF NAAN
113 kcal | 1 pc naan flavoured with lemon leaf paste

300



- 




AMRITSARI KULCHA.....
126 kcal | 1 pc Amritsari kulcha stuffed with potato and ground spices

300



- 

CAMEMBERT AND TRUFFLE NAAN
88 kcal | 1 pc truffle crusted naan stuffed with camembert cheese

300



- 















GLUTEN FREE NAAN.....
102 kcal | 1 pc clay oven cooked gluten free naan

300













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	KHAMEERI ROTI	
	89 kcal 1 pc overnight fermented whole wheat flour bread	270
	 	
	BAJRA KI MISSI	
	84 kcal 1 pc traditional millet flour bread cooked and served on mud griddle	270
		
	TANDOORI ROTI	
	82 kcal 1 pc whole wheat flour bread cooked in clay oven	230
		
	NARANGI SHEERMAL	
	100 kcal 1 pc steamed sweet Indian bread with orange flavoured liqueur	300
	 	
	MANDUA ROTI	
	114 kcal 1 pc traditional Uttarakhand ragi flour bread	250
		

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



DESSERT

-  **DIFFERENT STROKES**
110 kcal | 120 g trio of crispy jalebi with saffron, passion fruit reduction, fennel and black pepper crust 800
  
-  **BADAM KA HALWA, KHURMANI KA MEETHA MILLE-FEUILLE**.....
445 kcal | 120 g almond saffron pudding, stewed apricot puff pastry 800
  
-  **FLAVOURS OF YOGHURT**
243 kcal | 120 g shrikhand, aamrakhand and mishti doi 750

-  **ORANGE KHEER**
174 kcal | 120 g quinoa and orange pudding cooked in reduced milk and nuts 750
 
-  **CRISPY KALAKAND**.....
114 kcal | 120 g home-made milk dumpling stuffed with blueberries 800
  
-  **SHAHI TUKDA**
114 kcal | 120 g rich bread pudding flavoured with saffron and cardamom 800
  
-  **CHOICE OF SORBET**.....
114 kcal | 120 g pineapple or lychee, guava or raw mango sorbet 750
-  **TRIO OF INDIAN ICE CREAMS**
297 kcal | 120 g palm jaggery kulfi, filter coffee kulfi, and saffron yoghurt kulfi coated with chocolate  750

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TEA SELECTION

TAJ BLEND

1 kcal | 150 ml A Taj Signature tea blended with Assam and Darjeeling to combine flavour and taste to suit a wide variety of palate 700

DESI CHAI

VARQUI SPECIAL

1 kcal | 150 ml a signature blend by master tea sommelier 700

GINGER N LIME

5 kcal | 150 ml a robust combination of orthodox leaves and fresh ginger, with a hint of lemon grass picked from the Himalayan foothills 700

CARDAMOM CREAM

70 kcal | 150 ml full cream milk simmered with green cardamom pods 700



KESAR KI KAHANI.....















46 kcal | 150 ml Kashmiri saffron steeped overnight in spring water and served with a touch of honey, recommended with the meal 700

We serve milk and Sweeteners as an optional with all tea and coffees.
1 Milk Serving = 20 ml (contains 14 kcal)

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VEDIC TISANE

centuries old Indian wisdom utilized to improve the well being

AADHAVAN.....

1 kcal | 150 ml an artful blend which combines the freshness of mint with palate cleansing properties of fennel 700

ARJUNA.....

1 kcal | 150 ml handpicked Himalayan herbs and bark of arjuna with cholesterol reducing properties 700

SAMA

1 kcal | 150 ml a light grassy concoction of chamomile and brahmi that relaxes muscles and relieves tension 700

ANASPHAL.....

1 kcal | 150 ml an aromatic combination of Darjeeling first bloom, star anise and mint which forms a rounded flavour on the palate 700

THE CLEANSER

VARQUI KAPHILE GREEN TEA

1 kcal | 150 ml rolled tea leaves with a sweet taste and a hint of toasted character 700

KADI PATTI CHA

1 kcal | 150 ml pleasant combination of lemon grass blended with aromatic curry leaf 700

VAN GULAB

1 kcal | 150 ml a collection of exotic flowers having a sweet wood flavour and a heady fragrance of wild roses 700















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COFFEE SELECTION

Espresso

29 kcal | 30 ml

Doppio

36 kcal | 60 ml

Ristretto

29 kcal | 25 ml

TAJ ARTISIAN COFFEE BLEND

36 kcal | 150 ml 80% Arabica, 20% Robusta blend. Rich, full bodied combination of sweet and brisk flavour with distinctive taste 700

TAJ FILTER COFFEE 100% ARABICA

36 kcal | 150 ml tones of sugar, fruits and berries, with a touch of mellow caramel 700

*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires **2000 kcals** of energy per day. However, the actual calories needed may vary per person*















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