

Qmin

generated quality cuisine

EXPERIENCE TAJ@HOME

Now order our signature dishes from your favourite restaurants.

THE TAJ MAHAL PALACE

SHAMIANA | GOLDEN DRAGON | SOUK

menu



DELIVERY GUIDELINES



WITHIN 8KM
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 1500.



SHAMIANA

Sharing Plates & Starters — 3

- **Dhaniya Paneer Tikka** 675
Apricot, almond slivers, corn chat, pickled mango dip
- **Chicken or Paneer Kathi Roll** 750
Grilled chicken tikka or paneer tikka, green apple relish, mint chutney

Nostalgic Shamiana — 3

- **Pav Bhaji** 685
Classic Bombay street food, spicy mashed potatoes & vegetable mixture, buttered pav – a local bread
- **Kheema Ghotala** 785
Bombay street food classic, spiced minced lamb, egg, 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 Asian slaw

- **Vegetable Club Sandwich** 685
Russian salad, tomato, cheese, iceberg lettuce
- **Vegetarian Panini sandwich** 685
Herbed mushroom, grilled pimentos, avocado, provolone cheese, pesto mayonnaise
- **Classic Club Sandwich** 685
Chicken slices, fried egg, ham, cheese, tomato, iceberg lettuce

Comfort Mains

3

- **Chole Kulche** 885
Spicy tangy chickpeas, baked leavened bread
- **Paneer Butter Masala** 885
Cottage cheese, fenugreek leaves, creamy tomato gravy
- **Methi Malai Matar** 885
Green peas, cashewnut, cream, tempered fresh fenugreek leaves
- **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 with chicken, date raita
- **Orecchiette** 885
Shaped pasta, black garlic, Parmesan cream sauce, cherry tomato salsa
- **Multigrain Pizza Bianca** 885
Multigrain, roasted bell peppers, onions, mozzarella, olives
- **Pizza Verdure Grigliate** 885
Artichoke, grilled vegetables, olives, sun-dried tomatoes, buffalo mozzarella
- **Chooza Kalmi Makhani** 985
Charred chicken morsels, tomato cashew nut gravy, fenugreek pulao
- **Pizza Pollo Arrosto** 985
Roasted chicken, mushrooms, truffle oil, buffalo mozzarella, goat cheese
- **Pizza Calabrese** 985
Italian sausage, pepperoni slices, parmesan, mozzarella, onions
- **Herb Butter Roast Chicken** 985
Sauté potatoes, garlic mushrooms, rosemary jus

Craft Burgers

3Q

All burgers are served with Asian slaw & steak chips

- **Falafel Burger** 825
Sesame brioche bun, falafel patty, tahini, pickled onion, Greek feta, hummus
- **Chicken Burger** 825
Sourdough brioche bun, crispy chicken patty, caramelized onions, chipotle mayo, radish sprouts, gherkins, Monterey jack cheese

Sides

3Q

- **Indian Breads** 385
Roti / Naan / Parantha
- **Steamed Rice** 485

Desserts

3Q

- **Salted Caramel & Sau Thome Chocolate Pot, Citrus Shortbread Biscuits** 585
- **Shrikhand Cheese Cake, Charoli Nut Crumble** 585



GOLDEN DRAGON

Dimsum

3

- **TRUFFLE EDAMAME DUMPLING** 750
Dumpling with a filling of edamame and truffle
- **ASPARAGUS CORN DUMPLING** 750
Dimsum with a filling of asparagus and corn
- **STEAMED CHICKEN SUI MAI** 850
An open faced dumpling filled with chicken, shiitake mushrooms and water chestnut
- **PRAWN HAR GAU** 850
Prawns and asparagus dumpling

Starters

3

- **HOT & SOUR SOUP VEGETABLE** 775
Hot & sour soup with assorted vegetables and tofu
- **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
- **CRISPY VEGETABLES CHILLI WILD PEPPER** 1150
Crispy assorted vegetables tossed in chilli wild pepper mix
- **THREE PEPPER SICHUAN CHICKEN** 1250
Stir fried chicken with Sichuan peppers and soy
- **CRISPY PRAWN- BUTTER CHILLI GARLIC** 1500
Crispy prawns tossed in butter chilli garlic sauce

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
- **CHICKEN SCHEZWAN SAUCE** 1750
Chicken cooked in a spicy Sichuan sauce
- **KUNG PAO CHICKEN, CASHEW NUTS AND DRY RED CHILLI** 1750
Chicken tossed with cashew nuts and dry red chilli
- **BAY PRAWN, SINGAPORE CHILLI SAUCE** 2250
Bay prawns tossed in a Singapore chilli sauce with egg
- **FIVE SPICE PORK SPARE RIBS** 1800
Pork spare ribs glazed with soy sauce, honey and five spice
- **CRISPY AROMATIC DUCK** 3500
Crispy duck flavored with five spice powder served with pancakes, spring onion, cucumber, hoisin sauce & plum sauce

Rice & Noodles

3

- **FAMOUS GOLDEN DRAGON THREE FLAVOR NOODLES** 1250
Noodles with three flavour combination of chilli oil, sesame oil and vinegar
- **BURNT GARLIC FRIED RICE VEGETABLES** 1050
Classic fried rice with vegetables and burnt garlic
- **BURNT GARLIC FRIED RICE CHICKEN** 1150
Classic fried rice with chicken, egg and burnt garlic
- **BURNT GARLIC FRIED RICE SEAFOOD** 1250
Classic fried rice with seafood and burnt garlic
- **JASMINE RICE** 750
Steamed jasmine rice

Dessert

3

- **CHILLED MANGO PUDDING**

Mango flavoured pudding with coconut milk

850



souk

- **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
- **MOUTABEL** 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 yoghurt 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
- **CREAM AL THOUM** 600
Garlic aioli sauce
- **CREAM AL THOUM MA HARISSA** 600
Harissa aioli

Grills



- **TURKISH CHILLI GRILLED VEGETABLES** 1650
Garden fresh vegetables and cottage cheese marinated with Turkish spice and char-grilled
- **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
- **SHEESH TAOUK** 1850
A specialty of char-grilled chicken cooked on Skewers, from Tripoli

Entree



- **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
- **BAKED LOBSTER** 2950
Sumac flavored lobster dices cooked in a creamy sauce topped with crispy phyllo and baked
- **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

Rice

3

- **SOUK PILAF** 800
Arabic raisins, pine nut, pistachio, brown onion 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 chilli 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

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