

## KIDS MENU

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**CHICKEN NUGGETS WITH CHIPS 11.90**

**BOWL OF CHIPS 6.50**

**KIDS SERVE: BUTTER CHICKEN & RICE 13.90**

**APPLE/ORANGE JUICE/ SOFT DRINK 4.00**

### **INDOCHINESE SELECTIONS:**

(Indian and Chinese fusion Cuisine)

**CHILLI PANEER or MUSHROOM 16.90**

Wok tossed fried cottage cheese or mushroom onions, peppers and chilli

**CHILLI CHICKEN 17.90**

Chicken slices tossed with Chinese spices with capsicum, chilli and onion

(Indo Chinese street food flavour from India)

**GOBHI MANCHURIAN 16.90**

Wok tossed seasoned cauliflower with onion, capsicum, and chilli for Chinese authentic flavours

**CHILLI PRAWNS or FISH (6 pcs) 19.90**

Lightly spiced battered fried whole King Prawns/ fish, tossed with capsicum, onion and chilli with fusion flavours

**VEG. FRIED RICE 9.90**

Wok tossed Chinese spiced vegetables with Basmati rice

## ENTREES

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**VEGETABLE SAMOSA (2pcs) (NF) 8.90**

Deep fried pyramid shaped pastries stuffed with spiced potatoes and green peas

**SPINACH ONION BHAJI (4pcs) (GF/ DF) 10.90**

Deep fried fresh spinach leaves and onion mixed with chosen spices and gram flour

**MIXED CHAAT (NF) 10.90**

Combination of crispy pastry, potatoes cubes and chickpeas topped with tangy sauces

**ALOO TIKKI (GF NF) 8.90**

Crushed potato mixed with fresh spices and lentil, pan fried, served with tangy sauce

**MUSHROOM TIKKA 6PCS (GF) 16.90**

Mushroom pieces marinated with hung yoghurt cooked in tandoor

**KESARI PANEER TIKKA 8PCS (GF) 17.90**

Cottage cheese marinated with chosen spices and hung yoghurt cooked in tandoor

**TAJ VEG PLATER FOR 2 (2pcs each) 23.90**

Paneer tikka, Mushroom tikka, Soya Chap, Spinach & Onion Bhaji

**TAJ NON-VEG PLATER FOR 2 (2pcs each) 26.90**

Chicken makhmali kabab, Lamb Cutlet, Seekh kebab, Spinach Onion Bhaji

**CHICKEN TIKKA (4pcs) (GF/NF) 17.90**

Chicken thigh fillet marinated with yoghurt and spices cooked in clay oven

**MAKHMALI CHICKEN KABAB (4pcs) (GF) 17.90**

Chicken breast marinated with yoghurt, cashew nuts and spices cooked in clay oven

**TANDOORI CHICKEN Half 15.90 : Full \$26.90**

Overnight marinated chicken with hung curd and Taj spices, roasted in slow preheated clay oven

**TANDOORI LAMB CHOPS 4pcs 24.90**

Clay oven roasted baby lamb chops marinated with saffron and Taj special spices

**MULTANI SEEKH KABAB (4pcs) 17.90**

Lamb mince mixed with herbs and Taj spices cooked in Tandoor

**PRAWN PEPPER FRY (6 pcs) 19.90**

King Prawns tossed with peppers and onions seasoned with Taj chef's grounded spices

**AMRITSARI FISH 17.90**

Crispy fish fillets marinated in special blend of spices coated with chickpeas flour

## **MAIN COURSES**

*Please advise spice preference (mild, medium or hot) at the time of order. If you have any specific dietary requirements and allergies, please speak to one of the staff members to suggest you accordingly.*

### **VEGETERIAN DISHES**

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**BAGHARI DAAL (GF) 16.90**

Tempered yellow lentils with garlic & ginger

**DAAL MAKHANI (GF) 18.90**

Slow cooked buttery black lentil with tomato and Taj chef's special spices

**MUSHROOM DO PYAZA (chef's specialty) (GF) 19.90**

Mushrooms cooked with onions and tomato sauce

**ALOO METHI (GF/DF) 17.90**

Potato and fenugreek cooked with Taj special spices

**BAIGAN PANDARA (chef's specialty) (GF) 17.90**

Eggplant and Potatoes tossed with tomato and onions gravy

**SUKHI SABJI (GF) 17.90**

Fresh seasonal mixed veggies robust with TAJ spices

**NAVRATAN KORMA (GF) 19.90**

Mughlai origin Fresh mixed seasonal veggies, cashew mild cream gravy

**KOLAPURI VEG 17.90 OR PANEER (GF) 19.90**

Mix veg or paneer curry with thick and spicy coconut based from Maharashtrian cuisine

**PALAK PANEER (GF) 19.90**

Cottage cheese cooked with fresh spinach paste tempered with fresh garlic

**PANEER TIKKA MASALA (GF) 19.90**

Diced paneer, capsicum, onion and tomatoes with special homemade spices

**PANEER LABABDAR (GF) 19.90**

Creamy diced cottage cheese curry with cashew and tomato

**MALAI KOFTA (GF) 19.90**

Potatoes & cottage cheese dumplings stuffed with cashews and sultanas in mild sauce

**CHICKEN DISHES**

**BUTTER CHICKEN (GF) 23.90**

Tandoori boneless chicken cooked in Taj special sauce (traces of nuts)

**CHICKEN CHETTINAD (GF/DF) 23.90**

Mustard and curry leaves aromatic chicken curry from South Indian cuisine

**MURGH TIKKA MASALA (GF) 23.90**

Tandoori Chicken sautéed with capsicum, onions & spices cooked in red sauce (traces of nuts)

**MANGO CHICKEN (GF/DF) 23.90**

Fillet of chicken cooked in a delicious mango sauce

**PATIALA SHAHI MURG (GF/DF) 23.90**

Chicken thigh fillet with onion, capsicum and tomato, spicy sauce with a touch of nuts

**METHI CHICKEN (GF/DF) 23.90**

Chicken thigh fillet with onion tomato sauce & traditional spices finished with fenugreek leaves

**MUGHLAI CHICKEN (GF/DF/NF) 23.90**

Taj special roasted thigh and drumstick piece chicken cooked in Mughal style

**CHICKEN DISHES \$23.90 / LAMB DISHES \$24.90 / PRAWN DISHES \$25.90**

**KADHAI (GF/DF)**

Sautee with tomato, onion & capsicum, finished with whole spices

**SAAG DISH (GF/DF)**

A fresh spinach puree and home ground spices sauce

### **VINDALOO (GF/DF)**

A hot curry from the exotic beaches of Goa

### **MALABAR (GF)**

Goan spiced coconut and creamy sauce

### **KORMA (GF)**

Cooked with mild spices, cashew nuts and cream

### **LAMB / GOAT**

#### **LAMB ROGAN JOSH (GF) 24.90**

Traditional intense spiced slow cooked curry

#### **LAMB MADRAS \$24.90**

Mustard and curry leaves aromatic lamb curry from south Indian cuisine

#### **BHUNA GHOST (GF) 24.90**

Lamb meat cooked in Taj chef's secret spices

#### **BHUNA GOAT (GF) 24.90**

Goat meat with bones cooked in Taj chef's secret spices

#### **GOAT CURRY (GF) 24.90**

Goat meat slow cooked curry in Taj chef's secret spices

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### **SEAFOOD DISHES**

#### **PRAWN GARLIC MASALA (GF/DF) 25.90**

Prawn cooked with onion, capsicum, garlic & lemon in semi dry sauce

#### **BARRAMUNDI FISH CURRY (GF/DF) 26.90**

Juicy pieces of Barramundi fish cooked in a special sauce & spices

#### **GOAN FISH CURRY (GF) 26.90**

The famous spicy fish curry (Barramundi fillet) from Konkani coast in Goa

#### **SAMUNDAR KA KHAJANA (GF) 28.90**

The famous spicy (Barramundi Fish, Prawns, Scallops) from Konkani coast in Goa

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### **SPECIAL RICE SELECTION**

#### **PLAIN BASMATI RICE 5.00**

**LARGE PEAS PULAO 7.90**

Basmati Rice cooked with roasted cumin seeds and green peas

**LARGE KASHMIRI PULAO 10.90**

Basmati sweet rice cooked with ghee & nuts

**VEGETABLE DUM BIRYANI with raita 18.90**

Aromatic basmati spiced rice with mixed vegetables cooked in seal pot

**CHICKEN DUM BIRYANI with raita 21.90**

Aromatic Basmati spiced chicken rice cooked with saffron and cardamom

**LAMB /GOAT DUM BIRYANI with raita 23.90**

A rich, dry and lightly spiced dish cooked with succulent baby lamb shoulder meat

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**TANDOORI BREAD**

**NAAN 4.50**

Soft tandoori bread

**ROTI 3.90**

Whole meal flour bread

**HERB NAAN 4.90**

Soft tandoori bread with mixed herbs

**MASALA NAAN 4.90**

Soft tandoori bread with Taj spices

**GARLIC NAAN 4.90**

Soft bread from clay oven with garlic flavour

**ALOO PARATHA, ALOO KULCHA OR ONION KULCHA 6.90**

Stuffed bread with potato or onion

**CHEESE NAAN 6.90**

Bread stuffed with cheese

**BUTTER NAAN 6.90**

Layered bread with butter

**CHEESE CHILLI NAAN 6.90**

Bread stuffed with cheese & chilli flake

**CHEESE & GARLIC NAAN 6.90**

Bread stuffed with cheese & fresh garlic

**KEEMA NAAN 6.90**

Bread stuffed with lamb mince

**NAAN TOKRI (Basket) 13.90**

(Roti, Garlic Naan & Cheese Naan in basket)

**PESHAWARI NAAN 5.90**

Stuffed with coconut and dried fruits

**LACHHA PARATHA 6.90**

Layered tandoori bread

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**SIDES**

**PAPPADUM - (4pcs) deep-fried lentil crispy wafers 4.50**

**RAITA - homemade yoghurt mixed with cucumber & roasted cumin 5.90**

**KUCHUMBER SALAD - chopped onion, tomato, cucumber 5.90**

**SWEET MANGO CHUTNEY 3.90**

**MIXED PICKLE 3.90**

**FRESH GREEN SALAD – seasonal mixed green salad 6.90**

**ONION SALAD – sliced Spanish onion with green chilli & lemon wedges 5.90**

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**DESSERTS**

**PISTACHIO KULFI 7.90**

Homemade Indian ice cream blended with almonds & pistachios

**MANGO KULFI 7.90**

Homemade Indian ice cream blended with almonds & mango

**TUTTI FRUITY KULFI 7.90**

Homemade Indian ice cream blended with almonds & tutti fruity

**PAAN KULFI 7.90**

Homemade Indian ice cream blended with betel leaf and sweet spices

**GULAB JAMUN 7.90**

Homemade cottage cheese dumpling in sugar syrup

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**SPECIALITIES & DRINKS**

**LASSI (refreshing flavoured home-made Smoothie)**

**MANGO / SWEET / SALTED 5.90**

**SOFT DRINK CAN 3.90**

**SPRING VALLEY ORANGE/ APPLE JUICE 350ml 5.00**

**SPARKLING WATER (SANTA VITTORIA) 700ml 6.90**

**WATER BOTTLE – 2.50**