

## ALL DAY BREAKFAST

### Aloo paratha / 395

Pan-grilled flat bread stuffed with potato, set curd and pachranga pickle

### Idli / 395

Steamed rice and lentil pancakes, lentil and vegetable sambar, three chutneys

### Poori bhaji / 395

Rich and spicy potato curry, puffy fried bread

### Homemade pancakes (contains eggs) / 395

Buttermilk pancakes with fruit compote and mascarpone cream or maple syrup

### Your choice of eggs / 395

Poached, scrambled, omelet or fried, home-made hash brown and roast tomato topped with parmesan and pesto



## SALAD

### Caesar salad / 595

Romaine lettuce with Caesar dressing, chunky croutons, crispy bacon and shaved parmesan cheese - also available with chicken

### Greek salad / 595

Marinated feta with cucumber chunks, sliced tomato, red onion, olives and zatar dressing

### Tofu carpaccio / 595

Thinly sliced silken tofu, seasonal greens, ginger, chives and soy lime dressing

### Burrata salad / 595

Local burrata, baby tomatoes and rocket leaves, aged balsamic and olive oil



## SOUPS & STARTERS

### Mushroom cappuccino / 395

Frothy and deeply flavored topped with toasted almonds

### Caprese bruschetta / 595

Fresh mozzarella, tomato and basil pesto on toasted ciabatta

### Mezze board / 595

Hummus, moutabbel, tabouleh, marinated olive and pickled vegetables with fresh baked pita

### Aloo tikki chat / 495

Crispy fried potato patty topped with chickpeas, yogurt and tamarind chutney

### Dahi Bhalle / 495

Poached lentil fritters topped with sweet yogurt, cumin and chutney

### Classic hot & sour soup / 395

A delicious spicy vegetable and herb soup - also available with chicken

### Calamari / 595

Crisp fried and served with lemon and spicy Sriracha mayo

### Buffalo style chicken wings / 595

Tossed in buffalo pepper sauce, celery and blue cheese dip

### Asian glazed pork ribs / 595

Tender slow roast ribs coated in hoisin sticky sauce

## SANDWICHES & BURGERS

### Gourmet Exotica burger - tenderloin or chicken schnitzel / 695

Served in a toasted sesame bun with cheddar, lettuce, tomato, mustard mayo and fries

### Goan sausage pav \* / 695

Home cured spicy Goan pork sausages served with pao

### Exotica club sandwich / 695

Toasted double decker sandwich, chicken, fried egg, crispy bacon, tomato, lettuce, mayonnaise and fries

### Chicken or paneer kathi roll / 695

Chicken, onion, tomatoes, peppers wrapped in rumali wrap coated with egg or Paneer tikka, wrapped in rumaliroti.

### Falafel Pocket / 695

Spiced falafel served in Pita bread with pickled vegetables, hummus, garlic aioli and fries



## TAJ AUTOGRAPH COLLECTION

Autograph dishes curated by our chefs from the world of Taj

### Fish & chips / 795

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

### Cobb salad / 695

An American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hardboiled egg, coriander with spring onion and buttermilk dressing: Pierre Hotel, New York

### Chicken bunny chow / 795

A South African street food tradition, hollowed out soft bread bun filled with Durban chicken and vegetable curry: Taj Cape town

### Fish exotica / 795

Fish and shrimps in turmeric and lemongrass coconut curry with tomato and aubergine sambal, herb salad, and fried shallots, brown and white rice: Taj Exotica Maldives



# SALA da PRANZO



## FROM GOA

Inspired dishes featuring classic Goan recipes, served with your choice of rice or Goan poi bread and pickles

### Vegetable xacuti / 895

Vegetables in poppy seed, dried chili and coconut curry

### Goanfish curry / 995

Traditional coconut and kokum curry with Pomfret fish

### Prawn balchao / 995

Prawns cooked in onions, chillies, local vinegar, dried prawns and whole spices

### Chicken cafreal / 995

Chicken in coriander, green chillies and spices

### Pork vindaloo \* / 995

Tender pork simmered in a fragrant chilli and vinegar sauce



## REST OF THE WORLD

Soul food cooking from Asia and the rest of the world

### Grilled vegetable brochette / 995

Marinated peppers, mushrooms, red onion, squash, crushed garlic aioli, potato wedges and house salad

### Thai green curry / 995

Spicy curry flavoured with fresh green chilli, lemon grass, coconut and coriander with steamed rice: choose from veg or chicken

### Black pepper tofu / 895

Tofu tossed with vegetables in pungent black pepper sauce with rice or noodles

### Chilli bean vegetables / 895

Stir fried seasonal fried vegetables in black bean and garlic sauce with rice or noodles

### Baked ratatouille filo / 895

Olive mash and rocket salad

### Grilled fish / 995

Fillet of fresh local fish, lemon juice, olive oil and tossed rocket salad

### Butter pepper garlicking prawns / 995

Shell-on prawns tossed in garlic and black pepper butter, potato wedges and house salad

### Nasigoreng / 995

Indonesian fried rice tossed with shrimps, vegetables, chilli and garlic topped with fried egg and fresh lime, served with chicken satay and crackers

### Stir fried cashew chicken / 995 with cashew

Chicken stir fried with onions, peppers, chillies and roasted cashew nuts served with rice or noodles

### Sweet & sour fish / 995

Locally caught fish in a classic sweet and sour sauce with pineapple and vegetables served with rice or noodles

### Peri Peri chicken / 995

Half chicken roasts in periperi sauce, potato wedges and house salad

### Grilled tenderloin / 995 medallions

Topped with classic Café de Paris butter, grilled tomato, potato wedges and house salad



### Bombay vegetable and cheese grilled sandwich / 695

Grilled sandwich filled with cucumber, tomato, potato, beetroot, peppers, and chutney, topped with grated cheese

### Simple Sandwich / 695

Available plain or toasted in brown or white bread, choose from:

#### Cheese and tomato

#### Roast chicken and mayonnaise

#### Ham and cheese

#### Tuna mayonnaise

## ACROSS INDIA

All your comfort favourites

### Tandoori chicken / 995

Marinated with chilli, yoghurt, aromatic spices charred in clay oven

### Fish tikka / 995

Fish cubes marinated in lemon, pepper and yogurt, charred in the clay oven

### Malai chicken tikka / 995

Creamy chicken cubes cooked in clay oven

### Seekh Kebab / 995

Spiced lamb mince kebabs

### Tandoori Prawn / 1095

Basil flavored prawns

### Paneer tikka / 795

Cottage cheese marinated with chilli, garlic, yoghurt, gram flour and charred in the clay oven

### Achari broccoli / 795

Broccoli marinated in mustard pickle, cooked in clay oven

### Bharwan Aloo / 795

Stuffed potato cooked in clay oven

### Butter chicken / 995

Chicken tikka in rich tomato gravy flavoured with fenugreek and spices

### Paneer kadhui masala / 795

Rich simmered paneer dish served with bread, kachumber salad and roasted papad

### Lamb bhuna gosht / 995

Pot roast spicy lamb masala served with paratha and kachumber salad

### Pav bhaji / 795

Classic Bombay street food, thick spicy mashed vegetables served with buttered local pavbread

### Chole bhature / 795

Spiced chick pea curry served with golden fried refined flour puffy bread

### Kadi chawal / 795

Bengal gram fritters in tempered yogurt curry served with basmati rice and kachumber salad

### Murgh or subz biryani / 995

Basmati rice cooked in dum with saffron and spices, served with raita. Choose from chicken or vegetable

## SIDES

### Sautéed or steamed vegetables / 495

### Stir fried seasonal greens / 495

### Steamed basmati rice / 295

### Aloo jeera / 495

Cumin tempered potatoes

### Lassuni palak / 495

Garlic flavored spinach

### Dal tadka / 495

Yellow lentils tempered with cumin, garlic, red chilli and coriander

### Dal makhani / 495

Overnight cooked black urad lentil with garlic, tomato, butter and cream

### Indian breads / 150

Roti, naan, phulka, missi, laccha parantha, kulcha

### French fries, hand cut wedges, mashed potatoes / 295

### House salad / 295





## PIZZA & PASTA

**Margherita pizza** 🍕 / 795  
Tomato, mozzarella, and basil

**Primavera pizza** 🍕 / 795  
Sun dried tomato pesto, asparagus and mozzarella

**Penne all'arrabiata** 🍕 / 795  
Penne pasta with chilli parsley and tomato sauce

**Mushroom risotto** 🍷 / 795  
Made with porcini mushrooms and topped with shaved parmesan cheese

**Fusilli alfredo** 🍷 / 🍗 / 895  
Fusilli pasta in parmesan cream. Add mushrooms or chicken

**Goan spiced prawns pizza** 🍕 / 895  
Tomato, Balchao prawns, chilli, red onion and coriander

**Pizza a'la polo** 🍕 / 895  
With chicken, tomato, jalapeño, and mozzarella

**Pepperoni pizza** 🍕 / 895  
With pepperoni, tomato and mozzarella

**Spaghetti Bolognese** 🍷 / 895  
Lamb ragout on spaghetti pasta

**Seafood risotto** 🍷 / 895  
Carnaroli rice risotto with prawns and seasonal seafood



## DESSERTS

**Tiramisu** 🍰 / 475  
Italian dessert chocolate and coffee sauce

**Walnut chocolate brownie** 🍰 / 475  
Chocolate fudge and walnut layered warm brownie served with vanilla ice cream

**Crème brulee with shortbread** 🍰 / 475

**Brandy knockout cake** 🍰 / 475  
Brandy flavored chocolate and ice cream cake

**Rasmalai** 🍰 / 475  
Poached cottage cheese and cream dumplings, sweetened with saffron milk and pistachio

**Gadbad** 🍰 / 475  
Bombay style ultimate ice-cream and fruit sundae

**Tubtimkrob** 🍰 / 475  
Water Chestnut with syrup and coconut milk

**Kulfi – malai or pistachio** 🍰 / 475  
Traditional reduced milk ice cream served with Falooda

**Ice Cream or sorbet** 🍰 / 475  
Your choice of three scoops of ice cream, ask which flavors we have today

**Fresh cut fruit** 🍓 / 475  
Selection of seasonal fruits and berries



## WINE BY GLASS

### SPARKLING

Chandon Brut, India 500  
Sula Brut, Sula Vineyards, India 500

### WHITE WINE

TsinandaliTbilvino, Georgia 695  
Sauvignon Blanc, Sula Vineyards, Nashik, India 295



Chenin Blanc, Sula Vineyards, Nashik, India 295  
Chardonnay Yellow Tail

### ROSE WINE

Shiraz, Rose, Grover Vineyards, Nandi Hills, India 295  
Rufete / Baga, Mateus Rose, Rosso Del Val, Portugal 850

### RED WINE

Jacob Creek Shiraz 800  
Danzante Merlot 695  
Sula Cabernet Shiraz 295  
Sula Satori 295



## SPIRITS

### Whisky

Single Malts  
Glenfidich 12 years / 545  
Glenlivet 12 years / 545

### Scotch

JW Odeseys / 8500  
Blue Label / 1795  
Black Label / 625  
Chivas Regal 12 years / 595

### Bourbon

Jack Daniel / 545

### Vodka

Belvedere / 550  
Grey Goose / 545  
Absolute / 495

### Rum

Bacardi / 375  
Old Monk / 345

### Gin

Bombay Sapphire / 395  
Gordons / 395

### Tequila

Patron Silver / 745  
Don Julio / 545

### Feni

Palm Feni / 225  
Cashew Feni / 225

### Cognac

Remy Martin XO / 1845  
Hennessey VSOP / 745

### Beers

Heineken / 175  
Corona / 225  
Budweiser / 175  
Kingfisher / 175  
Kings / 175

## COCKTAILS

### Classic

**Gimlet** / 395  
Gin & lime

**Manhattan** / 395  
Whiskey, vermouth and bitters

**Cosmopolitan** / 395  
Vodka, cointreau, cranberry juice & lime

**Mojito** / 395  
White rum, mint leaves, lime & sugar

### Signature

**Goan Martini** / 295  
Palm feni & malibu

**Rossa** / 295  
Cashew feni, tomato juice, tabasco sauce & lime juice

**Kiss of Goa** / 295  
Palm feni, cointreau, grape juice & lime

**I am In Red dress** / 295  
Palm feni, cranberry juice & lemonade

## MOCKTAILS

**Ginger Zing** / 275  
Fresh Lime, Mint, Honey and Ginger Beer

**Citrus sunshine** / 275  
Mango, Passion Fruit, Pineapple, Orange and a twist of Lime

**LLB** / 275  
Fresh Lime, Sugar, Lemonade and Angostura Bitters

**Yellow and Green** / 275  
Pineapple, Kiwi and Lemon Juice



## NON ALCOHOLIC BEVERAGE

Fresh Juices / 350

Smoothies / 350

Lassi/Buttermilk / 350

Milkshakes / 350

Aerated Water / 160

Tonic Water / 160

Sparkling Water / 425

Still Water / 125

Tea / Coffee / 200



Please inform our associate if you are allergic to any ingredients. All prices are subject to government taxes.

# contains nuts \* contains pork 🍌: vegetarian 🍖: non-vegetarian

Our standard measure for spirits is 30 ml | Our standard pour for a glass of wine is 150 ml

Please feel free to let our servers know if you would like them to mix up other favourite classics.