

thongsel

Dear Guest,

It is our endeavor to always take very special care of all our guests. If you are allergic to any one of the below mentioned food allergens, please inform our server before ordering your meal.

Common Food Allergens:

Milk

Egg

Peanut

Tree nut (Cashew nut, Walnut)

Fish

Shell fish

Soy

Wheat



■ indicates non - vegetarian dishes; ■ indicates vegetarian dishes

All prices are in local currency (Ngultrum)

All prices are subject to 10% Bhutan sales tax + 10% service charges

Please let us know if you are allergic to any ingredients

SOUPS

  Lemon chili garlic	500 / 450
spicy lemon garlic clear soup with chicken / vegetables	
 Cream of roasted garlic with chicken	500
garlic soup with chicken and milk foam	
 Shorba tomato / pepper	450
indian inspired soup with tomato or black pepper	
 Minestrone milanese	475
traditional italian tomato based soup with basil, arborio and exotic vegetables	
 Truffle scented wild mushroom	475
creamy wild mushroom soup with truffle essence	
  Clear noodle soup	500 / 450
chicken / vegetable / tofu	

SALADS

 Caesar salad	825
iceberg lettuce tossed with homemade caesar dressing of anchovies and served with parmesan shaving and croutons	
 Organic antipasti vegetable platter	750
combination of tomato, capsicum, artichoke, eggplant, zucchini, pumpkin with black olives and pickled cucumber	
 Organic caprese	625
buffalo mozzarella cheese, sliced tomatoes, fresh basil with extra virgin olive oil, garnished with croutons	
 Taj Tashi salad bowl	625
assorted organic greens, toasted walnut, vegetable spiral, citrus fruits and grain mustard golden garlic dressing	
 Twisted waldorf	625
apple and radish with lemon zest, coconut mayonnaise and almond soil	

STARTERS

- | | | |
|---|--|------|
| 🔴 | Grilled prawns | 1575 |
| | herb grilled prawns on organic citrus and tomato salsa | |
| 🔴 | Prawn butter chilli garlic | 1575 |
| | crispy fried prawns tossed in sichuan and red pepper | |
| 🔴 | Smoked salmon and cream cheese | 1575 |
| | cream cheese wrapped with smoked salmon served with sour cream | |
| 🔴 | Seekh kebab | 950 |
| | minced lamb marinated with indian spices and cooked in clay oven | |
| 🔴 | Sesame chicken | 750 |
| | pan seared chicken dices tossed with chili and sesame
served with sweet chili dip | |
| 🟢 | Vegetable kebab platter | 750 |
| | assorted vegetarian kebabs served with mint and chili tomato chutney | |
| 🟢 | Poh pia je | 675 |
| | fried vegetable spring roll served with chili plum sauce | |
| 🟢 | Hara bhara kebab | 675 |
| | pan fried mix vegetable patty served with mint and chili tomato chutney | |

PIZZAS

🍕 Pizza pepperoni	875
pizza topped with pepperoni	
🍕 Mengay	850
red rice pizza topped with poppy seed paste, chicken and local cheese	
🍕 Artichoke and fungi misto	675
assorted mushrooms and artichoke with pesto	
🍕 Slimmer deal	675
whole wheat pizza with steamed american corn, broccoli, baby corn and olives	
🍕 Margherita	625
plum tomatoes and basil with fresh mozzarella cheese	

Make your own pasta with choice of:

PASTA: penne, fusilli, spaghetti, fettuccini and whole wheat penne

SAUCES: bianco - seafood	1200
carbonara – yolk, cheese & bacon	975
bolognese – minced tenderloin	975
alfredo – chicken/vegetable and mushrooms	975/875
arabiata – tomato, garlic and paprika	875
tomato fresh basil	875
aglio-e-olio – chicken/vegetable	975/875
spinach and cheese ravioli with chive cream sauce	875

INDIAN MAINS

🍲 Bhuna gosht	1075
lamb cooked in freshly ground garam masala and tomato gravy	
🍲 Murgh lababdar	975
mughal inspired braised chicken in onion tomato gravy with aromatic indian spices	
🍲 Murgh saagwala	975
braised chicken in spinach gravy and spices	
🍲 Murgh tariwala	975
home style chicken curry cooked in thin tomato onion gravy	
🍲 Paneer makhani	800
cottage cheese cooked with butter, tomato gravy and spices	
🍲 Mushroom palak	800
mushroom cooked in spinach gravy	
🍲 Singhada mutter	800
water chestnut and green peas curry	
🍲 Aloo jeera	800
Cumin seeds and indian spices tempered potatoes	
🍲 Dal makhani	625
black lentils simmered overnight and enriched with butter and cream	
🍲 Ghar ki dal	600
yellow lentil tempered with cumin, garlic and red chili	
Biryani	
long grain basmati rice flavored with whole indian spices, served with mirch ka salan and mix vegetable raita	
🍲 chicken	900
🍲 vegetable	750
🍲 Indian breads	195
tandoori roti (plain/butter) / tandoori naan (plain/butter/garlic) kulcha (onion/pudina)/ laccha paratha / phulka / tawa paratha	

WESTERN MAINS

🍷	Roasted lamb rack	3075
	herb roasted lamb rack with nicoise vegetables, pan fried potatoes and mint jus	
🍷	Rib eye steak	2575
	with triple cooked chips, herb sautéed mushrooms, buttered vegetables and pepper caramel jus	
🍷	Grilled salmon	1975
	atlantic salmon served with herb lemon quinoa, piccalilli and grain mustard sauce	
🍷	Baked glazed cod	1975
	with organic grilled vegetables, chive crushed potatoes and saffron aioli	
🍷	Fillet mignon	1975
	served on cilantro mash with buttered broccoli and red wine jus	
🍷	Chicken grilled	1175
	char grilled chicken boneless leg with pan fried potato and sundried tomatoes served with wilted spinach and thyme jus	
🍷	Creay mushroom and zucchini risotto	850
	mushroom and zucchini risotto with truffle essence and parmesan crisp	
🍷	Parmigiana	850
	baked layers of eggplant and squash with cheese served on bean ragout and spicy tomato sauce	

HOME CLASSICS

🍷	Patsha jaju	350
	cane shoot soup served with buckwheat pancake	
🍷	Sikam paa	1100
	dried pork cooked with local green beans and red chili	
🍷	Norsha fin	950
	beef cooked with rice noodles	
🍷	Jasha tshoem	950
	spicy chicken stew	
🍷	Datshi	650
	Authentic bhutanese local cheese and chili stew with your choice of mushroom, beans or potatoes	
🍷	Kewa kakuru thingye tshoem	650
	potato and pumpkin stew with local pepper and spring onions	

ASIAN MAINS

- 🍲 **Kung pao chicken** 975
stir fried chicken with cashew nut and dry red chili
 - 🍲 **Chicken yellow curry** 975
thai style chicken curry cooked in thai yellow curry paste and coconut milk
 - 🍲 **Tenderloin and stir fried shitake** 975
stir fried tenderloin slices and shitake mushroom in oyster and chili sauce
 - 🍲 **Gui zhou fish** 925
pan seared fish fillets coated with sichuan pepper sauce
 - 🍲 **Home style tofu** 825
steamed tofu and shitake mushroom in black bean sauce
 - 🍲 **Chinese greens** 825
stir fried green vegetables in sesame golden garlic sauce
- all mains will be served with a portion of jasmine rice
- 🍲🌱 **Wok fried garlic noodles** 725 / 650
chicken / vegetable
 - 🍲🌱 **Fried rice** 975 / 750
chahan / Japanese fried rice with prawns and eggs /
szechuan / vegetable szechuan fried rice /

BITES

- 🍲 **Breaded chicken on brioche** 725
crumb fried chicken on toasted brioche with vegetables and feta spread, served with potato wedges
- 🍲 **Chicken tikka pakora** 725
chicken tikka fried in lentil batter served with sauces
- 🍲🌱 **Choose your burger** 725 / 675 / 625
choice of beef / chicken / vegetable
with tomato, onion, cheese, mayonnaise, lettuce and french fries
- 🍲 **Smoked salmon** 750
smoked salmon with cream cheese spread, sautéed onion and gherkins in ciabatta
- 🍲 **Lamb kofta** 750
grilled lamb kofta with pita bread, lemon, hummus and potato wedges
- 🍲🌱 **Organic sandwich** 625
buffalo mozzarella, tomato, sundried tomato, basil pesto in natural olive oil served with potato wedges

🍴🌱 **Taj Tashi club sandwich** **650 / 525**
Non - veg - pork ham, roast chicken, lettuce, tomato, fried egg, cheese, mayonnaise served with house salad and french fries
Veg - coleslaw, lettuce, tomato, cucumber, cheese, mayonnaise served with house salad and french fries

🌱 **Vegetable pakora** **450**
assorted sliced vegetables fried in lentil batter

🌱 **Chili cheese toast** **425**
gratinated cheese toast, fresh coriander and green chili with house salad

🌱 **Cajun french fries / wedges** **425**
cajun spiced french fries or potato wedges

WELLNESS MENU

🌱 **SALAD** **525**
apples and roquefort with toasted almonds

🌱 **SOUP** **375**
fresh tomato and basil chilled gazpacho

🌱 **POWER JUICES** **400**
melon sweet lime with mint
ginger, orange and carrot

MAINS

🍴 **Steamed salmon** **1975**
marinated steamed salmon fillet served with extra virgin olive oil tossed vegetables and lime

🍴 **Poached chicken breast** **1175**
poached chicken breast served with steamed vegetables and balsamic reduction

🌱 **Whole wheat penne** **775**
penne tossed with spinach, garlic and mushroom in extra virgin olive oil

DESSERTS

🌱 **selection of seasonal fresh cut fruits** **400**

TAJ AUTOGRAPH

autograph dishes curated by our chefs from the world of Taj

- 🇮🇩 **VIVANTA BY TAJ, REBAK ISLAND LANGKAWI**
Nasi goreng **1250**
indonesian fried rice tossed with chicken and shrimps, chili and garlic, topped with fried egg, served with satay and crackers
- 🇮🇩 🇿🇦 **TAJ CAPETOWN**
Chicken / vegetable bunny chow **950 / 775**
a south-african street food tradition, hollowed out soft bread bun filled with durban vegetables or chicken curry
- 🇮🇩 **ST. JAMES COURT, A TAJ HOTEL, LONDON**
Fish n chips **850**
white fish fillet fried in beer batter, served with chunky chips, mushy peas, tartare sauce and fresh lemon
- 🇮🇩 **THE PIERRE, A TAJ HOTEL, NEW YORK**
Cobb salad **800**
an american garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hard boiled egg, coriander with scallion and buttermilk dressing

COMFORT FOOD

- 🇮🇩 **Tandoori chicken** **1200**
yoghurt, red chili marinated chicken breast and leg on the bone, char grilled in clay oven
- 🇮🇩 **Mutton rogan josh** **1050**
a hearty lamb stew brimming with flavors from the valley of kashmir.
- 🇮🇩 **Butter chicken** **950**
a mild spiced, butter rich classic from punjab, flavored with dry fenugreek leaves
- 🇮🇩 🇯🇵 **Kathi roll** **850 / 750 / 650**
whole wheat wrap with a choice of lamb / chicken / paneer served with mint and tomato chutney
- 🇮🇩 **Lehsuni palak** **725**
garlic and spinach in Indian spices served with indian bread or rice
- 🇮🇩 **Rajmah chawal** **525**
slow cooked red kidney beans served with basmati rice or choice of bread
- 🇮🇩 **Khichdi** **425**
rice and lentils cooked with cumin, served with plain yoghurt, papad and pickle
- 🇮🇩 **Curd rice** **425**
a delightful and light combination of rice and natural yogurt with urad dal, tempered with curry leaves and mustard seed, served with papad and pickle

DESSERT

- **Our signature warm chocolate cake** 525
served with vanilla ice cream
- **Baked gulab jamun cheese cake** 525
baked cheese cake stuffed with milk-solid-based indian sweet
- **Chocolate hazelnut tart** 475
warm chocolate hazelnut tart served with custard sauce
- **Mocha coffee bliss** 475
rich and flavorful coffee cake
- **Grand marnier crème caramel** 475
caramel custard flavored with grand marnier
- **Blueberry panna cotta** 475
sugar free
- **Congo** 325
your choice of ice cream with banana, whipped cream,
roasted nuts and strawberry sauce

