



THE  
**Taj**  
INDIAN  
KITCHEN

# DINNER MENU

75 BEACH STREET, QUEENSTOWN

# DINNER

The Taj Mahal is an ivory-white marble monument on the south bank of the Yamuna river in the Indian city of Agra. The grand structure is a tomb, built in the 17th century by the Mughal Emperor, Shah Jahan in memory of his wife, Mumtaz Mahal. Although technological progress in the 21st century has enabled people to construct amazing buildings, it does not mean that in the past people could raise less impressive structures. And Taj Mahal is one such great examples of Infrastructural engineering, leading its way in the Seven Wonders of the World.

Keeping the tradition & class alive which the Taj Mahal has offered to world, we at The Taj believe everyone deserves to eat the best food – that's why we endeavour to bring top culinary standards in all our dishes. Our culinary craftsmanship comes from top-notch professional Chefs from different parts of India, who have enormous experience with Indian Cuisine of all kinds.

The Taj prides itself on its food – top quality food using fresh and local ingredients combined with an array of flavoursome Indian spices cooked by our team of exemplary Chefs. We're constantly combining new and traditional ingredients with great flavours.

The Taj wine selection includes some of the finest wines New Zealand has to offer, combined with a few top global wines, selected for our patrons after extensive research and expert opinions.

We hope you have an unmatched Culinary Journey at The Taj. We aim to deliver exceptional hospitality and hope that you enjoy and remember your time here. We hope to serve you again and again in the future!

Your management.

We use Gluten, Nuts, Eggs, Dairy in our food preparation. If you have any food allergies, please speak to our staff about your dietary requirements.

Good food takes time, if you are in a hurry please let our friendly staff know.

Children of all ages are welcome at all times. In case the children are noisy, in the interests of fellow diners we will have to request the family to leave at the earliest time.

Dishes are subject to availability.

Bill can maximum be split in 2 Parts.

We accept Cash, EFTPOS, AMEX, Visa, Mastercard  
15% surcharge is applicable on any Public Holiday.

# STARTERS

<b>Poppadums Platter</b> (Poppadums, 3 Chutneys)	12.00
<b>Masala Poppadums</b> (Poppadums, Onion, Tomato, Coriander)	14.00
<b>Dahi Poori</b> (Stuffed Puffed Pastry Shells, Spiced Mashed Potato, Sweet Yogurt, Chutneys)	13.00
<b>Aloo Patori</b> (Potatoes Croquettes, Cheese, Peas)	16.00
<b>Dahi Ke Kebab</b> (Spiced hung yogurt Dumplings, Mango Chutney)	16.00
<b>Chukander Ki Tikki</b> (Beetroot Cutlets, Cheese, Nuts)	16.00
<b>Bharwan Mirch</b> (Panco Coated Stuffed Peppers, Cheese, Chickpea Flour Noodles - Golden Fried)	18.00
<b>Tandoori Bharwan Khumbh</b> (Tandoor-grilled Stuffed Mushrooms, Peppers, Onions, Cheese)	18.00
<b>Paneer Tikka</b> (Tandoor-grilled Cottage Cheese, Capsicum, Onions)	19.00
<b>Malai Broccoli</b> (Tandoor-grilled Broccoli, Cream Cheese, Corn)	18.00
<b>Corn Bhel</b> (Savoury Puffed Rice, Corn)	16.00

Continued...

<b>Chicken Khurchan Phulka Taco</b> (Indian flavoured Chicken, Homemade Chapati)	17.00
<b>Kolkata Kekra Jhalmuri</b> (Kolkata Style Savoury Puffed Rice, Crab)	18.00
<b>Murg Tiranga</b> (Tandoor-grilled Chicken, 3 Flavours)	18.00
<b>Tandoori Bhatti Murg</b> (Tandoori Chicken, Chef's secret recipe, House Speciality)	20.00
<b>Do Tarah Ka Lamb</b> (Duo of Lamb - Galouti & Gilafi)	24.00
<b>Akhroti Lamb Chops</b> (Tandoor-grilled Lamb Chops, Walnut Crusted)	28.00
<b>Karara Kekda</b> (Crispy Soft Shell Crab, Dried Coconut, Curry Leaves, Nuts)	22.00
<b>Tawa Salmon</b> (Pan-Seared Salmon, Indian Spices, Kachumber)	22.00
<b>Sarson Mahi Tikka</b> (Tandoor-grilled Fish, Mustard, Spices)	21.00
<b>Pan-seared Scallops</b> (Scallops, Smoked pepper chutney, Asparagus)	20.00
<b>Achari Jhinga</b> (Tandoor-grilled Prawns, Pickled Spices)	20.00
<b>Samudri Khazana</b> (Crab, Fish, Prawns, Scallops)	32.00
<b>Hiran Ki Boti</b> (Tandoor-grilled Venison, Spices)	22.00

# M A I N S

<b>Murg Teen Mirch Ka</b> (Chicken, Pickled Masala Curry, 3 Bell Peppers)	28.00
<b>Nilgiri Murg</b> (Tandoor-grilled Chicken, Mint-Coriander Curry, House Specialty)	28.00
<b>Murg Zaffrani</b> (Tandoor-grilled Chicken, Saffron infused Cashew Curry)	28.00
<b>Murg Chettinad</b> (Chicken, Spicy South Indian Style Curry)	28.00
<b>Murg Tikka Makhana-wala</b> (Tandoor cooked chicken, Rich Tomato Curry)	28.00
<b>Awadhi Lamb Shank</b> (Slow cooked Lamb Shank, Brown onion-cashew-yogurt Curry, Awadhi Spices)	28.00
<b>Lamb Shabnami Kofta</b> (Minced Lamb Dumplings, Fennel infused Cashew Curry)	28.00
<b>Chukandri Gosht</b> (Lamb, Beetroot Curry, Fragrant Spices)	28.00
<b>Ambala Cantt. Lamb Curry</b> (Rich Tomato-Onion Curry, Popular Dish from Ambala Cantonment)	28.00
<b>Patiyala Shahi Gosht</b> (Simmered Lamb, Onion-Tomato Mild spiced, Wrapped in Egg Crepe)	28.00
<b>Venison Rogan Josh</b> (Aromatic Venison Kashmiri Style Curry, Classic with a Twist)	30.00
<b>Nilgiri Jhinga</b> (Tandoor-grilled Prawns, Mint-Coriander Curry, House Speciality)	30.00
<b>Malabari Jhinga</b> (Prawn, Coconut, Aromatic Spices, Kerala Style Prawn Curry)	30.00
<b>Salmon Moilee</b> (Pan-seared Salmon, Coconut Cream, Curry Leaves)	32.00
<b>Maacher Jhol</b> (Mustard flavored traditional Bengali Fish Curry)	30.00
<b>Crab Kofta Masala</b> (Crab Dumplings, Garam Masala infused Tomato-Onion Curry)	28.00
<b>Scallop Pepper Garlic Curry</b> (Pan-seared Scallops, Black Pepper, Garlic, Creamy Curry)	30.00
<b>Railway Egg Curry</b> (Organic Eggs, Tomato Onion Curry)	26.00

Continued...

<b>Aloo Palak Gujia</b> (Potato-Tempered Spinach filled Patties, Fragrant fennel Tomato Cashew Curry)	26.00
<b>Kofta Shaam Savera</b> (Cheese & Nuts Stuffed Spinach Dumplings, Lababdar Curry)	27.00
<b>Subz Diwani Handi</b> (Fresh Seasonal Vegetable, Spinach, Creamy Curry)	26.00
<b>Paneer Pasanda</b> (Stuffed Paneer Triangles, Mint-Cashew-Onion Curry)	28.00
<b>Paneer Teen Mirch Ka</b> (Paneer, Pickled Masala Curry, 3 Bell Peppers)	28.00
<b>Palak Paneer</b> (Paneer, Rich Creamy Spinach Curry)	28.00
<b>Bharwan Mirch Masala</b> (Stuffed Vine Peppers, Garam Masala Infused Tomato-Onion Curry)	27.00
<b>Bharwan Mushroom</b> (Stuffed Mushroom, Pickled Spicy Curry)	27.00

## CLASSIC VEG CURRIES

<b>Bhindi Do Pyazza</b> (Okra, Tomato, Onion)	24.00
<b>Dal Taj</b> (Slow cooked Black Lentils, House Speciality)	24.00
<b>Yellow Dal Tadka</b> (Tempered Yellow Lentils)	24.00
<b>Pindi Chole</b> (Classic Chickpeas Curry)	24.00
<b>Jeera Aloo Anaardana</b> (Cumin Tempered Potatoes, Pomegranate)	24.00

# RICE

Masala Rice	6.00
Jeera Peas Pilao	8.00
Pilao Rice	6.00
Lemon Rice	6.00
Steamed Basmati Rice	5.00
Chicken / Lamb / Prawn / Veg Biryani (served with Raita)	28.00

# INDIAN BREADS

<b>Chicken Tikka Cheese Kulcha</b> (Tandoor baked Leavened Bread, Cheese & Chicken Tikka Stuffed)	7.00
<b>Minced Lamb Kulcha</b> (Tandoor baked Leavened Bread, Minced Lamb Stuffed)	7.00
<b>Amritsari Kulcha</b> (Tandoor baked Leavened Bread, Potato-Onion Stuffed)	7.00
<b>Kashmiri Naan</b> (Tandoor baked Leavened Bread, Coconut, Nuts)	7.00
<b>Chilli Cheese Garlic Naan</b> (Tandoor baked Leavened Bread, Chilli-Cheese-Garlic Stuffed)	7.00
<b>Olive &amp; Cheese Naan</b> (Tandoor baked Leavened Bread, Olive-Cheese Stuffed)	7.00
<b>Blue Cheese Naan</b> (Tandoor baked Leavened Bread, Blue Cheese Stuffed)	7.00
<b>Jalapeno &amp; Cheese Naan</b> (Tandoor baked Leavened Bread, Jalapeno-Cheese Stuffed)	7.00
<b>Warqi Badami Parantha</b> (Tandoor baked Leavened Bread, Flaky Almond Crushed Sweet Naan Bread)	6.00
<b>Malabari Paratha</b> (Flat-top cooked Bread, Multi Layered Flaky Bread)	5.00
<b>Lachha Pudina Parantha</b> (Tandoor baked Wholemeal Bread, Multi Layered Bread, Mint Flavoured)	6.00
<b>Lachha Naan / Garlic Naan</b>	5.00
<b>Traditional Breads – Tandoori Roti / Naan</b>	4.00

# SALADS

Green Garden Salad	11.00
Chicken Tikka Salad	13.00
Prawn Salad	15.00
Kachumber Salad	10.00

# CHUTNEYS & RAITAS

Mint Chutney	5.00
Roasted Pineapple Chutney	5.00
Plum Chutney	5.00
Mango Chutney	5.00
Tamarind Chutney	5.00
Burani Raita	5.00
Boondi Raita	5.00
Masala Raita	5.00
Roasted Pineapple Raita	5.00

# CONDIMENTS

Punjabi Pyaaz	5.00
Chopped Green Chillies	3.00
Mixed Pickle	4.00
Chilli Pickle	4.00
Poppadum	3.00





# DESSERTS

<b>Shahi Tukra</b> (Ghee Roast Bread, Indian Sweetened Milk)	14.00
<b>Kulfi with Gajar Ka Halwa</b> (Indian Ice-Cream, Carrot Confection)	14.00
<b>Trio of Kulfi</b> (Three flavours, Indian Ice-cream)	15.00
<b>Taj Ki Nazakat</b> (Gulab Jamun, Indian Sweetened Milk, Mango Lassi Shot)	14.00



# DEGUSTATION MENU

\$65.00 (PER PERSON)

Only available for groups with a minimum of 4 people.  
To be ordered for the whole table.

**Chicken Khurchan Phulka Taco**  
(Indian flavoured Chicken, Homemade Chapati)

OR

**Aloo Tikki Chaat**  
(Potato Cutlets, Yogurt, Chutneys, Spices)

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**Gilafi Lamb**  
(Miced Lamb Seekh Kebab)

OR

**Dahi Ke Kebab**  
(Spiced hung yogurt Dumplings, Mango Chutney)

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**Nilgiri Murg**  
(Tandoor-grilled Chicken, Mint-Coriander Curry, House Speciality)

OR

**Paneer Pasanda**  
(Stuffed Paneer Triangles, Mint-Cashew-Onion Curry)

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**Shahi Tukra**  
(Ghee Roast Bread, Indian Sweetened Milk)

OR

**Kulfi with Gajar Ka Halwa**  
(Indian Ice-Cream, Carrot Confection)

\*Served with Choice of Bread, Dal Taj, Poppadum.



# THE TAJ TASTING MENU

\$85.00 (PER PERSON)

Only available for groups with a minimum of 4 people.  
To be ordered for the whole table.

**Kolkata Keka Jhalmuri**  
(Kolkata Style Savoury Puffed Rice, Crab)

OR

**Aloo Patori**  
(Potatoes Croquettes, Cheese, Peas)

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**Kesari Murg**  
(Tandoor-grilled Chicken, Cream Cheese, Saffron)

OR

**Chakunder Ki Tikki**  
(Beetroot Cutlets, Cheese, Nuts)

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**Akhroti Lamb Chops**  
(Tandoor-grilled Lamb Chops, Walnut Crusted)

OR

**Paneer Tikka**  
(Tandoor-grilled Cottage Cheese, Capsicum, Onions)

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**Salmon Moilee**  
(Pan-seared Salmon, Coconut Cream, Curry Leaves, Curd Rice)

OR

**Aloo Palak Gujia**  
(Potato-Tempered Spinach filled Patties, Fragrant fennel Tomato Cashew Curry)

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**Kulfi with Gajar Ka Halwa**  
(Indian Ice-Cream, Carrot Confection)

OR

**Taj Ki Nazakat**  
(Gulab Jamun, Indian Sweetened Milk, Mango Lassi Shot)

\*Served with Choice of Bread, Dal Taj, Kachumber Salad, Poppadum.

