



SPECIAL DINNER

PRICE \$24.99 | PER PERSON

CHOOSE ONE FROM EACH ITEM

STARTER/APPETIZERS

MULLIGATAWANY SOUP

Thick soup made from lentils and vegetables.

CHEF SPECIAL CHICKEN SOUP

Flavored with onion, ginger, garlic and other spices.

CHIKPEA SALAD

Mixed vegetable salad served with chickpeas, mint & tamarind sauce.

TAJ GARDEN SALAD

Fresh Vegetable such as, lettuce, tomato, carrot, cucumber, and onion served with raitha and dressing.

CHICKEN MALAI KEBAB

Chicken flavored with sour cream and white pepper

CHILLI FISH

Batter fried fish sautéed with soya and chilli sauce

DESSERTS

KHEER

Rice pudding with cardamom and saffron.

CARROT HALWA

Sweet carrot pudding sautéed in ghee garnished with fried nuts.

RASMALAI

A rich cheese cake without a crust.

GULAB JAMUN

Sweet and soft dough balls smothered in sugar syrup

ENTRÉE

(will be served with white rice, butter Nan and Dal Tadka)

CHICKEN TIKKA MASALA

Roasted chunks of chicken tikka in mild creamy tomato sauce.

TANDOORI CHICKEN

Chicken marinated in yogurt and seasoned with the spice mixture and cooked in Clay oven

NADAN CHICKEN CURRY

Prepared with garam masala and coconut milk

GOAT CHETTINAD

Goat cooked in roasted coconut paste and whole garam masala.

LAMB KORMA

Lamb slowly cooked in onion and cashew sauce.

ALOO GOBI

Potato and cauliflower with great blend of spices.

PALAK (SPINACH) WITH YOUR CHOICE

(Paneer, Chickpeas, Potato, Mushroom, Mixed Vegetable)

VEGETABLE MASALA

Mixed vegetable cooked in creamy tomato sauce with bell pepper and onion

CHANNA MASALA

Chickpea in onion and tomato sauce.

VEGETABLE TARKARI

A medium spicy vegetable curry tempered with ajwain seeds