



CELEBRITY CHEF CHAPTER

Inspired by iconic MAURYA SHERATON, New Delhi

SOUPS

MURGH ZAFFRANI SHORBA NON VEG

A fragrant chicken shorba highlighted by the royal aroma of saffron and a subtle blend of Indian spices.

MANCHOW CHICKEN NON VEG

Spicy and thick broth made with chicken stock along with Indo-Chinese spices.

MANCHOW VEG (V) VEG

A classic Indo-Chinese soup made with stir-fried mixed vegetables, enhanced by the rich umami flavor of soy sauce.

TAMATAR TULSI KA SHORBA (GF) VEG

A refreshing, aromatic tomato soup infused with fresh basil, cracked coriander seeds, and traditional Indian spices, finished with a hint of coriander stems.

VEG APPETIZERS

MIX VEG PLATTER FOR 2 (D) (N)

(Dahi Ka Keema, Chimi Churi Paneer, Soya Chaap)

MIX VEG PLATTER FOR 4 (D) (N)

(Dahi Ka Keema, Chimi Churi Paneer, Soya Chaap)

TAJ CHOLE BHATURE (N) (D)

Slow-cooked chickpeas infused with traditional spices, served with fluffy hand-stretched fried bread.

DAHI KA KEEMA (D)

A unique vegetarian delicacy of spiced, thickened yogurt mince hand-pressed into patties and lightly seared for a melt-in-your-mouth texture.

CHIMI CHURI PANEER TIKKA (D)

Tandoor-roasted paneer seasoned with traditional spices blend to achieve a vibrant, tangy, and smoky flavored profile.

PANEER KE SHOLEY (D)

Succulent cubes of paneer marinated in a potent blend of sun-dried red chilies and aromatics, flash-cooked at high heat in the tandoor.

MALAI SOYA CHAAP (D) (N)

Tender soya fillets slow-roasted with a luxurious coating of malai, garnished with micro-greens for a contemporary presentation.

HIMALAYAN VEG MOMOS

Soft dumplings stuffed with a fragrant mix of vegetables, herbs, and spices.

BHALLA - PAPADI WITH ROASTED SEV (D)

A refreshing combination of tender lentil fritters, creamy sweet yogurt and savory sauces for a perfect balance of textures.

PANI KE BATASHE (V)

A flavor explosion with these crispy-fried balls, served with a savory chickpea-potato mash and a signature zesty spiced water.

DELHI STYLE ALOO-SEV CHAAT (D)

A nostalgic tribute to the streets of Delhi, featuring golden-crisp potatoes tossed in a vibrant tangy-sweet glaze of tamarind and mint.

SAMOSA CHAAT (D)

A chaat of flaky samosa pastry paired with savory chickpea masala and tangy sauces.

SALADS

12.99 BHUNA MURGH AUR AVOCADO SALAD (GF) 16.99

Juicy roasted chicken combined with ripe avocado, tossed in a creamy dressing.

11.99 BHUNA PANEER AUR AVOCADO SALAD (D) 15.99

A wholesome salad featuring spiced bhuna paneer and ripe avocado, lightly dressed for a balanced flavor.

10.99 HARA PAPITA AUR MOONGFALI CHAAT (N) 15.99

Fresh raw papaya tossed with roasted peanuts and subtle spices, offering a refreshing balance of crunch and tang.



NON-VEG APPETIZERS

24.99 MIX NON-VEG PLATTER FOR 2 (D) (E) 29.99

(Angara Chicken Tikka, Seekh Kebab, Fish Amristari)

37.99 MIX NON-VEG PLATTER FOR 4 (D) (E) 46.99

(Angara Chicken Tikka, Seekh Kebab, Fish Amristari)

21.99 TANDOORI LAMB CHOPS (D) 34.99

Premium baby lamb chops rubbed with potent Indian powdered spices and slow cooked over glowing charcoal for a smoky finish.

18.99 WORLD FAMOUS CHIPOTLE PRAWNS (D) (E) (GF) 29.99

Premium sea water prawns infused with traditional spices and herbs, roasted to perfection in a clay oven.

18.99 BHATTI KI SALMON (D) (GF) 27.99

Tandoor-grilled salmon steaks seasoned with authentic aromatics for a smoky, spicy seafood experience.

18.99 PUDINA SEEKH KEBAB (D) (E) 23.99

Succulent seekh kebabs ground with fresh mint leaves and spices, grilled until perfectly charred and juicy.

[HALF] / [FULL]
20.99 / 31.99

18.99 TAJ TANDOORI CHICKEN (D) (GF)

Signature chicken thigh marinated in red spices and cooked in tandoor.

15.99 FISH AMRITSARI (D) 22.99

Fresh water fish coated in a spiced gram flour batter with carom seeds and green chilies, then deep-fried until golden.

14.99 MALAI MURGH KEBAB (D) (N) (GF) 21.99

Perfectly grilled chicken kebabs infused with subtle aromatic spices for a soft, melt-in-the-mouth texture.

13.99 ANGARA CHICKEN TIKKA (D) (GF) 20.99

Tender boneless chicken steeped in a velvety marinade of white pepper, cardamom, cheese, and cream, then charred in the clay oven.

9.99 CHICKEN 65 (D) (E) 19.99

Crispy chicken morsels marinated in a zesty egg and traditional spices, finished with a fragrant curry leaf tempering.

8.99 TIBETAN CHICKEN MOMOS 17.99

Steamed dumplings filled with seasoned minced chicken, served with spiced chutney.

DIETARY TAGS: VEGAN (V), NUTS (N), DAIRY (D), GLUTEN FREE (GF), CONTAINS EGG (E)

Please inform your server if you have any food allergies or intolerances. We use soyabean oil in our cooking. Gratuity of 20% will be automatically added to parties of 5(five) or more. Corkage fee \$30 for the first bottle & \$50 for the second bottle of 750ml each. Limited to 2 bottles per party. No external food or drinks allowed inside the restaurant. Be respectful, be polite, be courteous to our team members and other guests.

VEG MAIN COURSE

LAZEEZ PANEER TIKKA MASALA (D) (N) (GF)	23.99
<i>Hand-crafted paneer cheese, charred in the tandoor and finished in a vibrant, spice-tempered tomato reduction.</i>	
PALAK PANEER KA KOFTA (D) (N) (GF)	23.99
<i>Crispy paneer koftas gently simmered in smooth, spiced spinach gravy.</i>	
VEGETABLE MOILEE (N) (GF)	22.99
<i>A coastal curry featuring a melody of garden vegetables gently poached in a silky, spicy coconut milk broth.</i>	
TAJ TADKA PALAK (PANEER (D) OR MUSHROOM (V)) (GF)	22.99
<i>Fresh spinach purée tempered with garlic and red chilies, paired with your choice of protein.</i>	
TAJ PANEER MAKHANI (D) (N) (GF)	22.99
<i>Cottage cheese cooked in a velvety tomato and cashew-based butter sauce.</i>	
KADAI GOBI ACHARI (N) (GF)	19.99
<i>Cauliflower florets seasoned with a blend of traditional spices and tangy aromatics, stir-fried in a kadai masala.</i>	
SUBZ KORMA (N) (GF)	19.99
<i>Mixed vegetables gently simmered with fragrant spices and herbs in a traditional korma sauce.</i>	
TAJ DAL MAKHANI (D) (GF)	18.99
<i>Slow-simmered black lentils traditionally cooked over two days with aromatic herbs.</i>	
AMRITSARI PINDI CHOLEY (N)	17.99
<i>Spicy white chickpeas cooked in a robust onion-tomato masala, inspired by Amritsar Street flavors.</i>	
YELLOW DAL TADKA (GF)	16.99
<i>Comforting lentils seasoned with cumin, garlic, and traditional Indian spices.</i>	

BIRYANI AND RICE

GOAT AWADHI BIRYANI (GF) (D)	25.99
<i>Goat pieces slow cooked with aged Basmati rice and a proprietary blend of whole Indian aromatics.</i>	
CHICKEN AWADHI BIRYANI (GF) (D)	22.99
<i>Chicken marinated in traditional spices, layered with long-grain rice and slow-cooked to perfection.</i>	
VEG TARKARI BIRYANI (GF) (D)	21.99
<i>A vibrant medley of seasonal vegetables and rice slowly cooked with caramelized onions and whole spices.</i>	
TAWA PULAO (GF) (D)	19.99
<i>Fragrant Basmati rice and crunchy garden vegetables tossed together on a traditional flat iron griddle.</i>	
JEERA RICE (GF) (D)	9.99
<i>Fragrant long-grain rice finished with cracked cumin and traditional ghee for an aromatic side.</i>	
PLAIN RICE	6.99

SIDES

ASSORTED PAPAD BASKET	11.99
FRESH MANGO LASSI	9.99
MINT AND MIXED VEGETABLE RAITA (D)	6.99
COFFEE	6.99
TEA	4.99
PLAIN PAPAD	4.99

NON-VEG MAIN COURSE

GOAT ROGAN JOSH (GF)	29.99
<i>Heritage goat meat slow braised in an earthenware pot with a complex infusion of ginger, garlic, and whole Kashmiri spices.</i>	
MURGH TIKKA MASALA (D) (N)	27.99
<i>A classic featuring chargrilled chicken cubes folded into a robust, creamy tomato and caramelized onion gravy.</i>	
RARRA GOSHT (GF)	27.99
<i>A masterfully balanced goat curry featuring hand-cut meat slow-cooked in a robust, gravy-rich reduction.</i>	
TAJ BUTTER CHICKEN (D) (N) (GF)	26.99
<i>A classic favorite features smoky chicken in a rich, velvety cashew nut and tomato gravy.</i>	
METHI KALI MIRCH MURGH (D) (N) (GF)	26.99
<i>Juicy and succulent chicken pieces cooked in a hot curry with black pepper and dry fenugreek</i>	
HOME STYLE FISH CURRY (GF)	25.99
<i>Fresh fish cooked in a tangy coastal curry with tamarind and regional spices.</i>	
CHICKEN PEPPER FRY (GF)	25.99
<i>Boneless chicken sautéed on high heat with freshly roasted peppercorns and spices.</i>	
TAJ MURGH PALAK (GF)	25.99
<i>Slow-cooked chicken simmered in a creamy spinach puree and topped with a sizzle of fried garlic and cumin for a smoky finish.</i>	
TARI WALA MURGH (GF)	24.99
<i>A comforting North Indian chicken preparation with a flavorful spiced gravy.</i>	

BREADS

BREAD BASKET	16.99
<i>(Tandoori Roti, Lachha Parantha, Garlic Naan)</i>	
ALOO KULCHA (D)	9.99
PUDINA LACHHA PARANTHA (D)	9.99
ONION KULCHA (D)	8.99
LACHHA PARANTHA (D)	8.99
GARLIC NAAN (D)	6.99
BUTTER / PLAIN NAAN (D)	5.99
TANDOORI ROTI (V)	4.99

DESSERT

MANGO AND CARDAMOM PANACOTTA (D)	14.99
TAJ MAGICAL KULFI (D) (N)	14.99
GULAB JAMUN FLAN (D)	14.99
RASMALAI TRES LECHES (D) (N)	14.99
HOT CHOCOLATE LAVA CAKE (D) (E)	14.99
TOGETHER FOREVER (D) (E)	14.99
<i>(BROWNIE WITH ICE CREAM)</i>	

KIDS MENU

CHICKEN FRITTERS <small>NON VEG</small>	12.99
FRENCH FRIES <small>VEG</small>	9.99
MOZZARELLA STICKS (D)	9.99
CHEESE NAAN (D)	9.99
VANILLA / CHOCOLATE ICE CREAM (D)	6.99

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