

Royal Feast

(min. 2 persons - \$32.50 per person)

Have a go at everything!

Starter

Pappadums with Raita (*Cucumber & yoghurt Dip*)

Entree

Samosa

Spiced potatoes and green peas in a crispy pastry

Tandoori Chicken

Chicken marinated in garlic, ginger, yoghurt, Lemon juice, selected herbs & Cooked to perfection

Main Course

Chicken Makhani (Butter Chicken)

Boneless tandoori chicken pieces cooked with mild spices and butter sauce

Lamb Rogan Josh

Boneless lamb cooked in fresh tomatoes, garlic, ginger and homemade yoghurt

Mixed Vegetables

Seasonal vegetables cooked with mild spices

Served with

Basmati Rice (Saffron)

Plain Naan (Breads)

Sweet Ending

Mango Kulfi or Vanilla Kulfi or Gulab Jamun with Ice Cream

Hot Beverages

Tea or Coffee

TANDOORI SIZZLER

(For 2 persons - \$59.90)

Starter

Pappadums with Raita
(*Cucumber & yoghurt Dip*)

Main Course

**Tandoori Prawns, Tandoori Fish, Barra Kebab,
Hariali Kebab, Seekh Kebab, Tandoori Chicken and Chicken Tikka**
(2 pcs each)

Served with

Basmati Rice (Saffron)

Plain Naan (Breads)

Daal Makhani

(Traditional mixed lentils cooked with
butter and tomato Sauce)

LUNCH BANQUET

(Available only at lunch time)

STARTER:

PAPPADUMS WITH RAITA (*Cucumber & yoghurt Dip*)

ENTRÉE:

SPINACH PAKORA

Finely chopped fresh spinach & potatoes delicately spiced and deep fried

CHICKEN TIKKA

Boneless chicken pieces marinated in yoghurt and spices, cooked in clay oven

MAIN COURSE:

CHICKEN MAKHANI (Butter Chicken)

Boneless tandoori chicken pieces cooked with mild spices and butter sauce

LAMB ROGAN JOSH

Boneless lamb cooked in fresh tomatoes, garlic, ginger and homemade yoghurt

MIXED VEGETABLES

Seasonal vegetables cooked with mild spices

SERVED WITH:

BASMATI RICE (*Saffron*)

PLAIN NAAN (*Bread*)

\$19.90 PER PERSON (Minimum 4 people)

VEGETARIAN BANQUET

STARTER:

PAPPADUMS WITH RAITA (*Cucumber & yoghurt Dip*)

ENTRÉE:

ALOO TIKKI

Potato patties served with mint sauce

PANEER PAKORA

Cubes of homemade cottage cheese, battered and deep fried

MAIN COURSE:

PALAK PANEER

Cubes of cottage cheese cooked with fresh spinach

MALAI KOFTA

Potatoes and cheese dumplings half fried and finished in a rich cashewnut sauce

DAAL TURKA

A simple yellow lentil curry finished with sautéed onion and Garam Masala

SERVED WITH:

BASMATI RICE (*Saffron*)

PLAIN NAAN (*Bread*)

DESSERTS:

GULAB JAMUN with ICE CREAM

HOT BEVERAGES:

TEA OR COFFEE

(min. 2 persons - \$29.90 per person)

Taj Agra BANQUET

STARTER:
PAPPADUMS WITH RAITA
(Cucumber & yoghurt Dip)

ENTRÉE:
ALOO TIKKI
Potato patties served with mint sauce

HARIALI KEBAB
Boneless chicken pieces marinated in yoghurt, fresh mint & green chillies and cooked in Clay Oven

MAIN COURSE:
CHICKEN MAKHANI (Butter Chicken)
Boneless tandoori chicken pieces cooked with mild spices and butter sauce

LAMB KORMA
Tender pieces of lamb cooked with cashewnut sauce, mixed spices and fresh cream

MIXED VEGETABLES
Seasonal vegetables cooked with mild spices

SERVED WITH:
BASMATI RICE *(Saffron)*
PLAIN NAAN *(Bread)*

DESSERTS:
GULAB JAMUN with ICE CREAM

HOT BEVERAGES:
TEA OR COFFEE

\$29.90 PER PERSON (Minimum 4 people)

Taj Agra

INDIAN RESTAURANT



Taj Mahal is monumental structure in Agra city.

It is a divine poem, done in white marble in which the emperor to whom art and beauty was a passion has tremendously transcribed his unique dreams and emotions for his beloved. It is a tomb prepared by Shah Jahan (1627-66) in memory of his consort Mumtaz, the lady of the Taj Mahal who was at last buried at same place. Later the great emperor was also buried beside her.

(The Taj Mahal is a perfect symbol of their co-existence even after the devoted lovers ceased to exist physically.

It is also a flawless symbol of feminine grace and enshrines all that is tender and eternal in a man's love for his beloved. The food at taj Agra traditionally dates back to this era.)

Management reserve the right to refuse to serve any person

(No Splitting of Bills Please)

Thank you for your patronage!