



A-LA-CARTE MENU



www.royaltaj.sg

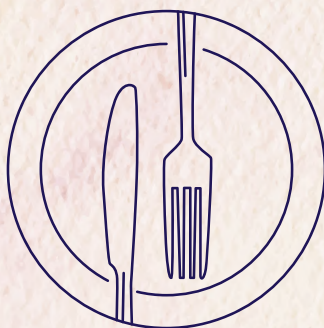


» www.royaltaj.sg »





PREMIUM DINE-IN



A-La-Carte



MESS HALL

SENTOSA



*If venturing too far out for food is not your cup of tea,
the Mess Hall is your ideal choice.*

*Originally built as a military recreational club for soldiers in 1904,
Mess Hall is now an impressive collection of culinary flavours
housed in a thoughtfully restored colonial building.*





Royal Taj showcases modern Indian cuisine by complementing the flavors and traditions of India with global ingredients and techniques. At Royal Taj, we have created a unique and innovating Indian fine dining atmosphere and give you a taste of history while you dine in the restored colonial building.

If you are looking for fine dining option in Indian food selection, Royal Taj is the perfect choice.

Dish after dish, indulgence after indulgence, the delicacies are endless.



THE STREET FOOD CORNER

PALAK PATTE KI CHAAT

\$18

spinach fritters, onions, yogurt, sweet & hot sauces, pomegranate

SAMOSA CHAAT

\$15

fried potato pastry, yogurt, tamarind & mint sauces, pomegranate

DAHI PAPDI CHAAT

\$15

fried flour crackers, yogurt, sweet & hot sauces, pomegranate

ALOO TIKKI CHAAT

\$15

fried potato patties, yogurt, sweet & hot sauces, pomegranate



**CHEF'S
RECOMMENDED**



**CONTAINS
GLUTEN**



**MEDIUM
SPICY**



**CONTAINS
MILK PRODUCTS**

*All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.*



THE STREET FOOD

Indian street food is the hidden gem of Indian cuisine. Made with a mélange of exotic spices and ingredients, Indian street food is one of its kind and has taken food lovers by storm.

The world of Indian street food is a vibrant mix of flavors and textures—spanning spicy, sweet, and savory, with everything from crispy to creamy delights. If you're craving authentic chaat specialties, our selection is the perfect match for your taste buds!

GOL GAPPA SHOTS



\$14

crispy puffed balls, spicy potatoes, flavored water

COCKTAIL SAMOSA



\$14

crispy fried pastry, savory potato filling

MASALA PAPAD



\$14

flat roasted lentil crisp, onion & tomato mixture, Indian spices

ROASTED PAPAD

\$10

flat lentil crisp, tandoor roasted



CHEF'S
RECOMMENDED



CONTAINS
GLUTEN



MEDIUM
SPICY



CONTAINS
MILK PRODUCTS

*All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.*

CLAY OVEN

Hooked on heat

The heat for a tandoor was traditionally generated by a charcoal or wood fire, burning within the tandoor itself, thus exposing the food to live fire, radiant heat cooking, and hot-air, convection cooking, and smoking in the fat and food juices that drip on to the charcoal.

Temperatures in a tandoor can approach 480 °C (900 °F), and it is common for tandoor ovens to remain lit for long periods to maintain the high cooking temperature. The tandoor design is something of a transitional form between a makeshift earth oven and the horizontal-plane masonry oven.

TANDOORI

Specialties

VEG APPETIZERS

VEG SEEKH KEBAB



\$22

potato & green veggies, aromatic spices

DELHI STYLE SOYA CHAAP



\$22

marinated soya chaap, tandoori spices

MALAI BROCCOLI



\$22

broccoli, yogurt, butter, cream

TANDOORI BHARWAN ALOO



\$25

barrel shaped potato, cottage cheese, tandoori spices

PANEER ACHARI TIKKA



\$25

cottage cheese, pickling spices, lemon

ASSORTED VEG KEBAB PLATTER



\$50

vegetarian appetizers fiesta



CHEF'S
RECOMMENDED



CONTAINS
GLUTEN



CONTAINS
NUTS



MEDIUM
SPICY



CONTAINS
MILK PRODUCTS

All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.



NON – VEG APPETIZERS

ROSEMARY MALAI KEBAB

\$25

Creamy tendered chicken, yogurt, cardamom & rosemary

CHICKEN ACHARI TIKKA

\$25

boneless chicken, yogurt, pickling spices, lemon

CHICKEN 65

\$25

chicken chunks, spicy batter, curry leaves, mustard seeds (deep fried)

ROYAL TANDOORI CHICKEN (H/F)

\$25 /\$42

King of kebab - tandoori marinated chicken, yogurt & spices

KASUNDHI FISH TIKKA

\$25

fish fillet, kasundhi mustard, lemon, spice herbs (char grilled)

FISH 65

\$25

fish chunks, spicy batter, curry leaves, mustard seeds (deep fried)

LAMB SEEKH KEBAB

\$25

minced lamb, blend spices, lemon

TANDOORI KING PRAWN

\$38

tiger prawn, saffron & yogurt, tandoori spices

ASSORTED NON-VEG KEBAB PLATTER

\$60

non-vegetarian appetizers fiesta



CHEF'S
RECOMMENDED



CONTAINS
GLUTEN



CONTAINS
NUTS



MEDIUM
SPICY



CONTAINS
MILK PRODUCTS

*All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.*



KNOW YOUR SPICES

Indian cuisine is renowned for its complex and vibrant flavors, largely due to the extensive use of spices like cumin, turmeric, coriander, cardamom, and chili. These spices not only enhance the taste but also contribute to the unique aroma that characterizes Indian dishes.

Different regions of India use a unique blend of spices, resulting in a wide variety of flavors and dishes. For example, the cuisine of the north is known for its rich and creamy dishes, while the south is known for its spicy and tangy dishes.



*Star Anise is the seed pod from the fruit of the *Illicium verum* plant, an evergreen shrub native to Southwest China. The star anise pod, which is shaped like a star (hence its name), has an average of eight points, each containing a single pea-sized seed. Both the seeds and the pod are used in cooking and contain the sweet, potent anise flavor. Star anise is sold whole and ground.*

Vegetarian CURRIES



MAINS AFFAIR

DAL DOUBLE TADKA



tempererd mix beans, onion & tomato, burnt garlic, asafoetida

\$22

ROYAL TAJ DAL MAKHANI



whole black lentil & kidney beans, cream, butter

\$25

PUNJABI CHOLE MASALA



chick peas, tomato-onion gravy, garam masala

\$28

VEGETABLE KOLHAPURI



stir fried vegetables, tangy onion tomato gravy, garam masala, kolhapuri chilly

\$28

CORN MUSHROOM HARA PYAZ



sweet corn, button mushroom, onion gravy, spring onions

\$28

ADRAKI ALOO GOBI



cauliflower & potatoes, ginger, cumin, coriander

\$28

SHAHI DUM ALOO



baby potato, butter gravy, garam masala

\$28

METHI MALAI MUTTER



green peas, cashew nut gravy, cream & fenugreek

\$28

PALAK KOFTA CURRY



soft cottage cheese & potato dumplings, cream, spinach gravy

\$28

MAKHMALI KOFTA CURRY



soft cottage cheese & potato dumplings, cashew nut & tomato gravy

\$30

PANEER (Choice is yours)



(palak paneer/ paneer butter masala / kadhai paneer /shahi paneer )

\$30



CHEF'S
RECOMMENDED



CONTAINS
GLUTEN



CONTAINS
NUTS



MEDIUM
SPICY







CONTAINS
MILK PRODUCTS

All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.



CHICKEN

MAINS AFFAIR

ZAFRANI CHICKEN KORMA  	\$28
<i>boneless chicken, cream, saffron, aromatic spices and nuts</i>	
CHICKEN TIKKA MASALA   	\$28
<i>tandoor fired chicken tikkas, bellpeppers, onion & tomato gravy</i>	
ROYAL TAJ BUTTER CHICKEN   	\$28
<i>chicken breast, cashew nut & tomato gravy, fenugreek</i>	
KADHAI CHICKEN  	\$28
<i>tender chicken, bellpeppers, onion & tomato gravy</i>	
AMRITSARI CHICKEN CURRY  	\$28
<i>tender chicken, punjabi style chicken curry</i>	
SAAG CHICKEN 	\$28
<i>tender chicken, spinach gravy, aromatic spices</i>	



Cinnamon (Dalchini) is the dried bark of a small tree, *Cinnamomum Zeylanicum*, primarily found in the western and southern regions of India. As one of the oldest and most essential spices, it holds a key place in Indian kitchens, especially as a component of Garam Masala.



CHEF'S
RECOMMENDED



CONTAINS
GLUTEN



CONTAINS
NUTS



MEDIUM
SPICY



CONTAINS
MILK PRODUCTS

All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.

LAMB

MAINS AFFAIR

LAMB ROGAN JOSH

slow braised lamb, kashmiri spices, garam masala

\$32

LAMB VINDALOO

spicy braised lamb, potato, aromatic spices

\$32

BHUNA GOSHT

well seared lamb, aromatic spices, clarified butter

\$32

LAMB SEEKH MASALA

minced lamb kebab, onion gravy, aromatic spices

\$32

SAAG GOSHT

stir fried lamb, spinach gravy, aromatic spices

\$32

RARA GHOST

Lamb chunks, Lamb minced, flavored with house blend garam masala

\$35



Cloves can be used with other spices to create a number of spice blends for meats, curries and meat marinades. Cloves are popular in Asian, African and Middle Eastern cooking and are often used in the above dishes. .



CHEF'S
RECOMMENDED



CONTAINS
GLUTEN



CONTAINS
NUTS



MEDIUM
SPICY



CONTAINS
MILK PRODUCTS

All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.



SEAFOOD

MAINS AFFAIR



FISH TIKKA MASALA

\$28

tandoor fired fish tikkas, bell peppers, onion & tomato gravy

GOAN FISH CURRY

\$28

fresh fish fillet, chilli, coconut & tamarind sauce

FISH METHI

\$28

fresh fish fillet, onion & tomato gravy, fenugreek

TAWA PRAWN MASALA

\$32

crispy prawns, onion & tomato gravy, house blend spices

KADHAI PRAWN

\$32

juicy prawns, bell peppers, onion & tomato gravy

MALABAR PRAWN CURRY

\$32

pan-seared prawns, coconut sauce, curry leaves & mustard seeds



Ginger is useful in improving digestion and increasing absorption of food, ginger tea can bloating after eating too much. Ginger contains anti-inflammatory properties that make it an ideal home remedy for muscle and joint problems.



CHEF'S
RECOMMENDED



CONTAINS
GLUTEN



CONTAINS
NUTS



MEDIUM
SPICY



CONTAINS
MILK PRODUCTS

All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.



RICE

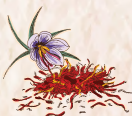
-  **SAFFRON PULAO** \$18
basmati rice, saffron, whole aromatic spices
-  **KASHMIRI PULAO** \$18
basmati rice, nuts & dried fruits, aromatic spices
-  **JEERA MUTTER PULAO** \$18
basmati rice, cumin seeds, fresh peas
-  **STEAMED RICE** \$12
basmati rice, steamed



BIRYANI

(Served with Raita)

- | | | | |
|--|-------------|---|-------------|
|  VEGETABLE BIRYANI | \$25 |  MUTTON BIRYANI | \$35 |
|  CHICKEN BIRYANI | \$28 |  PRAWN BIRYANI | \$35 |



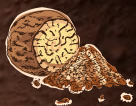
Saffron adds color and fragrance to lightly flavored food. We have to emphasize that if we want to taste and smell saffron when added to any dish, other spices should not overpower it. Ideally, saffron should be added as a garnish. For example, add saffron to basmati rice cooked in water and salt.

All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.



BREADS

FRESHLY BAKED TO ORDER



*Nutmeg has a warm, spicy aroma and flavour and can be used in sweet and savoury cooking.
It is a component of the classic béchamel sauce and is used to flavour a host of cakes, puddings and custards.*

ROTI

TANDOORI ROTI	\$8
BUTTER ROTI	\$9
CHILLI GARLIC ROTI	\$9
ROOMALI ROTI	\$12

NAAN

PLAIN NAAN	\$8
BUTTER NAAN	\$9
GARLIC NAAN	\$9
CHEESE NAAN	\$9
CHILLI GARLIC NAAN	\$9
KASHMIRI NAAN	\$10

PARATHA

LACHHA PARATHA	\$9
PUDINA PARATHA	\$9
ALOO PARATHA	\$9
PANEER PARATHA	\$10

KULCHA

ALOO KULCHA	\$9
ONION KULCHA	\$9
MASALA KULCHA	\$9
PANEER KULCHA	\$10

ASSORTED BREAD BASKET

TANDOORI ROTI, GARLIC NAAN	
LACHHA PARATHA & MASALA KULCHA	

\$32



*All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.*



ACCOMPANIMENT



-  **JEERA POMEGRANATE RAITA**   **\$12**
pomegranate, roasted cumin, whipped yogurt
-  **CUCUMBER RAITA**  **\$12**
cucumber, whipped yogurt, roasted cumin & crushed pepper
-  **FRESH GARDEN GREEN** **\$12**
sliced cucumber, onions and tomato, lime, green chilli
-  **GREEK SALAD**  **\$12**
diced cucumber, onions and tomato, lime, feta cheese, cilantro
-  **TANDOORI CHICKEN SALAD**   **\$20**
tandoor roasted chicken, lettuce & vegetable, aromatic herbs & spices



CHEF'S
RECOMMENDED



MEDIUM
SPICY



CONTAINS
MILK PRODUCTS



All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.

SWEET INDULGENCE

PISTACHIO GULAB JAMUN

fried flour dumplings, fragrant sugar syrup, sliced pistachios

\$14

SAFFRON RASMALAI

cottage cheese balls, juicy milk cream, saffron & almond

\$14

FLAVOURED KULFI

Flavor - alphonso mango, malai kulfi

\$14

CHOCOLATE BROWNIE WITH ICE CREAM

dark chocolate brownies, vanilla ice cream, drizzled chocolate sauce

\$18



CHEF'S
RECOMMENDED
















CONTAINS
NUTS



CONTAINS
MILK PRODUCTS



All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.

	SPRING ROLLS	\$12
	FRENCH FRIES	\$12
	CHICKEN NUGGETS	\$12
	TENDER CHICKEN STRIPS	\$12
 	KIDS FRIED RICE(veg/chicken)	\$15/18
 	HAKKA NOODLES(veg/chicken)	\$15/18
 	PASTA (bechamel/tomato sauce) 	\$15/18
	BUTTER CHICKEN PASTA  	\$20



CHEF'S
RECOMMENDED



CONTAINS
NUTS



CONTAINS
MILK PRODUCTS



All prices are subject to 10% service charge & government taxes as applicable
Please inform the order taker of any allergens or dietary restrictions.



Scan to play the game

OUR VENUES FOR EVENTS



@ Mess Hall



@ Amara Sanctuary Sentosa



@ Mess Hall

We are also the Official Partner for events at
Grand Ballroom, Amara Sanctuary Sentosa
Sky Garden @ I Fly, Sentosa



For further enquiry, kindly contact us on
91185896/ 91157274/ 83930487/ 88160140



www.royaltaj.sg

