



HOTEL TAJ HEIGHTS

GREEN GINGER

RESTAURANT

MENU

A refined dining experience at Hotel Taj Heights



GREEN GINGER RESTAURANT • HOTEL TAJ HEIGHTS

Continental

Vegetarian

Spaghetti Neapolian	275/-
Vegetable Augratin	275/-
Paneer Shaslik	275/-
Vegetable Canoloni	325/-
Vegetable Florentine	325/-
Veg. Pasta	220/-
Saute Vegetable	220/-

Non - Vegetarian

Choice of Pasta (Cheese or Chicken)	300/-
Spaghetti Bolognese (Non Veg)	300/-
Roast Chicken in Rose Marry Sauce	350/-
Grilled Fish Lemon Butter Sauce (Non Veg)	375/-
Chicken Au Gratin (Non Veg)	375/-
Chicken Shaslik (Non Veg)	375/-
Chicken Steak	350/-
Grilled Smoked Chicken	350/-



**Taxes As Applicable
10% Room Service Charge will be Extra**

Desserts

Kesar Kheer	120/-
Shahi Tukra (2 Pcs.)	120/-
Gulab Jamun (2 Pcs)	120/-
Gajar Halwa	150/-
Pineapple Halwa	150/-

Shakes

Milk Shake	100/-
Milk Shake with Ice Cream	120/-
Banana Shake	160/-
Apple Shake	180/-
Mango Shake	180/-
Strawberry Shake	180/-
Mix Fruit Shake	220/-
Kaju Shake	250/-
Badam Shake	250/-
Chocolate Shake	180/-

Ice - Cream

Choice of Ice Cream	120/-
Vanilla / Strawberry / Mango / Chocolate	



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Choice of Indian Breads

Tandoori Roti	25/-
Butter Roti	35/-
Missi Roti / Plain Naan	50/-
Butter Naan	60/-
Pudina Paratha / Lachcha Paratha	70/-
Bharwan Kulcha Paratha	80/-
Garlic Naan	80/-
Stuffed Kulcha (Aloo or Paneer)	90/-
Bread Basket (2 Roti, 2 Naan, 1 Missi Roti, 1 Lachcha)	180/-

Basmati Khazana

Birbal Ki Khichri	200/-
Veg Pullao	200/-
Peas Pullao	200/-
Jeera Rice	180/-
Steam Boiled Rice	170/-
Curd Rice	200/-
Vegetable Biryani with Raita	250/-
Egg Biryani with Raita	275/-
Murg Biryani with Raita	350/-
Gosht Hyderabad Biryani with Raita	400/-

Thali

Standard Thali	275/-
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Paneer Veg, Seasonal Veg, Dal Yellow, Plain Rice,
4 Roti, Raita, Salad, Papad, Pickle & Sweets

Taj Special Thali	325/-
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Paneer Veg, Seasonal Veg, Gravy Veg., Dal Makhani
Veg Pullao, Boondi Raita, 4 Roti, Salad,
Papad, Pickle & Sweets

Taj Special Non-Veg Thali	325/-
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Non-Veg Curry, Paneer Veg, Seasonal Veg,
Veg Pullao, Boondi Raita, 4 Roti, Salad,
Papad, Pickle & Sweets

Taxes As Applicable

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Chinese Delicacy

Veg Manchurian Gravy	220/-
Chilly Paneer Gravy	270/-
Veg Sweet & Sour	250/-
Baby Corn Mushroom Black Bean Sauce	220/-
Veg Hakka Noodles	200/-
Veg Fried Rice	220/-
Garlic Burnt Rice	250/-
Stir Fried baby Corn & Mushroom	350/-
Corn & Green Peas in Black Pepper Sauce	350/-
Stir Fried Chinese Green with Brunt Garlic Sauce	350/-
Non Veg Hakka Noodles	280/-
American Chopsuey (Non-Veg)	280/-
Mixed Fried Rice (Non Veg)	300/-
Chicken Fried Rice	300/-
Egg Fried Rice	250/-
Sliced Fish Oyster Sauce	325/-
Sweet & Sour Fish	325/-
Chilli Chicken with Gravy	325/-
Chicken Manchurian	325/-
Lemon Chicken	325/-
Honey Chicken	325/-

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Tawa Mushroom Masala

300/-

Methi Malai Matar

Rich Preparation of green peas with khoya saffron and fenugreek leaves

245/-

Navratan Korma

Mix fruits, nut, paneer & mix veg cooked in cashewnut gravy

265/-

Shubnam Curry

Green peas & mushroom brought together in onion & tomato gravy with spice

265/-

Aloo Gobhi Adraki

Potato & cauliflower cooked with herbs & spices garnished with ginger

225/-

Veg Hyderabad

Mix veg diced cutting in hyderabad style cooked in brown onion

245/-

Mushroom Mutter

A delightful combo of mushroom & peas in Indian spice

265/-

Dum Aloo Kashmiri

Stuffed potato with nut & herbs in kashmiri gravy

245/-

Mix Veg Jalfrezi

Mix veg cooked in Indian spices & herbs

225/-

Bhindi - Do - Pyaza

Lady finger cooked with onion in Indian spices & herbs

225/-

Jeera Aloo

Potato cooked with cumin

160/-

Dal Makhani

Black lentil & kidney beans cooked in creamy and tomato sauce

225/-

Dal Tadka

Yellow dal tempered with onion and spice

180/-

Dal Bhukhara

Lentil cooked in clay pot with butter & creamy

250/-

Dal Punchmail

Lentil in creamy onion and tomato with spice

265/-

Dal Butter Fry

Yellow lentil fried in butter

200/-

Channa Masala

Chana cooked in onion tomato gravy

220/-

Pindi Channa

Chana with paneer in Indian spices

220/-

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Indian Non-Vegetarian

Murg Hariyali Chicken cooked in spinach green gravy	400/-
Murg Tikka Masala Chicken tikka cooked in fresh onion, tomato with Indian spices	450/-
Butter Chicken (Full) / (Half) Roasted chicken cooked in rich tomato gravy & garnished with cream & butter	650/- 400/-
Dhaba Chicken Chicken cooked with tomato, onion, ginger gravy & garnished with cream & butter	400/-
Chicken Curry/Tawa Chicken	400/-
Chicken Rara	450/-
Chicken Choosa Dilbahar	700/-
Murg Kadhai Chicken cooked with exotic spices with ring of capsicum and onion	400/-
Murg Tikka Lababdar Chicken tikka simmered in spicy rich creamy tomato gravy. A royal treat	450/-
Murg Shahzahani Shahzahi murg is a mughal delicacy. This rich creamy curry cooked in almond paste and aromatic spices and finished with cream and carrots	450/-
Murg Nargisi Kofta Nargisi kofta is an exotic mughal dish made with ground meat mixture wrapped around a hard-boiled egg and cooked in rich spicy sauce gravy	400/-
Mutton Mughlai Goat meat cooked in yogurt based exotic spice gravy	450/-
Mutton Rogan Josh Mutton cooked with tomato onion and ginger & garnished with coriander & rogan	450/-
Gosht Saagwala Mutton cooked with spinach gravy	450/-
Gosht Achari Achari gosht is simply delicious. The garden masala powder gives the achari gosht a perfect taste	450/-
Mutton Masala Mutton cooked in rich onion gravy	450/-
Mutton Shahi Korma Mutton cooked with mild spices garnished with creamy & dry fruits	450/-
Mutton Nilgiri Korma Mutton cooked with onion garlic gravy & garnished with brown onion	450/-
Mutton D0-Pyaza Mutton cooked with plenty onions	450/-
Mutton Rara	550/-
Fish Zafrani Fish cooked with cashewnut gravy and garnished with saffron	400/-
Fish Ajwaini Roasted fish cooked in brown gravy (the ajwain (celery) gives a perfect taste to fish ajwain)	400/-
Fish Curry	380/-
Egg Curry Masala Boiled egg cooked in tamarind & onion sauce	250/-

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Snacks

Non - Vegetarian

Chicken Pakora (8 Pcs.)	350/-
Bhuna Gosht Dry	350/-
Fish Amritsari (8 Pcs.)	350/-
Mutton Boti Kebab	350/-
Chicken Reshmi Kebab	350/-
Chicken Kathi Kebab	350/-
Egg Pakora	200/-
Chilli Chicken Dry	350/-
Chicken Crispy	350/-
Chicken Spring Roll	230/-
Chicken Manchurian (Dry)	325/-
Fish 'N' Chips	350/-
Fish Finger	350/-
Chicken Corn Fritter	350/-
Chicken Finger	350/-
Chicken Kathi Roll	300/-
Egg Kathi Roll	250/-

Tandoor Se

Vegetarian

Paneer Ajwaini Tikka	250/-
Paneer Tansen Tikka	250/-
Paneer Malai Tikka	250/-
Paneer Anarkali Tikka	250/-
Paneer Peshawari Tikka	325/-
Paneer Zafrani Tikka	325/-
Vegetable Seekh Kebab	200/-
Tandoori Bharwan Aloo	200/-
Akbari Tandoori Platter Veg.	450/-

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Non - Vegetarian

Murg Tikka (8 Pcs)	350/-
Murg Achari Tikka	350/-
Murg Malai Tikka	350/-
Murg Reshmi Kebab	350/-
Murg Kathi Kebab	450/-
Murg Tandoori (Full)	500/-
Murg Tandoori (Half)	350/-
Murg Kebab (4 Pcs)	350/-
Chicken Seekh Kebab	350/-
Murg Kalimirch Tikka	350/-
Mutton Seekh Kebab	350/-
Zafrani Fish Tikka	350/-
Fish Tikka	350/-
Akbari Tandoori Platter (Non-Veg)	650/-

Soups

Vegetarian

Tomato Dhania Shorba	110/-
Dal Ka Shorba (Lentil)	130/-
Cream of Spinach	130/-
Cream of Tomato	110/-
Ginger Soup	130/-
Veg. Manchow	130/-
Veg. Hot 'N' Sour Soup	130/-
Veg. Wonton Soup	130/-
Veg Sweet Corn Soup	130/-
Lemon Corriander Soup	130/-
Veg Clear Soup	130/-
Cream of Mushroom	130/-
Ministrini Soup	130/-

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Breakfast

6.30 a.m. to 10.30 a.m.

Continental Breakfast	250/-
Choice of Juices Canned (Orange / Mango / Pineapple)	
Cornflakes with Hot & Cold Milk	
Toast served with butter jam / Marmalade Tea / Coffee	
American Breakfast	300/-
Choice of Juices Canned (Orange / Mango / Pineapple)	
Cornflakes / Porridge (Hot & Cold Milk)	
Egg to order (Omelette / Fried Egg / Scrambled Egg / Poached Egg)	
Toast served with butter jam / Marmalade Tea / Coffee	
Indian Breakfast	225/-
Choice of Lassi / Butter Milk (Sweet/Salt)	
4 Pcs. Puri Bhaji or 2 Pcs. Stuffed Paratha with curd and Achar, Tea / Coffee	
Poha Masala	120/-
Stuffed Paratha with Curd (Gobhi, Aloo, Onion)	120/-
Stuffed Paratha Paneer with Curd	150/-
Plain Dosa	120/-
Masala Dosa	150/-
Idli	120/-
Idli 65	120/-
Uttapam	120/-
Upma	120/-
Butter Toast with Jam	90/-
Poori Bhaji	120/-
A - La - Carte	
Aerated Soft Drinks	50/-
Diet Coke / Pepsi	70/-
Soda	50/-
Mineral Water	35/-
Fresh Lime Soda (Sweet & Salt)	70/-
Fresh Lime Water	60/-
Choice of Juice (Canned)	100/-
Cold Coffee	100/-
Cold Coffee with Ice Cream	120/-
Ice Tea	50/-
Lassi (Sweet & Salt)	80/-
Egg To Order (Omelette, Boiled, Bhurjee)	125/-
Tea	50/-
Coffee	60/-
Hot Chocolate	80/-
Bournvita	80/-

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Sandwich Pantry

Vegetable Sandwich	150/-
Cheese Sandwich	200/-
Kachumber Sandwich	150/-
Egg Sandwich	200/-
Chicken Sandwich	250/-
Vegetable Club Sandwich	200/-
Chicken Club Sandwich	250/-

Sizzler

Veg. Steak Sizzler	275/-
Corn Capsicum Mutter Masala	275/-
Egg Plant Tikka Masala	275/-
Chicken Steak Sizzler	350/-

Snacks

Vegetarian

Mix Veg Pakora (8 Pcs.)	150/-
Paneer Pakora (8 Pcs.)	200/-
Hara Bhara Kebab (8 Pcs)	150/-
Paneer Finger	180/-
Paneer Corn Fritter	180/-
Chilli Paneer	230/-
Veg Spring Roll	160/-
Honey Chilli Potato	140/-
Cheese Ball	180/-
Veg. Salt & Pepper	160/-
Veg Cutlet	150/-
French fry	110/-
Peanut Masala	100/-
Kekda Kebab (8 Pcs)	150/-
Veg manchurian (Dry)	150/-

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