





PÀ La-Carte Menu







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 CCorner

PALAK PATTE KI CHAAT	\$15
SAMOSA CHAAT Field potato pastry, yogurt, tamarind & mint sauces, pomegranate	\$12
DAHI PAPDI CHAAT Fried flour crackers, yogurt, sweet & hot sauces, pomegranate	\$12
ALOO TIKKI CHAAT Fine fried potato patties, yogurt, sweet & hot sauces, pomegranate	\$12









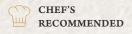


The Street Food

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.

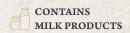
The list of Indian street food dishes you must try is long and varied, consisting of dynamic complementary and contrasting flavors that range from hot to sweet to savory, and textures that run the gamut from soft to crispy to creamy. If you're craving for some authentic chaat specialties, then our chaat offerings fit in like a puzzle!

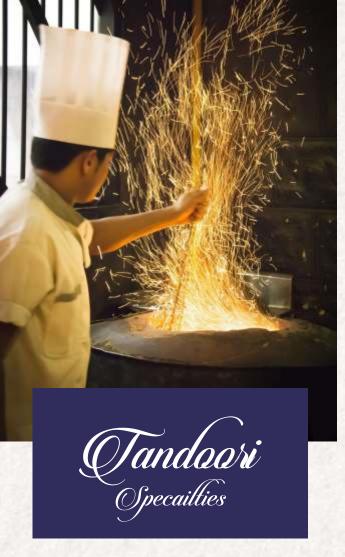
GOL GAPPA SHOTS 활 🐷 crispy puffed balls, spicy potatoes, flavored water	\$12
COCKTAIL SAMOSA Fried pastry, savory potato filling	\$12
MASALA PAPAD Inflat roasted lentil crisp, onion & tomato mixture, Indian spices	\$12
ROASTED PAPAD flat lentil crisp, tandoor roasted	\$10







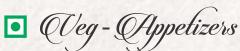






The heat for a tandoor was traditionally generated by a charcoal or wood fire, burning within the tandoor itself, thus exposing the food to live fire, radiant heat cooking, and hot-air, convection cooking, and smoking in the fat and food juices that drip on to the charcoal.

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.



VEG SEEKH KEBAB potato & green veggies, aromatic spices	\$20
DELHI STYLE SOYA CHAAP 🗗 🥒 marinated soya chaap, tandoori spices	\$20
MALAI BROCCOLI	\$20
TANDOORI BHARWAN ALOO barrel shaped potato, cottage cheese, tandoori spices	\$22
PANEER ACHARI TIKKA cottage cheese, pickling spices, lemon	\$22
ASSORTED VEG KEBAB PLATTER wegetarian appetizers fiesta	\$45













Olon -veg Appetizers

ROSEMARY MALAI KEBAB 🚺 🗇 🖂 creamy tendered chicken, yogurt, cardamom & rosemary	\$22
CHICKEN ACHARI TIKKA 🗗 🗾 boneless chicken, yogurt, pickling spices, lemon	\$22
ROYAL TANDOORI CHICKEN (H/F) King of kebab - tandoori marinated chicken, yogurt & spices	\$22/\$38
FISH AJWAINI TIKKA Fish fillet, carom seeds, lemon & spice rub	\$22
LAMB SEEKH KEBAB minced lamb, blend spices, lemon	\$22
TANDOORI KING PRAWN 🗗 🔎 😭 tiger prawn, saffron & yogurt, tandoori spices	\$35
ASSORTED NON-VEG KEBAB PLATTER non-vegetarian appetizers fiesta	\$55

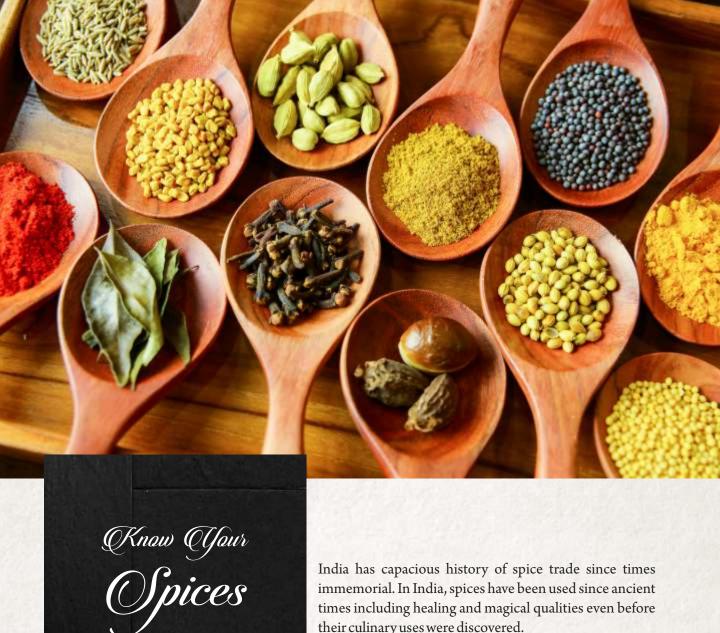












India has capacious history of spice trade since times immemorial. In India, spices have been used since ancient times including healing and magical qualities even before their culinary uses were discovered.

Spices are more valuable than gold or precious stones and the trade of spices is extraordinarily influential.



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.



veg Curries

Olains Offair	
DAL DOUBLE TADKA tempererd mix beans, onion & tomato, burnt garlic, asafoetida	\$20
ROYALTAJ DAL MAKHANI	\$22
PUNJABI CHOLE MASALA chick peas, tomato-onion gravy, garam masala	\$24
VEGETABLE JALFREZI	\$24
CORN MUSHROOM HARA PYAZ	\$24
ADRAKI ALOO GOBI cauliflower & potatoes, ginger, cumin, coriander	\$24
SHAHI DUM ALOO baby potato, butter gravy, garam masala	\$24
METHI MALAI MUTTER 🔰 🗐 green peas, cashew nut gravy, cream & fenugreek	\$24
PALAK KOFTA CURRY soft cottage cheese & potato dumplings, cream, spinach gravy	\$24
NOORANI MALAI KOFTA 🕦 🛅 soft cottage cheese & potato dumplings, cashew nut & tomato gravy	\$26
PANEER (Choice is yours) (palak paneer/paneer butter masala/kadhai paneer/shahi paneer)	\$26













ZAFRANI CHICKEN KORMA •• •• •• •• •• •• •• •• •• •• •• •• ••	\$25
CHICKEN TIKKA MASALA tandoor fired chicken tikkas, bellpeppers, onion & tomato gravy	\$25
ROYAL TAJ BUTTER CHICKEN	\$25
KADHAI CHICKEN tender chicken, bellpeppers, onion & tomato gravy	\$25
AMRITSARI CHICKEN CURRY tender chicken, punjabi style chicken curry	\$25
SAAG CHICKEN tender chicken, spinach gravy, aromatic spices	\$25



Cinnamon (Dalchini) is a dried bark of a small tree (Cinnamomum Zeylanicum) growing mainly in western/southern parts of India. It is one of the oldest and important spices available in Indian kitchens as part of 'Garam Masala'. It is characterized by special flavor and aroma due to its essential oils. It is available in market in dried and rolled sticks. Its leaves are commonly called as 'Tejpatra'.













LAMB ROGAN JOSH	\$28
LAMB VINDALOO spicy braised lamb, potato, aromatic spices	\$28
BHUNA GOSHT well seared lamb, aromatic spices, clarified butter	\$28
LAMB SEEKH MASALA minced lamb kebab, onion gravy, aromatic spices	\$28
SAAG GOSHT stir fried lamb, spinach gravy, aromatic spices	\$28
LAMB CHOP MASALA	\$32

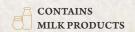


Cloves can be used with other spices to create a number of spice blends for meats, curries and meat marinades. Cloves are popular in Asian, African and Middle Eastern cooking and are often used in the above dishes.









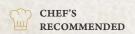




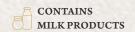
FISH TIKKA MASALA	\$25
GOAN FISH CURRY 🗾 🛅 fresh fish fillet, chilli, coconut & tamarind sauce	\$25
FISH METHI fresh fish fillet, onion & tomato gravy, fenugreek	\$25
TAWA PRAWN MASALA	\$28
KADHAI PRAWN juicy prawns, bell peppers, onion & tomato gravy	\$28
MALABAR PRAWN CURRY pan-seared prawns, coconut sauce, curry leaves & mustard seeds	\$28



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.











SAFFRON PULAO basmati rice, saffron, whole aromatic spices	\$14
KASHMIRI PULAO basmati rice, nuts & dried fruits, aromatic spices	\$14
JEERA MUTTER PULAO basmati rice, cumin seeds, fresh peas	\$14
STEAMED RICE basmati rice, steamed	\$10



(Served with Raita)

• VEGETA	ABLE BIRYANI	\$22	MUTTON BIRYANI	\$30
• CHICKE	EN BIRYANI	\$25	PRAWN BIRYANI	\$30



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.

QBreads Order



 $N_{\rm utmeg}$ 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.



All prices are subject to 10% service charge & government taxes as applicable.



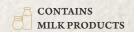
(Accompaniments

•	JEERA POMEGRANATE RAITA 🛍 🔛 pomegranate, roasted cumin, whipped yogurt	\$10
•	CUCUMBER RAITA cucumber, whipped yogurt, roasted cumin & crushed pepper	\$10
•	FRESH GARDEN GREEN sliced cucumber, onions and tomato, lime, green chilli	\$10
•	GREEK SALAD diced cucumber, onions and tomato, lime, feta cheese, cilantro	\$10
•	TANDOORI CHICKEN SALAD	\$18











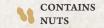
Sweet Indulgence

PISTACHIO GULAB JAMUN	\$12
ALMOND RASMALAI	\$12
FLAVOURED KULFI Flavor - alphonso mango, malai kulfi	\$12
CHOCOLATE BROWNIE WITH ICE CREAM ark chocolate brownies, vanilla ice cream, drizzled chocolate sauce	\$15
SEASONAL FRUITS PLATTER assorted fresh fruits	\$15



Green cardamom is one of the most expensive spices by weight but little isneeded to impart flavour. Cardamom has a strong, unique taste, with an intensely aromatic, resinous fragrance.









SPRING ROLLS	\$12
CHICKEN NUGGETS	\$12
• FRENCH FRIES	\$12
KIDS FRIED RICE (veg/chicken)	\$14/\$16
PASTA (bechamel/tomato sauce)	\$14/\$16
HAKKA NOODLES (veg/chicken)	\$14/\$16
BUTTER CHICKEN PASTA B B B B B B B B B B B B B	\$18



Just For Kids











AWARDED SENTOSA BEST INDIAN RESTAURANT

