

signature cocktails  
 14  
 the elderflower  
 ciroc vodka, elderflower cordial, lemon, champagne

budina  
 grey goose vodka, cucumber, lime, mint

eastern promise  
 bacardi O, blood orange, basil

sari night  
 sagatiba rum, tamarind, cranberry, lemon, lime

indian summer  
 jose cuervo platino tequila, agave nectar, kamareene, spicy pepper

### Starters

Spiced Wings choice of bourbon glaze, Taj spice, Traditional Hot	10
Grilled Skewers your choice of chicken, beef, shrimp	13
Red Curry Shrimp Salad tofu, celery, scallions, cilantro with a red curry dressing	12
Paneer Caramelized Mushroom Tart caramelized onions, almonds & cilantro	11
Pan Seared Crab Cakes grapefruit, almonds, arugula, & chili vinaigrette	12
Roasted Cauliflower Salad raisins, cashews, with cilantro yogurt dressing	10

### Mains

Vegetable Coconut Curry green beans, eggplant, okra, cauliflower & bell pepper (add protein \$4)	20
Bangkok Chicken Breast marinated in lemon grass, grilled onions, sweet basil, mushrooms, peppers, with a black bean sauce	22
Green Curry Seared Tilapia Filet escarole, fried eggplant, coconut milk, paired with apples	20
Charred Hanger Steak mashed potatoes, garlic vegetables, ginger-coriander chimi churri sauce	24
Madras Jerk Lamb Chop basil mashed potatoes, asparagus, with a red wine reduction	26
Sautéed salmon rice, sautéed spinach, with a citrus sauce	24

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For parties of 6 or more a 20% gratuity will be included into the bill