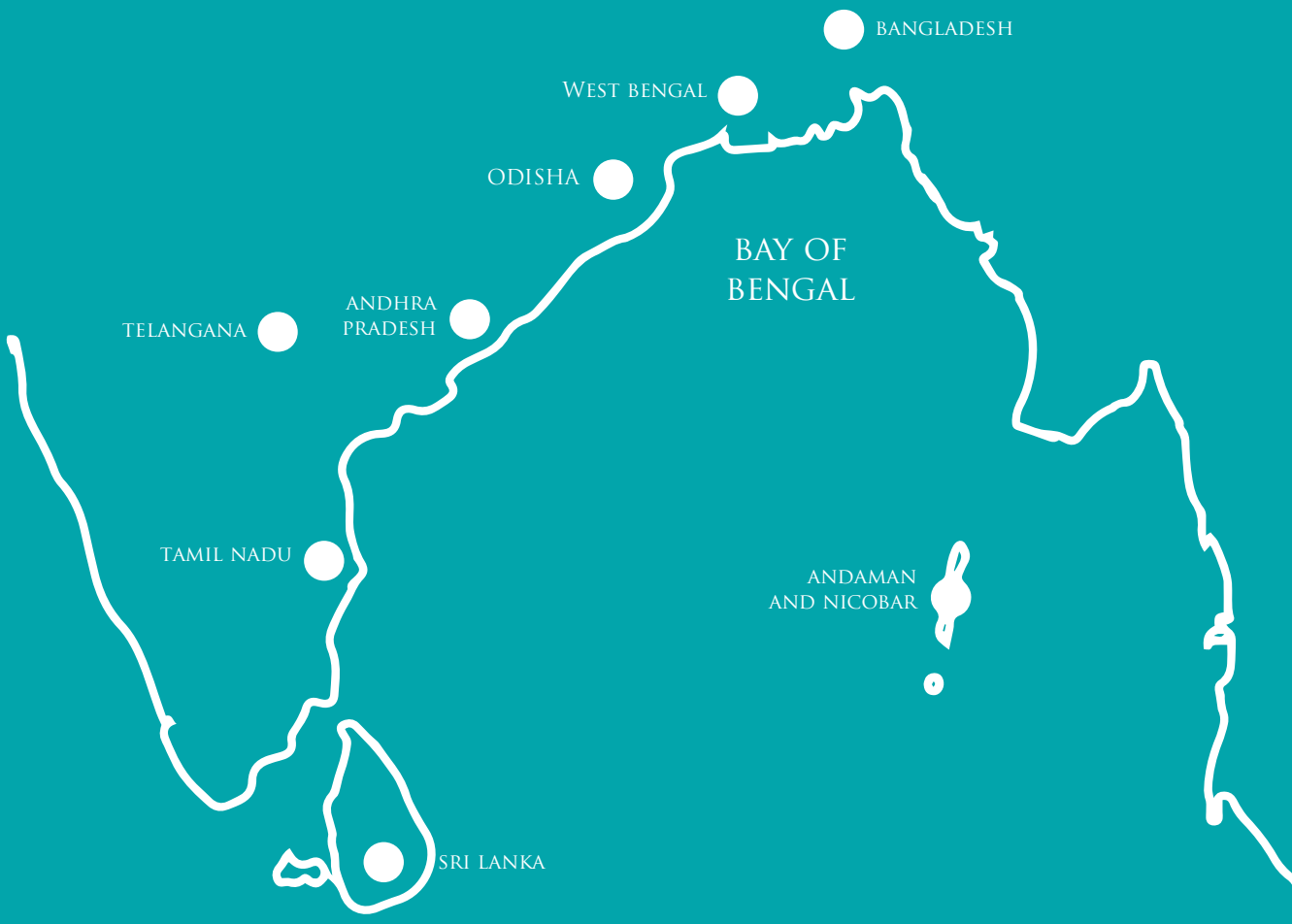
SHORELINE

The Andaman islands are an exotic paradise, exuding a vibe of freshness and joy. With the Andaman sea on one side and the Bay of Bengal on the other, our inspiration for Shoreline lies on the shores touched by these water bodies. Our handpicked array of coastal cuisines span seas creating a signature culinary experiences, stemming from distinct cultures, prepared to tantalize your palate.



Bay of Bengal

The ancient gateway to India, the Bay of Bengal is mired in folklore. It has for long been a witness to new cultures, traditions, and people from the once large planet. The waters of the Bay of Bengal string together Eastern shores of the Indian subcontinent, and its islands, and Sri Lanka.

BREAKFAST

Tropical Fruit Bowl 795
180 gms | 165 kcal
A vibrant medley of seasonal Andaman fruits, delicately drizzled with honey and topped with chia seeds for a refreshing start to your day

Luchi Dum Aloo 995
210 gms | 592.1 kcal |
Traditional puffed bread served with a spiced potato curry, capturing the essence of classic regional flavours

Stuffed Paratha 995
220 gms | 616.21 kcal |
Choice of spiced potato, cauliflower, or cottage cheese filling, paired with yoghurt and tangy mango pickle for an authentic Indian breakfast experience

Eggs Your Way 995
140 gms | 158.6 kcal |
Farm fresh eggs prepared to your liking-scrambled, fried, or as a flavourful masala omelette with grilled tomatoes and hash brown along with a choice of white, whole wheat or multi-grain bread

Fresh Juice Selection 695
A selection of freshly pressed juices, including watermelon, pineapple, orange, and our signature ABC blend

SOUPS

Lemon Coriander Soup 1295
240 ml | 160.72 / 172.10 kcal |
A light and zesty broth infused with fresh lemon and coriander, available with vegetables, chicken, or seafood

Khow Suey 1295
240 ml | 312.2 / 342.6 kcal |
Burmese inspired coconut milk soup with noodles, curry powder, and your choice of vegetables or chicken, garnished with traditional accompaniments

Sweet Corn Soup 1295
240 ml |194 kcal / 218.2 kcal |
Classic creamy corn soup, offered with vegetables, chicken, or seafood for a touch of indulgence

Lentil Shorba 1225
240 ml | 274.2 kcal
A warm and comforting Indian spiced lentil soup, delicately flavoured for a wholesome start

Cream of Tomato Soup 1225
240ml | 174.5 kcal |
Velvety ripe tomato soup finished with a swirl of fresh cream and aromatic basil

Kindly inform our associates of any food allergies or dietary restrictions.

Vegetarian Non-Vegetarian Vegan

List of Allergens:
Milk Nuts Gluten Mustard Molluscs Eggs Fish Lupin Soya
Peanuts Crustaceans Sesame Celery Sulphites

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STARTERS

Andaman Kokari Tikka 1895
200 gms | 296.26 |
Locally sourced jack fish marinated in coastal spices and chargrilled, served with mint chutney

Chicken Tikka 1895
200 gms | 643.4 kcal |
Succulent chunks of chicken, marinated in aromatic spices and chargrilled to perfection

Spicy Calamari 1895
200 gms | 756.08 kcal |
Crisp fried squid rings complemented by a tangy chili lime mayonnaise

Prawns Peri Peri 1895
200 gms | 351.1 kcal |
Juicy prawns tossed in a fiery Peri Peri sauce, capturing global coastal flavours

Raw Banana Tikki 1695
200 gms | 345.5 kcal |
Golden fried banana patties infused with turmeric, served alongside home-made tamarind chutney

Paneer Tikka 1695
200 gms | 675.03 kcal |
Cottage cheese marinated in coastal spices and flame grilled for a smoky aroma

Tandoori Broccoli 1695
200 gms | 141.9 kcal |
Tender cauliflower florets in a vibrant tandoori marinade, roasted to bring out natural sweetness

Jalapeño Corn & Cheddar Arancini 1695
200 gms | 645.30 kcal |
Crisp risotto balls, enriched with corn and cheddar, offering a delightful burst of flavour in every bite

Crispy Corn 1695
190 gms | 625.1 kcal |
Seasoned, crunchy corn kernels tossed with chef's special spices-a favourite for all ages

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SALADS

Green Papaya Salad — 1355
200 gms | 159 kcal |
A refreshing blend of shredded green papaya, chili, lime, and toasted peanuts, offering a perfect balance of textures and flavours

Andaman Tropical Garden Salad — 1355
180 gms | 161 kcal
An assortment of French beans, pineapple, grapes, and coconut, dressed in passion fruit vinaigrette for a taste of the tropics

Vegan Salad — 1355
180 gms | 261 kcal
A wholesome medley of cucumber, avocado, sprouts, and corn, finished with a light balsamic dressing

SANDWICHES, BURGERS, & WRAPS

Andaman Fish Burger — 1950
365 gms | 575 kcal |
Crispy battered reef fish layered with fresh lettuce and spicy mayo in a toasted bun

Vegetable Burger — 1850
340 gms | 632.7 kcal |
Hearty spiced vegetable patty infused with local herbs, served with a side of mint chutney in a soft burger bun

Chicken Tikka Sandwich — 1950
340 gms | 759.1 kcal |
Toasted sandwich filled with smoked chicken and farm fresh tomato for a savoury treat

Paneer / Chicken Tikka Wrap — 1950 | 1850
320 gms | 742.43 kcal |
Warm flatbread roll filled with spiced, grilled cottage cheese or chicken

Bombay Grill Sandwich — 1850
250gm| 756 kcal |
Bombay style masala grill sandwich

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TAJ AUTOGRAPH COLLECTION

Cobb Salad 1595
300 gms | 372.9 kcal | *Taj PIERRE , NEW YORK*
A classic Californian salad with grilled chicken, avocado, fresh lettuce, and crispy bacon, tossed in a house vinaigrette

Chicken Bunny Chow 2095
300 gms | 497.2 kcal | *Taj CAPETOWN*
Durban's iconic hollow bread filled with robust chicken curry, delivering comfort and spice with every bite

Fish Exotica 2195
300 gms | 839 kcal *Taj EXOTICA, Maldives*
A harmonious combination of fish and shrimp in a turmeric lemongrass coconut curry, capturing coastal imperial flavours

Fish & Chips 2195
300 gms | 630 kcal *ST. JAMES COURT, London*
Golden beer battered fish, served with creamy mushy peas and home tartar sauce

REST OF THE WORLD

Black Pepper Tofu 2095
390 gms | 613 kcal | Rice
390 gms | 763 | Noodles
Tender tofu tossed in a bold pepper black sauce, served with choice of noodles or steamed rice

Chili Bean Vegetables 2095
390 gms | 336 kcal | Rice
390 gms | 553 kcal | Noodles
Assortment of crisp stir-fried vegetables in a spicy bean sauce, paired with rice or noodles

Thai Green Curry 2095
390 gms | 458 kcal / 802 kcal |
Silky coconut green curry with a choice of vegetables, chicken, presented with jasmine rice

Mulwara Lamb Chop 2395
460 gms | 993 kcal |
Juicy lamb chops with black pepper jus, accompanied by golden fries and sautéed vegetables

Stir Fried Chicken 2395
420 gms | 757 kcal | Noodles
420 gms | 565 kcal | Rice
Chicken stir fried, onions, peppers, chilies, roasted cashew nuts, rice or noodles

Butter Pepper Garlic King Prawns 2395
390 gms | 596 kcal |
Shellon prawns, pansautéed in garlic butter and cracked pepper, served with seasoned potato wedges

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FROM ANDAMAN

▲ Lobster Kasundi Cream — 4899
480 gms | 606.9 kcal |
Local lobster gently cooked in a Bengali mustard cream, celebrating Andaman's seafood bounty

▲ Andaman Mud Crab Curry — 4899
460 gms | 785.2 kcal |
Fresh crab, slow cooked in a coconut and red chili curry with aromatic curry leaves served with Malabar Paratha

▲ Masala Tawa Kokari — 3499
430 gms | 922.7 kcal |
Jack fish marinated in mustard and coriander, pan seared for an authentic island delicacy

● Vegetarian Jackfruit Curry — 2095
380 gms | 286.2 kcal |
Raw jackfruit from our own organic garden simmered in fragrant coconut spices

● Beans Poriyal — 1895
380 gms | 375 kcal |
Fresh garden beans sautéed with coconut and tempered curry leaves for a South Indian twist

● Poi Saag Potato Fry — 1895
300 gms | 472 kcal |
Malabar spinach and potato, stir-fried in mustard oil for earthy flavour

● Shiddo Bhat — 999
200 gms | 273.7 kcal |
Traditional Andaman rice dish with potato and clarified butter, offering homely comfort

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FROM THE BAY & REST OF INDIA

▲ **Prawn Molee** — 1949
420 gms | 521 kcal |
Prawns cooked in coconut and tomato gravy

▲ **Fish Alleppey Curry** — 1949
480 gm| kcal 465 |
Kerala-style fish curry with coconut

▲ **Mutton Pepper Fry** — 1949
440 gm | kcal 592 |
Slow cooked succulent mutton morsels pan-fried with spicy south Indian spices

▲ **Kori Gassi** — 1949
440 gm| kcal 484 |
Traditional chicken recipe cooked with coriander and byadgi chili

▲ **Butter Chicken** — 1949
440 gm | kcal 484 |
Creamy tomato based chicken curry

● **Rajma Chawal** — 1849
520 gm | kcal 737 |
Kidney beans curry with rice

● **Paneer Butter Masala** — 1849
445 gm | kcal 579 |
Cottage cheese simmered in a velvety tomato-cashew gravy enriched with Indian spices

● **Gobhi Keema Matar** — 1849
420 gm | kcal 220 |
Finely minced cauliflower & green peas cooked in home-style preparation

● **Vegetable Chettinadu** — 1849
420 gm | kcal 352 |
An amalgamation of garden vegetables tossed in fiery south Indian spices

● **Aloo Katliyan** — 1649
420 gm | kcal 216 |
Fine sliced potatoes sautéed with cumin and turmeric

● **Dal Tadka** — 1649
480 gm | kcal 283 |
Yellow dal tempered with cumin & garlic

● **Dal Makhani** — 1649
480 gm | kcal 402 |
Black lentils slow cooked overnight in butter & cream

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ACROSS INDIA THALI SELECTION

Bangla Thali | — 2200
Shukto, begun bhaja, cholar dal, aloo posto, luchi, and rasgulla, presenting an elegant Bengali vegetarian spread

Bangla Thali | — 3100
Includes traditional Bengali dishes, kosha mangsho (spiced mutton curry), and fish curry with mustard

Southern Thali | — 2200
Sambar, rasam, avial, poriyal, vazhakai kuzhambu, ghee rice, and ilaneer payasam-a Southern celebration on a plate

Southern Thali | — 3100
Enriched with Kozhi Chettinad and Meen Kuzhambu, alongside classic Southern sides

Northern Thali | — 2200
Palak paneer, dal makhni, gobi keema mattar, Banarsi dum aloo, raita, naan, and gulab jamun: a regal North Indian experience

Northern Thali | — 3100
Featuring butter chicken and Rogan Josh, paired with regional breads and accompaniments

PIZZAS & PASTAS

Margherita Pizza — 1750
370 gms | 830 kcal |
Hand stretched pizza topped with ripe tomato, creamy mozzarella, and fresh basil

Seafood Pizza — 1999
370 gms | 985 kcal |
Aromatic pizza with prawns, squid, tomato, and mozzarella

Chicken Pizza — 1899
370 gms | 995 kcal |
Pizza topped with succulent chicken cubes, tomato, and mozzarella cheese

Pasta Primavera — 1799
290 gms | 478.6 kcal |
Penne pasta tossed with seasonal vegetables and creamy pesto sauce

Spaghetti Aglio e Olio — 1799
210 gms | 310.1 Kcal |
Classic spaghetti sautéed in olive oil, garlic, and finished with Parmesan cheese

Penne Alfredo / Gnocchi Spinach & Mushroom — 1799
290 gms | 465.2 kcal |
Penne or pillowy gnocchi with spinach and mushroom, served in a silky Alfredo sauce

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RICE & BREADS

Steamed Rice / Jeera Rice / Ghee Rice — 749
320 gms | 356 Kcal |
Aromatic steamed rice, cumin flavoured jeera rice, or rich ghee rice

Nasi Goreng | Mi Goreng | Maggi Goreng — 1775 | 1775 | 995
400 gms | 710 kcal / 400 gms | 495 kcal / 300 gms | 310 kcal |
Asian stylestir-fried rice or noodles with signature spices,
available in vegetarian and no nvegetarian options

Biryani — 1895 | 2055 | 2155
Vegetarian | 490 gms | 564 Kcal
Chicken | 510 gms | 757 kcal
Mutton | 510 gms | 828 kcal
Fragrant basmati rice layered with vegetables, chicken, or mutton,
slow cooked with whole spices and saffron

Assorted Indian Breads — 625
A selection of classic breads-naan, paratha, roti, kulcha, missi roti,
and phulka, served fresh from the tandoor

KIDS' MENU

French Fries — 895
275 gms | 910 kcal
Golden, crispy fries prepared to perfection

Chicken Nuggets — 895
290 gms | 611 kcal |
Golden fried chicken for a delightful meal

Mac and Cheese — 895
280 gms | 299 Kcal |
Creamy pasta blended with a rich cheese sauce

Maggi — 895
275 gms | 280 Kcal |
Indianstyle instant noodles, a timeless favorite among children

Cheese Toast — 895
280 gms | 219 Kcal |
Grilled bread generously layered with melted cheese

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HEALTHY MENU

Peanut Butter Banana Toast — 1250
300 gms | 583 kcal |
Whole grain toast topped with creamy peanut butter, fresh banana, and chia seeds for a nourishing snack

Berry Boost Smoothie — 850
275 ml | 164 kcal |
A vibrant smoothie crafted with mixed berries, flax, yogurt, and almond milk

Chia Seed Pudding — 850
150 gms | 624 kcal
Creamy coconut milk pudding layered with chia seeds and seasonal fruits

Avocado Smash Toast — 1250
300 gms | 591 Kcal |
Whole grain toast with mashed avocado and assorted seeds

Quinoa and Avocado Super Bowl — 1250
250 gms | 581 kcal
A wholesome bowl of quinoa, avocado, sweet potato, pomegranate, and pumpkin seeds

Grilled Kokari — 1425
365 gms | 380 kcal |
Locally caught kokari, finished with lemon juice, served on potato mash and grilled vegetables

Grilled Chicken — 1425
300 gms | 395 kcal |
Chargrilled chicken breast, drizzled with pan jus, served alongside herb rice and seasonal grilled vegetables

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DESSERTS

▲ Watalappam (Lactose-free) 995
102 gms | 355 kcal |
Sri Lankan inspired jaggery coconut pudding, rich and aromatic

● Rasgulla Cheesecake 995
130 gms | 412 kcal
Modern fusion dessert combining classic Bengali rasgulla with a creamy cheesecake

● Chocolate Brownie 995
125 gms | 625 kcal |
Warm, gooey chocolate brownie served with a scoop of vanilla ice cream

● Gulab Jamun 795
120 gms | 350 kcal
Soft, deep-fried milk balls soaked in cardamom scented syrup - a beloved Indian treat

● Tub Tim Krob with Homemade Ice Cream 995
150 gms | 152.5 kcal
Delicate Thai dessert served with a selection of artisanal ice creams:
salted caramel, rose petal, and avocado honey

● Homemade sorbet 995
120 gm| 48 kcal
coconut / mago / passion fruit / raspberry / lemon-basil

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Andaman Sea

Onto the other side of the island is this small patch of sea, which braces the Orient - its extent spanning Myanmar, Thailand, the Malaysian peninsula, Sumatra and Indonesia.

LIQUEURS

Jägermeister	935
Molinari Sambuca	715

VODKA

Stolichnaya	1925
Cîroc	1200
Sky	935
Absolut Regular	740
Absolut Mandarin	600
Smirnoff Red	500

RUM

Bacardi Carta Blanca	575
Bacardi Black	550

TEQUILA

Camino Gold	945
Sauza Silver	825
Camino Silver	745
Dos Flamos Blanco	660
Warehouse	500

GIN

Bombay Sapphire	930
Silver Anchor	440

JAPANESE BLEND'S

Enso	1155

BOURBON WHISKEY

Jim Beam	715

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SINGLE MALT

Balvenie Double Wood 12 yrs	1750
Laphroaig	1650
Bowmore	1600
Singleton of Glen Ord	1430
Caol Ila 12 yrs	1375
Craggmore	1375
Ardmore	1325
Cardhu 12 yrs	1210
Amrut Fusion	1020
Amrut	935

BLENDED SCOTCH

Johnnie Walker Blue Label	4400
Royal Salute	4125
Monkey Shoulder	1474
Jameson's	1155
Chivas Regal 12 yrs	1075
Johnnie Black Label	990
Teacher's 12 Golden Thistle	880
Ballantine Finest	850
Johnnie Walker Red Label	890
Teacher's 50	635
Black and White	415

AMERICAN WHISKY

Gentleman Jack	1925
Jack Daniel	1055

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CLASSIC COCKTAILS

To-die-for classics that never go out of style

Whiskey Sour 1499
Whiskey sour is a classic american cocktail that is subtly sour and sweet

Old Fashioned 1499
Old fashioned is a cocktail made by muddling sugar with bitters, American whiskey

Long Island Iced Tea 1499
A perfect combination of vodka, rum, gin, tequila and with a hint of coke

Rusty nail 1299
It's a combination of scotch whiskey and spicy homemade bitter with herbs, honey and scotch served with a twist of lemon

Daiquiri 1299
A classic rum based coctail made by vigorous shaking of white rum, lemon juice and sugar syrup

Caiprioska 1299
A classic Vodka cocktail fragrance with fresh and aromatic smell, blended with citrus of lime notes

Bloody Mary 1299
A home infusion of vodka, tomato juice, lemon juice and Worcestershire sauce

Classic Martini 1299
A stellar combination of home-made vermouth and gin

Classic Margarita 1299
A classic combination of tequila, fresh squeezed lemons and orange homemade liqueur

Cosmopolitan 1299
Cranberry laced with vodka, orange homemade liqueur and lemon juice

MIXOLOGIST CREATION

Dive into hand-crafted cocktails

Mixologist lover 2200
Personalised drink by our mixologist with Indian spice bitters, concoction of malt whiskey

Bitter Lemon 1599
Vodka infused with citric lemon with a twist

Lemongrass Martini 1599
Sizzling drink infused with fresh pomegranate, lemongrass and vodka

Rum Da Dum 1499
A mix of tropical juices, infused rum and kaffir lime juice

Vin de Orange 1499
A blend of coriander, ginger, gin and sour mix

The Kilt 1499
Blend of scotches with infusion of ginger and cinnamon

Rum Punch 1499
An exotic blend of guava, pineapple, orange juice balanced with lemon and bitter

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WINE BY THE GLASS

WHITE WINE

Jacob's Creek Australia	1600
Four Seasons, India	950

RED WINE

Jacob's Creek, Australia	1600
Monte Pacifica Merlot	1500
Four Season's Barrique, India	1100
Four Season's Cabernet, India	1100

CHAMPAGNE / SPARKLING WINE

Zonin Prosecco	7700
Jacob's Creek Chardonnay Pinot Noir	7150
Sula Brut	6600

WHITE WINE

Albert Bichot, Chablis	27500
Jacob's Creek, Chardonnay	7700
Monte Pacifico, Chardonnay	5500

RED WINE

Albert Bichot	10500
B&G Merlot	9900
Black Tower, Pinot Noir	9000
Jacob's Creek, Cabernet Shiraz	7700
Monte Pacifico, Merlot	6000
Four Season Barrique Reserve	6000

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BEER

Budweiser	935
Heineken	935
Kingfisher Ultra	935
Amstel	825
Kingfisher Premium	750

MOCKTAILS

Relish a passion for staying healthy

Virgin Marry 680
A home infusion of tomato juice, lemon juice, seasoning and Worcestershire sauce

Virgin Mojito 680
Classic Cuban drink, muddled cane sugar, Choice of flavour: apple, litchi, kaffir lime

Tornado 680
Pineapple juice, apple juice, cloves and cinnamon

Zero Proof 680
Blend of fresh watermelon, pomegranate with homegrown lemon grass

November 680
Enjoy the layers of juices topped with sparkling beverages

Sunset 680
Earl grey tea, lime juice and orange juice

Passion for Fashion 680
Orange juice, banana chunks, sugar syrup and fresh lime

Seasonal Ice Tea 680
Lemon, green apple, peach, orange, kafir lime

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SOFT BEVERAGES

Sparkling Water 700 ml	600
Tender Coconut Water	545
Sparkling Water 300 ml	500
Aerated Water	375
Shakes | *Chocolate and Hazelnut, Papaya, Banana*	695
Smoothies | *Papaya, Blueberry, Banana and ginger*	695
Cold Coffee | *Classic, Hazelnut*	695
Fresh Lime	349
Red Bull	425

HOT BEVERAGES

Coffee | *Cappuccino, Café Latte, Café Mocha, Americano, Espresso*	550
Artisan Tea	450
Hot Chocolate |	499

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