

## Private Dining Half Board Menu

### STARTER

#### GREEK SALAD (D) (V)

Mesclun leaves, capsicum, cucumber, feta, olives, lemon vinaigrette

OR

#### CHICKEN CAESAR SALAD (D) (G)

Romaine lettuce, parmesan with traditional anchovy Caesar dressing

OR

#### CHAMPIGNON SOUP (D) (G) (V)

Forest mushroom soup infused with truffle oil

OR

#### ALOO TIKKI CHAAT (D) (G) (V)

Pomegranate and pea stuffed potato cakes  
Served with yoghurt, mint and tamarind chutney

OR

#### LAMB SEEKH KEBAB (D)

Minced lamb skewers cooked in tandoor

OR

#### ACHARI BROCCOLI (D) (V)

Pickle and yoghurt marinated broccoli

### MAIN - COURSE

#### SHISH TAOUK (D) (G)

Skewered chicken with peppers, garlic dip, tabbouleh

OR

#### FISH & CHIPS (D) (G)

Crumbed haddock, mushy peas, tartar sauce, malt vinegar

OR

#### SPAGHETTI BOLOGNESE (G) (D)

Spaghetti with tomato, basil and meat sauce

OR

#### PANEER TIKKA BUTTER MASALA (D) (V)

Succulent paneer tikka in an onion tomato gravy  
Served with steamed rice or tawa paratha, papad, pickle

OR

#### MURGH MAKHANI (D) (N)

Succulent chicken tikka simmered  
Served with steamed rice or tawa paratha, papad, pickle

OR

#### Vegetable Biryani (D) (N)

Fragrant basmati rice cooked in dum

### DESSERTS

#### CHOCOLATE AND PISTACHIO DELICE (D) (G) (N)

French layered gateaux

OR

#### UM ALI (D) (G) (N)

Flaky pastry baked with custard, chopped pistachios and almonds

OR

#### GULAB JAMUN (D) (G) (N) (V)

Reduced milk dumpling in rose water syrup

OR

#### ICE CREAM (two scoops) (D) (N)

Choice of: chocolate | vanilla | butterscotch | strawberry

*Please inform us of any food allergens or dietary requirements.*

*D: Dairy N: Nuts V: Vegetarian G: Gluten*

The logo for Taj Dubai features the word "TAJ" in a large, gold, serif font. A gold, geometric, sunburst-like emblem is positioned above the letter "J". Below "TAJ", the word "DUBAI" is written in a smaller, dark blue, serif font.

TAJ  
DUBAI