

BLUE GINGER

TAJ WEST END, BENGALURU

À LA CARTE

The Vietnamese describe their country's geography as two rice baskets hung on a pole. Fitting really, that they should choose a culinary analogy, for this land has the world eating out of its hand. The most common ingredients in Vietnamese cuisine are fresh herbs, fruits, vegetable, rice, seafood, five base sauces — soya-lime sauce, fish sauce, bean sauce, lemongrass sauce and ginger-lime sauce. Our chefs bring the flavors of the country alive on your platter in the restaurant, responsible for introducing India to the delectable fare of Vietnam.

TAJ WEST END · RACE COURSE ROAD · BENGALURU

A KISMET MENU · TAJ WEST END, BENGALURU

TASTING MENUS

VEGETARIAN TASTING MENU

1355 kcal 3500

- Glass noodle soup, Asian greens
- Crispy lotus stem, honey chili
- Rice paper roll, water chestnut, vermicelli
- Raw papaya and mango salad
- Seasonal vegetable red curry
- Wok tossed okra, peanut and cashew
- Stir-Fried Asian greens, golden garlic
- Vietnamese vegetable soft noodles
- Steamed jasmine rice
- Jellied water chestnut, coconut cream
- Litchi caramel Ice cream

MEAT & POULTRY TASTING MENU

1547 kcal 4000

- ▲ Chicken lemongrass chili soup
- ▲ Rice paper roll, roasted duck
- ▲ Grilled chicken, Lime leaf & curry spice
- Raw mango and papaya salad
- ▲ Chicken red curry
- ▲ Wok tossed lamb, snow peas & bell peppers
- Stir-Fried Asian greens, golden garlic

■ VEGETARIAN

▲ NON-VEGETARIAN

Kindly inform us if you are allergic to any food ingredients. All prices are in Indian Rupees and subject to Government taxes.
As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal energy per day. However, the actual calories needed may vary per person.

TASTING MENUS

MEAT & POULTRY TASTING MENU · CONTINUED

- Vietnamese vegetable soft noodles
- Steamed jasmine rice
- Jellyed water chestnut, coconut cream
- Litchi caramel Ice cream

MEAT, POULTRY & SEAFOOD TASTING MENU

1825 kcal 5000

- ▲ Prawn lemongrass chili soup
- ▲ Grilled lamb chops, sesame barbeque
- ▲ Rice paper roll, crab stick & avocado
- ▲ Hanoi style fish, dill & fresh turmeric
- Raw papaya and mango salad
- ▲ Prawn raw mango curry
- ▲ Wok tossed chicken, green peppercorn & basil
- Stir-Fried Asian greens, golden garlic
- Vietnamese vegetable soft noodles
- Steamed jasmine rice
- ▲ Caramelised walnut pie
- Jellyed water chestnut, coconut cream
- Banana caramel Ice cream

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TASTING MENUS

SEAFOOD TASTING MENU

1885 kcal 8000

- ▲ Asparagus crab meat soup
- ▲ Grapefruit seafood salad
- ▲ Seared scallops, lemongrass & galangal
- ▲ Grilled tiger prawns, curry spice
- ▲ Rice paper roll, crab stick & avocado
- ▲ Prawn raw mango curry
- ▲ Grilled chilean sea bass, galangal sauce
- Stir-Fried Asian greens, golden garlic
- Vietnamese vegetable soft noodles
- Steamed jasmine rice
- Ho Chi Minh Chocolate mousse, tulip cups
- Jellied water chestnut, coconut cream
- Banana caramel Ice cream

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APPETIZERS

■	Soya protein, lemongrass stick & red chili 235 kcal 180 grams	1200
■	Wok tossed tofu, sesame & scallion 472 kcal 180 grams	1200
■	Crispy water chestnut, burnt garlic & green onion 206 kcal 180 grams	1200
■	Jumbo Lotus root, butter garlic / honey chili sauce 380 kcal 180 grams	1200
■	Macadamia & edamame cake, chili sesame dip 498 kcal 180 grams	1300
■	Onion pancake, plum chili sauce 220 kcal 180 grams	1200
■	Spring rolls, water chestnut & bamboo shoot 420 kcal 200 grams	1200
▲	Grilled chicken, lime leaf & curry spice 533 kcal 200 grams	1300
▲	Grilled lamb chops, sesame barbeque 633 kcal 200 grams	1550
▲	Wok tossed prawn & sesame on skewer 382 kcal 220 grams	1550
▲	Crispy calamari, lemongrass sauce / mustard sauce 485 kcal 220 grams	1550
▲	Seared scallops, lemongrass & galangal 385 kcal 220 grams	3000
▲	Southern spring roll, Chicken 495 kcal 220 grams	1300

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APPETIZERS



Southern spring roll, Seafood
495 kcal | 220 grams

1350



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COLD SUMMER ROLLS

Fresh rice paper rolls served with hoisin sauce

	Water chestnut & vermicelli 220 kcal 180 grams	1100
	Asparagus & shitake mushroom 220 kcal 180 grams	1100
	Edamame & seasonal vegetable 220 kcal 180 grams	1100
	Grilled chicken 395 kcal 180 grams	1300
	Roasted duck 420 kcal 180 grams	1350
	Crab stick and avocado 319 kcal 180 grams	1450
	Smoked salmon 476 kcal 180 grams	1450

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SALAD

	Green papaya, Asian herbs, peanut 199 kcal 180 grams	800
	Raw mango, flaky onion, soya vinaigrette 206 kcal 180 grams	800
	Crispy shitake, black sesame dressing 226 kcal 180 grams	850
	Grapefruit, broccoli & asparagus 216 kcal 180 grams	800
	Seafood & grapefruit, fish sauce 290 kcal 180 grams	1350
	Grilled chicken, baby carrot & basil 236 kcal 180 grams	1300

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SOUP

	Glass noodle soup, Asian greens 220 kcal 200 ml	750
	Spicy lemongrass soup, mushroom & bamboo shoot 220 kcal 200 ml	750
	Prawn lemongrass chili 225 kcal 220 ml	1000
	Chicken lemongrass 240 kcal 200 ml	1000
	Canh chua - sweet and sour soup, Veg 300 kcal 200 ml	750
	Canh chua - sweet and sour soup, Fish 300 kcal 200 ml	950

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Rice noodle Soup meal

ssical accompaniments of basil, lime, bean shoots & chili peppers which is added to the soup by the diner.

	Prawn 320 kcal 220 ml	1700
	Tenderloin 320 kcal 220 ml	1500
	Chicken 320 kcal 220 ml	1450
	Vegetable 300 kcal 220 ml	1200

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DUMPLING & VIETNAMESE ĐẶC BIỆT

DUMPLING

- | | | |
|---|--|------|
|  | Truffle & edamame
359 kcal 240 ml | 1300 |
|  | Chicken & scallion
821 kcal 240 grams | 1400 |

VIETNAMESE ĐẶC BIỆT

- | | | |
|---|--|------|
|  | Saigon Vegetarian grills
365 kcal 300 grams
Purple potato, Forest mushroom, Asparagus, tofu, sweet corn, sweet potato | 2600 |
|  | Hanoi Non-vegetarian Barbecue
425 kcal 300 grams
Lime leaf Chicken, sesame lamb chops, lemongrass prawn, fresh turmeric fish | 3200 |

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VIETNAMESE GRILLS

	Silken tofu, sesame & chili 1204 kcal 300 grams	1500
	Forest mushroom: King oyster, shitake, shimeji, sate sauce 365 kcal 300 grams	1500
	Chilean sea bass, Banana leaf wrap 465 kcal 300 grams	3600
	New Zealand lamb chops, Hoisin sauce 520 kcal 300 grams	3300
	Jumbo Tiger prawn, Oyster sauce, sea salt & Lime 485 kcal 300 grams	2800
	Hanoi style Grilled Fish, dill & fresh turmeric 485 kcal 300 grams	2400

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CURRY | STEW

	Yellow curry, Silken tofu, chestnut & bamboo shoot 455 kcal 350 grams	1600
	Seasonal vegetable red curry 425 kcal 350 grams	1600
	Chicken red curry 475 kcal 350 grams	2050
	Roasted duck red curry 1941 kcal 350 grams	2200
	Prawn raw mango curry 485 kcal 300 grams	2600
	Stewed lamb shanks, chili caramel 595 kcal 350 grams	2200
	Tenderloin ragout, lemongrass, potato & scallion 560 kcal 350 grams	2200

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MAIN COURSE

■ Asparagus & bean shoot, lemongrass curry sauce 462 kcal 350 grams	1650
■ Haricot & water chestnut, dry red chili 465 kcal 350 grams	1550
■ Wok tossed okra, peanut and cashew 470 kcal 350 grams	1550
■ Tropical mushroom, green peppercorn 476 kcal 350 grams	1700
■ Stir-Fried Asian greens, golden garlic 482 kcal 350 grams	1550
■ Eggplant & tofu, red bean sauce 485 kcal 350 grams	1550
▲ Steamed Chilean sea bass, Black bean sauce / coriander, lemon grass & chili 575 kcal 350 grams	3700
▲ Lobster, black pepper sauce / chili sauce 595 kcal 350 grams	3600
▲ Tiger prawns, basil sauce / lemongrass sauce / tamarind sauce 585 kcal 350 grams	2800
▲ Slow cooked pork belly, pepper chili sauce 620 kcal 350 grams	2500
▲ Shaking tenderloin 630 kcal 350 grams	2200
▲ Lamb & snow peas, Chili mint sauce / sate sauce 625 kcal 350 grams	2200
▲ Stir fried Chicken, Green pepper corn sauce / lemon grass chili sauce 595 kcal 350 grams	2200

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NOODLES | RICE

VIETNAMESE SOFT NOODLES

 Vietnamese soft noodles, vegetable	1000
427 kcal 350 grams	
 Vietnamese soft noodles, Chicken	1150
524 kcal 350 grams	
 Vietnamese soft noodles, Prawns	1300
515 kcal 350 grams	

STIR FRIED RICE NOODLE

 Stir fried rice noodle, vegetable	1000
427 kcal 350 grams	
 Stir fried rice noodle, Chicken	1150
524 kcal 350 grams	
 Stir fried rice noodle, Prawns	1300
515 kcal 350 grams	

PAN FRIED NOODLES

 Pan fried noodles, vegetable	1000
427 kcal 350 grams	
 Pan fried noodles, Chicken	1150
524 kcal 350 grams	
 Pan fried noodles, Prawns	1300
515 kcal 350 grams	

STIR FRIED RICE

 Stir fried rice, vegetable	1000
627 kcal 350 grams	

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NOODLES | RICE

STIR FRIED RICE · CONTINUED

	Stir fried rice, Chicken 624 kcal 350 grams	1150
	Stir fried rice, Prawns 620 kcal 350 grams	1300
	Stir fried rice, Crab meat 695 kcal 350 grams	1350
	Steamed Jasmine Rice 550 kcal 300 grams	1000

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DESSERT

	Jellied Water chestnut, coconut cream 395 kcal 200 grams	750
	Ho Chi Minh Chocolate mousse in tulip cups 325 kcal 200 grams	750
	Caramelized walnut pie, banana caramel ice cream 385 kcal 200 grams	750
	Lemongrass brûlée, coconut shell 385 kcal 200 grams	750
	Baked cheese cake (sugar-free) 790 kcal 200 grams	750
	Choice of ice cream, Banana caramel / Litchi / Vanilla / chocolate / Fruit Overload 289 kcal 150 grams	700

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