

SEA LOUNGE

Presented by:
Elaine De Souza
Harsun Malhotra

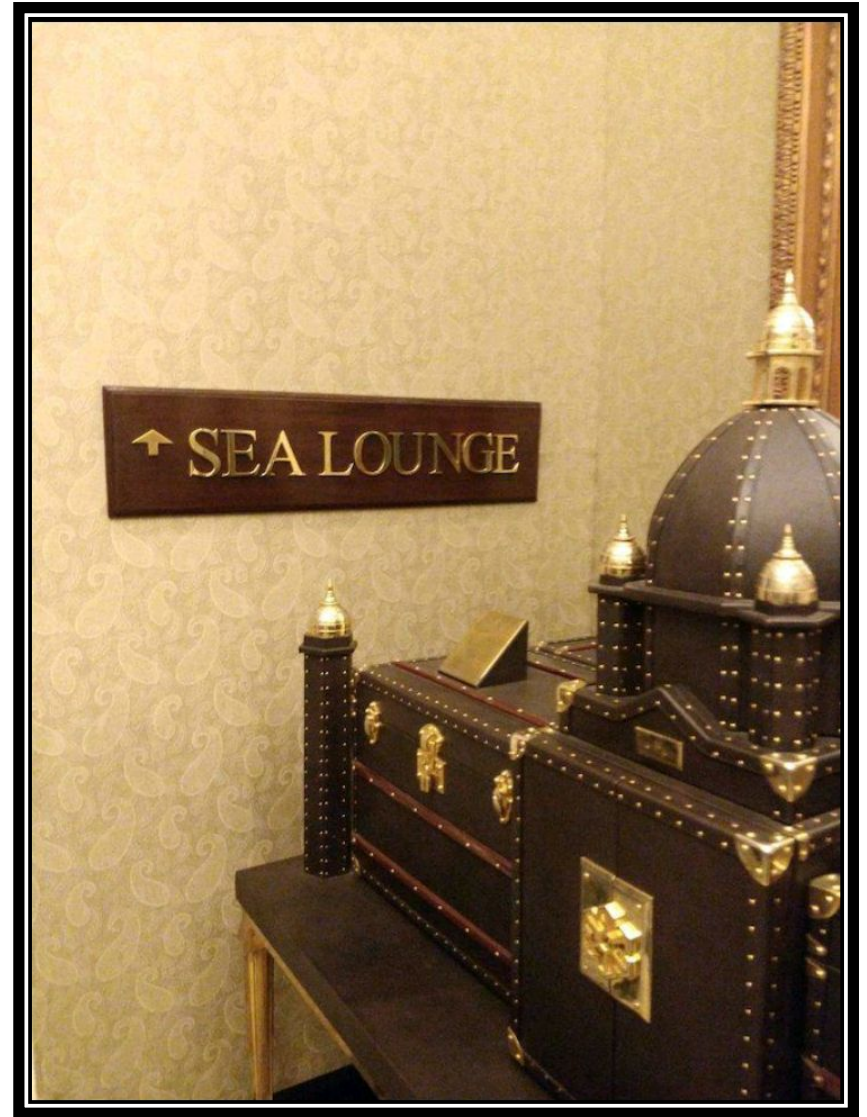


Table of Content

- Introduction
- History of Sea Lounge
- Dining Features of Sea Lounge
- Breakfast Buffet and its Features
- Afternoon High Tea Buffet and its Features
- Cocktail Hours
- Cognac Hours
- Happy Hours
- Sea Lounge Restaurant Layout
- Table Setups
- CCG
- Menu Compilation
- Organisation Hierarchy
- Billing
- SWOT Analysis

Introduction

- Sea Lounge as a restaurant is based on a Victorian Colonial Charm as a concept , it features a Victorian Lounge like Décor and a very light based menu , it also offer a view of the Gateway of Indian by the Arabian Sea .



History of Sea Lounge

- The concept of introducing Sea Lounge as a restaurant in The Taj Mahal Palace was inspired by a small Parsi restaurant that catered to serving French crêpes, the name of this small establishment was “Lounge by the Sea” thus the inspiration for the name “Sea Lounge” for the restaurant as well as the Indo French Dinner that was served on the 14th August 1947. This concept of offering calm, relaxing, and elegant dining experience was established in 1903 by Jamshetji Tata.



Dining Features of Sea Lounge

- **Cuisine:** Continental, Café, Italian & Indiana.
- **APC (Average per Cost):** ₹3,500+Taxes (for two without alcohol).
- **Featured Dining Experience's:** Breakfast Buffet & Afternoon High Tea.

Afternoon High Tea Buffet:

- **Cuisine:** Continental and Indian finger foods.
- **Price:** ₹ 1950 all-inclusive of taxes.
- **Description:** Consist of a hot buffet, wide variety of fruits and farsan, a tea sandwich counter, a wide spread of desserts and cakes, as well as a live sandwich and chat counter.

**Frequently Ordered Beverages
from the A la Carte:**

- Teas which consist of detoxing properties, aromas, different origins.
- Coffees which consist of different kinds of blends , served in French presses , different barista coffees .
- Coolers, smoothies, protein shakes etc.

**Frequently Ordered Dishes
from the A la Carte:**

- Signature Toasties and Sandwiches (13 different toastiest and sandwiches , 8- non-veg and 5- veg options)
- Street Food
- Desserts.

Breakfast Buffet

- It contains a continental and Indian buffets spread.
- Its is prized at ₹1,950 all-inclusive of taxes, which is charged per head.
- The buffet consist of a includes hot section, cold section, fruit section, cereal section, salad section, bread section, live egg, waffle, pancake section, cheese section.
- Hot beverages are served at the table and can be ordered from the A la Carte menu.



Cheese Section



Fruit Section



Cereal Section



Salad Section



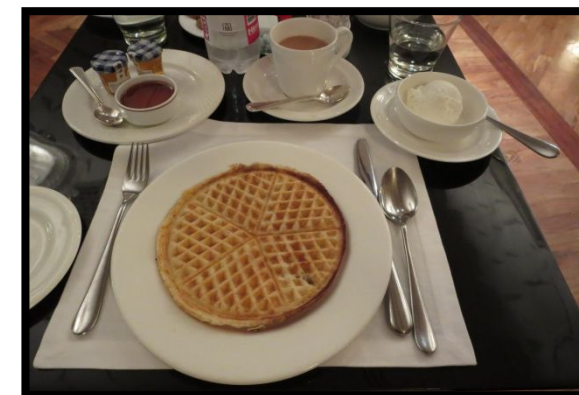
Cold buffet



Live Section

Features of the Breakfast Buffet

- The Sea Lounge breakfast buffet includes a live preparation of egg, pancakes and waffle orders.
- The chef prepares the order in the presence of the guest and presents it.
- The different types of egg preparations are poached eggs, omelets, egg benedict, sunny side up eggs, egg Florentine, boiled eggs, hard boiled and soft boiled eggs.



Afternoon High Tea Buffet

- The afternoon high tea is a traditional dinning experience which is offered to the guest.
- At Sea Lounge a wide spired of delicacies is offered as well as special dining experiences.
- The afternoon high tea buffet is prised at ₹1,950 all- inclusive of taxes, which is charged per head.
- However, children below 10 years of age are charged ₹950 only.
- The buffet includes Continental and Indian cuisine.
- The buffet consist of a hot buffet, a wide spread of desserts and cakes, tea sandwich counter, as well as a live Indian street food counter and a live sandwich counter.
- Hot beverages are ordered from the A la Carte menu.
- Cold beverages are also offered at the buffet such ice-teas and mocktails which have been introduced newly to the buffet.



Hot Buffet Section



Chocolate & Dessert Section



Cake Section



Fruit & Farasan Section



Live Indian Street Food Section

Features of the Afternoon High Tea Buffet:

- Afternoon High tea buffet consist of a Live Indian street food counter as well as a live Sandwich counter.
- The chef prepares orders of various Indian chat as well as a variety of vegetarian and non-vegetarian sandwich preparations.



- The afternoon high tea buffet also offers two different types of afternoon dining experiences.

Maharaja Afternoon High Tea:

- **Description:** It is a beautiful three layered golden Charlie which has a presentation of savoury Indian dishes on the bottom and sweet Indian dishes on the top which can be accompanied with a glass of sparkling wine which is optional.
- **Priced:** ₹4,500 all-inclusive of taxes.
- A glass of Moët Chandon Sparkling Wine is offered as an option.
- It is a part of the Sea Lounge Buffet.



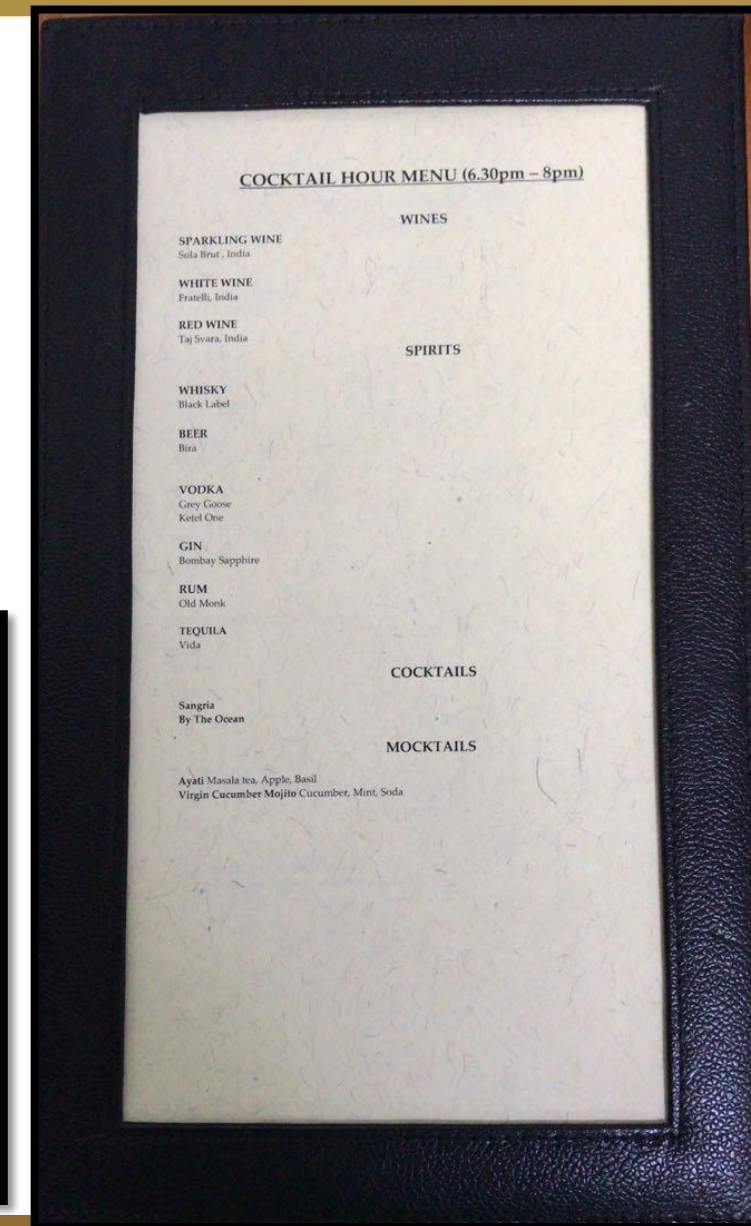
Victorian Afternoon High Tea:

- **Description:** It is a beautiful three layered golden Charlie which has a presentation of savoury English dishes on the bottom and sweet English dishes on the top which can be accompanied with a glass of sparkling wine which is optional.
- **Priced:** 1,950 all-inclusive of taxes.
- A glass of Moët Chandon Sparkling Wine is offered as an option.
- It is not a Sea Lounge Buffet.



Cocktail Hours

- The complimentary cocktail hours begins at 6:30pm and ends at 8:00pm . It is a specialized cocktail menu for the in-room guest of the hotel , who belong to sweets and club rooms. Along with the cocktails a three layered Charlie is offered to the guest as a granite both vegetarian and non-vegetarian.

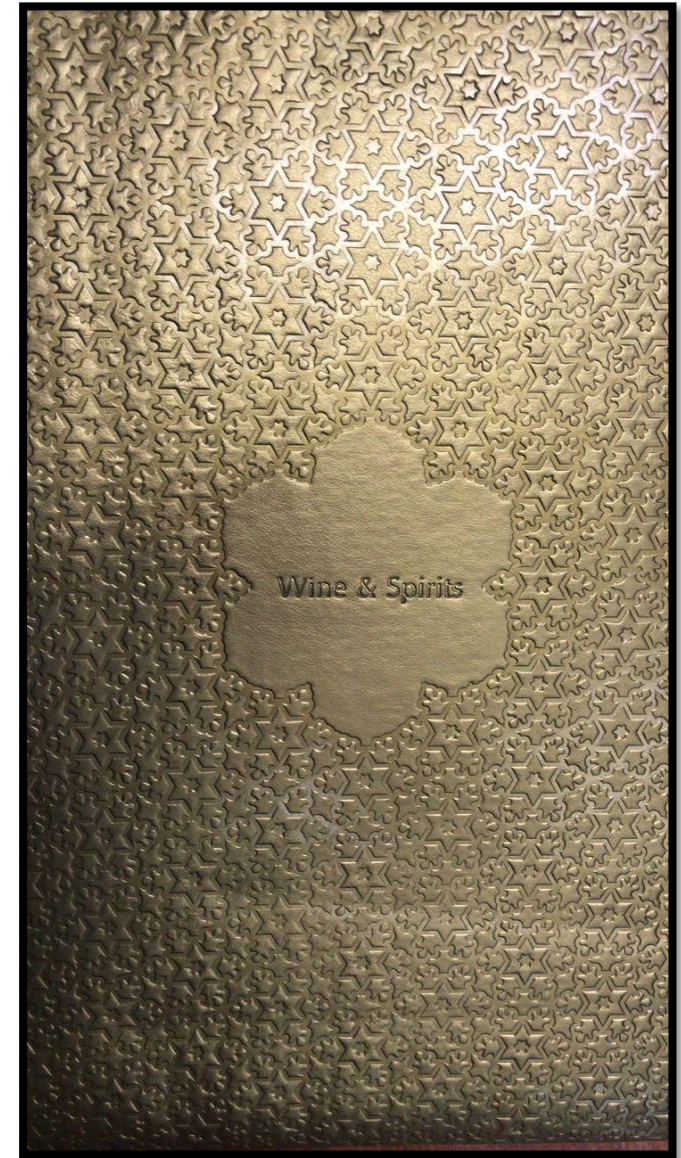


Cognac and Chocolate Hours

- The Cognac and Chocolate Hours begins at 9:00pm and ends at 11:00pm . Where a selection of branded Cognac is offered to the guest from the Wine and Sprit menu along with white and dark chocolate.

Happy Hours

- The happy hours for the public start at 6:30pm and end at 8:30pm where alcoholic beverage can be ordered for and for the second round or second drink a 15% discount is given to the guest.



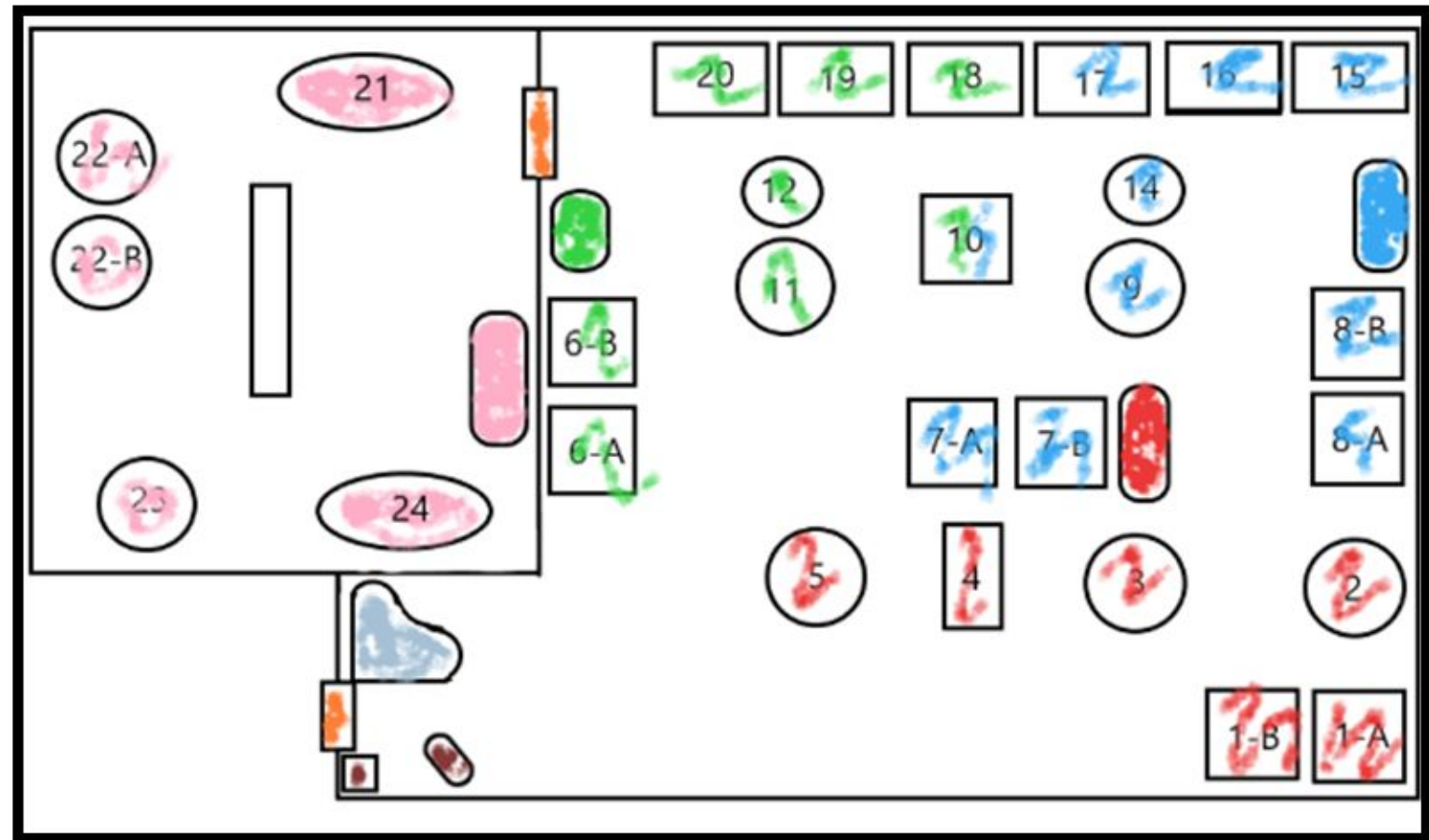
Sea Lounge Layout

Section-1

Section-2

Sction-3

Palm lounge(Section-4)



- The Sea Lounge can accommodate 74 plus additional covers on 23 tables in the air-conditioned dining area of the restaurant, as well as 16 plus additional covers on 5 tables in the non- air conditioned dining area which is also called the “Palm lounge”. The restaurant is divided into 4 sections primarily, where section 1 has 5, section 2 has 10 tables, section 3 has 8 tables, and section 4 has 5 tables. The restaurant in total can accommodate 83 plus additional covers on 28 tables.

- The placement of the side station in every corner of the sections makes it easier for the server to clear and relay table quickly as well as the proximity of the tables to the side sections is of short distance ,which helps to decrease the time frame required by the server to clear and relay the tables in their section, the placement of the side sections in the corner makes the dining area feel less occupied to the guest as is camouflages with the rest of the furniture in the restaurant , making it merely noticeable. The flooring of the restaurant is of Teak wood and fine carpet, the furniture of the restaurant is also made of Teak wood as well as beautiful arrangement of flowers.



- The setting arraignment of the restaurant caters to different comforts of different guest, which in turn helps to create a more memorable experience for the guest. The dinning arrangement also offers a view of the Arabian Sea. The “Palm Lounge” also offers a magnificent view of the Gateway of Indian and the Arabian Sea through beautiful French Windows, which is ventilated by antique fans. The flooring of the Palm Lounge is of black and white marble, the chairs apart from the tables are made of woven ken as well as beautiful arrangements of palm plants.



Table Set up:

- **Breakfast Table Set up:**
- The Breakfast table set up consist of a place mate, napkin, side plate, cutlery, water globate, tea cup, saucer, and teaspoon, jam, honey, marmalade, and ketchup , butter sugar cadies , salt and pepper are accompaniments to breakfast.

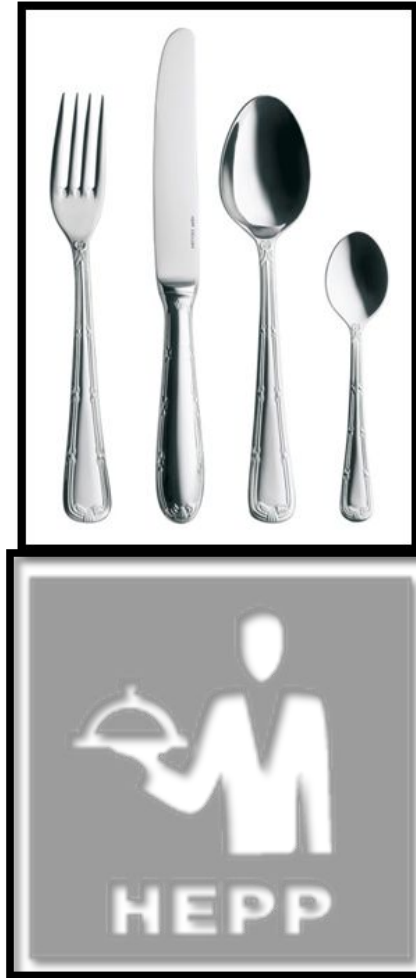


- **A la Carte Table Set Up:**
- The A la Carte table set up includes a table mate , napkin, cutlery, water goblet, side plat, sugar caddie, salt and pepper shaker.



(CCG) Cutlery, Crockery, Glass wear:

- The brand used for the cutlery in Sea Lounge is Hepp exclusive, Hepp regards itself as a supplier of brand products that meet the highest demands of design, quality and product use. From the conception to the finished product and in day-to-day handling in catering – the focus is on the material and workmanship. As the inventor of hotel silverware, the brand Hepp is based on these principles.



- The brand used for the crockery in Sea Lounge is Richard Ginori . The Manifattura is able to customize every customer's request and translate it into bespoke products, made to measure, which identify the customer by maintaining loyalty to the made in Italy Richard Ginori
- The Florentine studio aims at this, allowing its customers to create a product that combines style and personality with Richard Ginori. Its is and Italian Brand and started production of crockery in 1735.



- The glass used in Sea Lounge is a Rona, which is a Slovak Drinking glass manufacturer, established in Lednicke Rovne in 1292



- As well as Ocean is a Thailand brand in Crystal glassware, they manufacture crockery, beer mugs, stem glasses.



- And Schott Zwiesel, which is a glassware collection that offers an extensive range suitable for all occasions. Schott Zwiesel wine glasses are produced using tritan crystal glass to create the most resilient stemware available in the industry. The ground-breaking technique combines crystal glass with a toughened glass finish, offering a chip/break resistant and dishwasher safe glass.



Features of Sea Lounge

- Sea Lounge has beautiful antique showpieces of furniture such as cabernets, old trunks, sculpted statues, paintings.
- The main featured attraction at Sea Lounge is the Grant Piano which is played by a professional pianist. The piano at Sea Lounge is purchased at 8 lakhs , it is branded as B.Stenier.



- Sea Lounge also features the Taj House Label Wines , Taj House Blend Teas, as well as the the Taj Cufflink's , and the Taj candles.



Menu Compilation

70

SOUP & SALAD

- Cilantro Flavoured Chicken and Pearl Barley Broth, Garlic Chips ₹ 700
- Truffled Cream of Asparagus Soup ₹ 700
- Basil Scented Roma Tomato Soup ₹ 600
- Herb Crusted Panko Chicken Supremes, Ranch Dressing ₹ 1200
- Currimbhoy Salad ₹ 850
Created at the Taj for Mr. Currimbhoy; boiled eggs, iceberg lettuce, mayo, green chillies, scallion and garlic.
- Mesclun Salad with Roasted Walnuts, Cheddar Cheese, Apples, Prunes, Celery, Olives, Sherry Vinaigrette (contains nuts) ₹ 950

Please inform our associate if you are allergic to any ingredients.
All prices are subject to Government taxes.

71

STREET FOOD

- Bhel Puri ₹ 600
A medley of puffed rice, crispies, potatoes, onion and chillies. Sweet, spicy and tangy.
- Sev Batata Puri ₹ 600
Crispy puris loaded with potatoes, onion, chillies, assorted chutneys, topped with crispy vermicelli.
- Pani Puri ₹ 600
Puffed semolina crispies stuffed with a mixture of spicy moong dal and chick peas, served with shots of tangy mint water.
- Dahi Batata Puri ₹ 600
Puffed semolina crispies filled with potatoes and dry mango chutney topped with sweetened curd, green chutney and crispy vermicelli.
- Samosa Chaat ₹ 600
Classic samosa topped with onions, chillies, chutneys and curd.

Please inform our associate if you are allergic to any ingredients.
All prices are subject to Government taxes.

71

SIGNATURE TOASTIES & SANDWICHES

All toasties are served with gaufrette crisps. All sandwiches with your choice of salad, french fries or air dried steak fries.

- Lox Benedict ₹ 1250
Poached eggs on english muffins layered with smoked salmon and glazed hollandaise.
- Taj Club Non-vegetarian Sandwich ₹ 1250
- Kheema Ghotala Toastie ₹ 1250
A tasty scramble of rustic spicy lamb mince, coriander and eggs.
- Turkey & Provolone ₹ 1250
A toasted house-made multi-grain roll filled with smoked turkey, provolone cheese, spinach and cranberry chutney.
- LT or BLT Chicken Burger ₹ 1250
- Chicken and Cheese Toastie ₹ 1250
A classic, old favourite of Sea Lounge.
- Tandoori Chicken Panini ₹ 1050
- Akuri Toastie ₹ 1050
Parsi-style, spiced scrambled eggs.
- Taj Club Vegetarian Sandwich ₹ 950
- Vegetable Quinoa Burger ₹ 1250
- Mumbai Mix Toastie ₹ 950
The classic Mumbai street sandwich of potatoes, bell peppers, onion, cheese and green chutney.
- Open Feta, Sour-Dough Bread ₹ 950
Open sandwich with feta, roasted peppers, sundried tomato, fresh basil, on our house made sourdough.
- Cheese Chilli Toast ₹ 550

Please inform our associate if you are allergic to any ingredients.
All prices are subject to Government taxes.

- **Street foods:**

All the street food dishes are frequently ordered.



Frequently Ordered Dishes

- Soups and Salads:

The most frequently ordered dish is the Mesclum Salade , this salad contains roasted walnuts , cheddar cheese, apples, prunes, celery, olives, and is dressed with a Sherry Vinaigrette



Mesclum Salad

- **Signature Toasties & Sandwiches:**

The most frequently ordered dish from the menu is the “Taj Club Non-vegetarian Sandwich”. This sandwich consists of white toasted breads the base and the top, for the filling a cooked vegetable salad tossed in fresh cream and mayonnaise, seasoned with salt and pepper, lettuces and fried bacon strips and served with a side of fries and tomato ketchup.



*Taj Club Non-Vegetarian
Sandwich*

As well as the “Chees Chilli Toast” which contains toasted white bread , two blends of quality cheese spread on the toasted bread and grilled , garnished with chopped green chilli.



Chees Chilli Toast

MAINS

- **Cajun Prawns Accompanied with Stir Fried Greens and Baked Potato** ₹ 2150
- **Fried Pomfret and Chips, Tartare Sauce** ₹ 2250
- **Grilled Chicken, Mushroom Pan Extract, Potato Mash and Bouquetiere** ₹ 1600
- **Truffle Omelette** ₹ 2500
French inspired six egg omelette, butter cooked with black truffle, crisp salad.
- **Wild Mushroom Risotto** ₹ 1450
- **Penne Aglio Olio Peperoncino** ₹ 1250
- **Whole Wheat Penne Vegetable Marinara in Extra Virgin Olive Oil** ₹ 1250

DESSERTS

- **Crepe Suzette** ₹ 1300
A classical French dessert crafted live with crepe, beurre Suzette, served flambéed, during sundowner hours.
- **Hot Chocolate Cake** ₹ 900
Goosey chocolate cake with sea salt caramel crispies and vanilla ice cream.
- **Victoria's Tea Sponge** ₹ 900
A noble and iconic tea lounge classic, Victoria sponge filled with homemade strawberry jam, sour strawberry compote and thick vanilla cream, dusted with sugar.
- **Sable Breton** ₹ 900
Slow baked New York cheesecake, berry compote.
- **Snake Coffee** ₹ 1600
Indulge in the heritage of Taj with a lethal twist to our signature Taj House blend coffee, served during sundowner hours.
- **Café Viennoise** ₹ 900
A Sea Lounge favourite, brewed coffee, whipped cream and chocolate topped with wafers.
- **Ice Cream Sundae** ₹ 900

Please inform our associate if you are allergic to any ingredients.
All prices are subject to Government taxes.

AFTERNOON TEA

Between 3:30pm to 6:30pm

- Maharaja High Tea** ₹ 4500
A Royal charlie of selection of mouth watering savouries and sweet delicacies treasured by the princely states of India, accompanied with Jaam e Sham or Sparkling wine.
- Add Luxor Pure Gold Brut 'The Taj Mahal Palace Mumbai'** ₹ 25000
- Victorian Afternoon Tea** ₹ 1950
A luxurious tea ritual with an assortment of hand crafted tea sandwiches, cakes, tarts, macaroons and freshly baked scones with a unique selection of teas.
- Add Moët & Chandon Brut Imperial (bottle / flute)** ₹ 10250 / 2050
- Sea Lounge High Tea Buffet** ₹ 1950
An extensive evening affair with an array of chaats, finger sandwiches, canapés, Indian farsaan, Western and Indian hot snacks, cut fruits, chocolates, English cakes and scones, served with your choice of tea or coffee.
- Add Moët & Chandon Rosé Brut Imperial (bottle / flute)** ₹ 11750 / 2350

Government taxes as applicable

TEAS

Legends about the origin of tea have been passed on from generation to generation. One such legend, dating back to 2700 BC describes how tea leaves blown by the wind accidentally fell into a Chinese herbalist Shen Nung's pot of hot water. The water now tasted of these wild leaves. It's flavours being so irresistible that he instructed all of his people to drink in the wonder of this beverage.

Frequently Ordered Dishes:

- **Mains:**

The most frequently ordered dishes are the “Cajun Prawns” which contain sautéed prawns in Cajun sauce , accompanied with stir fried greens and baked potato with fresh cream on the side.



Cajun Prawns

As well as the “Wilde Mushroom Risotto” which contains risotto sautéed in reach creamy white sauce and mushrooms, garnished with peals of parmesan cheese.



Wilde Mushroom Risotto

- **Dessert:**

Sea Lounge is also known for the “Victorian Tea Sponge Cake” which consist of vanilla based sponge cake , with sour strawberry compote and thick vanilla cream, topped of with strawberry jam and dusted sugar.



Victorian Tea Sponge Cake

The Most frequently ordered dish of sea lounge is the “Hot Chocolate Cake” which consist of a hot chocolate cake and topped of with Vanilla Ice Cream and garnished with salted caramel crispies.



Hot Chocolate Cake

The “Café Viennoise” is a highly requested dessert on the menu as it contains chocolate smeared on the inside of the glass then filled with scoops of flavoured brewed coffee ice- cream, garnished with dusted coffee powder and a swirled wafer .



Café Viennoise

Tea and Coffee

- Sea Lounge is known for the verity of teas and coffees that it has to offer. The menu has 33 different teas and 17 different coffee blends. Tea and coffee are served with an accompaniment, which are two different types of biscuits traditional Biscotti and Semolina Biscuits.



ASSAM

Lying on either side of the mighty Brahmaputra- the valley of Assam produces more tea than any other geographical region in the world. These teas are known for their rich colour and full-bodied taste.

Duflating Gold ₹ 600

Our signature tea is high grade tea from Assam with bold whole leaves and an abundance of golden tips, infused into a deliciously malty and light-spicy black tea.

Taj House Blend ₹ 550

Unique blend of the Assam tea and Darjeeling tea thereby offering an elegant flavour and a full bodied concoction.

Dikom ₹ 500

Well made Assam tea with a wiry leaf. Traditionally malty yet light flavoured, it is considered as Assam's best tea estate.

Manglam Golden Tips ₹ 500

High concentration of golden tips producing complex flavours with malt fruit and faint spice notes. A top Assam tea with the rare, lingering after taste reminiscent of a full bodied, dry red wine.

English Breakfast Tea ₹ 400

English breakfast tea is a black tea blend usually described as full-bodied, robust and rich, blended to go well with milk and sugar.

Light brew 3 minutes.
Medium brew 4 minutes.
Strong brew 5 minutes.

All prices are subject to Government taxes.

NILGIRI

Tea from the high elevation estates are fairly consistent on the palate attaining the peak of the flavour in the winter months.

Orange Pekoe ₹ 550
Clean black tea with a mild fragrance of "camellia", suitable for additives like lemon, sugar, honey and mint.

Chamraj Second Flush Nilgiri Tea ₹ 550
Chamraj is among the most famous estates in the hills of Nilgiri found in South India. The tea is a strong and well balanced with a smooth rounded flavour.

WHITE TEAS

It is the least processed teas amongst all the teas namely black, green and oolongs. Research shows that white teas have up to fifteen times more antioxidant than green teas. Hence they are rank high in terms of cancer prevention, detoxifying and being beneficial for the skin and complexion.

White Tea Darjeeling ₹ 550
It has been inspired by the pai-mu tan of the ancient Fukien province of China, its mild flavour is able to over-awe the tea connoisseurs with its complex fruity undertones.

White Tea Nilgiri ₹ 550
Needles shaped leaves which is probably the most difficult to make. It tastes better, if consumed at close to room temperature.

All prices are subject to Government taxes.

GREEN TEA

Matcha tea is made solely with the leaves of camellia sinensis that have undergone minimal oxidation during processing. Green tea originates from China and has become associated with many cultures throughout Asia. It has recently become more widespread in the West where Black tea is traditionally consumed.

Matcha ₹ 550
One of Japan's finest teas.

Kukicha ₹ 550
It has a mildly nutty and slightly creamy texture with a sweet taste.

Chinese Jasmine Tea ₹ 550
Produced in the high elevation tea gardens of China. It has a mellow and refreshing character that is smooth with low astringency and has robust green body with light bitter sweet ending.

Sencha ₹ 550
Sencha meaning 'common tea' is the most popular green tea which has a light astringent taste along with a slight sweetness.

Gunpowder ₹ 550
Produced in the Zhejiang province of China and rolled into pellet like drops, a high antioxidant option.

All prices are subject to Government taxes.

COMPRESSED TEA

Tea bricks or compressed tea are blocks of whole or finely ground black tea, green tea, or post-fermented tea leaves that have been packed in moulds and pressed into block form. This was the most commonly produced and used form of tea in ancient China prior to the Ming Dynasty.

Pu-erh ₹ 600
Named after a small town in Yunnan, this tea is moderate in taste, cuts the grease and helps in digestion. Widely known for its mellow and sweet after taste.

OOLONG TEA

A traditional Chinese tea produced through a unique process including withering under the strong sun and oxidation before curling and twisting. This tea category is especially popular with tea connoisseurs of South China and Chinese expatriates.

Darjeeling Oolong ₹ 600
Combines flowery fragrance of a Darjeeling with the light fruitiness of an oolong. This hand packed organic tea is aromatic with a unique lemon flavour.

All prices are subject to Government taxes.

TOASTED TEAS

Toasted tea is very similar to the baked tea of La Hu people. The drinker simply barbeques the tea leaves on an iron board, at the same time prepares hot water, then puts the water and tea together and allows it to stew for several minutes.

The Wa people living in Yunnan province who are famous for their braveness and fighting spirit have kept many old traditions in their lives, including the toasted tea ceremony.

Genmaicha ₹ 550
Genmaicha is the Japanese name for green tea combined with roasted brown rice. It is sometimes referred to colloquially as "popcorn tea" because a few grain of the rice pop during the roasting process and resembles popcorn. It combines the fresh grassy flavour of green tea with the aroma of the roasted rice.

Hojicha ₹ 550
Tea that is distinguished from others because it is roasted in a porcelain pot over charcoal. Hojicha infusions have a light to reddish-brown appearance and are less astringent due to losing catechins during the high temperature roasting process.

All prices are subject to Government taxes.

HERBAL TEAS TISANES

The word 'tisane' is derived from the Greek via Latin 'ptisana'. Tisanes made from the pieces of dried fruit, flower and berries look and smell like a pot-pourri and are caffeine free with a full bodied flavour.

Elder Berries ₹ 550
Fruity and sweet tisane made with apple, elderberry, rosehip peels, blackberries, raspberry, hibiscus and sour cherry pieces, kids love it.

Piña Colada ₹ 550
Lively, fresh and fruity taste thanks to appetizing pineapple, a hint of cream as well as a dash of fine coconut aroma are the secrets of this very delicious fusion blend.

Gourmet Apple ₹ 550
These tisanes are a blend of dried herbs, fruits and natural flavour and have an elegant taste and aroma. Hibiscus leaves and rosehip peels are used throughout these herbs and fruit blends, which gives an added benefit of naturally occurring vitamins.

Peach Tea ₹ 550
Refreshing and relaxing infusion with bold and sweet aroma of natural peach.

All prices are subject to Government taxes.

HERBAL TEAS TISANES

The word 'tisane' is derived from the Greek via Latin 'ptisana'. Tisanes made from the pieces of dried fruit, flower and berries look and smell like a pot-pourri and are caffeine free with a full bodied flavour.

Elder Berries ₹ 550
Fruity and sweet tisane made with apple, elderberry, rosehip peels, blackberries, raspberry, hibiscus and sour cherry pieces, kids love it.

Piña Colada ₹ 550
Lively, fresh and fruity taste thanks to appetizing pineapple, a hint of cream as well as a dash of fine coconut aroma are the secrets of this very delicious fusion blend.

Gourmet Apple ₹ 550
These tisanes are a blend of dried herbs, fruits and natural flavour and have an elegant taste and aroma. Hibiscus leaves and rosehip peels are used throughout these herbs and fruit blends, which gives an added benefit of naturally occurring vitamins.

Peach Tea ₹ 550
Refreshing and relaxing infusion with bold and sweet aroma of natural peach.

All prices are subject to Government taxes.

DECAFFEINATED

This delicious mellow flavoured secret of South Africa is not a just naturally caffeine free, but also has antiageing and soothing effects. Seemingly, this tea is not only a wealth of health but also a fountain of youth.

Organic Rooibos ₹ 550
Vital organic rooibos tea is made from the aspalathuslinearis plant, which grows exclusively in the Cedarburg mountains in the Western province of South Africa. Naturally caffeine-free, low tannins and rich in antioxidants, it is the ideal healthy beverage.

AROMATIC

Delicate infusions of variety of aromatic herbs beneficial in cleansing the system and restoring the natural balance of the body.

Peppermint Tea ₹ 550
Sharp and distinct aroma and flavour of natural peppermint.
A great infusion to calm the body.

Egyptian Camomile Tea ₹ 550
Camomile is produced from the finest camomile flowers, toyield a rich and delightfully fragrant cup of tea. Renowned for its soothing and relaxing effect, it is an excellent brew to calm the hectic pace of modern living.

Moroccan Mint Tea ₹ 550
First introduced in the 18th century, this drink of hospitality is a perfect blend that can be enjoyed throughout the day.

Fennel ₹ 550
Made from the widely grown culinary herb which is cultivated all over the world. Fennel as a herb has wonderful antioxidant, anti inflammatory and decongestant as well as anti spasmotic properties.

All prices are subject to Government taxes.

SINGLE ORIGIN COFFEES

Discovered in a remote corner of Abyssinia, coffee has its roots in a land where genes appear from magic lamps and where seers use them to tell the future.

According to legend, a Yemenite goat herder named Kaldi found his goat dancing joyously around a dark green leafed shrub with bright red cherries in the Southern tip of the Arabian Peninsula. Kaldi soon realized that it was the bright red cherries on the shrub that were causing the peculiar euphoria. This stimulating effect was then exploited by the monks at a local monastery to stay awake during extended hours of prayer and distributed to other monasteries around the world, coffee was born.

Jamaican Blue Mountain sourced from the famous Wallenford estate to the traditional berry like Ethiopian Sidamo and the aged Indian Monsoon Malabar, each of these regions represent coffees that have a unique characteristic and temperature.

At Sea Lounge we offer a treasure chest of varieties of coffees sourced meticulously from the finest origin on the coffee – growing map, roasted to bring out the best.

All prices are subject to Government taxes.

THE WORLD'S BEST ORIGIN COFFEES AMERICA

Often referred to as 'mild' for their medium body and acidity, The Latin American coffee has an unobtrusive, gracious backdrop that allows the supple caramel and chocolate of these coffees to shine.

Jamaican Blue Mountain ₹ 650
One of the rarest coffees in the world, grown exclusively in the blue mountains of Jamaica. This coffee has an intense sweet flavour and a smooth, full bodied taste.

Decaffeinated Guatemala ₹ 550
Grown in the volcanic southern regions of Guatemala, this coffee has a spicy flavour with a fair amount of acidity, and can be quite strong. This Guatemalan coffee is a light roast, and it's more than capable of jump starting your day.

Colombian Medellin Excelso ₹ 550
Originally from the Medellin. It is the most famous of all Colombian coffees because of its full body, rich malt and sweet flavour.

Brazilian Santos ₹ 550
This coffee of Brazil, is appreciated for its full and creamy body with a mild flavour.

All prices are subject to Government taxes.

Guatemala Genuine Antingue SHB ₹ 500
This is a blue-green variety of coffee, it is a truly balanced cup of coffee with a very fine bouquet, accentuated body and good acidity.

Mexican High Grown Arabica ₹ 500
Flavour of this high grown Arabica is light and nutty medium acidity and a mild well-balanced body. With a fine chocolate tang and a hint of sweet undertone beneath the finish, these coffees make an ideal beverage for a mellow palate.

Costa Rican Taraazu ₹ 500
This superb Arabica bean coffee from Costa Rica is hearty, fully bodied, rich and has a brisk flavour.

High Grown Panama Single Estate ₹ 500
Colombians here have set the standards by which the other coffees are measured. Extremely well balanced with good acidity and body, its rich flavour makes it a continued favourite.

All prices are subject to Government taxes.

INDIA

Grown on the mountain of South India, these coffees are mild and well balanced. They are intensely flavourful and aromatic carrying vivid notes of the exotic spices cultivated in this region.

Aged Monsoon Malabar ₹ 500
Low in caffeine and acidity and thus is a favourite among coffee lovers sensitive to caffeine. It is flavoured with liting highlights of dry spices like clove nutmeg and bold flavours of chocolate and cedar with exceptionally smooth finish.

Indian Peaberry ₹ 500
Peaberry is formed when there is only one bean in the cherry instead of two, which gives the bean a rounded shape and is said to increase the flavour of the bean. This Peaberry is a rich coffee with a nutty and cigar taste has no acidity at all. It has some very fruity overtones with moderate body.

Madras Caffee ₹ 500
Also known as Filter Coffee, this style originated in India in the 18th century. Made with frothed boiled milk and a decoction of coffee obtained by brewing freshly ground coffee powder from a traditional Indian filter.

All prices are subject to Government taxes.

AFRICA

Africa produces the most exotic coffees in the world and no wonder why we use adjectives like berries, merlot and orchid to describe their vivid flavours and aromas.

Ethiopian Sidamo ₹ 500
Marvelous Ethiopian washed mocha, the beans of which are very small. It is smooth, slightly acidulated and has a floral aroma with hints of chocolate and lemon peel.

Kenya AA Masai ₹ 500
Tropical climate, high altitude and rich soil of the Pacific islands lend the coffees from this region their nutty, spicy and herbal characteristic.

THE PACIFIC

Trip to the rich, intense and vibrantly flavoured palette of coffees, welcome to the scenic Pacific, where the coffees are as mystical as the place itself.

Sumatra Mandheling ₹ 500
Located on Sumatra's West Coast, Mandheling district is considered to be among the world's finest and most admired coffee growing region. These are known for their low-key acidity and complex flavour.

Java Estate ₹ 500
Java's finest golden beans are roasted to yields a piquant aroma. It displays an exquisite acid balance, a medium body with hint of chocolate.

All prices are subject to Government taxes.

DETOXIFYING TONICS

Liquid Sunshine ₹ 500
Orange, carrot and ginger.

Happy Rabbit ₹ 500
Carrot, apple, parsley and ginger.

Immunity ₹ 500
Carrot, apple, beetroot, celery, lemon, ginger and garlic.

ENERGY DRINKS

Refresher: Pineapple, cucumber, celery and lemon. ₹ 500
Full of natural electrolytes to hydrate your body.

Rejuvenator: Apple, carrot, beetroot, cucumber and ginger. ₹ 500
Full of antioxidants this blend of apple, carrot and beetroot invigorates your body so you can conquer your day.

Healthy Heart: Carrot, celery, bell pepper, scallion, parsley and lemon. ₹ 500
Full of carotenoids which diminish body cholesterol and vitamin E which protects against the narrowing of artery walls. A real boost for a healthy heart.

ABC: Apple, beetroot, carrot ₹ 500
A unique blend of apple, carrot and beetroot makes a perfect health drink as it lowers the blood pressure and helps in relaxing the mind and used to treat depression.

Citrus Mix: Grapefruit, orange and sweet lime ₹ 500
Grapefruit and oranges are good sources of folic acid and high in vitamin C and an excellent source of vitamin A.

All prices are subject to Government taxes.

PROTEIN SHAKES

Go Nuts ₹ 500
Banana, peanut and soy milk.

Power Crunch ₹ 500
Banana, granola and soy milk.

Berry Blast ₹ 500
Mixed berries, banana and soy milk.

SMOOTHIES

Berried up to here ₹ 500
Mixed berries and apple.

Omega Mega ₹ 500
Banana, strawberry and apple.

Tropical Breeze ₹ 500
Banana, coconut and pineapple.

Go-Man-Go ₹ 500
Banana, strawberry, mango, orange and apple.

All prices are subject to Government taxes.

HOT BEVERAGES

Illy	₹ 500
Cappuccino	₹ 500
Espresso	₹ 450
Doppio	₹ 500
Hot Chocolate	₹ 500
Café Latte	₹ 500

COOLERS

Chilled Shakes	₹ 500
Chilled Masala Milk	₹ 500
Lassi or Chaas	₹ 500
Seasonal Fresh Fruit Juice	₹ 500
Tender Coconut Water	₹ 500
Aerated Drink	₹ 195
Himalayan Mineral Water	₹ 200
Himalayan Sparkling (300ml / 750ml)	₹ 285 / 400
Perrier (330ml / 750ml)	₹ 285 / 400

All prices are subject to Government taxes.

DARJEELING

The "Champagne of teas" with a golden colour is reminiscent of a fine vintage wine grown only in a crisp, pure air of the Himalayas. Its stylish leaf exudes a delicate flowery fragrance and makes it the most prized tea in the world.

Castleton Second Flush Rare Muscatel ₹ 600
Darjeeling's best tea with deep golden colour and after taste of musk.

Makaibari Golden Tips ₹ 600
Dark, stylish leaves of this tea produce a light liquor with notes of lemon and citrus. The infused leaves have a pleasant woody aroma and the liquor has a light, crisp finish.

Sungma First Flush ₹ 500
One of the finest Darjeeling teas, delicate in its aroma and strong on palate.

Margaret's Hope ₹ 500
The second flush tea has a lovely muscatel flavour with delicious astringency.

Avon Grove Silver White Tips ₹ 500
A connoisseur's dream made with only tips for a light, pale cup with a delicate, lasting flavor. Delicately manufactured involving nominal processing resulting in white tea's highest antioxidant content and medicinal benefits.

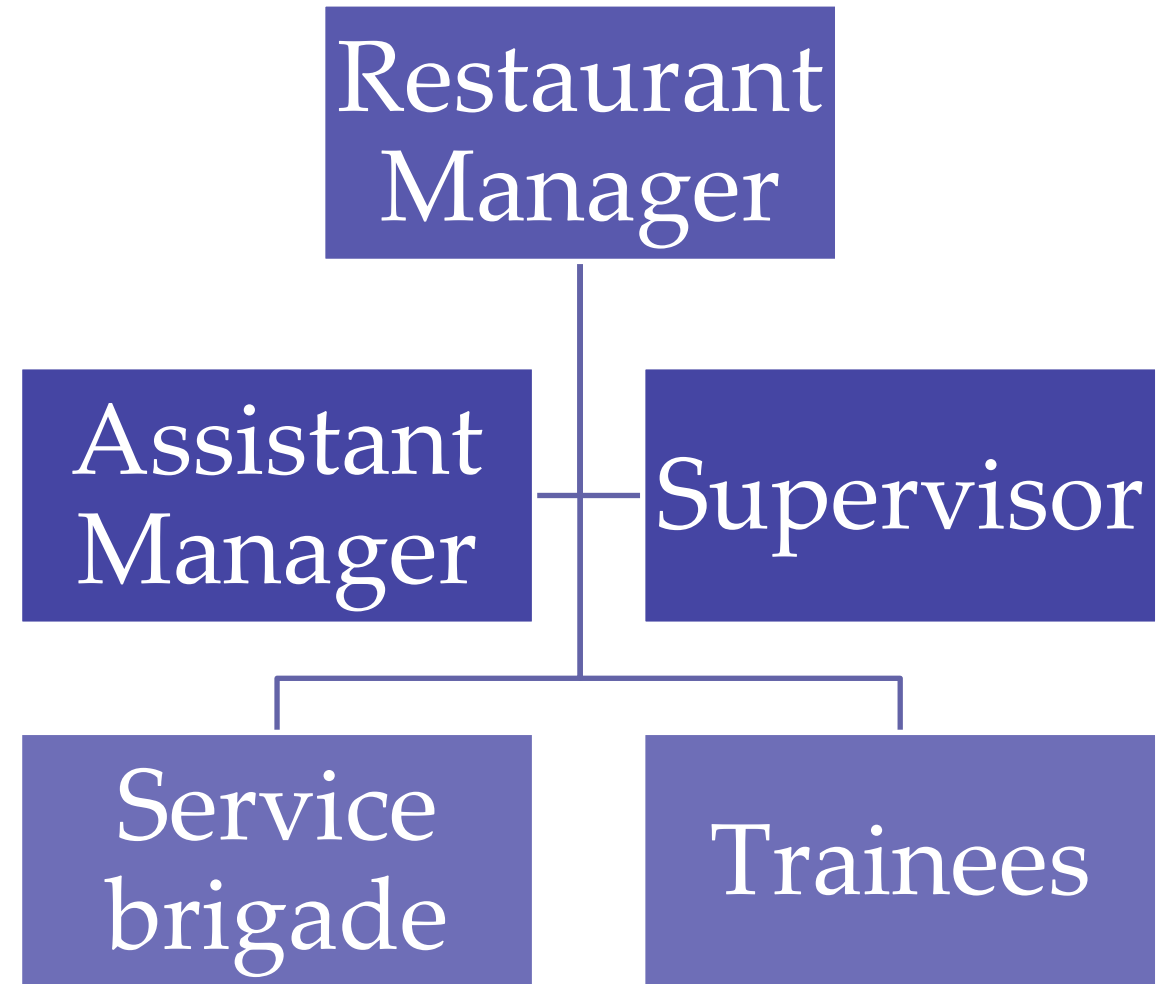
Singtom ₹ 500
Located in the Darjeeling East valley, this first pluck with a tippy leaf and wiry appearance imparts a mellow and floral taste to the tea, this mild tea is known for its fresh green and floral notes with subtle hints of wood.

Light brew 3 mintues.
Medium brew 4 mintues.
Strong brew 5 mintues.

All prices are subject to Government taxes.

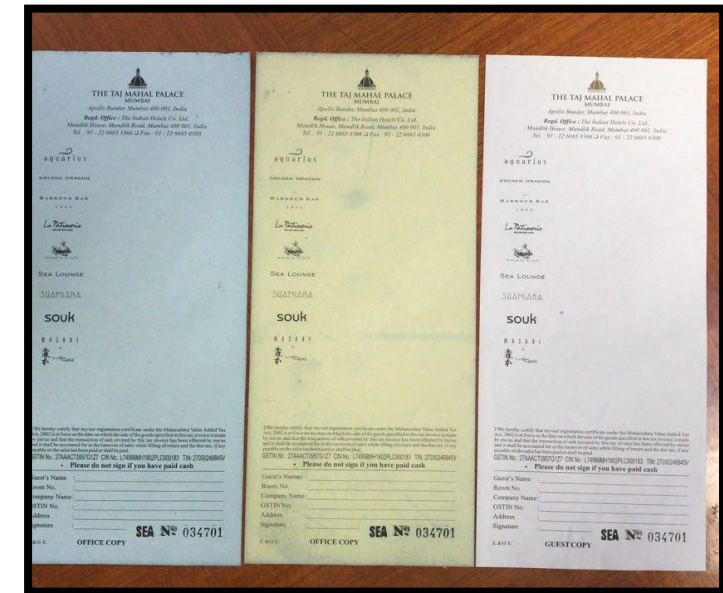
Organization Chart:

- During the running of the service operations the restaurant manager and the assistant manager or the supervisor are on duty.
- During two shifts of the day eight staff member report from 7:00am to 6:00pm and from 3:00 pm to 12:00pm.
- Briefings are attended to by all one hour before the shift starting.



Billing:

- Billing of recipes have different procedures depending on the mode of payment that the guest decides to follow. The system used for the settling and punching of bills is called the “InfoGenesis”.
- Firstly the bill is to be printed, presented and then settled. There are three bill copies that are to be printed on a white, yellow, and blue copies . This copies help with the up keep of financial records. The white copy is presented to the guest , while the yellow copy is kept for the restaurants records and the blue copy is for the hotel finance department records.



- When the guest is ready to make the payment there are two way of transaction that can take place cash or credit .
- If paid with cash the bill should be settled in cash credit on the system, where the total amount paid in cash is to be punched in and the balanced amount to be present to the guest as well.
- Both the white copies of the check and the balanced amount should be presented to the guest in the Taj Bill folders.
- If paid with a credit or debit card the bill should be settled in credit card where the bill is to be opened and the credit or debit card is to be swiped in order to sanction a payment the transaction can then further be processed by the use of a wireless credit card .



- The amount to be paid should be punched in first and then the pin of the guest should be requested of and then the transaction can be followed to bill invoices should be printed and attached to the bill copy for the guest and the other to the copy for the restaurant.
- In case of room charge, the room number of the guest id to be requested and the bill to be settled and printed, presented to the guest



Thank
you