

SOUPS

● Mushroom Cappuccino | 850

Assorted mushrooms, porcini dust, truffle oil and Parmesan foam 

● Chicken Consommé | 850

Crystal clear and roasted chicken tortellini  

● Roasted Tomato & Basil Shorba | 850

Oven roasted tomato broth, basil, ghee and cumin 

● Clear Vegetable Soup | 850

Oriental vegetables, bamboo and mushroom dumpling 

● Roasted Pumpkin & Coconut Soup | 850

Scented with cinnamon, Parmesan foam 

● Creamy Broccoli Almond Soup | 850

Broccoli and blanched almonds blend with aromatic spices  

CHAATS

● Aloo Papdi Chat | 825

Crispy wheat flour crackers, potato, sweet yoghurt, tamarind and mint chutney  

● Dahi Vada | 825

Deep fried lentil fritters, creamy sweet yoghurt, chutneys and pomegranate seeds  

● Sev Puri | 825

Crisp fried fritters, topped with spiced potatoes, creamy sweet yoghurt, chutneys and pomegranate seeds  

SALADS

● RAAS Garden Greens | 1350

A specialty in all RAAS hotels, home grown baby greens, shaved root vegetables, feta, sun-dried tomatoes  

● Caesar Salad | 1350/1550

Iceberg, romaine, Parmesan, croutons and our home-made dressing, choice of Bacon, Chicken or Vegetarian     

● Pomelo and Avocado Salad | 1350

Pomelo, avocado, fresh coconut, cashew nuts, puffed rice and orange dressing  

● Caprese Salad | 1350

Plum tomatoes, fresh mozzarella, baby greens and pesto  

● Pearl Barley & Citrus Salad | 1350

Thinly sliced beets, Crisp lettuce marinated in an orange-chilly blend 

													
Fish	Mustard	Sesame	Gluten	Lamb	Nuts	Citrus	Seafood	Milk	Soya	Chicken	Legume	Pork	Eggs

● Vegetarian | ● Non-vegetarian | Should you have any allergies we need to be aware of, please inform the butler serving you |

Prices are in Indian rupees | Prices do not include applicable government taxes | A discretionary service charge of 10% is added to the bill.

APPETIZERS

● Grilled King Prawns | 1850

Flavoured with dill, lime and garlic, pickled mayo 🌿 | 🍷

● Pan Seared Scallops | 1850

Saffron cauliflower puree, grilled asparagus and crispy prosciutto 🍷 | 🍋

● Tempura | 1350/1650

Choice of Vegetables or Prawn, sweet chili dip, Kikkoman and wasabi mayo 🌿 | 🍷

● Tuna Tartare | 1550

Tuna fillet, pickle beetroot, cucumber, edamame and lime 🍷 | 🍋

● Chicken Scallopini | 1350

Panko fried chicken breast, lemon caper sauce served with French fries 🍗 | 🍷 | 🍋

● Tori Karaage | 1350

Japanese fried chicken, potato salad and soya 🌿 | 🍗 | 🍷 | 🍋 | 🍷

● Burrata & Tomato Carpaccio | 1950

Fresh burrata, tomato carpaccio, basil dust and sea salt 🍷 | 🍷

● Mozzarella Taco | 1350

Fried mozzarella, chili beans, guacamole and salsa in a corn taco 🍷 | 🌿

INTERNATIONAL MAINS

(served from 12:00 noon to 10:30 PM)

● Grilled Lamb Chops | 3650

New Zealand lamb chops, fondant potato, green pea puree and pan jus 🍷 | 🍷

● Loin of Lamb | 3650

Fondant potatoes, roasted root vegetables and pearl onion jus 🍷 | 🍷

● Grilled John Dory | 2550

Asparagus, carrots, potatoes and caper cream sauce 🍷 | 🍷

● Pistachio Crusted Salmon | 2550

Cauliflower puree, asparagus, fondant potato and Beurre Blanc 🍷 | 🍷 | 🍷 | 🍷

● Fish 'n' Chips | 1850

Panko crumbed river sole fillets, French fries and tartar sauce 🍷 | 🍷

● Oven Roasted Chicken Breast | 1750

Chicken breast stuffed with spinach, feta & sundried tomato served with mash potato and jus 🍗 | 🍷

● Teriyaki Chicken | 1750

Pan Seared chicken, pok choy, shitake mushrooms, soba noodles 🍗 | 🍷 | 🍷

● Nasi Goreng | 1750

Indonesian fried rice, fried egg, chicken satay and shrimp crackers 🍷 | 🍗 | 🍷 | 🍷 | 🍷 | 🍷

● Thai Curry Vegetable/Chicken/Prawn | 1350/1750/1850

Red or Green curry served with Jasmine rice 🍗 | 🍷 | 🍷 | 🍷

● Pad Thai - Vegetable/Chicken/Prawn | 1350/1750/1850

Flat rice noodles, tamarind, jaggery and chili 🍗 | 🍷 | 🍷 | 🍷

● Steamed Silken Tofu | 1350

Oriental baby greens, assorted mushroom and chili black bean sauce 🍷 | 🍷



● **Goolar ke Kofte | 1350**

Fried spheres of cottage cheese, figs, pistachio, onion & yoghurt gravy   

● **Palak Paneer | 1350**

Indian cottage cheese, baby spinach puree, garlic, spices, onion and tomato gravy 

● **Besan ka Gatta | 1350**

Regional specialty, chickpea flour dumplings, spiced yoghurt curry  

● **Aloo Gobhi Adraki | 1250**

Potato, cauliflower, ginger, garlic and onion tomato gravy  

● **Khumb Mattar Masala | 1250**

Sautéed mushroom and green peas in onion and tomato masala  

● **Aloo Pyaaz ki Subzi | 1250**

Local specialty of baby potatoes and button onions  

● **Imliwale Baingan | 1250**

Pan fried baby eggplant, tamarind sauce, specialty of "RAAS" Chhatrasagar 

● **Khada Lehsuni Palak | 1250**

Sautéed baby spinach, garlic and spices 

● **Dal Makhani | 1250**

Black lentils, tomato, butter and dried fenugreek 

● **Dal Tadka | 1250**

Asafoetida and cumin flavoured yellow lentils 

RICE & BREADS

● **Dum Gosht Biryani | 1650**

Cooked dum pukth style lamb, yoghurt, mint and aromatic spices  

● **Dum Murgh Biryani | 1650**

Basmati rice, chicken, saffron and screw pine water  

● **Nawabi Tarkari Biryani | 1350**

Basmati rice and vegetables, yogurt, saffron and aromatic spices 

● **Jeera Pulao | 750**

Basmati rice, ghee and cumin 

● **Sada Chawal | 650**

Steamed basmati rice, ghee 

● **Raita | 450**

Mustard and cumin flavoured yogurt with choice of vegetable/ hundi/ garlic/ fruits 

● **Kulche | 375**

Aloo pyaaz/ Mushroom and Cheese 

● **Indian Breads | 350**

Missi roti/ Bajre ki roti/ Tandoori roti/ Garlic naan/ Cheese naan/ Butter naan/ Laccha Pudina paratha/ Mirchi paratha  

													
Fish	Mustard	Sesame	Gluten	Lamb	Nuts	Citrus	Seafood	Milk	Soya	Chicken	Legume	Pork	Eggs

● Vegetarian | ● Non-vegetarian | Should you have any allergies we need to be aware of, please inform the butler serving you |

Prices are in Indian rupees | Prices do not include applicable government taxes | A discretionary service charge of 10% is added to the bill.

● **Dahi ke Kebab | 1300**

Sesame seeds coated deep fried yoghurt patties and fresh spices- specialty of "RAAS" Jodhpur



● **Beetroot ki Galouti | 1300**

Pan fried beetroot pâté, masala and goat cheese



● **Achaari Paneer Tikka | 1300**

Pickle flavoured Indian cottage cheese with spices and yoghurt



● **Bharwan Tandoori Khumb | 1250**

Tandoor grilled button mushrooms, chili, cheese and basil



● **Corn Palak ki Tikki | 1250**

Corn, potatoes, spinach & a dash of spices



MAINS

● **Tellicherry Pepper, Garlic Prawns | 1950**

Prawns, black pepper, garlic and curry leaves



● **Prawns Moilee | 1950**

Prawns, coconut curry, south Indian spices specialty of "RAAS" Jodhpur



● **Goan Fish Curry | 1850**

River sole, Goan spices, kokum and coconut curry



● **Laal Maans | 1825**

Regional specialty, lamb, Mathania chili and onion



● **Rahra Gosht | 1725**

A Panjabi style lamb minced cooked with onion and tomato gravy



● **Lamb Pepper Fry | 1725**

Tender boneless lamb cooked with South Indian spices and coconut



● **Awadhi Murgh Korma | 1650**

Boneless chicken cooked with yoghurt onion and cashew nuts



● **Old Delhi Butter Chicken | 1650**

Chicken tikka cooked in rich tomato gravy with fenugreek and butter



● **Kerala Chicken Curry | 1650**

Boneless chicken cooked with black pepper, urad dal, red chili and baby onion curry



● **Jodhpuri Chicken Curry | 1650**

Chicken curry with onion, tomato and chilies, local specialty of "RAAS" Jodhpur



● **Dal Baati Churma | 2050**

Lentils with cumin, asafetida and ghee, baked unleavened bread, pounded sweetened wheat bread with nuts



● **Paneer Khurchan | 1350**

Sautéed Indian cottage cheese, onions, tomatoes, bell peppers and warm spices



● **Paneer Tikka Makhani | 1350**

Tandoor roasted cottage cheese, rich tomato gravy, dried fenugreek



Fish	Mustard	Sesame	Gluten	Lamb	Nuts	Citrus	Seafood	Milk	Soya	Chicken	Legume	Pork	Eggs

● Vegetarian | ● Non-vegetarian | Should you have any allergies we need to be aware of, please inform the butler serving you |

Prices are in Indian rupees | Prices do not include applicable government taxes | A discretionary service charge of 10% is added to the bill.

● **Lamb and Caramelized Onion Ravioli | 1825**

Brown butter and thyme 🌾 | 🧈

● **Spinach and Ricotta Ravioli | 1650**

Baby spinach, ricotta stuffed ravioli with vodka and tomato sauce 🌾 | 🧈

● **Roasted Pumpkin Ravioli | 1650**

Pine nuts, garlic & butter 🌾 | 🧈 | 🥜

● **Artichoke Ravioli | 1650**

Artichoke stuffed ravioli in pesto cream sauce 🌾 | 🧈 | 🥜

● **Spaghetti Aglio Olio è Pepperoncino | 1350**

A Napoli classic, spaghetti tossed in olive oil, chili, pepper and garlic 🌾 | 🧈

RISOTTO

● **Risotto con Funghi e Tartufo | 1950**

Arborio rice, assorted mushrooms, black truffle, garlic, Parmesan and olive oil 🧈

● **Risotto Marinara | 1950**

Arborio rice, white wine, assorted sea food, thyme and tomato 🥬 | 🧈

● **Chicken and Edamame Risotto | 1650**

Arborio rice, chicken morsels, edamame beans, garlic, cream and Parmesan 🍗 | 🧈

● **Saffron and Asparagus Risotto | 1650**

Arborio rice, morel mushroom, garlic, asparagus, saffron cream and olive oil 🧈

INDIAN SELECTIONS

KEBABS

● **King Prawn Peri Peri | 1950**

Tandoor grilled prawns, Goan Portuguese spices 🥬 | 🍋

● **Lagan ki Boti | 1850**

Tender boneless lamb, caramelized onion, yoghurt and aromatic spices 🍋 | 🧈

● **Seekh Kebab | 1550**

Tandoor grilled skewered minced lamb, herbs and spices 🍋 | 🧈

● **Andhra Chilly Fish | 1475**

Crispy fried river sole fillets, tomato, red chili and curry leaves 🌾 | 🍋

● **Sarson Macchi Tikka | 1475**

River sole chunks, yellow mustard, thyme and yoghurt 🌾 | 🧈 | 🍋 | 🍋

● **Adana Kebab | 1450**

Minced chicken with coriander, cumin powder, bell peppers and spices 🍗 | 🧈

● **Rosemary Murgh Malai Tikka | 1450**

Charcoal Grilled chicken morsels, cream, cheese and fresh rosemary 🍗 | 🧈

● **Amritsari Murgh Tikka | 1450**

Tandoor grilled chicken, traditional spice mix, dried fenugreek 🍗 | 🧈 | 🍋

													
Fish	Mustard	Sesame	Gluten	Lamb	Nuts	Citrus	Seafood	Milk	Soya	Chicken	Legume	Pork	Eggs

● Vegetarian | ● Non-vegetarian | Should you have any allergies we need to be aware of, please inform the butler serving you |

Prices are in Indian rupees | Prices do not include applicable government taxes | A discretionary service charge of 10% is added to the bill.

SANDWICHES AND PIZZAS

● Ham & Cheese Sandwich | 1550

Sour dough bread, Gouda, Prosciutto de Parma   

● RAAS Club Sandwich | 1550

Our version of all time classic with chicken, bacon, egg & cheddar     

● Classic Lamb Burger | 1550

Sesame bun, lamb patty, cheese, mustard mayo and fries    

● Chicken & Cheese Burger | 1550

Sesame bun, herbs chicken patty, cheese, pickled mayo and fries    

● Lamb Kebab Wrap | 1550

Hummus, tzatziki and pickled vegetables    

● Grilled Chicken Sandwich | 1350

Smoked Gouda cheese, spring onion, jalapenos, pickles and Korean sauce   

● Chicken Quesadilla | 1350

Chicken, bell Peppers, chili beans and cheese in tortilla bread   

● Chicken Kathi Roll | 1350

Chicken tikka, sautéed bell peppers, red onions and eggs in whole wheat bread    

● Asparagus & Avocado Quesadilla | 1150

Asparagus, avocado, chili beans and cheese in tortilla bread  

● Falafel Wrap | 1150

Hummus, tzatziki and pickled vegetables   

● Paneer Tikka Kathi Roll | 1150

Paneer tikka, sautéed bell peppers & red onions in whole wheat bread  

● Pepperoni and Cheese Pizza | 1250

Pork pepperoni will mozzarella and Parmesan  

● Chicken Tikka Pizza | 1250

Chicken tikka marinated in a blend of Indian spices   

● Margherita Pizza | 1150

Bocconcini, fresh basil and sundried tomatoes  

● Prima Vera Pizza | 1150

Bell peppers, mushroom, onions, olives and sundried tomato  

PASTA

● Homemade Pappardelle with Braised Lamb Ragout | 1825

Flat ribbon pasta, slow cooked lamb, red wine jus and Parmesan    

● Chicken Tortellini with Saffron Cream | 1650

Chicken minced stuffed tortellini in saffron cream sauce    

● Fettuccini Carbonara | 1650

Homemade fettuccini, bacon, eggs, cream and Parmesan    



● Vegetarian | ● Non vegetarian | Should you have any allergies we need to be aware of, please inform the butler serving you |
Prices are in Indian rupees | Prices do not include applicable government taxes | A discretionary service charge of 10% is added to the bill.

THE RAJASTHANI EXPERIENCE

Non-vegetarian Thali | 6500

served from 12:30 pm to 03:00 pm and 07:00 pm to 10:30 pm

● Roasted Tomato & Basil Shorba

Oven roasted tomato broth, basil, ghee and cumin 

STARTERS

● Maas ke Soole

Boneless spiced and smoked lamb  | 

● Mathania Murgh Tikka

Chicken tikka with Mathiana chillies and spices  | 

● Kalonji Jhinga

Pickled tiger prawn marinated with onion seeds and lemon juice 

● Dahi Kebab

Fried yoghurt patties with sesame and spices  |  | 

MAIN COURSE

● Laal Maans

Regional lamb speciality, Mathania chillies and onions  | 

● Jodhpuri Chicken

Country style chicken curry, with tomato, onion and chillies  |  | 

● Jaisamandi Macchi

River sole, mustard, coriander and mint leaves and yoghurt  | 

● Ker Sangri

Desert shrub and berries cooked with pickle spices  |  |  | 

● Dal Baati Churma

Lentils with cumin, asafoetida and ghee, baked unleavened bread,  |  |  | 
pounded sweetened wheat bread with nuts

● Mangodi Chawal

Basmati rice and dried lentil dumplings  | 

● Bajre ki Roti

Unleavened millet bread

● Annar ka Raita

Pomegranate, tempered yoghurt 

DESSERT

● Moongdal ka Halwa

Sweet mung bean pate  |  | 

● Gulab Jamun

Fried sweetened spheres of milk solid  |  | 

● Mohan Thal

Sweetened gram flour, saffron and nuts  |  | 

													
Fish	Mustard	Sesame	Gluten	Lamb	Nuts	Citrus	Seafood	Milk	Soya	Chicken	Legume	Pork	Eggs

● Vegetarian | ● Non-vegetarian | Should you have any allergies we need to be aware of, please inform the butler serving you |

Prices are in Indian rupees | Prices do not include applicable government taxes | A discretionary service charge of 10% is added to the bill.

THE RAJASTHANI EXPERIENCE

● Vegetarian Thali | 6500

served from 12:30 pm to 03:00 pm and 07:00 pm to 10:30 pm

● Roasted Tomato & Basil Shorba

Oven roasted tomato broth, basil, ghee and cumin 

STARTERS

● Kairi ka Paneer Tikka

Indian cottage cheese with raw mango chutney  

● Kaju Mattar ki Tikki

Spiced green peas patties with toasted cashew nuts   

● Sarso ke Phool

Kasundi mustard marinated broccoli 

● Dahi Kebab

Fried yoghurt patties with sesame and spices   

MAIN COURSE

● Papad Paneer

Cottage cheese and pappadum in an onion gravy    

● Aloo Pyaaz ki Sabzi

Shallots and pebble potatoes, cooked in rich tomato onion gravy  

● Besan ka Gatta

Chickpea flour dumpling cooked with yoghurt and turmeric   

● Ker Sangri

Desert shrub and berries cooked with pickle spices  

● Dal Baati Churma

Lentils with cumin, asafoetida and ghee, baked unleavened bread,    
pounded sweetened wheat bread with nuts

● Mangodi Chawal

Basmati rice and dried lentil dumplings  

● Bajre ki Roti

Unleavened millet bread

● Annar ka Raita

Pomegranate, tempered yoghurt 

DESSERT

● Moongdal ka Halwa

Sweet mung bean pate   

● Gulab Jamun

Fried sweetened spheres of milk solid   

● Mohan Thal

Sweetened gram flour, saffron and nuts

													
Fish	Mustard	Sesame	Gluten	Lamb	Nuts	Citrus	Seafood	Milk	Soya	Chicken	Legume	Pork	Eggs

● Vegetarian | ● Non-vegetarian | Should you have any allergies we need to be aware of, please inform the butler serving you |

Prices are in Indian rupees | Prices do not include applicable government taxes | A discretionary service charge of 10% is added to the bill.