

Appetizers

- Clay oven roasted norwegian salmon on awadhi sheermal
- Deep fried lamb pattie flavoured with awadhi spice on mini sheermal bread
- Caribbean chicken salad with jalapeno, tomato and guacamole
- Kasturi kabab with szechuan peppercorn on naan and concasse
- Crumb fried spicy mozzarella with pelati tomato dip and green pea mint mash
 - Hot wilted spinach and asparagus creamy goat cheese and lime basil emulsion
 - Semolina crusted barbequed seed potatoes with mint and tamarind chutney

Desserts

- Warm chocolate mud pie served with cheese cake
home made vanilla ice cream
- Three little desserts from the rambagh palace
- Warm apple tart with lemon honey sauce
home made cinnamon ice cream
- Gianduja chocolate mousse with mascarpone cheese
- The palace cheese selection
- The indian mithai platter
- The ice cream cart

Sugar free dessert

- Baked apple strudel
- Tiramisu
- Sheer brunj

International specialties *vegetarian*

- Grilled potato pancake mille-feuille layered with lentil ragout ratatouille, saffron and tomato basil sauce
- Char grilled vegetables with warm lettuce, aged balsamic and extra virgin olive oil
- Saffron polenta cake with grilled dutch asparagus, caper hollandaise and basil oil
- Clay oven roasted duet of flowers with pineapple salsa, mint chutney and khurmi naan
- Fig and stone grounded mustard layered cottage cheese avocado chutney and cumin vegetables

The sampler platter *'thali'*

- Non vegetarian selection of the day
- Vegetarian selection of the day

International specialties

non vegetarian

- Pommery and cinnamon flavored roasted jumbo prawn with three pepper kulcha
- Grilled new zealand lamb chops with roast potato and elephant garlic
- Lobster pepper salt, stir fried vegetables and hakka noodles
- Aniseed flavoured charcoal grilled prawn coriander potato and curry butter sauce
- Charred german bratwurst with lyonnaise potato and grilled rye bread
- Char grilled chicken flavoured with burnt clove and honey
- Baked sweet water becti with english cheddar, tossed vegetable and pommery mash
- Bell pepper crusted lamb seekh served with cumin flavoured potatoes
- Pan seared john dory with mascarpone coriander sauce

Soups

- Smoked salmon and prawn veloute

- Madras mulligatawny
with poached chicken or unpolished rice

zomato

- Spicy bell pepper and corn broth flavored with fresh cilantro

- Roasted corn and garlic soup drizzled with parsley oil

- Potage malakoff