



SHORBA

Tamatar Dhaniya Shorba

₹ 375

A light tomato broth tempered with garlic and flavoured with fresh coriander leaves, served with a mini garlic naan.

Badam Shorba

₹ 425

A fragrant and rich almond broth.

Murgh Shorba

₹ 425

An aromatic chicken broth, delicately spiced and flavoured with fresh coriander leaves, served with a mini garlic naan.

Yakhni Shorba

₹ 425

An aromatic lamb broth, delicately spiced and flavoured with fresh coriander leaves, served with a mini garlic naan.

Makki Ka Shorba

₹ 375

Indian corn soup, delicately flavoured with aromatic spices

Palak Shorba

₹ 375

Spinach soup, delicately flavoured with aromatic spices

Mulligatawny Soup

₹ 375

A lentil soup, delicately flavoured with aromatic spices

Mulligatawny Soup

₹ 375

A lentil soup with chicken, delicately flavoured with aromatic spices

NON-VEG APPETIZER

Malai Jhinga

₹ 2500

Jumbo prawns marinated in cream and Indian spices, skewered and roasted over charcoal

Tandoori Jhinga

₹ 2500

Jumbo prawns marinated in traditional Rajasthani spices, skewered and roasted over charcoal.

Ajwayn Mahi Tikka

₹ 1250

Succulent pieces of Sole marinated in ajwain, regional spices and fresh yoghurt, basted with butter and skewered in the tandoor.

Tandoori Batyer

₹ 1750

Farm fresh quails marinated in yoghurt and a blend of spices, cooked in the tandoor.

Murgh Malai Kebab

₹ 1150

A velvety chicken kebab in a royal cardamom and white pepper infused cream marinade, finished off in the tandoor.

Tandoori Murg

₹ 1150

Chicken marinated with yoghurt and spices, finished in the tandoor.

Murgh Sula

₹ 1150

A regional speciality, Boneless chunks of chicken marinated in an aromatic ginger, garlic, vinegar and mathania red chilli powder mixture, cooked in a clay oven.

Maans Sula

₹ 1250

Lamb treated with a marinade of cloves, mathania red chillies and yoghurt, roasted in the tandoor.

Goolar Kebab

₹ 1250

Minced mutton delicacy, stuffed with chopped onions, green chillies and mint leaves, coated with poppy seeds and shallow fried.

Galouti Kebab

₹ 1250

Delicate minced mutton kebab, aromatically flavoured with Indian spices, a favourite of the nawab of Awadh.

Raunaq-E-Seekh

₹ 1250

Juice minced mutton seekh kebab, flavoured with a blend of spices.

Jaigarh Kebab Platter

₹ 2500

Finest selection of our non-vegetarian kebabs. Ajwayni Mahi Tikka, Raunaq E Seekh, Maas Ka Sula, Murg Sula, Murg Malai Kebab

VEG APPETIZER

Paneer Angaar

₹ 1075

Mildly spiced cottage cheese marinated with garlic, yoghurt and kasoori methi and skewered in the tandoor.

Paneer Hari Mirch

₹ 1075

Cottage cheese marinated in a green chilly paste flavoured with a blend of spices and cooked in the tandoor.

Mushroom Galouti Kebab

₹ 1075

Delicate mushroom patties, flavoured with Indian spices and herbs, shallow fried.

Kadak Seekh Kebab

₹ 1075

Vegetable seekh kebab stuffed with cheese and Indian herbs, coated in a crunchy batter and deep fried.

Dahi Kebab

₹ 1075

Hung yoghurt blended with Indian spices and herbs, cooked on the griddle.

Bhutte Matter Shammi

₹ 1075

Green peas and corn patties stuffed with cheese and Indian herbs, deep fried.

Kessar Kyari

₹ 2100

Finest selection of our vegetarian kebabs.

Tandoori Aloo

₹ 1075

Stuffed marinated potatoes, finished in the tandoor.

Tandoori Phool

₹ 1075

Broccoli marinated with yellow pickling spices and finished in the tandoor.

NON-VEG MAIN COURSE

Murg Amber

₹ 1275

Chicken marinated with local spices and yoghurt, cooked over slow fire.

Jungle Murg

₹ 1275

Popularly known as the 'Hunters Delight', a dish that originated during shikar when hunters had nothing to cook but barring game, red chillies, ghee and salt. Our take uses chicken to recreate this flavoursome dish.

Murg Mumtaz Mahal

₹ 1275

A rich and fragrant delicacy, chicken cooked in a cashew nut sauce.

Zaffrani Murgh Korma

₹ 1275

A rich chicken and saffron preparation.

Murg Musallam Laung Elaichi

₹ 1275

Sweet and sour chicken with a hint of clove and cardamom.

Amber Gosht

₹ 1375

Mutton cooked in a selection of fine spices with yoghurt, a house speciality.

Lal Maans

₹ 1375

A traditional Rajasthani lamb delicacy cooked with Mathania chillies.

Mutton Kacher

₹ 1375

Marinated mutton cooked in Rajasthani spices.

Jungle Maans

₹ 1375

Popularly known as the 'Hunters Delight', a dish that originated during shikar when hunters had nothing to cook but barring game, red chillies, ghee and salt. Our take uses lamb to recreate this flavoursome dish.

Kalia Saphed

₹ 1375

Lamb cooked in a rich white cashew nut gravy, finished with cream.

Masala Batyer

₹ 1750

Succulent quail cooked in traditional Indian spices.

Thaal-E -Amber

₹ 2950

The finest selection of non - vegetarian and vegetarian delicacies from the region, served on a traditional silver thali.

Amber Summer Combo

₹ 999

Murg Amber and Dal Punchmel served along with raita and breads/rice.

Amber Summer Combo

₹ 1250

Lal Maas and Dal Punchmel served along with raita and breads/rice.

VEG MAIN COURSE

Paneer-E-Aftaab

₹ 1150

Creamy cottage cheese simmered in a delicious cashew nut gravy, finished with a touch of saffron.

Shahi Paneer Lababdar

₹ 1150

Tender pieces of cottage cheese, cooked in a aromatic tomato gravy with a myriad of spices.

Paneer-E-Khaas

₹ 1150

Sauteed green peppers stuffed with delicately spiced cottage cheese.

Shahi Kumbh

₹ 1150

Mushrooms stuffed with onions, green chillies and cheese simmered in a rich cashew nut and mint gravy.

Hyderabadi Dahi Bhindi

₹ 1150

A tangy okra dish, cooked with creamy yoghurt and Indian spices and herbs.

Makai Shahzadi

₹ 1150

Aromatic spinach cooked with corn, milk and traditional Indian spices.

Hing Jeera Aloo

₹ 1150

A speciality from the grand trunk road, potatoes tempered with hing, cumin and turmeric. Garnished with fresh coriander and green chillies.

Kofta Amber

₹ 1150

Cashew nut and cottage cheese dumplings, simmered in a rich cashew nut gravy.

Gobhi Korma

₹ 1150

Florets of cauliflower cooked in yoghurt with ginger and Indian spices on a slow fire.

Phool Rogan Josh

₹ 1150

Cauliflower simmered in authentic Kashmiri spices.

Jodhpuri Gatta

₹ 1150

Soft gram flour dumplings simmered in buttermilk and flavoured with asafetida, cumin and fenugreek.

Kher Sangri

₹ 1150

Sangri, a unique type of green bean found only in Rajasthan, cooked with traditional Rajasthan spices.

Dal Panchmel

₹ 1150

A regional five lentil delicacy.

Dal Makhani

₹ 1150

Black lentils simmered overnight on a slow charcoal fire, served with a dollop of cream.

Thaal E Jodha

₹ 2650

The finest selection of vegetarian delicacies from the region, served on a traditional silver thali.

Amber Summer Combo

₹ 999

Paneer Lababdar and Dal Punchmel served along with raita and breads/rice.

Rajasthani Dal Bati Churma Platter

₹ 1750

Two bati served along with two types of churma, dal punchmel, Jodhpuri gatta, mirchi Ka kutta, lasan chutney and raita

RICE

Pulao

₹ 575

Shahi Subz Biryani

₹ 750

Fragrant basmati rice tossed with a selection of seasonal vegetables and Indian spices.

Dum Ki Gosht Biryani

₹ 1250

Basmati rice and tender pieces of lamb along with aromatic spices, sealed and slow cooked over a low charcoal flame.

BREADS

Dudhlya Rotl

₹ 275

Milk bread, from the royal table of Jaipur.

Kakora Rotl

₹ 275

Mixed flour bread, from the royal table of Jaipur.