

Royal Thali at The Raj Palace

The Swapna Mahal Serves a Royal thali – The Maharani Thali (queen's Platter) and **Maharajan thali** (Kings platter) which embraces not just Rajasthani specialties but also dishes from the Royal Principalities like Nepal, Akhar, Shah Jehan and many more. From a scroll, the very attentive and always smiling server would read out a royal Farmaan (edict) to initiate your meal for the evening.....

Don't be surprised if your meal would arrive with a little announcement and the musicians accompanying them...

Thali,, a big plate made of either silver or gold, In former times when royal families use to sit down for their meal. All the choicest dishes, the royal cuisine of various royal families was served authentically, mostly presented in silver or gold Katori's and served in thali. The importance of the food being served in gold and silver as both metals have curative qualities. Gold Possesses a high degree of resistance to bacterial colonization while silver has an infection and fungus resistant effect

The dishes were created by hakims, the royal family doctor, who would keep in mind the health aspects of the food being served. These dishes were used to be cooked by specially trained khansamas (chefs) who were trained to cook food for the members of the royal family.

Ordering thali is like going back to unforgettable days of the royal dining Experience in a place. The special Rajasthani thali will be served to you in rajputana style.

The vegetable Aloo Akhrot kebab with walnuts will be the melt-in-the-mouth dish winner in starters while the yummy Dal Rajwaadi (royal lentils), the chunky Vegetable Jalfrezi (mixed Vegetables), the moreish Kofta Shahi Zafraani (dumplings in creamy gravy), the simple Subz Korma Kesariya (vegetables in saffron flavored base) and the perfectly cooled Sultani Bhindi (ladyfinger) will be all delightful . But the Royal Nepalese Potato- a delightful mustard seed tempering with hint of tanginess will steal the show. Served with a side of salads and Shahjahani Raita, the meal will be royal delight.

To sweeten the meal, a selection of cut fruits, ice cream and Shahi Jamun (small Gulab jamuns or deep fried milk-solids based balls dipped in sugar syrup) will be served.

It will be sumptuous, Delicious and yes very royal!!

Maharani Thali is priced @ INR 5000++

Maharajah Thali @ 6500++

*Plus Government taxes as Applicable
We levy no service Charge'*

FROM THE SOUP TUREEN

Gazpacho Rs 500

Tomato and cucumber based cold soup from Spain

Choice of Cream Soup Rs 500

Tomato, Mushroom or Chicken

Clear Soup Rs 500

Vegetable, Chicken, Lemon and coriander

Sweet Corn Soup Rs 500

Vegetable or Chicken

Hot and Sour Soup Rs 500

Vegetable or Chicken with egg drop

Mulligatawny Soup Rs 500

Lentil cooked with Indian spiced flavored with coconut milk

Minestrone Rs 500

Vegetable juliennes and tomato based light soup with gratinated cheese

Soup of the Day Rs 500

Ask your server for today's special

*Plus Government taxes as Applicable
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SALADS

Tandoori Chicken Caesar Salad Rs 900

Classic Caesar with an Indian Twist romaine, tandoori spiced Chicken, Parmesan, and Croutons

Prawns Caesar Salad Rs 900

Classic Caesar with Romaine lettuce, parmesan, croutons and grilled prawns tossed in creamy creamy Caesar dressing.

Burrata & Fresh Tomato Salad Rs 900

Creamy Burrata, Cherry tomatoes, fresh basil, olive oil, Balsamic Glaze.

Classic Waldorf salad Rs 600

Dices of apple, walnut and vegetables mixed with a mayonnaise dressing

Quinoa & Avocado Power Salad Rs 900

Quinoa, Avocado, Cherry tomatoes, cucumber, baby spinach, lemon vinaigrette.

Peanut Salad Rs 600

Roasted peanuts tossed with chopped tomatoes, cucumber and onion sprinkled with Indian chaat masala and a dash of lime juice

Tossed Salad Rs 600

Selection of handpicked garden fresh Vegetables tossed with a vinaigrette dressing.

Protein Sprout Salad Rs 600

Mixed Sprouts, Onion, Tomato, Coriander, Chaat masala, lemon juice

Watermelon & Feta Salad with Mint Rs 600

Chilled Watermelon Cubes, Feta Cheese, mint leaves, Balsamic Dressing

*Plus Government taxes as Applicable
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APPETIZERS

VEG

Paneer Tikka Rs 850

This delicacy of cubed cottage cheese is imbued with ginger, garlic and napped with spiced yogurt marinade and finished in the tandoor

Aloo Akhrot Ki Tikki Rs 850

A vegetarian's delight made with a blend of walnut, watercress and new potatoes on a griddle

Beetroot Kebab Rs 850

A Nutritious Vegetarian's Delight made with grated beetroot, potatoes, and aromatic spices

Sangari Kebab Rs 850

A unique Rajasthani kebab made with wild beans (sangri), mashed potatoes, and traditional spices, grilled for an earthy and flavorful bite.

Tandoori Mushroom and Broccoli Rs 850

Fresh mushroom and broccoli marinated with hung curd
Gram flour garam masala cooked in tandoor

Bar-be-cue platter Veg Rs 1500

Assorted veg kabab platter served with lachacha onion and mint chutney

Hummus Rs 690

A traditional Lebanese delicacy of chickpea paste served with Melba toast

Baby Corn Cigars Rs 850

Deep fried crunchy babycorn served with a tomato based sauce

*Plus Government taxes as Applicable
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APPETIZERS

NON-VEG

Sevruga Caviar Rs 10500

Served (30 gm) with Melba toast, sieved egg white, sieved egg yolk, shallots and lemon wedge

Norwegian Smoked Salmon Rs 2000

Served with lemon wedge, freshly crushed peppercorn and shallots

Chicken Tikka Rs 1050

The British loved it and took the recipe back to their homes during the Raj Boneless chunks of chicken marinated in a combination of ginger, garlic and yogurt paste and then cooked in the tandoor

Chicken Malai Tikka Rs 1050

Get a little adventurous and add a cream, cheese flavour to the chicken tikka

Ajwaini Fish Tikka Rs 1500

Fish pieces are marinated with combination of yogurt and spices infused with a slight flavor of Carom, then cooked in the tandoor

Shammi kebab Rs 1300

Delicate and crisp lamb kabab

Maas ke Sule Rs 1300

Boneless chunks of mutton marinated with traditional Rajasthani spices

Tandoori Prawns Rs 2000

Prawn marinated in hung curd with special Indian spices.

Bar-be-cue Platter Non -Veg Rs 2000

Assorted Non-veg kabab platter served with lachha onion and mint chutney

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FROM THE WOK

Chilli Chicken Rs 1100

Batter fried chicken tossed with garlic and green chillies in spicy chilly soya sauce

Chilli Paneer Rs 850

Batter fried cottage cheese tossed with green chillies in hot soya chilli sauce

Vegetables In Hot Garlic Sauce Rs 850

Assortment of exotic vegetables tossed in a tangy hot garlic sauce

RICE

Hakka Noodle Rs 675

Vegetable or Chicken

Fried Rice Rs 675

Vegetable or Chicken

BIRYANI

Cooked with the finest fragrant rice and served with yogurt

Chicken Biryani Rs 1200

An unique combination of chicken and aromatic rice cooked in sealed earthenware pots and flavoured with saffron and cinnamon

Lamb Biryani Rs 1350

Lamb pieces and rice combined together and cooked in sealed earthenware pots and delicately flavoured with saffron and mint

*Plus Government taxes as Applicable
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THE ACROSS THE CONTINENT

Prawns Florentine Rs 2000

Baked prawns on a bed of creamy spinach, finished with parmesan and subtle spices.

Chicken Marengo Rs 1200

Tender Chicken cooked in hearty tomato sauce, enriched with mushrooms, garlic, and herbs

Chicken Stroganoff Rs 1200

Chicken juliennes and mushroom cooked in a béchamel served with steamed rice

Grilled Fish & Lemon Herb Butter Sauce Rs 1500

Fish fillet marinated with herbs and grilled to perfection. Served with sautéed vegetables, herbed potato mash

Vegetable Au Gratin Rs 850

Fresh vegetables baked in Mornay sauce and gratinated with cheese

Bouquetier of Vegetables Rs 850

Assortment of seasonal vegetables sautéed in clarified butter

Choose your own sauce with

Your choice of pasta rs 900

Spaghetti, Penne, Farfalle, Macaroni, The pasta mix

All pastas are tossed in olive oil with a choice of your sauce:

Mornay, arrabiatta, napolitain

Baked Macaroni Rs 900

Cooked in white sauce and gratinated with cheese

*Plus Government taxes as Applicable
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Navratan Korma Rs 850

A dish made of nine select vegetables cooked in a rich Indian gravy also found in almost all northern royal Indian palace kitchens

Dal Rajwadi Rs 900

Made from a 300 year old recipe of the Royal family

Dal Panchmeli Rs 750

An exotic combination of five kinds of lentils tempered with cumin and chili

Raita Rs 500

Pineapple

or

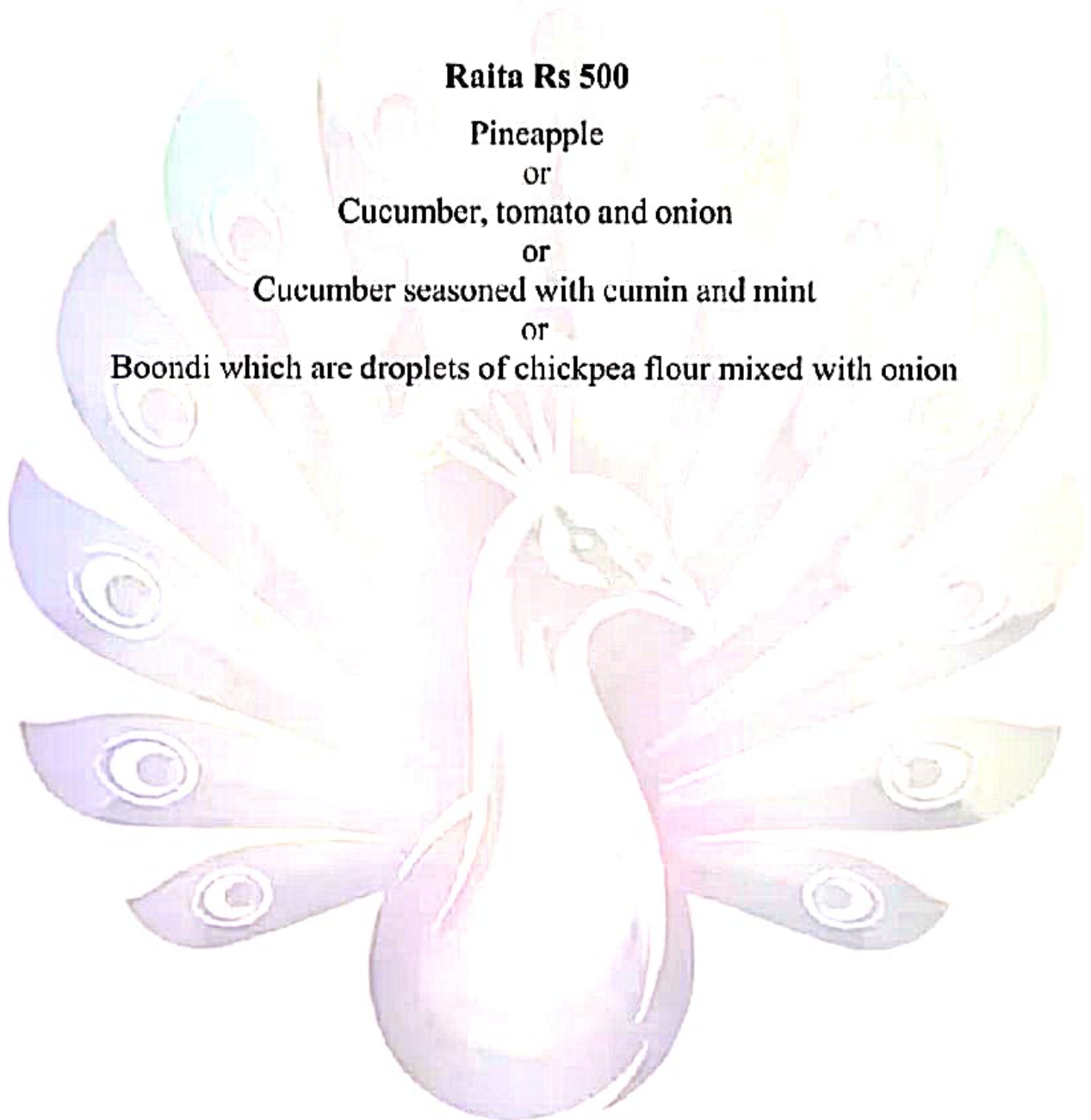
Cucumber, tomato and onion

or

Cucumber seasoned with cumin and mint

or

Boondi which are droplets of chickpea flour mixed with onion



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THE VEGETARIAN SELECTION

Kofta-E-Shahi Zafrani Rs 900

From the mughal courts, Cottage cheese dumplings cooked in a rich cashewnut gravy flavoured generously with saffron

Paneer Makhni Rs 850

Homemade cottage cheese cooked in rich tomato butter gravy

Kadai Paneer Rs 850

A cottage cheese specialty delicately with bell papers tempered in whole masala

Palak Paneer Rs 850

Cottage cheese cooked in a rich mint flavored spinach gravy

Vegetable Jhalfrezi Rs 850

Seasonal vegetables with tomato flavoured with cardamom

Makai Khumb Laziz Rs 850

Mushroom, corn and green capsicum cooked with Masala gravy

Sultani Bhindi Rs 850

Whole okra stir-fried with onion tomato and spices

Jaipuri Aloo Pyaz Ki Sabji Rs 850

Local preparation of slow cooked potato & onion served in a tomato gravy

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FROM THE ROYAL KITCHENS

Tandoori Chicken

Also known as the "King of Kababs", it is a spring chicken marinated in traditional tandoori spices cooked to perfection in the clay oven over charcoal fire

Full Chicken Rs 1575

Half chicken Rs 1050

Murgh Raj Darbari Rs 1200

A specialty of the erstwhile court
chicken cooked in a mildly spiced gravy

Murgh Korma Zafrani Rs 1100

Boneless chicken draped in cashewnut gravy and perfumed with saffron

Murgh Makhni Aka Butter Chicken Rs 1100

Traditional chicken simmered in the tandoor and finished in rich red tomato gravy

Murgh Harabhara Rs 1100

Chicken cooked in a rich mint flavoured spinach gravy

Malabar Fish Curry Rs 1500

A Mildly spiced fish curry prepared with traditional kerala spices and fresh coconut milk

Maas Raj Gharane ka Rs 1475

A specialty lamb curry made from a family recipe handed down from the chefs of the royal kitchen

Safed Maas Rs 1375

Lamb cooked in poppy seed gravy seasoned with aromatic spices
a specialty of Rajasthan

Laal Maas Rs 1375

Succulent lamb cooked in a spicy red gravy

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Vegetable Biryani Rs 850

The bounty of the season and fragrant rice cooked in sealed terracotta pots

Jeera Rice Rs 500

Rice tempered with cumin

Safed Chawal Rs 400

Fragrant steamed rice

HOMEMADE INDIAN BREADS

Missi Roti Rs 150

Royal Rajasthani bread made with whole wheat flour, gram flour with herbs

Tandoori Roti Rs 150

A refined wheat flour bread kneaded with milk and cooked in the tandoor

Naan /Garlic Naan Rs 200

A refined wheat flour bread kneaded with milk and cooked in the tandoor

Parantha Rs 200

A flat flaky bread made of whole wheat flour and can be served plain or flavored with methi (fenugreek) or pudina (mint)

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