



Taking you back to the era of the majestic Indian estates in the 19th century. - Chef Jolly

ROYAL LUNCH THALI VEGETARIAN QR 145

ROBATA & TANDOOR
grilled & bee-hive clay oven

(v) Paneer Kairi
curd cheese, green mango, mustard, mild chillies

(v) Anjeer Akhrot Seekh
char-grilled skewers, figs, roasted walnuts, curd cheese, ginger, black cardamom, sesame

KHAAS
large bowls, mains

(v) Malai Makhan, Ruby Rose
a royal take on humble paneer makhani, pan-grilled curd cheese patty, rose jam, tomato-saffron sauce

(v) Khada Saag
baby spinach, baked buffalo cheese, ginger, fenugreek, toasted sesame seeds

(v) Chatpatta Alu Roast
cumin-thymol-mustard seeds tempered potatoes, lime

(v) Shabdegh Daal Riyasat
"maah di daal", patiently simmered overnight, creamed and buttered, beats all, a must have!

(v) Zaffrani Guchchi
Exotic morels, saffron, basmati, almonds, "burani", garlic raita.

(v) TANDOORI ROTIYAN & SIDES
bee-hive clay oven, baked breads & accompaniments
(a choice of any bread)

Naan; butter, garlic or plain

Roti, whole wheat, butter or plain

Makhni Lachcha Parantha; layered whole wheat, butter

(v) Kachumber
green leafy bowl, picked shallots, cucumber, tomatoes

(v) Papad; poppadums & chutneys

MEETHAS
Desserts
(a choice of any 1 dessert)

Chia Kulfi, Falooda
frozen, chia-pistachio-cardamom-rose condensed milk, lavender honey, angel-vermicelli

Or

Misti Doi, Nankhatai Biscuit
baked yogurt, berries of the moment

*Please note that our food is medium spiced.
If you have any dietary needs or intolerances please let your server know and we will do our best to assist you.*



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ROYAL LUNCH THALI NON - VEGETARIAN QR 165

ROBATA & TANDOOR
grilled & bee-hive clay oven

Hamour Aamada
grouper, lemon zest, thymol, mango-ginger, coriander root

Bhatti da Murgh, Majitha
char grilled chicken, ginger-mustard-yogurt marinade, exotic spice, "mugga", now rare

KHAAS
large bowls, mains

Mardana Murgh
tandoor roasted chicken, sun-dried fenugreek speckled smoked tomato-saffron-cream sauce

Khad Gosht
slow baked kid goat, pumpkin seeds, ginger, yellow chilly, yogurt, heady spice mix. Traditionally a pit baked game meat, desert land's speciality.

(v) Khada Saag
baby spinach, baked buffalo cheese, ginger, fenugreek, toasted sesame seeds

(v) Chatpatta Alu Roast
cumin-thymol-mustard seeds tempered potatoes, lime

(v) Shabdegh Daal Riyasat
"maah di daal", patiently simmered overnight, creamed and buttered, beats all, a must have!

Chooza Oudhi
steam cooked spring chicken, basmati, rose petals, saffron, cardamom-mace, burani raita.

(v) TANDOORI ROTIYAN & SIDES
bee-hive clay oven, baked breads & accompaniments
(a choice of any bread)

Naan; butter, garlic or plain

Roti, whole wheat, butter or plain

Makhni Lachcha Parantha; layered whole wheat, butter

(v) Kachumber
green leafy bowl, picked shallots, cucumber, tomatoes

(v) Papad; poppadums & chutneys

MEETHAS
Desserts
(a choice of any 1 dessert)

Shahi Balai Tukda
inspired by Bahadur Shah Zafar's favourite sweet toast,
"rabdi" reduced milk, toasted almonds & pistachios, gold leaf.

Or

Misti Doi, Nankhatai Biscuit
baked yogurt, berries of the moment

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ROYAL DINNER THALI VEGETERIAN QR 175

ROBATA & TANDOOR
grilled & bee-hive clay oven

(v) Paneer Kairi

curd cheese, green mango, mustard, mild chillies

(v) Phool Saufiya

Broccoli florets, fennel, mustard

KHAAS

large bowls, mains

(v) Khumb, Alubhukhara Korma

Himalayan mushrooms, prunes-curd cheese koftas, pistachios, caramelised melon seeds sauce

(v) Khada Saag

baby spinach, baked buffalo cheese, ginger, fenugreek, toasted sesame seeds

(v) Bhartha, Hare Mater

charcoal-smoked eggplant mash, green peas, garlic-green chillies-ginger tempered

(v) Shabdegh Daal Riyasat

"maah di daal", patiently simmered overnight, creamed and buttered, beats all, a must have!

(v) Subz Oudhi Biryani

seasonal vegetables, saffron, basmati, almonds, "burani", garlic raita

(v) TANDOORI ROTIYAN & SIDES

bee-hive clay oven, baked breads & accompaniments
(a choice of any bread)

Naan; butter, garlic or plain

Roti, whole wheat, butter or plain

Makhni Lachcha Parantha; layered whole wheat, butter

(v) Kachumber

green leafy bowl, picked shallots, cucumber, tomatoes

(v) Papad; poppadums & chutneys

MEETHAS

Desserts

(a choice of any 1 dessert)

Chia Kulfi, Falooda

frozen, chia-pistachio-cardamom-rose condensed milk, lavender honey, angel-vermicelli

Or

Misti Doi, Nankhatai Biscuit

baked yogurt, berries of the moment

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ROYAL DINNER THALI NON-VEGETARIAN QAR 215

ROBATA & TANDOOR
grilled & bee-hive clay oven

Shikaar Maas, Rajwada
clove smoked lamb rack, "Mathania" chillies, mustard, perfected under personal tutorials of HH Shreeji, Mewar

Makhan Chooza Roast, Amritsari
roasted chicken, royal cumin-cream steeped, garlic, herb mint

KHAAS
large bowls, mains

Mardana Murgh
tandoor roasted chicken, sun-dried fenugreek speckled smoked tomato-saffron-cream sauce

Jeenga Malai
Tiger prawns, green chillies, ginger, coriander coconut cream

(v) Khada Saag
baby spinach, baked buffalo cheese, ginger, fenugreek, toasted sesame seeds

(v) Chatpatta Alu Roast
cumin-thymol-mustard seeds tempered potatoes, lime

(v) Shabdegh Daal Riyasat
"maah di daal", patiently simmered overnight, creamed and buttered, beats all, a must have!

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steam cooked spring chicken, basmati, rose petals, saffron, cardamom-mace, burani raita

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