# Rajput Room

## All Day Dining

The very name resonates the grandeur and the rich heritage of the erstwhile rulers of the desert kingdom. "Räjpoot", meaning son of a king in Sanskrit are dominant people of Rajputana. This historic region now almost concurring with the state of Rajasthan is also known as the land of kings, the home of Rajputs. The Rajputs are Hindus of the warrior caste. Traditionally, they put great value on etiquette and the military virtues and take great pride in their ancestry.

The historical journey of the Rajput Room originates from being a spacious open hall and courtyard, to a classic teak wood dance floor ballroom, to a contemporary all day dining restaurant with a collection of Midsummer Night's Dream Chandeliers from Fine Art Lamps, Florida. White carved marble arches, marble fireplace, marble like doors with decorative gilt mouldings, resonate a rich blend of Rajput and Mughal architecture. The restaurant also showcases the rare portrait of Rajmata Gayatri Devi, painted by Gopal Deushkar in 1949 at the very same steps in the Rajput Room.

Rajput Room truly is a place to enjoy international specialties in a trendy ambience, comprising a contemporary mix of fusion European, Oriental specialties and Indian curries, lending eclectic flavours and plated as the chef says in a "nouvelle" manner. It surely is a winner in today's modern culinary art.

## **APPETIZERS AND SALADS**

	Smoked Norwegia Kcal: 317/ 150 gms	n <b>Salmon</b>   Apple celery salad, pickled vegetables, caper berries	1850
	Niçoise Style Norv Kcal: 453/ 325gms	vegian Salmon Salad	1750
	Marinated Chilled Kcal: 215/ 120gms	Prawns Roasted green pepper, romesco sauce	1850
		Caramel and Prosciutto Di Parma Olive tapenade, grape-onion seed compote	1850
	Caesar Salad Kcal: 670/ 290 gms	Romaine, iceberg, bacon, grilled chicken, anchovy dressing	1550
<b>J</b> ▲	The Rambagh Keb Kcal: 632/280 gms	<b>ab Sampler</b>   Sarson Jhinga, Malai Chicken Tikka, Maas Ke Sule	1350
•	Stuffed Artichoke Kcal: 101/150 gms	Slovakian Style	1550
		d Pear and Blue Cheese Salad Lettuce, blood red grape fruit, candied pecan nuts	1350
	Mixed Garden Greekcal: 128/200 gms	eens   Fresh garden greens, artichoke, citrus segments, olives, feta cheese	1350
	Greek Feta Salad Kcal: 203/250 gms	Mixed greens, cucumber, tomato, Kalamata olives, grilled pita, feta cheese	1350
	Fresh Buffalo Moz Kcal: 254/180 gms	zarella   Pickled artichoke, garlic crouton, cherry tomato, balsamic	1350
	Bruschetta Kcal: 175/ 120gms	House bread, diced tomato basil, mushroom, charred eggplant	1350
	List of Allergens:		

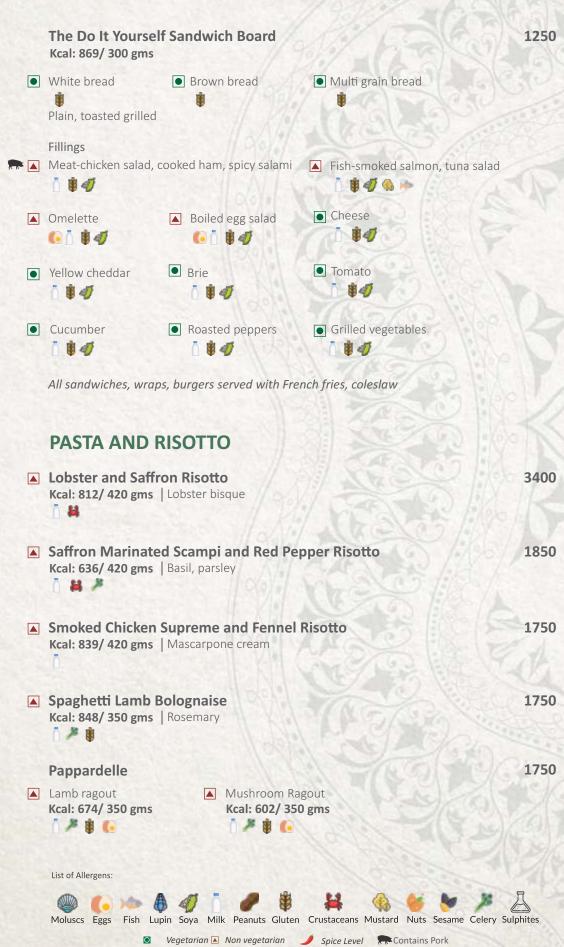
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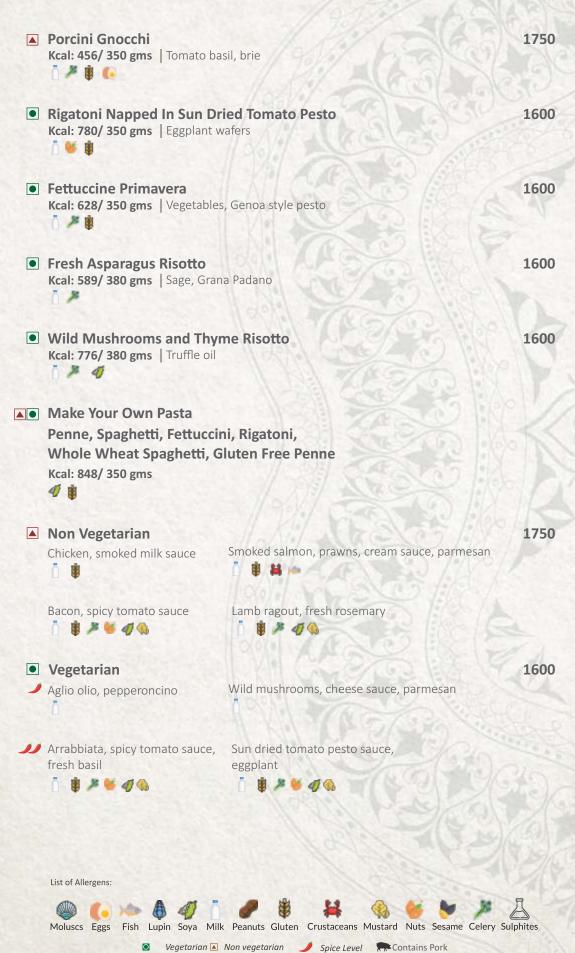




#### **TAJ SIGNATURES**







## **INTERNATIONAL SPECIALTIES**

	Lobster Thermidor  Kcal: 473/ 320 gms   Traditional French dish of lobster	3400
	Chilean Sea Bass Kcal: 399/ 275 gms   Dauphinoise potato, fennel orange compote	3400
	Lemon Leek Olive Thyme Infused Atlantic Salmon Kcal: 523/ 254 gms   Asparagus, sauté potatoes, morel cream sauce	2400
	New Zealand Lamb Chops Kcal: 776/ 400 gms   Pommery potato, braised asparagus, diane sauce	3400
	Braised Lamb Shank Kcal: 649/ 326 gms   Saffron risotto, red wine jus	3000
	Grilled Pork Chop  Kcal: 532/417 gms   Apple sauce, charred radicchio	2400
	Rosemary and Lemon Crusted Chicken Breast Kcal: 698/450 gms   Consommé, mash, greens	2150
	Roast Corn-fed Chicken  Kcal: 593/380 gms   Maple porcini ragout, grilled roma tomato and potato dauphinoise	2000
	Scaloppine of Chicken  Kcal: 347/270 gms   Chicken breast, lemon, butter, white wine sauce, mashed potato, spinach	2000
	Stuffed Portobello Kcal: 195/250 gms   Halloumi	1800
	Spinach and Goat Cheese Ravioli Kcal: 399/200 gms   Tomato confit, reggiano sauce	1600
	Zucchini, Onion and Potato Rosti  Kcal: 350/322 gms   Cherry tomato and ricotta fondue	1600
•	Broccoli Baby Corn and Blue Cheese Fondue Kcal: 352/315 gms   Herbed bread gratin	1600
	List of Allergens:	
	Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery  Vegetarian  Non vegetarian  Spice Level Contains Pork	/ Sulphites
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#### Char Roasted Vegetables

1600

Kcal: 219/320 gms | warm lettuce, parmesan curls



#### **INDIAN REGIONAL SPECIALTIES**

Kcal: 657/ 350 gms | Rajasthani lamb curry, red chilies 1650

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Achari Nibu Ka Murgh

1650

Kcal: 442/ 500 gms | Pickled lemon

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Dal Baati Churma

1800

Kcal: 1265/650gms | Complete meal, clay oven roasted wheat dumpling, churned butter, lentil, sweetened coarse semolina crumble

Mangodi Paneer Kcal: 1010/450 gms | Lentil dumplings, cottage cheese cubes, yoghurt gravy, dry red chilies

1400

Dahi Wali Chakki

1400

Kcal: 516/300 gms | Wheat gluten dumplings, yoghurt gravy, garlic

1400

Bhutta Palak Methi Kcal: 351/450 gms | Emerald spinach, golden corn redolent, herbs, garlic

1400

Boondi Kadi Kcal: 1050/ 400 gms | Gram flour pearls, yoghurt gravy, mustard seeds, dry red chilies

Khuska

550

Kcal: 281/ 280 gms | Saffron basmati rice

Breads from Tandoor and Tawa Kcal: 233/ 90 gms Naan, Roti, Parantha or Tawa Parantha **B** 

300

Missi Roti

300

**Kcal: 265/ 90 gms** Gram flour bread cooked in clay oven

Bajra Roti

300

Kcal: 190/ 90 gms | Millet flour bread cooked in clay oven

List of Allergens:





















Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites





#### **COMFORT MAINS**

	Amritsari Machali Masala Kcal: 842/ 510 gms   Spiced fried fish, rustic gravy, kasuri methi	1650
	Lagan Ka Gosht Kcal: 781/ 380 gms   Lamb preparation, cooked in flat bottom copper pan	1650
	Butter Chicken  Kcal: 1077/ 380 gms   Golden chicken pieces, tomato curry, dry fenugreek	1650
	Dhania Murgh Kcal: 1283/ 500 gms   Green chicken curry, spices, fresh coriander leaves	1650
	Egg Curry Kcal: 542/ 480 gms   Home style gravy	1650
<b>)</b>	Paneer Khurchan  Kcal: 728/ 390 gms   Cottage cheese batons, onion, capsicum, tomato gravy	1400
	Vilayati Kadai Subz Kcal: 442/ 480 gms   Exotic vegetables, creamy gravy	1400
<i>))</i> •	Rajma Raseela Kcal: 402/ 450 gms   Kidney beans cooked overnight	1400
ا در	Dal Jodhpuri  Kcal: 347/ 440 gms   Mix lentils, asafoetida, cumin	1400
	Khichri Plain / Masala / Vegetable Kcal: 611/ 380 gms   Mélange of rice, yellow lentils, cumin seeds	1400
	Murgh Pulao Kcal: 1220/ 480 gms   Chicken basmati rice	1650
	Subz Tehari Kcal: 594/ 420 gms   A medley of mixed veggies, rice, spices	1450
	Steamed Rice Kcal: 222/ 280 gms	400
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## FROM OUR SOUTHEAST ASIAN CORNER

زز		Lobster Pepper Salt  Kcal: 370/ 550 gms   Crispy lobster pepper salt, stir fried vegetables,  Hakka Noodles	3400
		Bay of Bengal King Prawns Kcal: 534/ 400 gms   Sesame chili sauce ( ) or butter chili garlic sauce	2650
١		Sliced Lamb Cha Choy  Kcal: 769/ 440 gms   Black bean chili sauce    I all all all all all all all all all a	1750
j		Diced Fish In Szechuan Sauce Kcal: 558/ 420 gms  I M M M M M M M M M M M M M M M M M M	1750
J		Chinese Five Spice Flavored Tai Chi Chicken  Kcal: 1313/ 440 gms   Black bean chili sauce  Black bean chili sauce	1750
	<b>A</b>	Thai Green or Red Curry Selection  Kcal: 1144/ 380 gms   Chicken, steamed rice	1750
		Kcal: 1007/ 380 gms       Fish, steamed rice         Image: I	
		## We is a sealined fice	
		Vietnamese Yellow Curry Selection	1750
		Kcal: 1137/ 380 gms       Chicken steamed rice         €       ∅       Å         ♣       Å	
		Kcal: 1000/380 gms       Fish steamed rice         Image: 1000/380 gms       Image: Ima	
	•	Kcal: 858/ 380 gms	
اوو	•	Trio of Mushrooms Tossed With Fresh Chili and Burnt Garlic Kcal: 545/ 420 gms   Black bean chili sauce	1650
	•	Stir-fried Chinese Mixed Green  Kcal: 363/ 420 gms	1650
		List of Allergens:	FI
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List of Allergens:

