

## *Suvarna Mahal* *"The Golden Palace"*

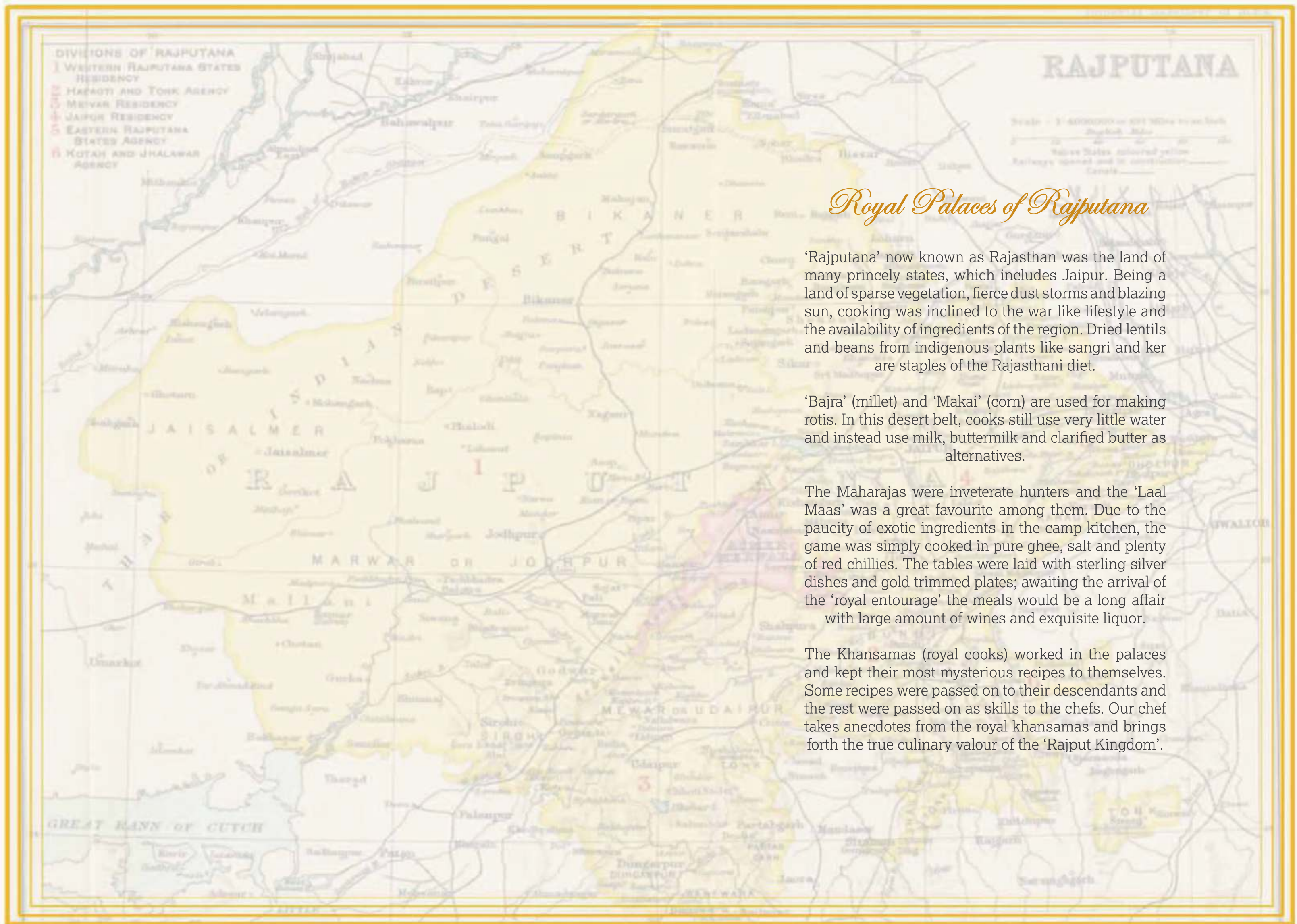
Rajput valor, glory and grandeur- this is the essence that prevails the Suvarna Mahal, The Golden Palace, originally the regal banquet room. Well known British designer Sir Anthony Millbank provided the basic design. The walls were covered with exclusive ivory damask and the finest silk available in India at that time, the high ceiling was enhanced with replicas of post-Renaissance frescos painted by an Italian prisoner of war hired by Dr. Swinton Jacob, the architect of the palace, who gave a touch of European elegance to the palace interiors.

The Italian chandeliers and the Italian alabaster marble lamps added to the serene of the Suvarna Mahal.

The palace was equipped with a huge teak banqueting table for eighty guests. Each guest at that table had one personal valet to attend to their needs. The chairs were upholstered in buff velvet embroidered with the Jaipur coat-of-arms.

The flags and the battle honours of Jaipur armed forces were mounted on the walls. Numerous silver and gilt trophies were displayed here along with Victorian silver vases.

Since the time Rambagh housed its public guests in the main dining room, the flags and the battle honours have been replaced by huge mirrors, but the décor and the old world charm of Rajputana courtesy remain as before. We encourage guests to relive the splendour and the lives of royal princes and the princesses while dining at the Suvarna Mahal.



## *Royal Palaces of Rajputana*

'Rajputana' now known as Rajasthan was the land of many princely states, which includes Jaipur. Being a land of sparse vegetation, fierce dust storms and blazing sun, cooking was inclined to the war like lifestyle and the availability of ingredients of the region. Dried lentils and beans from indigenous plants like sangri and ker are staples of the Rajasthani diet.

'Bajra' (millet) and 'Makai' (corn) are used for making rotis. In this desert belt, cooks still use very little water and instead use milk, buttermilk and clarified butter as alternatives.

The Maharajas were inveterate hunters and the 'Laal Maas' was a great favourite among them. Due to the paucity of exotic ingredients in the camp kitchen, the game was simply cooked in pure ghee, salt and plenty of red chillies. The tables were laid with sterling silver dishes and gold trimmed plates; awaiting the arrival of the 'royal entourage' the meals would be a long affair with large amount of wines and exquisite liquor.





The Khansamas (royal cooks) worked in the palaces and kept their most mysterious recipes to themselves. Some recipes were passed on to their descendants and the rest were passed on as skills to the chefs. Our chef takes anecdotes from the royal khansamas and brings forth the true culinary valour of the 'Rajput Kingdom'.

## APPETIZERS

-  **Chaap Ke Sule** 3550  
 Kcal: 668/280 gms | New Zealand lamb chops, kachri, cloves, red chillies, yoghurt  
 
-  **Tandoori Chicken** 1600  
 Kcal: 733/260 gms | Chicken, yoghurt, Indian spices  
 
-  **Subz Hara Kebab** 1400  
 Kcal: 262/ 120gms | Seasonal vegetables, roasted channa, Indian spices  
  
-  **Dahi Ke Kebab** 1400  
 Kcal: 223/ 120 gms | Yoghurt, saffron, cardamom, clarified butter  
 





List of Allergens:










 Vegetarian  Non vegetarian  Spice Level  Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary  
 All prices are in Indian rupees and excluding applicable government taxes  
 Please inform our server if you are allergic to any ingredients  
 We do not levy any service charge



## MAIN COURSE

-  **Laal Maas** 1900  
 Kcal: 657/ 350 gms | Rajasthani lamb curry, yoghurt, mathania chillies  
    
-  **Dhundhar Murgh** 1900  
 Kcal: 729/ 450 gms | Chicken, raw mango, mint, saffron  

-  **Dal Baati Churma** 1900  
 Kcal: 1265/ 650 gms | Hard wheat rolls, yellow lentil, sweetened wheat flour crumbles  
  
-  **Dhungar Paneer** 1500  
 Kcal: 1157/410 gms | Fresh cottage cheese, Indian spices, smoky nut based gravy  
 
-  **Jodhpuri Gatte** 1500  
 Kcal: 778/350 gms | Gram flour dumplings, fenugreek, yoghurt  


-  **Chakki Ka Saag** 1500  
 Kcal: 516/300 gms | Gluten dumplings, tomato, condensed milk  
 
-  **Ker Sangri ki Subzi** 1500  
 Kcal: 671/300 gms | Wild beans and berries, yoghurt  

-  **Khushka** 800  
 Kcal: 281/280 gms | Basmati rice, saffron  

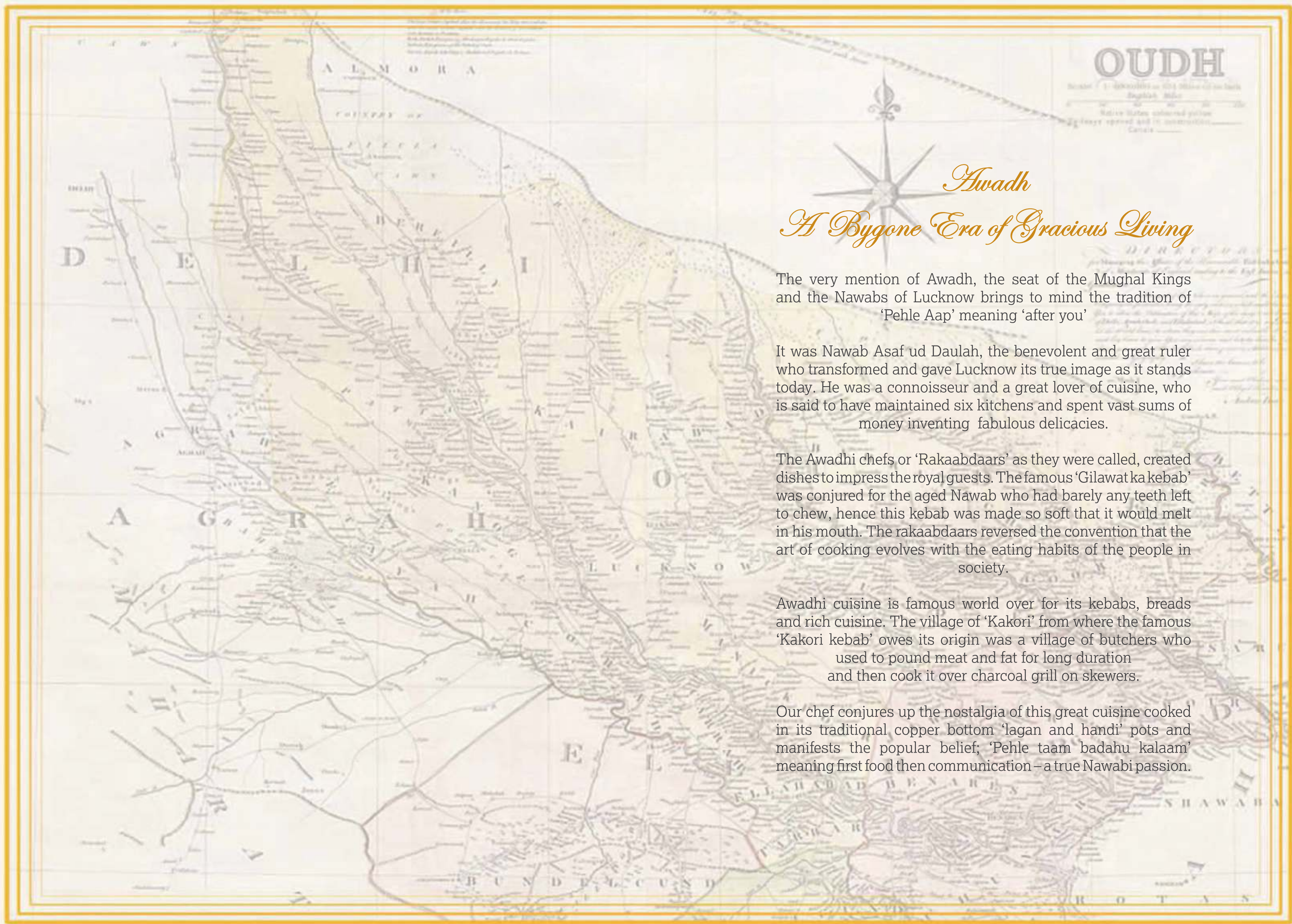
-  **Bajre ki Roti** 350  
 Kcal: 190/90 gms | Millet, clarified butter  
 
-  **Missi Roti** 350  
 Kcal: 265/90 gms | Gram flour, Indian spices, clarified butter  
 

List of Allergens:



 Vegetarian  Non vegetarian  Spice Level  Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary  
 All prices are in Indian rupees and excluding applicable government taxes  
 Please inform our server if you are allergic to any ingredients  
 We do not levy any service charge



# LOUDH

## Awadh

### A Bygone Era of Gracious Living

The very mention of Awadh, the seat of the Mughal Kings and the Nawabs of Lucknow brings to mind the tradition of 'Pehle Aap' meaning 'after you'

It was Nawab Asaf ud Daulah, the benevolent and great ruler who transformed and gave Lucknow its true image as it stands today. He was a connoisseur and a great lover of cuisine, who is said to have maintained six kitchens and spent vast sums of money inventing fabulous delicacies.

The Awadhi chefs or 'Rakaabdaars' as they were called, created dishes to impress the royal guests. The famous 'Gilawat ka kebab' was conjured for the aged Nawab who had barely any teeth left to chew, hence this kebab was made so soft that it would melt in his mouth. The rakaabdaars reversed the convention that the art of cooking evolves with the eating habits of the people in society.

Awadhi cuisine is famous world over for its kebabs, breads and rich cuisine. The village of 'Kakori' from where the famous 'Kakori kebab' owes its origin was a village of butchers who used to pound meat and fat for long duration and then cook it over charcoal grill on skewers.

Our chef conjures up the nostalgia of this great cuisine cooked in its traditional copper bottom 'lagan and handi' pots and manifests the popular belief; 'Pehle taam badahu kalaam' meaning first food then communication – a true Nawabi passion.

## APPETIZERS



- ▲ **Awadhi Gilawat on Warqi Paratha** 1600  
 Kcal: 358/180 gms | Minced lamb, Indian spices, clarified butter  

- ▲ **Murgh Gulab Chaap** 1600  
 Kcal: 842/270 gms | Chicken, rose petal, cheese  

- **Hasrat-e-husn** 1400  
 Kcal: 836/320 gms | Fresh cottage cheese, Indian spices, saffron, yoghurt  
 
- **Nadru ke Kebab** 1400  
 Kcal: 185/120 gms | Lotus stem, Indian butter, clarified butter  


List of Allergens:



● Vegetarian ▲ Non vegetarian  Spice Level  Contains Pork

















An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

All prices are in Indian rupees and excluding applicable government taxes

Please inform our server if you are allergic to any ingredients



We do not levy any service charge

## MAIN COURSE

- ▲ **Badami Gosht** 1900  
 Kcal: 982/ 350 gms | Lamb, almond, Indian spices, yoghurt  
 
- ▲ **Awadhi Murgh Korma** 1900  
 Kcal: 1486/ 450 gms | Chicken, Indian spices, nuts, yoghurt  
 
- **Bharwan Gucchi Masala** 3650  
 Kcal: 425/ 410 gms | Morel, condensed milk, nuts, Indian spices  
 
- **Makai Shehzadi** 1500  
 Kcal: 351/ 450 gms | Corn, spinach, Indian spices  

- **Tandoori Paneer Pasanda** 1500  
 Kcal: 956/ 440 gms | Fresh cottage cheese, saffron, nuts  
 
- **Masala Aloo Dum** 1500  
 Kcal: 959/ 550 gms | Potato, tomato, cashew  
 
- ▲ **Dum ki Murgh Biryani** 1900  
 Kcal: 1360/ 650 gms | Chicken, basmati rice, yoghurt, saffron  

- **Shahi Subz Biryani** 1500  
 Kcal: 606/ 650 gms | Basmati rice, seasonal vegetables  

- **Hare Matar ka Ulta Tawa Paratha** 350  
 Kcal: 329/ 120 gms | Clarified butter, green peas, refined flour  
  

List of Allergens:



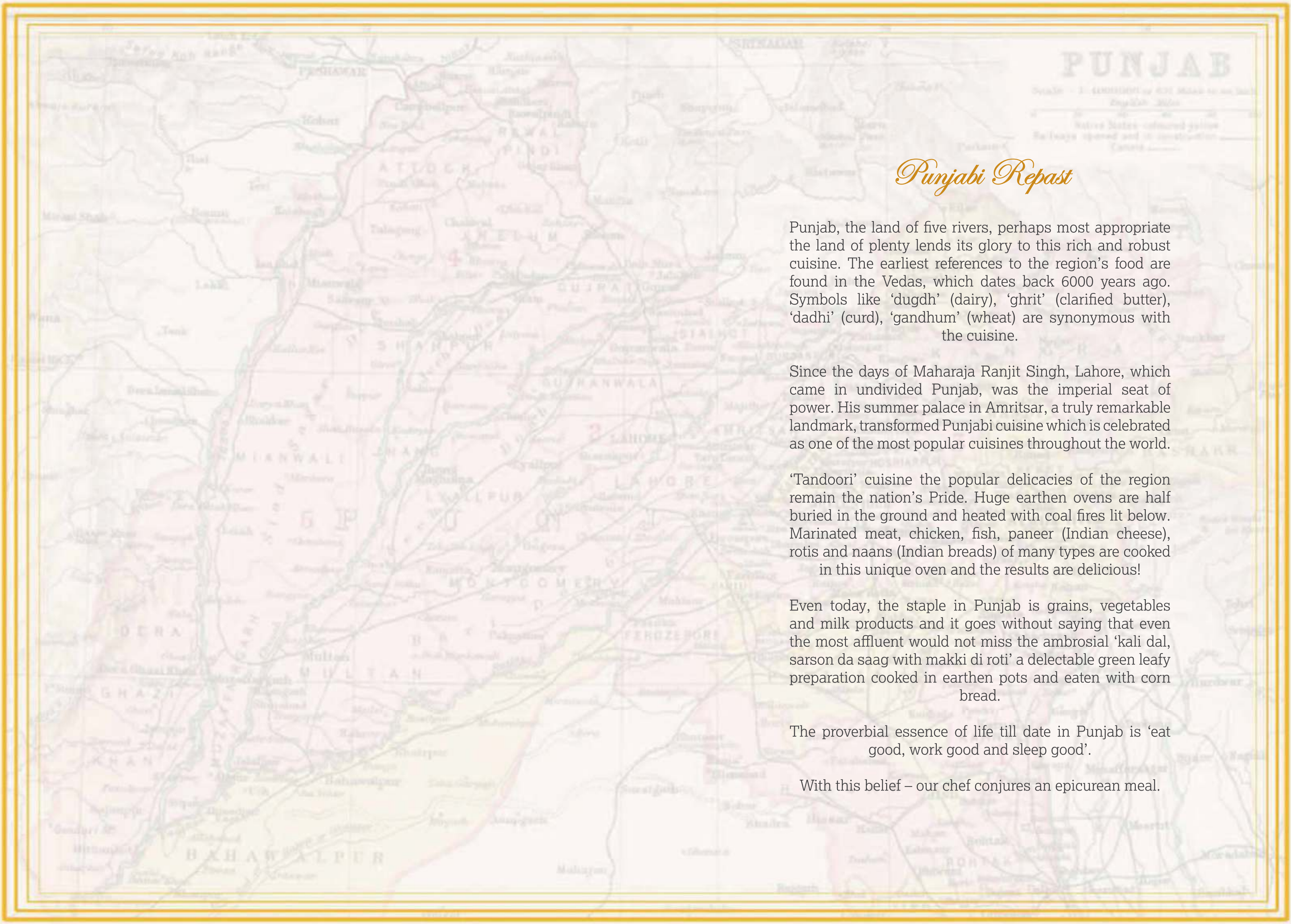
● Vegetarian ▲ Non vegetarian  Spice Level  Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

All prices are in Indian rupees and excluding applicable government taxes

Please inform our server if you are allergic to any ingredients

We do not levy any service charge



# PUNJAB

## *Punjabi Repast*

Punjab, the land of five rivers, perhaps most appropriate the land of plenty lends its glory to this rich and robust cuisine. The earliest references to the region's food are found in the Vedas, which dates back 6000 years ago. Symbols like 'dugdh' (dairy), 'ghrit' (clarified butter), 'dadhi' (curd), 'gandhum' (wheat) are synonymous with the cuisine.

Since the days of Maharaja Ranjit Singh, Lahore, which came in undivided Punjab, was the imperial seat of power. His summer palace in Amritsar, a truly remarkable landmark, transformed Punjabi cuisine which is celebrated as one of the most popular cuisines throughout the world.

'Tandoori' cuisine the popular delicacies of the region remain the nation's Pride. Huge earthen ovens are half buried in the ground and heated with coal fires lit below. Marinated meat, chicken, fish, paneer (Indian cheese), rotis and naans (Indian breads) of many types are cooked in this unique oven and the results are delicious!



Even today, the staple in Punjab is grains, vegetables and milk products and it goes without saying that even the most affluent would not miss the ambrosial 'kali dal, sarson da saag with makki di roti' a delectable green leafy preparation cooked in earthen pots and eaten with corn bread.

The proverbial essence of life till date in Punjab is 'eat good, work good and sleep good'.

With this belief – our chef conjures an epicurean meal.

## APPETIZERS

- ▲ **Ajwaini Tawa Sea Bass** 3650  
 Kcal: 469/ 370 gms | Chilean sea bass, ginger, carom  

- ▲ **Sikandari Raan** 2250  
 Kcal: 633/360 gms | Lamb, red chilli powder, cardamom, rum  

- **Bhutteyan De Kebab** 1400  
 Kcal: 118/120 gms | Corn, herbs, green chillies  

- **Tamatar Dhania Shorba** 800  
 Kcal: 165/200 gms | Tomato, fresh cilantro

List of Allergens:



● Vegetarian ▲ Non vegetarian 🔥 Spice Level 🐷 Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

All prices are in Indian rupees and excluding applicable government taxes

Please inform our server if you are allergic to any ingredients

We do not levy any service charge

## MAIN COURSE

- ▲ **Masaledar Chaamp** 1900  
 Kcal: 511/ 350 gms | Lamb chops, Indian spices, tomato gravy  

- ▲ **Murgh Tikka Butter Masala** 1900  
 Kcal: 1077/ 380 gms | Chicken, tomato gravy, cream, fenugreek leaves  

- **Paneer Tikka Butter Masala** 1500  
 Kcal: 775/ 350 gms | Cottage cheese, Indian spices, fenugreek  

- **Safari Gucchi Khumbh Matar** 1500  
 Kcal: 295/ 400 gms | Mushrooms, morels, green peas
- **Channa Masala** 1500  
 Kcal: 556/ 400 gms | Chickpeas, tomato gravy, cumin  

- **Dal Suvarna Mahal** 1500  
 Kcal: 948/ 450 gms | Whole urad daal, tomato puree, Butter  

- **Safed Chawal** 600  
 Kcal: 222/ 280 gms | Steamed basmati rice
- **Makai ki Roti** 350  
 Kcal: 240/ 90 gms | Maize  

- **Tandoor ki Roti** 350  
 Kcal: 223/ 90 gms | Roti, Naan, Pudina paratha, Bharwaan kulcha, Onion kulcha- Plain/ Buttered  


List of Allergens:



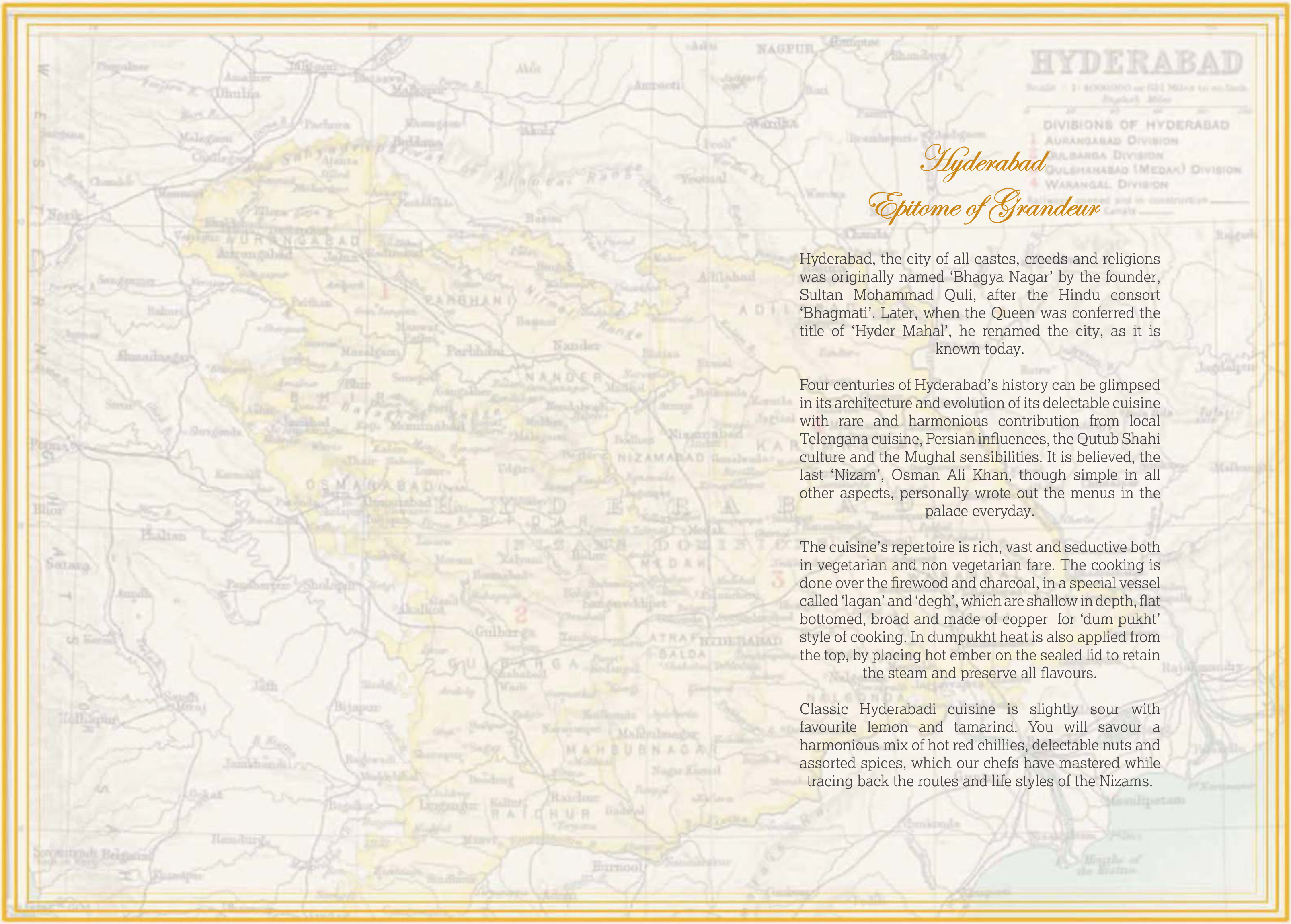
● Vegetarian ▲ Non vegetarian 🔥 Spice Level 🐷 Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

All prices are in Indian rupees and excluding applicable government taxes

Please inform our server if you are allergic to any ingredients

We do not levy any service charge



## *Hyderabad* *Epitome of Grandeur*

Hyderabad, the city of all castes, creeds and religions was originally named 'Bhagya Nagar' by the founder, Sultan Mohammad Quli, after the Hindu consort 'Bhagmati'. Later, when the Queen was conferred the title of 'Hyder Mahal', he renamed the city, as it is known today.

Four centuries of Hyderabad's history can be glimpsed in its architecture and evolution of its delectable cuisine with rare and harmonious contribution from local Telengana cuisine, Persian influences, the Qutub Shahi culture and the Mughal sensibilities. It is believed, the last 'Nizam', Osman Ali Khan, though simple in all other aspects, personally wrote out the menus in the palace everyday.

The cuisine's repertoire is rich, vast and seductive both in vegetarian and non vegetarian fare. The cooking is done over the firewood and charcoal, in a special vessel called 'lagan' and 'degh', which are shallow in depth, flat bottomed, broad and made of copper for 'dum pukht' style of cooking. In dumpukht heat is also applied from the top, by placing hot ember on the sealed lid to retain the steam and preserve all flavours.

Classic Hyderabadi cuisine is slightly sour with favourite lemon and tamarind. You will savour a harmonious mix of hot red chillies, delectable nuts and assorted spices, which our chefs have mastered while tracing back the routes and life styles of the Nizams.



## APPETIZERS

- ▲ **Kalonji Jhinga** 2550  
 Kcal: 376/ 330 gms | Prawns, lemon juice, cardamom, onion seeds
- ▲ **Hyderabadi Boti Kebab** 1600  
 Kcal: 425/180 gms | Lamb chunks, yoghurt, Indian spices
- ▲ **Murgh Reshmi Seekh Kebab** 1600  
 Kcal: 1075/280 gms | Chicken mince, Indian Spices, clarified butter
- **Sarson ke Phool** 1400  
 Kcal: 268/250 gms | Broccoli florets, yoghurt, mustard, cream
- ▲ **Murgh ka Shorba** 800  
 Kcal: 324/200 gms | Chicken, mace, green cardamom, cinnamon

List of Allergens:



■ Vegetarian 
 ▲ Non vegetarian 
 🌶️ Spice Level 
 🐷 Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary  
 All prices are in Indian rupees and excluding applicable government taxes  
 Please inform our server if you are allergic to any ingredients  
 We do not levy any service charge

## MAIN COURSE

- ▲ **Gongura lobster** 3550  
 Kcal: 507/ 250 gms | Lobster, roselle leaves, rustic spices, ground black pepper
- ▲ **Dum Ki Nalli** 1900  
 Kcal: 779/ 450 gms | Lamb shank, Hyderabadi spices
- ▲ **Telangana Style Fish Curry** 1900  
 Kcal: 581/ 420 gms | Fish curry, tamarind, cumin, fenugreek seeds
- ▲ **Allam Kodi** 1900  
 Kcal: 1150/ 435 gms | Chicken curry, fresh ginger
- **Chilgoza Khumbh Palak Kofta** 1500  
 Kcal: 1140/ 520 gms | Pinenut, mushroom, cottage cheese, spinach, tomato gravy
- **Nizami Subz Handi** 1500  
 Kcal: 576/ 450 gms | Vegetables, onion, tomato, cashew gravy, spinach
- **Gutthi Vankaya** 1500  
 Kcal: 542/ 350 gms | Eggplant cooked in mild peanut and dry coconut  
 gravy flavoured with fresh curry leaves
- **Hyderabadi Khatti Dal** 1500  
 Kcal: 433/ 450 gms | Yellow lentil, jaggery, tamarind
- ▲ **Kacche Gosht Ki Biryani** 1900  
 Kcal: 890/ 650 gms | Basmati rice, lamb, Indian spices, saffron
- **Ambada Pulao** 1500  
 Kcal: 578/ 350 gms | Basmati rice, roselle leaves pickle
- **Zafrani Naan** 350  
 Kcal: 330/ 90 gms | Refined flour, saffron, clarified butter

List of Allergens:



■ Vegetarian 
 ▲ Non vegetarian 
 🌶️ Spice Level 
 🐷 Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary  
 All prices are in Indian rupees and excluding applicable government taxes  
 Please inform our server if you are allergic to any ingredients  
 We do not levy any service charge

## DESSERT

- **Malpua Rabdi**  
 Kcal: 378/ 170 gms | Milk pancakes, saffron syrup, reduces milk, pistachios  


900
- **Kesari Rasmalai**  
 Kcal: 476/ 270 gms | Poached curd cheese dumplings, saffron flavoured milk  


900
- **Anjeer Ki Kulfi**  
 Kcal: 162/ 90 gms | Fig, Saffron flavoured milk, falooda  


900
- **Badam Ka Halwa**  
 Kcal: 610/ 120 gms | Almond, clarified butter  


900
- **Phirni**  
 Kcal: 157/ 120 gms | Rice, milk, cardamom, saffron  


900
- **Gulab Jamun Aur Gulkand Kulfi**  
 Kcal: 392/ 120 gms | Khoya, rose petal ice cream  


900
- **Double Ka Meetha**  
 Kcal: 267/ 80 gms | Saffron, bread slice, condensed milk  


900
- **Khubani Ka Meetha**  
 Kcal: 243/ 120 gms | Dried apricot  


900

List of Allergens:



■ Vegetarian N Non vegetarian 🔥 Spice Level 🐷 Contains Pork

*An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary*

*All prices are in Indian rupees and excluding applicable government taxes*

*Please inform our server if you are allergic to any ingredients*

*We do not levy any service charge*