

Bhairo

Bhairo - a gust of wind. They say of Bhairo, that should one reveal one's secrets to the wind, one should not blame it for revealing these to the trees.....

Bhairo, where we treat your senses to European cuisine created by our chefs and where the views take us back in time to an era of royal grandeur, pomp and pageantry

Chef's Degustation Three Course Menu ₹ 7600 plus taxes

Chef's Degustation Four Course Menu ₹ 8500 plus taxes

Appetizers

- Eggplant, zucchini and smoked cheese rollatini
263 kcal | 180 grams | sundried tomato pesto, plum sauce, celery

- Truffled burrata and slow roasted tomato
661 kcal | 150 grams | arugula lettuce, basil pesto, pine nuts and tamarind pearl

- Roasted cauliflower crème
356 kcal | 150 grams | pecorino panna cotta, crispy cauliflower tempura, truffle granola

- Goat cheese and pine nut stuffed zucchini flowers
1006 kcal | 180 grams | raisin honey puree, charred tomato sauce

- ▲ Balik salmon and fresh fig salad
238 kcal | 140 grams | roasted asparagus, sour cream, lemon gel, quail egg

- ▲ Sundried tomato pesto marinated tiger prawns
273 kcal | 140 grams | avocado corn salsa, orange fennel, caper raisin emulsion

- ▲ Warm duck pastrami
343 kcal | 130 grams | arugula, date puree, orange segment, radicchio marmalade, pickle fresh artichoke
- ▲ Pan seared sea scallops
448 kcal | 150 grams | asparagus, fennel heart pomegranate salad, fig compote, caper vinaigrette


Soup

- Jaipur pencil green pea and mint soup, buttermilk foam
 195 kcal | 170 grams |
- Onion Reggiano soup, choice of
 306 kcal | 170 grams |
- Kashmiri morels and reggiano oil
- ▲ Butter poached lobster

- ▲ Clear essence of chicken soup with chicken confit quenelles
 333 kcal | 160 grams |

● Vegetarian ▲ Non - Vegetarian ☑ Vegan

List of Allergens:



Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to 18% GST. | The calorific value mentioned is per portion.

An average active adult requires 2000 kcals of energy per day

Mains

- 🟢 **Palace signature potato gnocchi**
407 kcal | 220 grams | cherry tomato, vegetable paysanne, himalayan black truffle and toasted pine nuts
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- 🟢 **Ravioli – roasted pumpkin, nuts & baked ricotta, lemon zest**
590 kcal | 280 grams | butter sage sauce, toasted pumpkin seeds, herb oil
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- 🟢 **Jackfruit goulash, spätzle**
272 kcal | 280 grams | sage tempura, porcini mushroom dust
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- 🔴 **Roasted crispy pork belly**
3058 kcal | 280 grams | broiled cabbage, celeriac mint puree, ginger sauce
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- 🔴 **Sous vide chicken ballotine, stuffed with kadaknath chicken mousse**
1198 kcal | 280 grams | potato fondant, confit carrot, demi glaze
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- 🔴 **Peppers and almond flakes crusted chilean sea bass**
1120 kcal | 280 grams | bouillabaisse hollandaise, cous cous salad, olive tapenade & confit carrot
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- 🔴 **Lamb cacciatore, braised lettuce**
343 kcal | 280 grams | garlic potato, roasted cauliflower and jus
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- 🔴 **Squid ink fettuccini with lobster ragu**
828 kcal | 280 grams | truffle foam, lobster butter, parmesan cheese
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- 🔴 **Seafood nage**
612 kcal | 250 grams | baby squids, River sole fish, sea scallop, parma ham dusted prawn
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Desserts

- 🟢 **Apple and candied pecan nuts crostata**
1126 kcal | 130 grams | homemade pistachio ice cream
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- 🔴 **Chocolate orange delice**
🥛 🍳 🌾 🍅 422 kcal | 112 grams | matcha tea sponge, toasted hazelnuts
- 🔴 **Fresh fruit pavlova**
🥛 🍳 490 kcal | 110 grams | vanilla Chantilly cream and raspberry sauce
- 🔴 **Belgian chocolate fondant**
🥛 🍳 🌾 890 kcal | 160 grams | homemade Bailey's Irish ice cream, frosted red currants
- 🔴 **Coconut napoleon with raspberry sorbet**
🥛 🍳 835 kcal | 140 grams | phyllo sheet, caramel sauce & coconut cream

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