

## Jharokha

Jharokha is an overhanging balcony used in Indian architecture, typically in Rajasthan. One of the most important functions it served was to allow women to see the events outside without being seen. In olden days this was a place for special get-togethers; today Jharokha is a multi cuisine restaurant. With its scalloped arched frames overlooking the serene waters of Lake Pichola, it offers a vibrant array of delicacies from all over the world. Enjoy a contemporary world cuisine with Asian and Continental overtones. Soothing views of the lake and the City Palace add much to the restful ambience.



Look for the Indian farmer icon on our menus – the icon will indicate when a menu item is made with locally sourced ingredients – our contribution to the local community and to the environment

## Starters and small eats

<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> Plum tomato and buffalo mozzarella  arugula, aged balsamic and reggiano infused olive oil </li> </ul>	1040
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> Mediterranean mezze platter  hummus, muhammara and labneh </li> </ul>	1040
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> Mesclun, panko crusted warm goat cheese with poached pears,  shaved fennel balsamic dressing </li> </ul>	1040
Bruschetta sampler	
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> Tandoor roasted eggplant and ricotta cheese </li> <li> <span style="color: green;">■</span> Tomatoes, kalamata olives and basil </li> <li> <span style="color: green;">■</span> Slow roasted vegetables infused with thyme </li> <li> <span style="color: green;">■</span> Cherry bocconcini and radicchio marmalade </li> </ul>	1040
<ul style="list-style-type: none"> <li> <span style="color: brown;">■</span> Marinated chicken salad </li> <li> <span style="color: brown;">■</span> Prosciutto di Parma, "Riserva Don Romeo" and asparagus </li> <li> <span style="color: brown;">■</span> Smoked salmon tartare, dill cream and salmon roe </li> <li> <span style="color: brown;">■</span> Olive oil steeped fish with dill and black pepper </li> </ul>	1110
Chef's Caesar salad <span style="float: right;">1100</span>	
iceberg lettuce, parmesan shavings, garlic croutons tossed with chef's Caesar dressing with choice of	
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> marinated mushrooms </li> <li> <span style="color: brown;">■</span> chicken </li> <li> <span style="color: brown;">■</span> prawns </li> </ul>	
<ul style="list-style-type: none"> <li> <span style="color: brown;">■</span> Scottish smoked salmon, salmon roe, dill cream cucumber salad and deviled eggs </li> </ul>	1650
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> Papdi chaat  crispy savoury pastry with mint and tamarind chutney </li> </ul>	660
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> Samosa  fried savoury pastry encased with masala potatoes </li> </ul>	660
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> Paneer fritters  spiced cottage cheese fritters served with mint chutney </li> </ul>	660

■ Indicates vegetarian

■ Indicates non vegetarian

Please inform our associates if you are allergic to any ingredients  
All prices are in Indian Rupees. Government taxes additionally applicable are:

Food 18%

Non-Alcoholic Beverages 18%

Alcoholic Beverages 24%

## Soup

🌱 Roasted tomato and basil	695
🌱 Lentil soup flavoured with coconut and macroot	695
🌱 Cream of broccoli soup enhanced with Pommery mustard	695
🍷 Gratinated French onion soup	765
🍷 Chicken and rice noodle broth with hint of Hoisin sauce	765

## Pastas and Risottos

🌱 Fettuccine Genovese, plum tomato confit and toasted pine nuts	1475
🌱 Rigatoni with eggplant, sun dried tomato pesto and basil mascarpone	1475
🌱 Penne arrabbiata with a hint of oregano and chilli flakes	1475
🌱 Carnaroli rice risotto, roasted red beets, warm goat cheese and pine nuts	1475
🍷 Spaghetti twirled with rosemary infused lamb ragout and stewed roma tomatoes	1520
🍷 Montage of fusilli and Scottish smoked salmon swathed with quarto fromage sauce	1520
🍷 Carnaroli rice risotto with saffron, Cochin prawns, fresh dill and lemon dust	1600

## Taj Signature Dishes

Served from 1200hrs to 1500hrs and 1900hrs to 2300hrs

🍷 Cobb Salad	1100
an American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hardboiled egg, coriander with spring onion and buttermilk dressing: <b>Pierre Hotel, New York</b>	
🍷 Sheesh Taouk	1360
from Tripoli - a speciality made up of chargrilled cubes of chicken cooked on skewers	
🍷 Nasi Goreng	1450
Malaysian fried rice with chicken served with fried prawns, fried egg and condiments	
🍷 Fish Exotica	2330
fresh turmeric, lemon grass and coconut curry poached fish , Indian ocean shrimp tomato and eggplant sambal, asian herb salad, duo of brown & white steamed rice with fried shallots	

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## International Presentations

☑ Pan seared polenta cake on a bed of sun dried tomato pesto served with zucchini and buffalo mozzarella parcels	1210
☑ Pan seared tofu steak udon noodles, shiitake mushrooms, vegetables flavored with kaffir lime leaves	1220
☑ Baked eggplant Parmigiana with grilled Thai asparagus and vine ripened tomato salsa	1330
☑ Stir fried green vegetables and shiitake mushrooms in a garlic soy glaze served with steamed rice or hakka noodles	1160
☑ Thai vegetable curry red curry or green curry, served with steamed rice	1110
☒ Grilled Norwegian salmon with citrus fennel, asparagus and stewed cherry tomatoes	2330
☒ Beer batter fried fish white fish fillet fried in beer batter with chunky chips, mushy peas, tartare sauce and fresh lemon	1750
☒ Roast chicken with potato mille feuille, wilted spinach and porcini merlot glaze	1570
☒ New Zealand lamb shank spaetzle, pearl onion, turned mushroom and Bordeaux glaze	2570
☒ Chicken in hot garlic sauce with dices of pepper and onion, served with steamed rice or hakka noodles	1370
☒ Kai phad prik daeng stir fried dices of chicken in a spicy Thai red curry, served with steamed rice	1370

## Wellness options

☑ Chick pea medallion, wilted spinach with basil scented tomatoes and bell pepper sauce	1140
☒ Poached chicken illustrated with kalamata olives, bell peppers and steamed vegetables	1370
☒ Ginger scented steamed fillet of pomfret in miso broth sautéed spinach, and steamed vegetable	1600

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## Indian Specialties

- |   |             |
|---|-------------|
| <p>🌱 Haldi chilli paneer tikka<br/>cottage cheese imbued in a marinade of turmeric , mathania chilli powder and spices, char grilled in tandoor</p>                     | <p>1220</p> |
| <p>🍖 Murg ke soole<br/>chicken cubes steeped in onion, red chilli and yoghurt paste, glazed golden in tandoor</p>   | <p>1360</p> |
| <p>🌱 Kebab platter vegetarian<br/>sampler of spicy paneer tikka, crispy papad roll, tandoori Gobhi</p>  | <p>1600</p> |
| <p>🌱 Pao bhaji<br/>tangy mashed potato balanced Indian spices served with soft rolls</p>  | <p>990</p>  |
| <p>🌱 Paneer tikka masaledar<br/>cottage cheese tossed in a rich gravy of fresh tomatoes and onions</p>  | <p>1240</p> |
| <p>🌱 Malai kofta<br/>cottage cheese dumpling stuffed with raisins steeped in a saffron gravy</p>  | <p>1280</p> |
| <p>🌱 Aloo gobhi<br/>potatoes and cauliflower tossed in a “kadhai” , scented with fresh coriander and cumin</p>  | <p>1220</p> |
| <p>🌱 Nizami handi<br/>garden fresh vegetables in a rich cashew nut cream</p>  | <p>1220</p> |
| <p>🌱 Dal pichola<br/>mélange of split yellow lentils tempered with royal cumin and garlic</p>   | <p>1010</p> |
| <p>🍖 Kebab platter non vegetarian<br/>murg ke soole, spicy tawa fish, pathar gosht</p>  | <p>1910</p> |
| <p>🍖 Masaledar tawa Pomfret<br/>pan seared pomfret crusted with red chilli paste, ginger and powdered spices served with small portion of yellow dal and plain naan</p> | <p>1740</p> |
| <p>🍖 Pomfret Gassi<br/>pomfret fillet with onion in a spicy Karwar style coconut curry</p>  | <p>1740</p> |
| <p>🍖 Keema matar<br/>minced lamb with green peas cooked with spices</p>   | <p>1530</p> |
| <p>🍖 Murg tikka lababdar<br/>char grilled chicken morsels tossed in a rich tomato and onion gravy</p>   | <p>1430</p> |
| <p>🍖 Home style mutton curry<br/>served with cardamom and black pepper flavored basmati rice cooked in rich mutton stock</p>  | <p>1530</p> |

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🌱 Steamed basmati rice	470
🌱 Raita mixed vegetable, boondi or pineapple	210

## **Selection of Indian breads** 275

- 🌱 Naan, tandoori roti or parantha

## **Between the meals**

🌱 Palace “Green” club sandwich our vegetarian version comes with lettuce, yellow cheddar, tomatoes and roasted sweet peppers	1040
🌱 Paneer wrapster a unique blend of cottage cheese, pepper and powdered spices wrapped in a traditional Indian bread	1110
🌱 Open face Pesto panini basil pesto, buffalo mozzarella and roasted plum tomatoes	990
🌱 Galette of green peas served with masala dried peas and tamarind chutney	990
🍖 Palace club- non vegetarian sandwich toasted home made loaf slices layered with lettuce, roasted chicken, bacon, ham, tomatoes and egg	1150
🍖 Chicken wrapster a unique blend of chicken, peppers and powdered spices wrapped in a traditional Indian bread	1290
🍖 Palace burger char broiled lamb burger with bacon, sautéed onions and mushrooms with cheddar cheese on sesame bun	1250
🍖 Chicken burger char broiled chicken in a sesame bun with sautéed onions, mushrooms and cheddar melt	1150
🍖 Roasted chicken sandwich with tomato jam and granny mustard in ciabatta bread	1150
🍖 Chicago style deli hot dog	990

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## Sandwich board

1030

Selection of plain, toasted or grilled

white, focaccia, multigrain, rye or whole wheat bread

### Choice of fillings:



- cucumbers, tomatoes and cheese
- masala omelette
- chicken and cheese
- Italian ham and mustard-mayonnaise
- tuna salad
- smoked salmon and dill horseradish spread

## Side order

245

- French fries

## Sweet Conclusions

- Pista gulab jamun 840  
pistachio encased cottage cheese dumplings steeped in rose scented syrup
- Rasmalai 840  
soft cottage cheese dumplings soaked in saffron perfumed milk
- Kesari kheer 840   
creamy Indian rice pudding cooked with rice and milk, flavoured with cardamom, nuts and saffron
- Home made gelato 840  
please ask for flavour of the day
- Ice Cream 840   
please ask for flavour of the day
- Granny Smith apple crumble, home made cinnamon ice cream and raspberry compote 840
- Belgium chocolate sampler 840  
milk chocolate steamed pudding, white chocolate gelato and bitter chocolate mousse
- Walnut brownie with home made cinnamon ice cream 840
- Trio of Creme Brulee 910  
Madagascar vanilla, citrus and honey-nut

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## Comfort Food

- Idli 575  
the Kancheewaram clad ladies of the southern India bring to you the hard-kept culinary secrets. Originally unfermented, idli was nestled in the ancient Indonesian kitchens, travelling with the Indian kingdoms in 1252 AD. This steamed savory cake comprises of fuelling ingredients as the urad dal and parboiled short and stout rice, savored with sambar and chutney.
  
- Dosa 575  
as most iconic dishes of the world were discovered by accident so was this deliciously crisp light brown crepe, in the gut of the lush state of Tamil Nadu in 1 AD when a fermented batter of urad dal and rice accidentally fell over a heated piece of rock, this crepe varies in size, texture and fillings, but what remains constant are its accompaniments, tomato and coconut chutneys and sambar.
  
- Aloo Paratha 575  
one of the most popular breakfast dishes throughout western, central and northern regions of the Indian Peninsula, made of spiced potatoes filled whole wheat flat bread griddled with desi ghee .
  
- Poori Bhaji 575  
a heavy and wholesome Punjabi dish consisting of unleavened deep fried bread accompanied with a spicy potato based bhaji (Vegetable) is enjoyed during breakfast. Due to the cultural diversity of India, the preparation of the bhaji does differ resulting in many variations of the same.
  
- Khichdi 690  
over-cooked rice and yellow lentil, soft, lumpy textured and of dropping consistency, light yellow in color, having a mild flavor of cinnamon, cloves and peppercorns, adequately seasoned and served hot with pure ghee.
  
- Rajma Chawal 925  
the sense of home for many North Indians is the sublime comfort of home-cooked Rajma Chaawal. Packed with iron, carbohydrates and protein the combination proves to be a wholesome one. The complimenting flavors of rice lifts the spice rich rajma curry.
  
- Paneer Tikka Butter Masala 1240  
from the Punjab region, this velvety curry combines ethnic spices with simple ingredients like onion, butter, and tomato sauce for a tasty dish with cottage cheese.
  
- Chicken Tikka Butter Masala 1430  
from the Punjab region, this velvety curry combines ethnic spices with simple ingredients like onion, butter and tomato sauce for a tasty dish with boneless chicken cubes.

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