

## Neel Kamal

The blue lotus denotes divinity of Lord Shiva, which induces a sense of tranquility in the atmosphere. The rich Indian ambience reminiscent of grand royal ball indulges in all fine elements of luxury and gets even more charming when it overlooks the mesmerizing Lily Pond. The food prepared by our Mewari Chefs gives an authentic savor of then known Royal Khansamass, undoubtedly making the gastronomy inevitable to explore.

Presenting majestic cuisines of the region, Neel Kamal has a vibrant assortment of Rajasthani and North-West frontier

Plenty of legumes, pulses and the use of milk, curd and buttermilk for the gravies is the hallmark of Mewar cuisine. The Mewari signature dishes include Rajasthani specialties such as Dal Bati Churma, Kaer Sangri, Laal Mass and Ghewar. Food that could last for several days and could be eaten without heating was preferred, more out of necessity than choice. Scarcity of water, fresh green vegetables have had their effect on cooking. Generally, Rajasthani curries are a brilliant red but they are not as spicy as they look.

Neel Kamal also presents flavours of North West frontier as the regional food has been strongly influenced by an important historic event. It was in the pleasure palace, Jag Mandir that Prince Khurram (later known as Emperor Shajahan who built the famous Taj Mahal at Agra) was given refuge in 1623 by the rulers of Mewar. The Prince had to flee from the battlefield due to a rebellion against his father, King Jehangir. Experience the luxury of Mughal Emperors by savoring these delectable specialties at Neel Kamal.

Our proficient Chefs would be glad to transform these delicacies as per your convenience!



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

## Tandoor aur Tawa

Appetizers from the grill.....

 <b>Sarson ke Phool</b>	1180
golden glazed broccoli florets baked in mustard and herb enriched yoghurt marinade	
 <b>Kacchri Bhutta</b>	900
crispy baby corn tossed with "kacchri", a tenderizer from the cucumber family and a myriad of ground aromatic spices	
 <b>Kurkuri Bhindi</b>	 810
crispy fried okra	
 <b>Tandoori Khumb</b>	1210
smoked wild mushroom kebabs stuffed with shredded mushroom and cheese, conjured with aromatic spices cooked over live charcoal	
 <b>Paneer ke Soole</b>	 1220
from the Rajwaras of Mewar - cottage cheese marinated with Rajasthani sula spices, cloves, red chilies and yoghurt, smoked and roasted in tandoor	
 <b>Sarson Jhinga</b>	1740
prawns steeped in a marinade of crushed mustard seeds with a hint of fresh coriander, smoked and glazed golden	
 <b>Galawat ke Kebab</b>	1410
mouth melting lamb kebabs conjured with aromatic and digestive spices with a hint of vetiver and cardamom	
 <b>Tandoori Chicken</b>	1360
king of all kebabs - chicken marinated in chili paste, basted with garlic and roasted in tandoor	
 <b>Murgh Thandai Kebab</b>	1360
chicken drumsticks filled with chicken mince, marinated overnight with cardamom and saffron char grilled in tandoor	
 <b>Gosht Dekchi ke Soole</b>	1410
picatta of lamb rubbed with marinade of kacchri, cloves, Mathania red chilies and yoghurt, smoked and slow braised in earthen pot	

### Shorba

Aromatized broth

 <b>Badam ka Shorba</b>	695
almond soup enhanced with fresh mint	
 <b>Tamatar aur Dhaniya ka Shorba</b>	 695
fresh coriander scented spiced tomato broth	
 <b>Gosht aur Daliya ka Shorba</b>	 765
mildly spiced lamb and bulgur broth	

 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%

# Choolhe se

From the wood fire.....

 <b>Safri Gucchi, Khumb aur Matar</b>	1300
wood smoked Kashmir morels, button mushrooms and green peas imbued in a rich gravy of cashew nut with a hint of saffron	
 <b>Paneer Tikka Butter Masala</b>	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	
 <b>Hara Dana Methi Bail Gatta Curry</b>	1120
soft gram flour and green fenugreek seed dumpling steeped in an aromatic gravy of yoghurt	
 <b>Palak Chilgoza</b>	1220
emerald spinach and pine nuts redolent with fresh herbs and garlic	
 <b>Sangri Dakh Khada Masala</b>	1100
a harmonious blend of distinct flavours with local runner beans and raisins cooked in pounded whole spices	
 <b>Chakki ki Subzi</b>	1080
gluten dumplings steeped in a rich gravy of fried onion paste, condensed milk and yoghurt	
 <b>Pithod aur Mangodi ki Kadhi</b>	1140
Rajasthan's very own perennial favourite. Steamed duo of gram flour cakes and lentil dumplings simmered in thick buttermilk gravy tempered with asafoetida and cumin	
 <b>Aloo Katliyan</b>	1215
sliced potatoes tossed with chilies, asafoetida and curry leaves	
 <b>Dal Makhani</b>	1020
whole black lentils simmered overnight over charcoal with tomatoes and chilies, incorporating cream and butter	
 <b>Thikri ki Dal</b>	1010
mélange of split yellow lentils cooked in a traditional earthenware pot, tempered with ginger and chilies	
 <b>Machali Jaisamandi</b>	 1740
a tribute to the regions largest lake of Mewar:-Mild preparation of fish fillet napped in an aromatic gravy of fresh spear mint and coriander	
 <b>Paperwali Machali</b>	1740
fish fillet marinated with mustard, garlic and cracked pepper corns, sealed and cooked over charcoal	

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▣ **Padampuri Murgh** 1430  
chicken morsels cooked in a rich yoghurt and cashew nut gravy

▣ **Mathania Laal Murgh** 1430  
traditional delicacy of chicken cubes cooked with tomatoes and Jodhpur red chilies

▣ **Safed Mass** 1530  
traditional rajasthani boneless lamb cooked in mildly spiced curry prepared with boiled onions, yogurt & cashew nut.

▣ **Laal Mass** 1530  
traditional Rajasthani fiery lamb curry prepared with choicest of lamb cuts and Mathania red chilies

▣ **Nalli Gosht** 1770  
succulent shanks stewed with onions and ground spices

▣ **Bapla Bati** 1190

Bati as the legend says was a semi prepared bread that was buried in the sand with the location carefully marked during the war. If supply lines were cut off, Bati -by now fully baked in the heat of the sand were dug out, and eaten with clarified butter. It provided more than the required nourishment. Times have changed; chefs have devised easier, perhaps even better ways of making this un-leavened whole wheat bread. Served with a choice of millet, corn or whole wheat churma and lentils most essentially home made white butter

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## Tawe ki Roti

Bread Selection.....

☑ <b>Warqi Parantha</b>	275
griddle cooked bread with clarified butter	
☑ <b>Tikoni Missi Roti</b>	275
crisp gram flour bread flavoured with coriander and carom (two pieces per portion)	
☑ <b>Ulte Tawe ki Roti</b>	275
silken scarf bread cooked on an inverted griddle	
☑ <b>Phulka</b>	275
lightly puffed whole wheat bread (four pieces per portion)	
☑ <b>Peshawari Naan</b>	275
naan studded with cracked nuts and splashed with saffron	
☑ <b>Jalebi Parantha</b>	275
griddle fried flat bread flavoured with fennel	

## Basmati

Rice Selection.....

☑ <b>Jodhpuri Kabooli Pulao</b>	850
traditional preparation of long grain basmati rice with croutons, nuts and whole spices	
☑ <b>Dum Subz Biryani</b>	930
mélange of garden fresh vegetables sprinkled with fresh herbs and saffron, sealed in a pot and cooked on “dum”	
☑ <b>Hathoda Biryani</b>	1180
fragrant preparation of basmati rice, chicken morsels sealed in a pot with freshly pounded spices and mint, slow cooked over charcoal	
☑ <b>Kachi Yakhni Biryani</b>	1180
delectable amalgamation of basmati rice, choicest lamb cuts and aromatic spices, simmered in a clay pot	
☑ <b>Jeera Rice</b>	765
royal cumin perfumed basmati rice	
☑ <b>Steamed Rice</b>	470

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# Royal Palace Thali

Thali – the Indian equivalent of a degustation menu,  
offers much of the complete repertoire of Rajasthani specialities  
served on a gold platter

## Vegetarian

3850

### Tandoor aur Tawa

Appetizers from the grill.....

#### ☑ Tandoori Khumb

potato and nuts stuffed smoked wild mushroom kebabs conjured with aromatic spices cooked over live charcoal

#### ☑ Paneer Chapli Kebab

grated cottage cheese kebabs with aromatic spices

### Shorba

Aromatized broth

#### ☑ Badam ka Shorba

almond soup enhanced with fresh mint

### Choolhe se

From the wood fire.....

#### ☑ Paneer Tikka Hara Pyaaz

cottage cheese cooked in onion and tomato gravy with spring onions

#### ☑ Hara Dana Methi Bail Gatta Curry

soft gram flour and green fenugreek seed dumpling steeped in an aromatic gravy of yoghurt

#### ☑ Palak Mangodi ki Subzi

emerald spinach tossed with sun dried lentil dumplings

#### ☑ Sangri Dakh Khada Masala

a harmonious blend of distinct flavours with local runner beans and raisins cooked in pounded whole spices

#### ☑ Thikri ki Dal

yellow lentils cooked in a traditional earthenware pot tempered with ginger and chilies

#### ☑ Jeera Rice

cumin flavoured basmati rice

#### ☑ Bapla Bati

un-leavened whole wheat bread, served with choorma

### Halwai se.....

#### ☑ Kesaria Rasmalai

cottage cheese patty dipped in saffron flavoured milk

#### ☑ Malai Ghewar

fried honeycomb pastry topped with reduced pistachio flavoured milk

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## Royal Palace Thali

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offers much of the complete repertoire of Rajasthani specialities,  
served on a gold platter

### Non Vegetarian

4250

#### Tandoor aur Tawa

Appetizers from the grill.....

##### ☞ Murgh ke Boothe

chicken tikka marinated with sour gourd, brown onions and yoghurt

##### ☞ Gosht Dekchi ke Soole

picatta of lamb rubbed with marinade of kacchri, cloves, Mathania red chilies and yoghurt, smoked and slow braised in earthen pot

#### Shorba

Aromatized broth

##### ☞ Gosht aur Daliya ka Shorba

mildly spiced lamb and bulgur broth

#### Choolhe se

From the wood fire.....

##### ☞ Laal Mass

traditional Rajasthani fiery lamb curry prepared with choicest of lamb cuts and Mathania red chilies

##### ☞ Murgh Kesar Kastoori

Kesar Kastoori – a well renowned heritage liqueur with a fragile flavor of “Kesar” – is the potency of this chicken preparation. The sumptuous gravy with exotic spices makes it a mouth watering delight

##### ☞ Palak Mangodi ki Subzi

emerald spinach tossed with sun dried lentil dumplings

##### ☞ Sangri Dakh Khada Masala

a harmonious blend of distinct flavours with local runner beans and raisins cooked in pounded whole spices

##### ☞ Thikri ki Dal

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##### ☞ Jeera Rice

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## Halwai se.....

Dessert....

 <b>Malai Ghewar</b>	840
fried honeycomb pastry topped with reduced pistachio flavoured milk	
 <b>Jalebi – Rabdi</b>	840
fried spiral pastry served with chilled reduced milk	
 <b>Choice of Kulfi</b>	840
traditional Indian ice creams	
<b>Pista</b>	
pistachio flavoured home made ice-cream	
<b>Gulkand</b>	
rose petal preserve flavoured home made ice cream	
 <b>Khubani ka Halwa</b>	840
home made stewed apricot enhanced with green cardamom	
 <b>Badam ka Halwa</b>	840
grounded almond paste cooked with clarified butter and milk	
 <b>Kesari Kheer</b>	 840
creamy Indian rice pudding cooked with rice and milk, flavoured with cardamom ,nuts and saffron	
 <b>Kesaria Rasmalai</b>	 840
cottage cheese patty dipped in saffron flavoured milk	

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## TEAS

<b>Ayur</b>	275
a selection of nine herbs aimed at revitalizing the body	
<b>Tulsi</b>	275
this plant is known so much for its anti-toxic and immunity properties, that it is worshipped in the Hindu homes. Tulsi is an effective remedy for cold, cough and mild fever, can be had with few drops of milk and honey	
<b>Ginger and Saffron</b>	275
blend of Assam etc and orthodox broken with warming traits of ginger and saffron, preferred during winters	
<b>Ginger Organic</b>	275
aromatic black tea with warming and stimulating traits of ginger, helps to increase appetite. recommended plain or with a few drops of honey	
<b>Organic Cinnamon and Cardamom</b>	275
a careful blend of cinnamon and cardamom which relaxes the mind, helps in stimulating digestion and relieving flatulence	
<b>Vale of Kashmir</b>	275
a selection of aromatic herbs and nuts which improve the digestive system of the human body	
<b>Van Gulab</b>	275
a collection of exotic flowers having a sweet wood flavour and a heady fragrance of wild roses	

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