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 Ghevar. 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
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%

Tandoor aur Tawa
Appetizers from the grill.....

- **Sarson ke Phool**
  - golden glazed broccoli florets baked in mustard and herb enriched yoghurt marinade
  - Rs 1180

- **Kacchri Bhutta**
  - crispy baby corn tossed with “kacchri”, a tenderizer from the cucumber family and a myriad of ground aromatic spices
  - Rs 900

- **Kurkuri Bhindi**
  - crispy fried okra
  - Rs 810

- **Tandoori Khumb**
  - smoked wild mushroom kebabs stuffed with shredded mushroom and cheese, conjured with aromatic spices cooked over live charcoal
  - Rs 1210

- **Paneer ke Soole**
  - from the Rajwaras of Mewar - cottage cheese marinated with Rajasthani sula spices, cloves, red chilies and yoghurt, smoked and roasted in tandoor
  - Rs 1220

- **Sarson Jhinga**
  - prawns steeped in a marinade of crushed mustard seeds with a hint of fresh coriander, smoked and glazed golden
  - Rs 1740

- **Galawat ke Kebab**
  - mouth melting lamb kebabs conjured with aromatic and digestive spices with a hint of vetiver and cardamom
  - Rs 1410

- **Tandoori Chicken**
  - king of all kebabs - chicken marinated in chili paste, basted with garlic and roasted in tandoor
  - Rs 1360

- **Murgh Thandai Kebab**
  - chicken drumsticks filled with chicken mince, marinated overnight with cardamom and saffron char grilled in tandoor
  - Rs 1360

- **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
  - Rs 1410

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**Shorba**
Aromatized broth

- **Badam ka Shorba**
  - almond soup enhanced with fresh mint
  - Rs 695

- **Tamatar aur Dhaniya ka Shorba**
  - fresh coriander scented spiced tomato broth
  - Rs 695

- **Gosht aur Daliya ka Shorba**
  - mildly spiced lamb and bulgur broth
  - Rs 765
<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Choolhe se</strong></td>
<td></td>
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<tr>
<td>From the wood fire.................................</td>
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<tr>
<td>Safri Gucci, Khumb aur Matar</td>
<td>1300</td>
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<tr>
<td>Wood smoked Kashmir morels, button mushrooms and green peas imbued in a rich gravy of cashew nut with a hint of saffron</td>
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<tr>
<td>Paneer Tikka Butter Masala</td>
<td>1240</td>
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<tr>
<td>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</td>
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<tr>
<td>Hara Dana Methi Bail Gatta Curry</td>
<td>1120</td>
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<tr>
<td>Soft gram flour and green fenugreek seed dumpling steeped in an aromatic gravy of yoghurt</td>
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<tr>
<td>Palak Chilgoza</td>
<td>1220</td>
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<tr>
<td>Emerald spinach and pine nuts redolent with fresh herbs and garlic</td>
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<tr>
<td>Sangri Dakh Khada Masala</td>
<td>1100</td>
</tr>
<tr>
<td>A harmonious blend of distinct flavours with local runner beans and raisins cooked in pounded whole spices</td>
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<tr>
<td>Chakki ki Subzi</td>
<td>1080</td>
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<tr>
<td>Gluten dumplings steeped in a rich gravy of fried onion paste, condensed milk and yoghurt</td>
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<tr>
<td>Pithod aur Mangodi ki Kadhi</td>
<td>1140</td>
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<tr>
<td>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</td>
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<tr>
<td>Aloo Katliyan</td>
<td>1215</td>
</tr>
<tr>
<td>Sliced potatoes tossed with chilies, asafoetida and curry leaves</td>
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<tr>
<td>Dal Makhani</td>
<td>1020</td>
</tr>
<tr>
<td>Whole black lentils simmered overnight over charcoal with tomatoes and chilies, incorporating cream and butter</td>
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<tr>
<td>Thikri ki Dal</td>
<td>1010</td>
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<tr>
<td>Mélange of split yellow lentils cooked in a traditional earthenware pot, tempered with ginger and chilies</td>
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<tr>
<td>Machali Jaisamandi</td>
<td>1740</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td>Paperwali Machali</td>
<td>1740</td>
</tr>
<tr>
<td>Fish fillet marinated with mustard, garlic and cracked pepper corns, sealed and cooked over charcoal</td>
<td></td>
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</tbody>
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**Padampuri Murgh**  
chicken morsels cooked in a rich yoghurt and cashew nut gravy  

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

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

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

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

**Bapla Bati**  
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.
Tawe ki Roti
Bread Selection................

 hü Warqi Parantha 275
griddle cooked bread with clarified butter

 hü Tikoni Missi Roti 275
crisp gram flour bread flavoured with coriander and carom
(two pieces per portion)

 hü Ulte Tawe ki Roti 275
silken scarf bread cooked on an inverted griddle

 hü Phulka 275
lightly puffed whole wheat bread
(four pieces per portion)

 hü Peshawari Naan 275
naan studded with cracked nuts and splashed with saffron

 hü Jalebi Parantha 275
gridle fried flat bread flavoured with fennel

Basmati
Rice Selection...........

 hü Jodhpuri Kabooli Pulao 850
traditional preparation of long grain basmati rice with croutons, nuts and whole spices

 hü Dum Subz Biryani 930
mélange of garden fresh vegetables sprinkled with fresh herbs and saffron, sealed in a pot and cooked on “dum”

 hü Hathoda Biryani 1180
fragrant preparation of basmati rice, chicken morsels sealed in a pot with freshly pounded spices and mint, slow cooked over charcoal

 hü Kachi Yakhni Biryani 1180
delectable amalgamation of basmati rice, choicest lamb cuts and aromatic spices, simmered in a clay pot

 hü Jeera Rice 765
royal cumin perfumed basmati rice

 hü Steamed Rice 470
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

Tandoor aur Tawa
Appetizers from the grill…..

■ Tandoori Khumb
potato and nuts stuffed smoked wild mushroom kebabs conjugured 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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Non Vegetarian

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

Jeera Rice
cumin flavoured basmati rice

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Halwai se.........
Dessert....

- **Malai Ghevar**
  fried honeycomb pastry topped with reduced pistachio flavoured milk

- **Jalebi – Rabdi**
  fried spiral pastry served with chilled reduced milk

- **Choice of Kulfi**
  traditional Indian ice creams

- **Pista**
  pistachio flavoured home made ice-cream

- **Gulkand**
  rose petal preserve flavoured home made ice cream

- **Khubani ka Halwa**
  home made stewed apricot enhanced with green cardamom

- **Badam ka Halwa**
  grounded almond paste cooked with clarified butter and milk

- **Kesari Kheer**
  creamy Indian rice pudding cooked with rice and milk, flavoured with cardamom, nuts and saffron

- **Kesarai Rasmalai**
  cottage cheese patty dipped in saffron flavoured milk

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TEAS

Ayur 275
a selection of nine herbs aimed at revitalizing the body

Tulsi 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

Ginger and Saffron 275
blend of Assam ctc and orthodox broken with warming traits of ginger and saffron, preferred during winters

Ginger Organic 275
aromatic black tea with warming and stimulating traits of ginger, helps to increase appetite. recommended plain or with a few drops of honey

Organic Cinnamon and Cardamom 275
a careful blend of cinnamon and cardamom which relaxes the mind, helps in stimulating digestion and relieving flatulence

Vale of Kashmir 275
a selection of aromatic herbs and nuts which improve the digestive system of the human body

Van Gulab 275
a collection of exotic flowers having a sweet wood flavour and a heady fragrance of wild roses

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