

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 @ INR 6850 plus taxes

Chef's Degustation Four Course Menu @ INR 7800 plus taxes

Appetizers

■ ***Eggplant, zucchini and smoked cheese rollatini***

Sundried tomato pesto, plum sauce, celery

■ ***Truffled burata and slow roasted tomato***

Arugula lettuce, basil pesto, pine nuts and tamarind pearl

■ ***Roasted cauliflower crème***

Pecorino panna cotta, crispy cauliflower tempura, truffle granola

■ ***Mushroom and thyme canelé***

Baby rocket lettuce, truffle foam, cherry tomato confit

■ ***Goat cheese and pine nut stuffed Zucchini flowers***

Raisin & honey puree, charred tomato sauce

■ ***Oven roasted root vegetable and parmesan crisp***

▲ ***Sundried pesto marinated tiger prawns***

Avocado corn salsa, orange fennel, caper raisin emulsion

▲ ***Warm duck pastrami***

Arugula, date puree, orange segment, radicchio marmalade, pickle artichoke

▲ ***Balik Salmon and fig salad***

Roasted asparagus, sour cream, lemon gel, quail egg

▲ ***Chicken liver crème brulee***

Onion jam, Focaccia crotones, pista, basil oil, micro greens

Soup

- ***Cream of Roasted zucchini and fennel soup***
- ▲ ***Clear essence of chicken soup with chicken confit quenelles***

Onion reggiano soup, choice of

- ***Kashmiri morels and reggiano oil***
- ▲ ***Butter poached lobster***
- ***Jaipur pencil green pea and mint soup, buttermilk foam***

Mains

- ***Palace made potato gnocchi***
Cherry tomato, vegetable paysanne, Himalayan black truffle and toasted pine nuts
- ***Trio color roasted pumpkin and goat cheese tortellini***
Butter sage sauce, toasted pumpkin seeds, herb oil
- ▲ ***Roasted crispy Pork belly***
Broil cabbage, celeriac mint puree, ginger sauce
- ▲ ***Sous vide chicken breast, stuffed with a Kadak nath chicken mousse***
Garlic potato, Roasted cauliflower and chicken demi glaze sauce
- ▲ ***Red snapper, bouillabaisse and carrot***
Bouillabaisse hollandaise, carrot cream, confied carrot
- ▲ ***Braised local lamb shank***
Goat cheese polenta, herb salsa Verde, confit pearl onion, morel, glazed vegetables
- ▲ ***Fish paupiette***
Spinach, cherry tomato, glaze vegetables, herb cous cous, remoulade sauce
- ▲ ***Squid ink fettuccini with lobster Ragù***
Truffle foam, lobster butter, parmesan cheese
- ▲ ***Pan roasted Kasundi mustard and citrus chicken***
Avocado mascarpone, crispy rice coated purple potato cake

Desserts

■ **Apple and candid pecan nuts crostata**
Homemade pistachio ice cream

▲ **Strawberry, fruit Pavlova**
Vanilla Chantilly cream and raspberry sauce

▲ **Carrot confit and pumpkin pie**

▲ **Cranberry Matcha Cakelet**

■ 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 26%

Amuse bouche

Baked ravioli puffs with red pepper coulis

Local partners

Gayatri farms

Garden green farms