PILLARS

07:30 AM TO 10:30 AM
19:30 PM TO 22:30 PM
PILLARS

Set in a lovely colonnaded veranda, this alfresco restaurant offers spectacular views of the city, Baradari lawns and the imposing Mehrangarh Fort. The breakfast experience is enhanced by the soothing notes of traditional music, the distant chirping of birds wafting through the crisp morning air and the surreal sight of the majestic peacocks strutting across the lawns.

Witness magnificent sunsets in all their colourful glory from the shadows of the Pillars. The starry night sky and the evening lights of the Palace and the Blue City work in tandem to create a mesmerising ambience for an unforgettable fine dining experience curated with affection by our culinary craftsmen.
As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

DEGUSTATION MENU

Degustation, a term coined by the French for a tasting menu is a culinary concept that focuses on the gustatory system by savouring the food with all the senses. The menu offers small sampling portions of chef’s signature European dishes with unique creations and pairings.

The contemporary European-cuisine menu presents a gastronomic diversity for the palate, best appreciated over a leisurely dining experience amidst sophisticated and elegant surroundings. It is truly a canvas of tastes from across the world with signature dishes like Alba Truffle, Muscovy Duck, Maryland Crab Cake and Canadian Scallops, each presented innovatively with generous use of the choicest home grown organic herbs and spices.
<table>
<thead>
<tr>
<th>Cuisine</th>
<th>ID</th>
<th>Description</th>
<th>Calories</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Vegetarian</td>
<td>6950</td>
<td>PAPRIKA GOAT CHEESE</td>
<td>29 kcal</td>
<td>40 gms</td>
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<tr>
<td></td>
<td></td>
<td>MORELS SOUP</td>
<td>163 kcal</td>
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<td></td>
<td></td>
<td>ASPARAGUS SPEARS</td>
<td>33 kcal</td>
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<tr>
<td></td>
<td></td>
<td>OR PANKO HALLOUMI</td>
<td>133 kcal</td>
<td>80 gms</td>
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<tr>
<td></td>
<td></td>
<td>MANGO MINT SORBET</td>
<td>292 kcal</td>
<td>55 gms</td>
</tr>
<tr>
<td></td>
<td></td>
<td>WILD BLACK RICE RISOTTO</td>
<td>315 kcal</td>
<td>180 gms</td>
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<tr>
<td></td>
<td></td>
<td>OR TAGLIOLINI PORCINI</td>
<td>190 kcal</td>
<td>180 gms</td>
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<tr>
<td></td>
<td></td>
<td>VALRHONA CHOCOLATE</td>
<td>364 kcal</td>
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<td></td>
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<td>OR PANNA COTTA</td>
<td>487 kcal</td>
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<td>CAPPUCINO TIRAMISU CUP</td>
<td>421 kcal</td>
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</table>

Kindly inform us if you are allergic to any food ingredients

Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality

List of Allergens:
- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
- Celery
- Sulphites

All prices are in Indian Rupees. Government taxes as applicable.
NON VEGETARIAN | 6950

PAPRIKA GOAT CHEESE
40 gms | 29 kcal | balsamic pearls

MORELS SOUP
110 ml | 163 kcal | mascarpone and chanterelle crisps

CANADIAN SCALLOPS
60 gms | 105 kcal | basil oil

OR
MARYLAND CRAB CAKE
60 gms | 76 kcal | Pommery beurre blanc

OR
CHILEAN SEABASS
90 gms | 233 kcal | Meyer lemon and braised cherry tomato

MANGO MINT SORBET
55 gms | 292 kcal | mint infusion

BUFFALO MOZZARELLA
90 gms | 170 kcal | cheese filled chicken and garlic confit

OR
MUSCOVY DUCK
85 gms | 189 kcal | couscous and raspberry gastrique

OR
NEW ZEALAND LAMB CHOPS
90 gms | 243 kcal | garlic mash, shallots and pan jus

VALRHONA CHOCOLATE
150 gms | 364 kcal | citron mousseline tart and pistachio orange cream

OR
CRÈME BRÛLÉE
135 gms | 373 kcal | baked creme pudding and cherry coulis

CAPPUCCINO TIRAMISU CUP
80 gms | 421 kcal

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APPETIZERS

PALACE MESCLUN SALAD
180 gms | 595 kcal | parmesan, sun dried tomatoes, caramelized walnuts, balsamic and garlic baguette

QUINOA GRANNY SMITH
195 gms | 708 kcal | green apple, quinoa, jalapeno and arugula

MEZZE PLATTER
185 gms | 1676 kcal
HUMMUS | chickpea, tahina, lemon and extra virgin olive oil

BABA GANOUSSH | smoked aubergine, onion, tomato and pomegranate molasses

MUHAMMARA | red pepper paste, walnut and pistachio

LABNEH | greek yogurt, mint and extra virgin olive oil

FALAFEL | crunchy chickpea dumpling

OLIVE, LAVASH AND PITA BREADS

BRUSCHETTA
195 gms | 696 kcal | tomato basil, green olive tapenade, feta and bell pepper

INSALATA CAPRESE
180 gms | 222 kcal | plum tomatoes, bocconcini, pesto and balsamic

PALACE CESAR
iceberg, parmesan shards

PARMA HAM AND MELON
190 gms | 711 kcal | cheese grissini

CANADIAN SCALLOPS
180 gms | 539 kcal | creamy bacon and baby spinach

AVOCADO AND NORWEGIAN SALMON
180 gms | 399 kcal | caper berry, goat cheese and melba toast

CHARCUTERIE BOARD
180 gms | 740 kcal | assortment of international cured pork meats, cheese olives and gherkins

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Milk ☑️ Nuts ☑️ Gluten ☑️ Mustard ☑️ Molluscs ☑️ Eggs ☑️ Fish ☑️ Lupin ☑️ Soya ☑️ Peanuts ☑️
Crustaceans ☑️ Sesame ☑️ Celery ☑️ Sulphites ☑️

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SOUP

- **TOMATO SOUP**
  - 240 ml | 101 kcal | basil and red pepper
  - [Vegetarian]

- **MULLIGATAWNY**
  - 240 ml | 111 kcal | 18th century classical lentil soup
  - [Vegetarian]

- **WILD MUSHROOM CAPPUCINO**
  - 240 ml | 514 kcal | porcini dust and truffle oil
  - [Non-Vegetarian]

- **CHICKEN PARMESAN**
  - 240 ml | 449 kcal | chicken clear soup and quenelles
  - [Non-Vegetarian]

- **SPANISH LAMB BROTH**
  - 240 ml | 395 kcal | saffron infused
  - [Locally sourced / regional speciality
  - [Palace Speciality]

PASTA AND RISOTTO

- **RIGATONI A’LA PRINCESS**
  - 280 gms | 607 kcal | garlic, cherry tomatoes, basil and pinenuts
  - [Vegetarian]

- **WHOLE WHEAT FUSILLI**
  - 280 gms | 873 kcal | mushroom ragout
  - [Non-Vegetarian]

- **SPAGHETTI BURRATA**
  - 270 gms | 1046 kcal | plum tomatoes and olives
  - [Non-Vegetarian]

- **TRUFFLE RISOTTO**
  - 340 gms | 1110 kcal | black truffle and parmesan
  - [Non-Vegetarian]

- **BLACK RICE RISOTTO**
  - 340 gms | 1136 kcal | shiitake, porcini and button mushrooms
  - [Non-Vegetarian]

- **TRUFFLE FETTUCINI**
  - 280 gms | 337 kcal | peperoncino
  - [Non-Vegetarian]

- **BUTTERNUT SQUASH RAVIOLI**
  - 240 gms | 818 kcal | aglio e olio
  - [Non-Vegetarian]

- **SEAFOOD ORZO**
  - 360 gms | 734 kcal | orzo pasta, cognac infused scallops, fish and shrimps
  - [Non-Vegetarian]

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- [Vegetarian]
- [Non-Vegetarian]
- [Locally sourced / regional speciality]
- [Palace Speciality]

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LEMON TAGLIOLINI
320 gms | 595 kcal | lamb ragout

CHICKEN RISOTTO
340 gms | 1166 kcal | smoked chicken and parmesan

MAIN COURSE

QUINOA FILLED PORTABELLO
270 gms | 589 kcal | caramelized leek and creamy paprika

RAS EL HANOUT HALLOUMI
265 gms | 757 kcal | edamame mash and romesco sauce

MÉLANGE OF ASPARAGUS
260 gms | 343 kcal | saffron creamy polenta and cheese fondue

CHILEAN SEABASS
340 gms | 880 kcal | potato, garlic pokchoy and citrus thyme confit

PINK SALMON
340 gms | 944 kcal | truffle potato mash and salmon roe

KING PRAWNS
340 gms | 720 kcal | broccoli and butternut squash

CORN-FED CHICKEN
340 gms | 912 kcal | edamame mash and honey mustard

MUSCOVY DUCK
320 gms | 621 kcal | olive tapenade, couscous and maraschino cherry relish

MOROCCAN LAMB RACK
360 gms | 950 kcal | potato mash and onion jus

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PAN ASIAN

APPETIZERS

- COLD VIETNAMESE ROLLS 1350
  180 gms | 334 kcal | rice paper wrap, vegetable and peanut sauce

- PRAWN TEMPURA 1900
  240 gms | 715 kcal | beer batter fried king prawns and soy sauce

SOUPS

- MANCHOW SOUP 900
  240 ml | 304 kcal | vegetable and crisp noodle

- ASIAN CRABMEAT SOUP 975
  240 ml | 380 kcal | ginger and soya

MAIN COURSE

- VEGETABLE THAI GREEN CURRY 1750
  490 gms | 1018 kcal | steamed rice

- STIR FRIED VEGETABLES 1450
  310 gms | 327 kcal | garlic and light soya

- PALACE CHILLI CHICKEN 1950
  320 gms | 653 kcal | bell pepper, onion and whole red chilli

- CHICKEN THAI RED CURRY 1950
  495 gms | 1251 kcal | steamed rice

NOODLES

- 360 gms | 575 kcal | vegetable 1050

- 360 gms | 729 kcal | chicken 1075

- 360 gms | 567 kcal | prawn 1150

RICE

- 360 gms | 425 kcal | ginger capsicum 1050

- 360 gms | 452 kcal | chicken 1075

- 360 gms | 445 kcal | prawn 1150

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Crustaceans ☑️ Sesame ☑️ Celery ☑️ Sulphites ☑️

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PALACE DESSERT COLLECTION

- **WARM WALNUT BROWNIE** 1050
  145 gms | 1736 kcal | vanilla ice cream, chocolate sauce and pistachio tuile

- **CHOCOLATE AND HAZELNUT PARFAIT (SUGAR FREE)** 1050
  132 gms | 242 kcal | layered chocolate and hazelnut cream

- **FRESH CUT FRUITS** 975
  350 gms | 306 kcal | seasonal fruits

- **RASPBERRY PHILADELPHIA CAKE** 1050
  140 gms | 600 kcal | baked cheese cake, crème anglaise and berry ice cream

- **TIRAMISU** 1050
  130 gms | 526 kcal | mascarpone sabayon, coffee liqueur and savoiardi biscotti

- **CRÈME CARAMEL** 1050
  160 gms | 426 kcal | baked custard and kaffir lime infused

- **CHOCOLATE MUDPIE** 1050
  170 gms | 1563 kcal | banana caramel ice cream

- **PALACE CHOCOLATE DEGUSTATION SAMPLER** 1150
  210 gms | 1452 kcal | apricot jam bitter torte
Java chocolate parfait, popcorn praline
white chocolate cannoli
Madagascar chocolate hazelnut ice cream

- **SPANISH SAFFRON BRÛLÉE** 1050
  160 gms | 371 kcal | berry compote and pista biscotti

- **LEMON CURD TART** 1050
  135 gms | 809 kcal | lemon basil sorbet

- **HOME CHURNELED SORBET** 975
  110 gms | 305 kcal | chaat spiced watermelon
  110 gms | 569 kcal | lychee gari
  110 gms | 585 kcal | mango mint

- **HOMEMADE ICE CREAMS** 975
  120 gms | 624 kcal | coffee bailey’s
  120 gms | 648 kcal | mango thyme
  120 gms | 607 kcal | berry ice cream
  120 gms | 344 kcal | yogurt ice cream
  120 gms | 718 kcal | belgium chocolate and almond praline

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**SELECTION OF BEVERAGE**

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Above tea choices do not include value of added milk and sugar
## COFFEE SELECTION

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