



## **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.

 **VEGETARIAN | 6950**

**PAPRIKA GOAT CHEESE**

40 gms | 29 kcal | balsamic pearls



**MORELS SOUP**

110 ml | 163 kcal | mascarpone and chanterelle crisps



**ASPARAGUS SPEARS**

80 gms | 33 kcal | emmental cheese



OR

**PANKO HALLOUMI**

80 gms | 133 kcal | mint infused yogurt and quinoa



**MANGO MINT SORBET**

55 gms | 292 kcal | mint infusion



**WILD BLACK RICE RISOTTO**

180 gms | 315 kcal | edamame and Jerusalem artichoke



OR

**TAGLIOLINI PORCINI**

180 gms | 190 kcal | truffle pesto



**VALRHONA CHOCOLATE**

150 gms | 364 kcal | citron mouseline tart and pistachio orange cream



OR

**PANNA COTTA**

160 gms | 487 kcal | saffron infused







**CAPPUCCINO TIRAMISU CUP**

80 gms | 421 kcal



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 

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 **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**

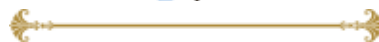
150 gms | 364 kcal | citron mousseline tart and pistachio orange cream



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** **1350**  
**180 gms | 595 kcal** | parmesan, sun dried tomatoes, caramelized walnuts, balsamic and garlic baguette  
🥛🍅🥜🌿
- **QUINOA GRANNY SMITH** **1350**  
**195 gms | 708 kcal** | green apple, quinoa, jalapeno and arugula  
🥛🍏🌿
- **MEZZE PLATTER** **1400**  
**185 gms | 1676 kcal**  
**HUMMUS** | chickpea, tahina, lemon and extra virgin olive oil  
🥛  
**BABA GANOUSH** | 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** **1350**  
**195 gms | 696 kcal** | tomato basil, green olive tapenade, feta and bell pepper  
🥛🥜
- **INSALATA CAPRESE** **1350**  
**180 gms | 222 kcal** | plum tomatoes, bocconcini, pesto and balsamic  
🥛🍅
- 🌱 **PALACE CAESAR** **1350**  
 iceberg, parmesan shards  
■ **190 gms | 337 kcal** | vegetable | 🥛🥜🌿  
▲ **190 gms | 219 kcal** | smoked chicken | 🥛🥜🌿  
▲ **190 gms | 621 kcal** | bacon and anchovies | 🥛🥜🌿🍷🐟
- ▲ **PARMA HAM AND MELON** **1900**  
**190 gms | 711 kcal** | cheese grissini  
🥛🥜
- ▲ **CANADIAN SCALLOPS** **1900**  
**180 gms | 539 kcal** | creamy bacon and baby spinach  
🥛🐚🌿🧪🥜
- ▲ 🌱 **AVOCADO AND NORWEGIAN SALMON** **1900**  
**180 gms | 399 kcal** | caper berry, goat cheese and melba toast  
🥛🥜🐟
- ▲ **CHARCUTERIE BOARD** **1900**  
**180 gms | 740 kcal** | assortment of international cured pork meats, cheese olives and gherkins  
🥛🍅🌿

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 Crustaceans 🦀 Sesame 🌿 Celery 🌿 Sulphites 🧪

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## SOUP

 	<b>TOMATO SOUP</b> 240 ml   101 kcal   basil and red pepper	<b>900</b>
 	<b>MULLIGATAWNY</b> 240 ml   111 kcal   18 <sup>th</sup> century classical lentil soup	<b>900</b>
 	<b>WILD MUSHROOM CAPPUCINO</b> 240 ml   514 kcal   porcini dust and truffle oil   	<b>900</b>
	<b>CHICKEN PARMESAN</b> 240 ml   449 kcal   chicken clear soup and quenelles    	<b>950</b>
	<b>SPANISH LAMB BROTH</b> 240 ml   395 kcal   saffron infused  	<b>975</b>















## PASTA AND RISOTTO

 	<b>RIGATONI A'LA PRINCESS</b> 280 gms   607 kcal   garlic, cherry tomatoes, basil and pinenuts    	<b>1650</b>
	<b>WHOLE WHEAT FUSILLI</b> 280 gms   873 kcal   mushroom ragout    	<b>1650</b>
	<b>SPAGHETTI BURRATA</b> 270 gms   1046 kcal   plum tomatoes and olives   	<b>1650</b>
	<b>TRUFFLE RISOTTO</b> 340 gms   1110 kcal   black truffle and parmesan   	<b>1850</b>
 	<b>BLACK RICE RISOTTO</b> 340 gms   1136 kcal   shiitake, porcini and button mushrooms   	<b>1850</b>
 	<b>TRUFFLE FETTUCINI</b> 280 gms   337 kcal   peperoncino     	<b>1950</b>
	<b>BUTTERNUT SQUASH RAVIOLI</b> 240 gms   818 kcal   aglio e olio      	<b>1650</b>
	<b>SEAFOOD ORZO</b> 360 gms   734 kcal   orzo pasta, cognac infused scallops, fish and shrimps       	<b>1950</b>











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

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 	<b>LEMON TAGLIOLINI</b> 320 gms   595 kcal   lamb ragout    	<b>1950</b>
	<b>CHICKEN RISOTTO</b> 340 gms   1166 kcal   smoked chicken and parmesan   	<b>1800</b>













## MAIN COURSE

 	<b>QUINOA FILLED PORTABELLO</b> 270 gms   589 kcal   caramelized leek and creamy paprika  	<b>1850</b>
	<b>RAS EL HANOUT HALLOUMI</b> 265 gms   757 kcal   edamame mash and romesco sauce  	<b>1850</b>
 	<b>MÉLANGE OF ASPARAGUS</b> 260 gms   343 kcal   saffron creamy polenta and cheese fondue  	<b>1850</b>
 	<b>CHILEAN SEABASS</b> 340 gms   880 kcal   potato, garlic pokchoy and citrus thyme confit    	<b>3150</b>
	<b>PINK SALMON</b> 340 gms   944 kcal   truffle potato mash and salmon roe    	<b>3150</b>
	<b>KING PRAWNS</b> 340 gms   720 kcal   broccoli and butternut squash    	<b>3150</b>
 	<b>CORN-FED CHICKEN</b> 340 gms   912 kcal   edamame mash and honey mustard   	<b>2150</b>
	<b>MUSCOVY DUCK</b> 320 gms   621 kcal   olive tapenade, couscous and maraschino cherry relish    	<b>3150</b>
	<b>MOROCCON LAMB RACK</b> 360 gms   950 kcal   potato mash and onion jus   	<b>3150</b>

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# PAN ASIAN

## APPERIZERS

- 🟢 **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  
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## SOUPS

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










# PALACE DESSERT COLLECTION

	<b>WARM WALNUT BROWNIE</b>	<b>1050</b>
	145 gms   1736 kcal   vanilla ice cream, chocolate sauce and pistachio tuile 	
	<b>CHOCOLATE AND HAZELNUT PARFAIT (SUGAR FREE)</b>	<b>1050</b>
	132 gms   242 kcal   layered chocolate and hazelnut cream 	
	<b>FRESH CUT FRUITS</b>	<b>975</b>
	350 gms   306 kcal   seasonal fruits	
	<b>RASPBERRY PHILADELPHIA CAKE</b>	<b>1050</b>
	140 gms   600 kcal   baked cheese cake, crème anglaise and berry ice cream 	
	<b>TIRAMISU</b>	<b>1050</b>
	130 gms   526 kcal   mascarpone sabayon, coffee liqueur and savoiardi biscotti 	
	<b>CRÈME CARAMEL</b>	<b>1050</b>
	160 gms   426 kcal   baked custard and kaffir lime infused 	
	<b>CHOCOLATE MUDPIE</b>	<b>1050</b>
	170 gms   1563 kcal   banana caramel ice cream 	
	<b>PALACE CHOCOLATE DEGUSTATION SAMPLER</b>	<b>1150</b>
	210 gms   1452 kcal   apricot jam bitter torte    Java chocolate parfait, popcorn praline    white chocolate cannoli    Madagascar chocolate hazelnut ice cream   	
	<b>SPANISH SAFFRON BRÛLÉE</b>	<b>1050</b>
	160 gms   371 kcal   berry compote and pista biscotti 	
	<b>LEMON CURD TART</b>	<b>1050</b>
	135 gms   809 kcal   lemon basil sorbet 	
	<b>HOME CHURNED SORBET</b>	<b>975</b>
	110 gms   305 kcal   chaat spiced watermelon 110 gms   569 kcal   lychee gari 110 gms   585 kcal   mango mint	
	<b>HOMEMADE ICE CREAMS</b>	<b>975</b>
	 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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