PILLARS
07:30 AM to 10:30 AM
19:30 PM to 22:30 PM
Set in lovely colonnaded veranda, this alfresco restaurant offers spectacular views of city, the baradari lawns and the magnificent Mehrangarh Fort. Breakfast is accompanied by the melodic instrumental music and chirruping of native birds and one can usually gaze out beyond the pillars and witness peacocks strutting across the lawns in the crisp morning air.

Restaurant offers a perfect setting of leisurely drinks and snacks enjoying sunset.

The menu offers a wide selection of European, Mediterranean, Asian cuisine and a perfect place for palace high tea.
APPETIZERS

PALACE GREENS WITH PARMESAN 1200
- micro greens, mesclun, sun dried tomatoes,
  caramelized walnuts, balsamic and pesto baguette

TRIO OF HUMMUS 1200
- Classical – chickpea, tahini, lemon, salt, extra virgin olive oil
- Beirut – onions, tomatoes, parsley, chickpea purée
- Truffle – hummus with truffle oil

MEZZE’S 1200
- Moutabel – smoked aubergine, tahini, lemon, salt, labneh
- Muhammara – red pepper paste, walnut, pistachio
- Falafel – crunchy chickpea dumpling
- Hummus – chickpea purée, tahini, lemon, salt, extra virgin olive oil

BRUSCHETTA 1200
- classical baguette topped with garlic tomato salsa
  bocconcini green olives tapenade
  goat cheese and pesto

PALACE CAESAR SALAD 1200
- crisp iceberg, parmesan shards
- with vegetable
- chicken
- traditional with bacon and anchovies
- herbed grilled shrimps

INSALATA CAPRESE 1200
- vine ripe plum tomatoes, bocconcini, pesto and balsamic
QUINTESSENTIAL PRAWN COCKTAIL 1600
young prawns in cocktail sauce, bed of mesclun, cornichon, boiled and sliced free range egg

SOUP

- ROASTED VILLAGE TOMATO 800
  flavored with basil and beetroot

- MINESTRONE 800
  orecchiette pasta, vegetables, garlic bread

- WILD MUSHROOM CAPPUCINO 800
  with thyme and truffle oil

- CHICKEN CONSOMMÉ 800
  clear bouillon, garlic baguette

PASTA AND RISOTTO

- HOMEMADE GNOCCHI 1500
  bed of wild mushroom and rosée sauce

- PENNE A’LA PRINCESS 1500
  garlic, blanched tomatoes, basil, pinenuts

- FUSILLI WITH HERB MUSHROOM RAGOUT 1500
  with porcini mushroom liquor

- SPAGHETTI AGLIO E OLIO 1500
  tossed with garlic, pepperoncini, extra virgin olive oil
WILD MUSHROOM RISOTTO  1500
arborio rice, shitake, porcini, button mushrooms, truffle oil, parmesan crisp

FETTUCCINE CON GAMBERI  1800
prawns and tomato basil sauce

SMOKED CHICKEN RISOTTO  1700
mélange of arborio rice, smoked chicken, parmesan crisp

PASTA AND RISOTTO

CHERMOULA TOFU STEAK  1500
bed of Molino di borgio wild black rice, bell pepper, beans and onion stew

CHARGRILLED VEGETABLES  1500
medley of seasonal vegetables bocconcini, laced with balsamic

GRILLED FISH  1800
oven roast potatoes and mushroom, lemon butter parsley, basil oil

GLAZED HONEY MUSTARD CHICKEN  1700
saffron risotto, homemade pickled mustard jus

BRAISED LAMB OSSOBUCO  2500
gremolata dusted shanks of lamb, roasted rosemary skin potato
ASIAN

○ CHILLI GARLIC NOODLES  1200
  whole wheat noodles tossed with chili and garlic

≈ GINGER CAPSICUM FRIED RICE  1200
  wok tossed rice with ginger and capsicum

○ STIR FRIED VEGETABLES  1200
  medley of seasonal vegetables tossed in ginger soya

○ SILKEN TOFU AND PORCINI MANCHURIAN  1400
  in soya garlic sauce

○ SCHEWAN CHILI POTATO  1200
  skinned potato wedges tossed dry with red chilies

≈ A CHILI BASIL FISH  1400
  sliced bhetki fish, onion tossed with fresh chilies and basil

A KUNG PAO CHICKEN  1500
  chicken in chili and tomato sauce with cashewnut

A CHICKEN HAKKA NOODLES  1500
  whole wheat noodles tossed with chicken and vegetables

A CHICKEN AND EGG FRIED RICE  1500
  wok tossed rice with chicken and egg
PALACE DESSERT COLLECTION

★ BLUEBERRY CHEESE CAKE 900
slow baked cheese cake, berry berry ice cream

★ TIRAMISU 900
mascarpone sabayon, coffee liqueur, savoiardi biscotti

★ CRÈME CARAMEL 900
baked custard, scented with kaffir lime

★ WARM WALNUT BROWNIE 900
sticky brownie, vanilla ice cream, chocolate sauce, pistachio wafer

★ ORANGE RIND CRÈME BRÛLÉE 900
berry compote, candid orange peel, mascarpone

★ SELECTION OF ICE CREAMS 900

  cappuccino bailey’s
  berry-berry cheese cake
  alphonso mango and thyme
  crunchy macadamia chocolate

★ FRESH CUT FRUITS 900
exotic seasonal sliced fruits

★ LEMON CURD TART 900
red velvet crumbs, mascarpone quenelles

As per FSSAI guidelines common food allergens are crustaceans, eggs, fish, soybean, milk, peanuts, tree nuts, sulphites, gluten, sesame seed, celery, mustard, lupin, molluscs. Please, inform our associates for allergies. All prices are in Indian rupees exclusive of taxes, inclusive of service and facility charges.
TEA SELECTION

Taj blend
Darjeeling
Assam
English breakfast
Lapsang souchong
Keemun
Oolong
Jasmine
Egyptian chamomile
Permanent
Nilgiri

COFFEE SELECTION

Americano
Espresso
Cappuccino
Café latte

SELECTION OF BEVERAGE

Smoothies
flavor of banana, papaya or apple

Milkshakes
vanilla, mango, strawberry or chocolate

Lassi
plain, sweet or salted

Chaas
plain or salted
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>SODA</td>
<td>250</td>
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<tr>
<td>AERATED DRINKS</td>
<td>250</td>
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<tr>
<td>DIET COKE</td>
<td>300</td>
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<tr>
<td>FRESH LIME SODA</td>
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<tr>
<td>RED BULL</td>
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<tr>
<td>TONIC WATER</td>
<td>250</td>
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<tr>
<td>AQUAFINA</td>
<td>175</td>
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<tr>
<td>HIMALAYAN (750 ML)</td>
<td>350</td>
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Precautionary measures undertaken for guests heath and safety as per government and WHO guidelines under new normal.

1. Hand disinfection station installed at the entrance of restaurant.
2. Pre-operations fogging using Virex disinfectant.
3. Regular disinfection of public touch points like doors, door knobs using Oxivir five 16.
4. Servers equipped up with masks, gloves.
5. Immediate disinfection of chairs and change of linen before next seating.
6. Servers maintaining social distancing norms strictly during service.
7. Disinfected and covered cutlery and plate for usage on table.
8. Disinfection of bill folder and pen before next usage.
9. Restraining platter to plate service to ensure minimum contact, hence pre-plated will be a good choice.