



UMAID BHAWAN PALACE

JODHPUR

Tajness

A COMMITMENT RESTRENGTHENED





PILLARS

07:30 AM to 10:30 AM

19:30 PM to 22:30 PM

PILLARS

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
Beiruty – 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
- 🍷 ● **MINISTRONE** 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

<p>■ WILD MUSHROOM RISOTTO</p> <p>arborio rice, shitake, porcini, button mushrooms, truffle oil, parmesan crisp</p>	1500
<p>▲ FETTUCCINE CON GAMBERI</p> <p>prawns and tomato basil sauce</p>	1800
<p>▲ SMOKED CHICKEN RISOTTO</p> <p>mélange of arborio rice, smoked chicken, parmesan crisp</p>	1700

PASTA AND RISOTTO

<p>■ CHERMOULA TOFU STEAK</p> <p>bed of Molino di borgio wild black rice, bell pepper, beans and onion stew</p>	1500
<p>■ CHARGRILLED VEGETABLES</p> <p>medley of seasonal vegetables bocconcini, laced with balsamic</p>	1500
<p>↵ ▲ GRILLED FISH</p> <p>oven roast potatoes and mushroom, lemon butter parsley, basil oil</p>	1800
<p>↵ ▲ GLAZED HONEY MUSTARD CHICKEN</p> <p>saffron risotto, homemade pickled mustard jus</p>	1700
<p>↵ ▲ BRAISED LAMB OSSOBUCO</p> <p>gremolata dusted shanks of lamb, roasted rosemary skin potato</p>	2500

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	
👉 ▲	CHILI BASIL FISH	1400
	sliced bhetki fish, onion tossed with fresh chilies and basil	
▲	KUNG PAO CHICKEN	1500
	chicken in chili and tomato sauce with cashewnut	
▲	CHICKEN HAKKA NOODLES	1500
	whole wheat noodles tossed with chicken and vegetables	
▲	CHICKEN AND EGG FRIED RICE	1500
	wok tossed rice with chicken and egg	

TEA SELECTION

450

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

COFFEE SELECTION

450

Americano
Espresso
Cappuccino
Café latte

SELECTION OF BEVERAGE

450

Smoothies

flavor of banana, papaya or apple

Milkshakes

vanilla, mango, strawberry or chocolate

Lassi

plain, sweet or salted

Chaas

plain or salted

SODA	250
AEARATED DRINKS	250
DIET COKE	300
FRESH LIME SODA	300
RED BULL	300
TONIC WATER	250
AQUAFINA	175
HIMALAYAN (750 ML)	350

Precautionary measures undertaken for guests health 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.



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