RISALA
1230 HRS to 1500 HRS
1930 HRS to 1030 HRS
RISALA

Risala, meaning “cavalry”, celebrates the acclaimed victory of the Jodhpur lancers against the Turks in Haifa in 1918. Life size royal portraits of HH maharaja Sumer singh and HH Maharaja Umaid singh gaze down upon the dining patrons. Three paintings each have a unique, amusing feature where the shoes of the portrait point at diners, from any location within the restaurant.

At Risala, a blend of imaginative and sumptuous continental and Indian cuisines are served. Outside the windows, one will find spectacular views of gardens, the city and the magnificent Mehrangarh Fort, while the interior of the restaurant is adorned with royal and martial portraits. Guests can relax while savouring our authentic collection of imported and domestic wines that have been acclaimed with a label collection of more than 200 wines to choose from all the regions across the world.

The menu consists of many recipes authenticated by time and honoured by the royal kitchens of Maharaja.
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MATHANIA PANEER TIKKA</strong></td>
<td>1200</td>
</tr>
<tr>
<td>Mathania chili and yogurt marinated cottage cheese cooked with bell peppers</td>
<td></td>
</tr>
<tr>
<td><strong>SARSON KA PHOOL</strong></td>
<td>1200</td>
</tr>
<tr>
<td>Broccoli flavored with mustard and chili</td>
<td></td>
</tr>
<tr>
<td><strong>NAGOURI BHARWAN ALOO</strong></td>
<td>1200</td>
</tr>
<tr>
<td>Mint and chilli coated scorched potato stuffed with nuts and khoya</td>
<td></td>
</tr>
<tr>
<td><strong>BHARWAN KHUMB</strong></td>
<td>1200</td>
</tr>
<tr>
<td>Spiced vegetable, cashew nut raisins, stuffed mushrooms from the clay oven</td>
<td></td>
</tr>
<tr>
<td><strong>LASOONI JHINGA</strong></td>
<td>1600</td>
</tr>
<tr>
<td>Charcoal clay oven roasted garlic prawns</td>
<td></td>
</tr>
<tr>
<td><strong>MURG MAHMALI KEBAB</strong></td>
<td>1300</td>
</tr>
<tr>
<td>Morsels of chicken marinated with yoghurt and cardamom</td>
<td></td>
</tr>
<tr>
<td><strong>MATHANI MIRCHI MURGH KA SOOLA</strong></td>
<td>1300</td>
</tr>
<tr>
<td>Chicken marinated with chilli yogurt, cooked in clay oven</td>
<td></td>
</tr>
<tr>
<td><strong>GOSHT SEEKH KEBAB</strong></td>
<td>1400</td>
</tr>
<tr>
<td>Charcoal clay oven finishes spicy lamb skewers</td>
<td></td>
</tr>
</tbody>
</table>

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.
SOUP

- **TOMATO DHANIYA SHORBA** 800
  village tomato jus flavored with ginger and coriander

- **MULLIGATAWNY** 800
  Indian national soup made of lentil, finished with coconut milk

- **GOSHT DHANIA SHORBA** 800
  lamb broth flavored with crushed coriander

MARWAR ESSENCE

- **RABODI HARA PYAZ** 1500
  buttermilk sheets simmered in yogurt gravy and local spices

- **MANGODI PALAK** 1500
  lentil dumplings cooked in spinach gravy

- **ALOO DahiWala** 1500
  mustard and curry leaf tempered potatoes cooked in yogurt

- **PAPAD PUDINA KI SUBZI** 1500
  flavored poppadum in mint flavored tomato yogurt gravy

- **METHI GATTA** 1500
  fenugreek flavoured gram flour dumplings simmered in jodhpuri spices and yogurt

- **KAIR SANGRI DAARKH** 1500
  local forest wild beans and berries with dry mango, raisins tempered with chili
CHAKKI KA SAAG 1500
whole wheat dumpling in a tantalizing tomato gravy

HARA MOONG JODHPURI TADKA DAL 1200
green lentils tempered with chilies, garlic cumin, and asafetida

LAAL MAANS 1800
lamb simmered with onion, mathania chilli and spices

KACHAR MAANS 1800
lamb simmered with kachar berries and spices

JODHPURI MURGH 1700
chicken cooked in yogurt, cashewnut and onion with cardamom and mace

DAL RISALA 1200
black lentil and kidney beans preparation

**BREADS AND RICE**

BAJRE KA SOGRA 350
millet bread

BEJAD KI ROTI 350
mélange of barley and black chickpeas

KABULI PULAO 1200
basmati rice cooked with nuts, vegetables and bread croutons

STEAMED RICE 950
NORTH WEST FRONTIER CUISINE

- **KHUMB METHI MATAR MALAI**
  mushrooms, green peas cooked in cashewnut yogurt gravy, dried fenugreek leaves
  - 1500

- **SUBZ HANDI LABABDAR**
  garden fresh seasonal vegetables in rich tomato onion cashewnut gravy
  - 1500

- **PANEER RISALA**
  cottage cheese tempered with coriander, chilli and black pepper
  cooked in onion and tomatoes
  - 1500

- **LASOONI KHARE PALAK**
  garlic tempered spinach
  - 1500

- **RAJMA CHAWAL**
  kidney beans cooked with onion and tomato masala, served with steamed basmati rice
  - 1500

- **KHICHDI / CURD RICE**
  light spiced, cumin tempered mélange of basmati rice cooked with green moong lentil
  - 1200

- **LASOONI METHI MACCHLI**
  garlic and fenugreek flavored curry of fish
  - 1800

- **PALAK GOSHT**
  tender lamb simmered in mild spinach gravy
  - 1800

- **MURG TIKKA BUTTER MASALA**
  clay oven charred on bone chicken morsels in fenugreek flavored butter tomato gravy
  - 1700

- **LASOONI DAL TADKA**
  yellow lentils tempered with chilies, garlic, cumin and asafetida
  - 1200

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BREADS AND RICE

KULCHA
stuffed bread cooked in clay oven topped with butter

- mixed, potato, cheese 350
- keema 450

NAAN 350
plain, butter, garlic, cheese

TANDOORI ROTI 350
whole wheat bread from the clay oven, plain or butter

LACCHA PARATHA 350
layered whole wheat bread cooked in clay oven

MISSI ROTI 350
clay oven cooked spiced gram flour bread

DUM GOSHT BIRYANI 1800
basmati rice and lamb morsels cooked in dum with freshly pounded spices and mint

SUBZ DUM BIRYANI 1500
basmati rice and vegetables cooked in dum with freshly pounded spices and mint
COFFEE TASTING MENU

ROYAL MARWAR MEAL EXPERIENCE 5250

the royal meal consisting of
Masala chaas
vegetable starter
curry vegetable dishes
yellow lentil, steamed rice, raita, salad
accompanied with Rajasthani breads
chef sampler of Indian sweet platter
PALACE DESSERT COLLECTION

- **KESARI RASMALAI**
  - milk dumplings in reduced saffron milk
  - 900

- **GULAB JAMUN RABDI**
  - condensed milk and flour dumplings fried,
  - seeped in sugar syrup
  - 900

- **PISTA KA HALWA**
  - local pudding preparation with pistachio
  - 900

- **MALAI GHEWAR LAAPSI**
  - flour and milk honeycomb, with broken wheat and jiggery
  - 900

- **MEWA RUSRANI**
  - soft cottage cheese in reduced milk along
  - with pistachio, almond, cashew nuts and chironji
  - 900

BETWEEN THE MEALS

**1100 HRS TO 2200 HRS**

- **SAMOSA JODHPURI**
  - potato and green peas, served with mint relish
  - and saunth chutney
  - 1150

- **VEGETABLE PAKORA**
  - assorted vegetables and cottage cheese, mint relish
  - 1150

- **Paneer Tikka Kathi Roll**
  - cottage cheese marinated with handpicked Rajasthani spices,
  - tossed with red onion, fresh tomatoes and mint, wrapped in thin pancakes
  - 1150

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PALACE CLASSIC CLUB 1150
tomato, lettuce, cucumber, burrata cheese in white bread

MUMBAI MASALA TOASTY 1150
potato and onion spiced up in buttered white bread with tamarind relish

FISH FINGER 1150
with dill pickled mayonnaise

CHICKEN SATAY 1150
papaya salad, prawn crackers and peanut sauce

CHICKEN TIKKA KATHI ROLL 1350
chicken marinated with handpicked Rajasthani spices,
tossed with red onion, fresh tomatoes and mint,
wrapped in thin pancakes

CLASSIC CLUB 1350
tomato, ham, roast chicken, fried egg and mustard mayonnaise

CROQUE MONSIEUR 1350
grilled, ham and cheese, white bread

All sandwiches are served with house salad and choice of French fries or potato wedges.
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

Chas
plain or salted
<table>
<thead>
<tr>
<th>Item</th>
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</tr>
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<tbody>
<tr>
<td>SODA</td>
<td>250</td>
</tr>
<tr>
<td>AERATED DRINKS</td>
<td>250</td>
</tr>
<tr>
<td>DIET COKE</td>
<td>300</td>
</tr>
<tr>
<td>FRESH LIME SODA</td>
<td>300</td>
</tr>
<tr>
<td>RED BULL</td>
<td>300</td>
</tr>
<tr>
<td>TONIC WATER</td>
<td>250</td>
</tr>
<tr>
<td>AQUAFINA</td>
<td>175</td>
</tr>
<tr>
<td>HIMALAYAN (750 ML)</td>
<td>350</td>
</tr>
</tbody>
</table>
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.