



Delhi

ROYAL DINNER MENU

A Culinary Journey Through India's Royal Heritage

SOUP

▲ Chicken Lemon Soup

Delicate chicken broth infused with fresh lemon and aromatic herbs.

■ Cream of Almond Soup

Rich and velvety almond soup with a smooth, comforting finish.

SALAD

▲ Chicken Hawaiian Salad

Grilled chicken, pineapple, lettuce and light tropical dressing.

■ Tomato Mozzarella Salad

Fresh tomatoes, mozzarella cheese, basil and olive oil.

■ Orange Beetroot Salad

Roasted beetroot, orange segments and citrus dressing.

■ Three Beans Salad

A wholesome mix of kidney beans, french beans and chickpeas.

CONTINENTAL

▲ Smoked Chicken with Brown Sauce

Smoked chicken served with rich brown sauce.

■ Skinny Finger Potato Sticks

Crispy golden potato sticks with mild seasoning.

■ Baked Vegetable

Seasonal vegetables baked with herbs and butter.

INDIAN

■ Paneer Do Pyaza

Cottage cheese cooked with onions and traditional spices.

▲ Mutton Rogan Josh

Kashmiri-style mutton curry with aromatic spices.

■ Methi Kadhai Vegetable

Fresh vegetables tossed with fenugreek and kadhai masala.

■ Dal Makhani

Slow-cooked black lentils enriched with butter and cream.

■ Kandhari Pulao

Fragrant basmati rice cooked with dry fruits and mild spices.

■ Indian Bread

Assorted freshly baked Indian breads.

DESSERT

Gulab Jamun

Cake

Ice Cream





Jaipur

A REGAL START TO YOUR DAY

A Culinary Journey Through India's Royal Heritage

■ Choice of Juices (Canned)

Mango, Orange, Pineapple

■ Choice of Fresh Cut Fruit

■ Choice of Tea & Coffee

Freshly brewed selection of tea & coffee

■ Fresh Watermelon Juice

Freshly prepared watermelon juice

■ Assorted Breakfast Cereals

Choco, Corn, Wheat, Muesli & Porridge served with
Hot & Cold Milk & Yoghurt

■ Baker's Basket

Muffins, Croissant, Fruit Cake Slices, Brown
& White Bread Toast

■ Preserves

Marmalade, Jam, Butter & Honey

■ American Pancake

Served with Maple Syrup & Malted Butter

■ Egg to Order

Served with Herbed Potato, Ham,
Roasted Bacon & Chicken Sausages

■ Puri Bhaji

Deep Fried Indian Bread Served with
Indian Home Made Potato Curry

■ Poha

Soaked Rice Flakes Tossed with
Indian Spices





Jaipur

ROYAL DINNER MENU

A Culinary Journey Through India's Royal Heritage

SOUP

Chicken Consommé Soup

Clear, refined chicken broth with delicate herbs and rich flavour.

Vegetable Broth Soup

Light vegetable broth infused with fresh vegetables and subtle herbs.



SALAD

Chicken Caesar Salad

Crisp greens with tender chicken, creamy dressing and parmesan.

Green Salad

Fresh seasonal greens and vegetables for a light, refreshing start.

Tossed Salad

Garden-fresh vegetables tossed in a delicate house dressing.

Grilled Corn Pineapple Salad

Sweet grilled corn and tropical pineapple with fresh garden greens.



CONTINENTAL

Lamb with Mushroom Sauce

Tender lamb served with a rich, creamy mushroom sauce.

Lyonnais Potato

Golden potatoes gently sautéed with onions and aromatic herbs.

Chargrilled Vegetable Lasagna

Layers of pasta, chargrilled vegetables and rich creamy sauce.



INDIAN

Paneer Lababdar

Soft paneer simmered in a rich, mildly spiced tomato gravy.

Murgh Khada Masala

Tender chicken cooked with whole aromatic spices and traditional flavours.

Homemade Ladyfinger

Fresh okra delicately prepared with aromatic Indian spices.

Yellow Dal Tadka

Yellow lentils tempered with fragrant spices and herbs.

Steamed Rice

Fluffy basmati rice, gently steamed to perfection

Boondi Raita

Chilled yoghurt blended with delicate boondi and subtle spices.

Indian Bread

Freshly prepared traditional Indian bread.



DESSERT

Malai Ghewar

Traditional Rajasthani delicacy with a delicate, rich malai finish.

Kulfi

Rich, creamy Indian frozen dessert with a delicate nutty flavour.

Cake

Soft and indulgent cake with a delicate, freshly baked texture.



Sawai Madhopur

A REGAL START TO YOUR DAY

A Culinary Journey Through India's Royal Heritage

■ Choice of Juices (Canned)

Mango, Orange, Pineapple

■ Choice of Fresh Cut Fruit

■ Choice of Tea & Coffee

Freshly brewed selection of tea & coffee

■ Fresh Mix Fruit Juice

■ Assorted Breakfast Cereals

Choco, Corn, Wheat, Muesli & Porridge served with Hot & Cold Milk & Yoghurt.

■ Baker's Basket

Muffins, Croissant, Fruit Cake
Slices, Brown & White Bread Toast.

■ Preserves

Marmalade, Jam, Butter & Honey

■ American Pancake

Served with Maple Syrup & Melted Butter

■ Egg to Order

Served with Hash Brown Potato, Grilled Tomato & Ham, Roasted Bacon & Chicken Sausages.

■ Malabari Paratha with Vegetable Korma

Soft Layered Indian Bread Served with the Vegetable Curry Flavored with Desiccated Coconut South Indian Tempering

■ Steamed Idli

Idli is a Soft & Fluffy Steamed made with Fermented Rice and Lentil, Batter Served with Sambar & Coconut Chutney





Sawai Madhopur

ROYAL LUNCH MENU

A Culinary Journey Through India's Royal Heritage

SOUP

- **Chicken Clear Soup**
Light, comforting chicken broth with delicate herbs and a clean finish.
- **Cream of Spinach Soup**
Velvety spinach soup with a smooth, creamy texture and subtle seasoning.

SALAD

- **Cottage Cheese & Chicken Broth**
Delicate cottage cheese and chicken prepared in a light, flavourful broth.
- **Sprouted Salad**
Fresh sprouts tossed with crisp vegetables and a light dressing.
- **Cucumber Yoghurt Salad**
Refreshing cucumber paired with cool yoghurt and gentle seasoning.

CONTINENTAL

- **Grilled Fish with Lemon Butter Sauce**
Tender grilled fish finished with a bright and silky lemon butter sauce.
- **Ricotta & Spinach Gnocchi**
Soft Italian gnocchi with creamy ricotta and delicate spinach.
- **Mashed Potato**
Creamy mashed potatoes with a smooth, buttery finish.

INDIAN

- **Vegetable Biryani**
Aromatic basmati rice cooked with garden vegetables and delicate spices
- **Chicken Biryani**
Fragrant basmati rice layered with tender chicken and aromatic spices
- **Palak Baby Corn**
Tender baby corn cooked with vibrant spinach and aromatic spices
- **Subz Makhani**
Garden vegetables simmered in a rich, creamy tomato-based gravy
- **Rajma Dilbhar**
Slow-cooked kidney beans prepared in a rich, homestyle Indian gravy
- **Mint Raita**
Cool yoghurt blended with fresh mint and delicate spices
- **Indian Bread**
Freshly prepared traditional Indian bread.

DESSERT

- **Milk Cake**
Traditional Indian milk sweet with a rich, soft and delicate texture.
- **Ice Cream**
Smooth and creamy frozen dessert, served chilled.
- **Cake**
Soft and indulgent cake with a delicate, freshly baked texture.



Chittorgarh

ROYAL DINNER MENU

A Culinary Journey Through India's Royal Heritage

SOUP

▲ Chicken Manchow Soup

Spicy Indo-Chinese chicken soup with vegetables and aromatic seasoning.

■ Vegetable Sweet Corn Soup

Light sweet corn soup with tender vegetables and delicate seasoning.

SALAD

▲ Chicken Waldorf Salad

Tender chicken with crisp fruits, fresh greens and creamy dressing.

■ Greek Salad

Fresh vegetables, olives and feta-style cheese with a light dressing.

■ Lettuce Tomato Salad

Crisp lettuce and juicy tomatoes finished with a light dressing.

ORIENTAL

▲ Kung Pao Chicken

Tender chicken tossed with vegetables, aromatic spices and a savoury sauce

■ Veg. Manchurian Gravy

Crispy vegetable dumplings served in a rich, savoury Manchurian gravy.

■ Vegetable Hakka Noodles

Wok-tossed noodles with crisp vegetables and oriental seasonings.

■ Vegetarian Green Thai Curry

Garden vegetables simmered in a fragrant, creamy Thai green curry.

INDIAN

■ Aloo Gobi Adraki

Potatoes and cauliflower cooked with fresh ginger and aromatic spices.

▲ Rara Gosht

Tender mutton cooked in a rich, robust onion-tomato gravy.

■ Yellow Dal Tadka

Yellow lentils finished with a fragrant tempering of spices and herbs.

■ Steamed Rice

Fluffy basmati rice, gently steamed to perfection.

■ Angoori Raita

Cool yoghurt blended with sweet grapes and delicate seasoning

■ Stuffed Tomato & Capsicum

Fresh tomato and capsicum filled with a delicately spiced savoury stuffing.

■ Indian Bread

Freshly prepared traditional Indian bread

DESSERT

■ Chilled Fruit Kheer

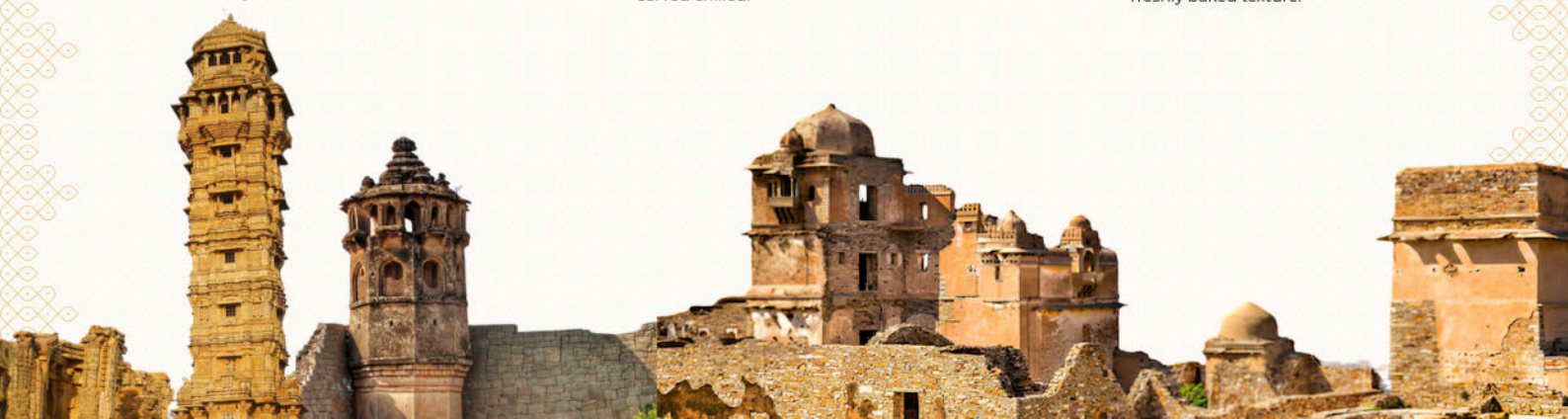
Creamy chilled rice pudding enriched with refreshing seasonal fruits.

■ Ice Cream

Smooth and creamy frozen dessert, served chilled.

■ Cake

Soft and indulgent cake with a delicate, freshly baked texture.





Udaipur

A REGAL START TO YOUR DAY

A Culinary Journey Through India's Royal Heritage

■ Choice of Juices (Canned)

Mango, Orange, Pineapple

■ Choice of Fresh Cut Fruit

■ Choice of Tea & Coffee

Freshly brewed selection of tea & coffee

■ Fresh Orange Juice

Freshly prepared orange juice

■ Assorted Breakfast Cereals

Choco, Corn, Wheat, Muesli & Porridge served with Hot & Cold Milk & Yoghurt.

■ Baker's Basket

Muffins, Croissant, Fruit Cake Slices, Brown & White Bread Toast.

■ Preserves

Marmalade, Jam, Butter & Honey

■ Fruit Pancake

Folded soft pancake filled with fresh fruit

■ Egg to Order

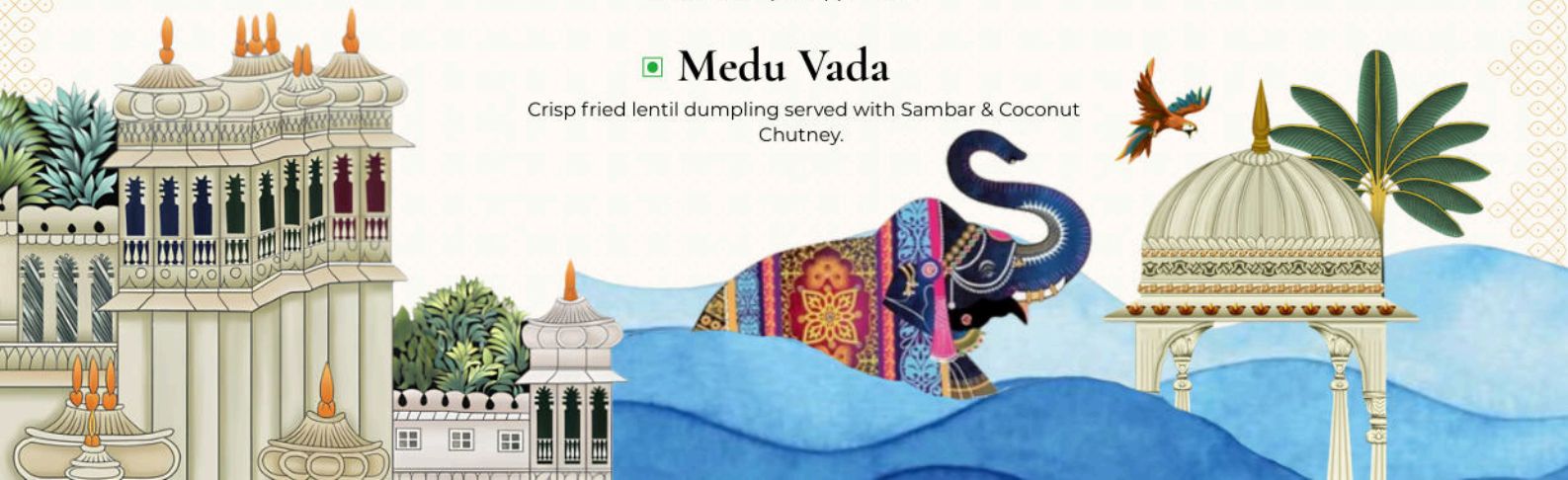
Served with Hash Brown Potato, Grilled Tomato & Ham, Roasted Bacon & Chicken Sausages.

■ Vegetable Soft Crepe with Pineapple Salsa

Folded soft crepe stuffed with julienned vegetables, served with pineapple salsa.

■ Medu Vada

Crisp fried lentil dumpling served with Sambar & Coconut Chutney.





Udaipur

ROYAL DINNER MENU

A Culinary Journey Through India's Royal Heritage

SOUP

▲ Chicken & White Beans Soup

Hearty chicken and white beans simmered in a light, comforting broth.

■ Cream of Tomato Basil Soup

Velvety spinach soup with a smooth, creamy texture and subtle seasoning.

SALAD

▲ Classic Chicken Salad

Tender chicken with crisp greens and fresh vegetables in a light dressing.

■ Three Beans Salad

A wholesome medley of beans tossed with fresh vegetables and a light dressing.

■ Boiled Peanut & Corn Salad

Nutritious boiled peanuts and sweet corn with fresh herbs and vegetables.

CONTINENTAL

▲ Prawn Bruschetta with Pesto Sauce

Crisp toasted bread topped with succulent prawns and aromatic pesto.

■ Minted Potato

Tender potatoes delicately seasoned with refreshing mint and herbs.

■ Grilled Vegetable

Seasonal vegetables grilled to perfection with subtle herbs and seasoning.

INDIAN

■ Vegetable Awadhi Korma

Garden vegetables cooked in a delicate, rich and mildly spiced Awadhi gravy.

▲ Murgh Makhani

Tender chicken simmered in a rich, creamy tomato gravy with aromatic spices.

■ Vegetable Nargisi Kofta

Delicate vegetable koftas served in a rich and aromatic Indian gravy.

■ Dal Panchmel

A traditional blend of five lentils tempered with fragrant Indian spices.

■ Pineapple Raita

Cool yoghurt combined with sweet pineapple and delicate seasoning.

■ Steamed Rice

Fluffy basmati rice, gently steamed to perfection.

■ Indian Bread

Freshly prepared traditional Indian bread.

DESSERT

■ Dil Jani

A traditional sweet delicacy with a rich and indulgent texture.

■ Ice Cream

Smooth and creamy frozen dessert, served chilled.

■ Pastry

Delicate pastry with a soft, indulgent and freshly baked finish.



Jaisalmer

A REGAL START TO YOUR DAY

A Culinary Journey Through India's Royal Heritage

■ Choice of Juices (Canned)

Mango, Orange, Pineapple

■ Choice of Fresh Cut Fruit

■ Choice of Tea & Coffee

Freshly brewed selection of tea & coffee

■ Fresh Orange Juice

Freshly prepared orange juice

■ Assorted Breakfast Cereals

Choco, Corn, Wheat, Muesli & Porridge served with Hot & Cold Milk & Yoghurt.

■ Baker's Basket

Muffins, Croissant, Fruit Cake Slices, Brown & White Bread Toast.

■ Preserves

Marmalade, Jam, Butter & Honey

■ French Toast

Served with Maple Syrup & Honey

▲ Egg to Order

Served with Hash Brown Potato, Grilled Tomato & Ham, Roasted Bacon & Chicken Sausages.

■ Assorted Mix Stuffed Paratha

Shallow-fried Indian bread stuffed with Potato, Paneer & Vegetables, served with Pickle & Curd

■ Poha

Soaked rice flakes tossed with Indian spices





Jaisalmer

ROYAL LUNCH MENU

A Culinary Journey Through India's Royal Heritage

SOUP

Minestrone Soup

Hearty vegetable soup simmered with herbs, beans and pasta.

Zafrani Gosht Shorba

Delicate mutton broth enriched with fragrant saffron and aromatic spices.

SALAD

Russian Salad

Creamy medley of fresh vegetables tossed in a smooth dressing.

Baby Corn & Pineapple

Crisp baby corn and sweet pineapple tossed with a light, refreshing dressing.

Kachumber Salad

Fresh cucumber, tomato and onion tossed with herbs and a hint of lemon.

CONTINENTAL

Fish Florentine

Tender fish served with creamy spinach and delicate herbs.

Spaghetti Pomodoro

Classic spaghetti tossed in a rich tomato sauce with fragrant herbs.

Assorted Butter Vegetable

Fresh seasonal vegetables gently sautéed in butter and herbs.

INDIAN

Steamed Rice

Fluffy basmati rice, gently steamed to perfection.

Mutton Saagwala

Tender mutton cooked in a rich, flavourful spinach gravy.

Cucumber Raita

Cool yoghurt blended with fresh cucumber and delicate spices.

Subz Jalfrezi

Fresh vegetables tossed in a vibrant sauce with aromatic spices.

Dal Maharani

Creamy black lentils slow-cooked with rich spices and butter.

Indian Bread

Freshly baked Indian bread, soft and warm with every bite.

Karahi Mushroom Matar Masala

Succulent mushrooms and green peas cooked in a rich karahi-style masala.

DESSERT

Gotwa

Pure Sweetness, Perfectly Crafted

Ice Cream

Smooth and creamy frozen dessert, served chilled.

Cake

Soft and indulgent cake with a delicate, freshly baked finish.



Jodhpur

A REGAL START TO YOUR DAY

A Culinary Journey Through India's Royal Heritage

■ Choice of Juices (Canned)

Mango, Orange, Pineapple

■ Fresh Orange Juice

■ Choice of Tea & Coffee

Freshly brewed selection of tea & coffee

■ Fresh Watermelon Juice

■ Assorted Breakfast Cereals

Choco, Corn, Wheat, Muesli & Porridge served with Hot & Cold Milk & Yoghurt.

■ Baker's Basket

Muffins, Croissant, Fruit Cake Slices, Brown & White Bread Toast.

■ Preserves

Marmalade, Jam, Butter & Honey

■ Banana Pancake

Served with Maple Syrup and Honey

■ Egg to Order

Served with Hash Brown Potato, Grilled Tomato & Ham, Roasted Bacon & Chicken Sausages.

■ Vegetable Uttapam

Vegetable Uttapam is spongy, thick Crepe made with vegetable, served with Sambar and Coconut Chutney.

■ Bombay Sandwich

A Breakfast Specility from the Western Coastal Region of India.





Jodhpur

ROYAL DINNER MENU

A Culinary Journey Through India's Royal Heritage

SOUP

▲ Chicken Broth Soup

Light and comforting chicken broth infused with delicate herbs and seasoning.

■ Mulligatawny Soup

Rich and aromatic soup with warm spices and a delicate savoury finish.

SALAD

▲ Sesame Chicken Salad

Tender chicken tossed with crisp greens and toasted sesame dressing.

■ Tossed Salad

Fresh garden vegetables lightly tossed with a delicate dressing.

■ Chickpea Salad

Wholesome chickpeas combined with fresh vegetables and aromatic herbs.

CONTINENTAL

▲ Hungarian Lamb Goulash

Tender lamb slow-cooked in a rich paprika-infused gravy.

■ Vegetable Au Gratin

Seasonal vegetables baked with a creamy, golden cheese topping.

■ Jacket Potato

Oven-baked potato with a soft centre and crisp golden skin.

INDIAN

■ Subz Lazzakidar

Garden vegetables cooked in a rich, aromatic and flavourful Indian gravy.

▲ Dum Ka Murgh

Tender chicken slow-cooked with aromatic spices in traditional dum style.

■ Papad Mangodi Ki Sabz

Traditional Rajasthani preparation of mangodi and papad in a spiced gravy.

■ Dal Palak

Wholesome lentils cooked with fresh spinach and aromatic tempering.

■ Plain Curd

Cool and creamy yoghurt with a smooth, refreshing finish.

■ Steamed Rice

Fluffy basmati rice, gently steamed to perfection.

■ Indian Bread

Freshly prepared traditional Indian bread.

DESSERT

■ Dry Fruit Halwa

A rich blend of nuts and sweetness.

■ Ice Cream

Smooth and creamy frozen dessert, served chilled.

■ Cake

Soft and indulgent cake with a delicate, freshly baked finish.



Agra

ROYAL DINNER MENU

A Culinary Journey Through India's Royal Heritage

SOUP

▲ Chicken Celery Soup

Light chicken broth infused with fresh celery and delicate herbs.

■ Cream of Broccoli Soup

Smooth and velvety broccoli soup with a delicate creamy finish.



SALAD

▲ Deviled Egg Salad

Classic egg salad with creamy dressing and subtle seasoning.

■ Garden Green Salad

Fresh seasonal greens and crisp vegetables with a light dressing.

■ German Potato Salad

Tender potatoes tossed with a savoury dressing and fresh herbs.



CONTINENTAL

▲ Grilled Fish in Chimichurri Sauce

Tender grilled fish served with vibrant herb-infused chimichurri sauce.

■ French Fry

Crisp golden potato fries with a light, crunchy finish.

■ Vegetable Ratatouille

Slow-cooked seasonal vegetables in a fragrant tomato and herb sauce.



INDIAN

▲ Nehari Gosht

Slow-cooked tender mutton in a rich, aromatic and spiced gravy.

▲ Zafrani Chicken Korma

Tender chicken simmered in a rich, creamy gravy delicately infused with saffron.

■ Paneer Maharaja

Soft paneer cooked in a rich, royal-style Indian gravy with aromatic spices.

■ Subz Nilgiri

Garden vegetables cooked in a fragrant green herb and coconut-based gravy.

■ Dal Fry

Yellow lentils tempered with aromatic spices, herbs and clarified butter.

■ Plain Curd

Cool and creamy yoghurt with a smooth, refreshing finish.

■ Navratan Pulao

Fragrant basmati rice cooked with vegetables, nuts and delicate spices.

■ Indian Bread

Freshly prepared traditional Indian bread.



DESSERT

■ Jaitun ka Petha

An indulgent Indian sweet with a rich and delicate olive flavour.

■ Ice Cream

Smooth and creamy frozen dessert, served chilled.

■ Cake

Delicate pastry with a soft, indulgent and freshly baked finish.



Delhi

A REGAL START TO YOUR DAY

A Culinary Journey Through India's Royal Heritage

■ Choice of Juices (Canned)

Mango, Orange, Pineapple

■ Choice of Fresh Cut Fruit

■ Choice of Tea & Coffee

Freshly brewed selection of tea & coffee

■ Fresh Mix Fruit Juice

■ Assorted Breakfast Cereals

Choco, Corn, Wheat, Muesli & Porridge served with Hot & Cold Milk & Yoghurt.

■ Baker's Basket

Muffins, Croissant, Fruit Cake Slices, Brown & White Bread Toast.

■ Preserves

Marmalade, Jam, Butter & Honey

■ French Toast

Served with Maple Syrup and Honey

■ Egg to Order

Served with Hash Brown Potato, Grilled Tomato & Ham, Roasted Bacon & Chicken Sausages.

■ Stuffed Aloo Pyaz Paratha

Shallow fried Indian Bread stuffed with Potato and Onion Served with Pickle and Curd.

■ Steamed Idli

Idli is a Soft and Fluffy Steamed made with Fermented Rice & Lentil, Batter Served with Sambar & Coconut Chutney.

