

## Bhairo

Bhairo - a desert wind. They say of Bhairo, that should one reveal one's secrets to the wind, one should not blame it for revealing these to the trees.....

Bhairo, where we treat your senses to European cuisine created by our chefs and where the views take us back in time to an era of royal grandeur, pomp and pageantry

Chef's Degustation Three Course Menu ₹ 6850 + taxes

Chef's Degustation Four Course Menu ₹ 7600 + taxes

### Appetizers

🟢 **Eggplant, zucchini and smoked cheese rollatini**

263 kcal | 180 grams | sundried tomato pesto, plum sauce, celery



🟢 **Truffled burata and slow roasted tomato**

661 kcal | 150 grams | arugula lettuce, basil pesto, pine nuts and tamarind pearl



🟢 **Roasted cauliflower crème**

356 kcal | 150 grams | pecorino panna cotta, crispy cauliflower tempura, truffle granola



🟢 **Goat cheese and pine nut stuffed zucchini flowers**

1006 kcal | 180 grams | raisin honey puree, charred tomato sauce



🔺 **Sundried tomato pesto marinated tiger prawns**

273 kcal | 140 grams | avocado corn salsa, orange fennel, caper raisin emulsion



🔺 **Warm duck pastrami**

343 kcal | 130 grams | arugula, date puree, orange segment, radicchio marmalade, pickle fresh artichoke

🔺 **Balik salmon and fresh fig salad**

238 kcal | 140 grams | roasted asparagus, sour cream, lemon gel, quail egg



### Soup

🟢 **Jaipur pencil green pea and mint soup, buttermilk foam**

🍷 195 kcal | 170 grams |

**Onion reggiano soup, choice of**

🍷 306 kcal | 170 grams |

🟢 **Kashmiri morels and reggiano oil**

🔺 **Butter poached lobster**



🔺 **Clear essence of chicken soup with chicken confit quenelles**

🍷 333 kcal | 160 grams |

🟢 Vegetarian

🔺 Non - Vegetarian

🟢 Vegan

List of Allergens:



Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to 18% GST. | The calorific value mentioned is per portion.

An average active adult requires 2000 kcals of energy per day.

## Mains

- 🟢 **Palace signature potato gnocchi**  
407 kcal | 220 grams | cherry tomato, vegetable paysanne, himalayan black truffle and toasted pine nuts  
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- 🟢 **Duo of roasted pumpkin and goat cheese tortellini**  
590 kcal | 280 grams | butter sage sauce, toasted pumpkin seeds, herb oil  
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- 🟢 **Jackfruit goulash, spätzle**  
272 kcal | 280 grams | sage tempura, porcini mushroom dust  
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- 🔴 **Roasted crispy pork belly**  
3058 kcal | 280 grams | broiled cabbage, celeriac mint puree, ginger sauce  
🍅 🌿
- 🔴 **Sous vide chicken breast, stuffed with a kadaknath chicken mousse**  
1198 kcal | 280 grams | potato fondant, confit carrot, demi glaze  
🍳 🥛
- 🔴 **Red snapper, bouillabaisse and carrot**  
1258 kcal | 280 grams | bouillabaisse hollandaise, carrot cream, confit carrot  
🐟 🍳 🥛
- 🔴 **Lamb caccaitora, braised lettuce**  
343 kcal | 280 grams | garlic potato, roasted cauliflower and jus  
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- 🔴 **Fish paupiette**  
685 kcal | 285 grams | spinach, cherry tomato, glaze vegetables, herb cous cous, remoulade sauce  
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- 🔴 **Squid ink fettuccini with lobster ragu**  
828 kcal | 280 grams | truffle foam, lobster butter, parmesan cheese  
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## Desserts

- 🟢 **Apple and candied pecan nuts crostata**  
1126 kcal | 130 grams | homemade pistachio ice cream  
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- 🔴 **Chocolate orange delice**  
🥛 🍳 🌾 🍅 422 kcal | 112 grams | macha tea sponge, toasted hazelnuts
- 🔴 **Fresh fruit pavlova**  
490 kcal | 110 grams | vanilla chantilly cream and raspberry sauce  
🍳 🥛
- 🔴 **Carrot confit and pumpkin pie**  
🥛 🍅 🍳 🌾 756 kcal | 130 grams |
- 🔴 **Cranberry macha cakelet**  
🥛 🌾 🍳 883 kcal | 120 grams |

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