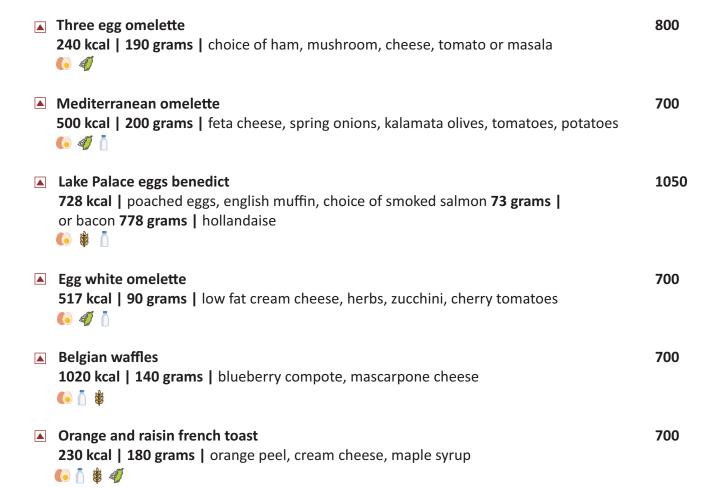
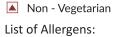
Breakfast

Served from 0530 hours

1950 **Royal Continental Breakfast** Selection of fresh fruit juices, fresh cut fruit, cereals, cold cuts, cheese, breakfast pastries, freshly brewed tea & coffee: **Royal Palace Breakfast** 2750 Selection of fresh fruit juices, fresh cut fruit, cereals, cold cuts, cheese, breakfast pastries, freshly brewed tea & coffee: Hot Food: Selection from the menu **Breakfast selection** 700 Seasonal fresh fruit platter 81 kcal | 230 grams Fruit salad of papaya, melon and mint 700 318 kcal | 200 grams Selection of breakfast cereals 700 **100 kcal | 60 grams |** corn flakes, wheat flakes, chocos, all bran, honey roasted granola # 🧺 700 Palace made bircher muesli 264 kcal | 120 grams | yoghurt, forest honey, roasted nuts, fruits i 💝 🕸 700 Baker's basket 366 kcal | 130 grams | choose any three from croissants, muffins, danish pastry, brioche, doughnuts, whole wheat bread, rye bread or white bread, preserves, butter ↑ **\$** 6 **\$** International selection Baked beans on toast 700 1138 kcal | 240 grams Hot oat meal with milk 700 281 kcal | 50 grams Chia seeds pancakes 700 696 kcal | 150 grams | caramelized bananas, pancake syrup i (4) ■ Two eggs with choice of breakfast meats, toast 700 69 kcal | 180 grams | fried, poached, boiled or scrambled (o Vegetarian ▲ Non - Vegetarian List of Allergens:



































Indian selection

Plain dosa 700 183 kcal | 270 grams | rice and lentil crispy crepes, sambar, coconut chutney 4 🐐 🐸 👗 Masala dosa 700 **387 kcal | 350 grams |** rice and lentil crepes, curried potatoes, onion, sambar, coconut chutney 4 😘 🐸 🧴 Uttapam 700 92 kcal | 170 grams | savoury pancake, choice of plain, masala or onion, sambar, coconut chutney Idli 700 424 kcal | 230 grams | steamed rice and lentil dumplings, sambar, coconut chutney 700 Upma 179 kcal | 260 grams | semolina, coriander, coconut chutney 4 🐐 👺 🧴 Poori bhaji 700 748 kcal | 200 grams | fried bread, spiced potatoes Chola bhature 700 196 kcal | 190 grams | chickpea, Indian spices, fried refined flour bread # 47 # 1 700 Aloo paratha 169 kcal | 160 grams | griddle cooked flat bread filled with potatoes served with butter, pickle and yoghurt 700 Poha 142 kcal | 230 grams | made from flattened rice, a nutritious regional breakfast with fresh coriander leaves, light Indian spices and potatoes **Beverages** Energizer smoothie, soyamilk, banana **550** 150 kcal | 170 ml | 6

























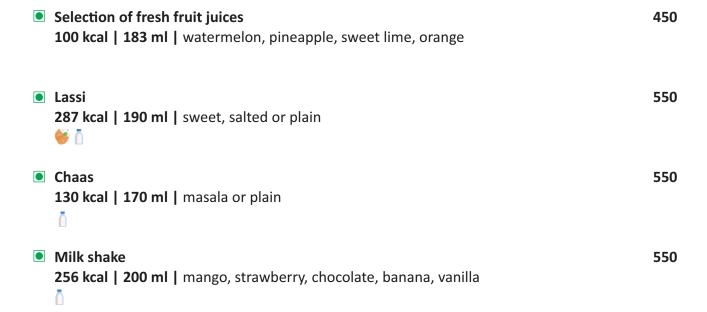








All prices are in Indian rupees and subject to 18% GST. | The calorific value mentioned is per portion.



Vegetarian

Non - Vegetarian
List of Allergens:































Jharokha

Jharokha is an overhanging balcony used in Indian architecture, typically in Rajasthan. One of the most important functions it served was to allow women to see the events outside without being seen. In olden days this was a place for special get-togethers; today Jharokha is a multi cuisine restaurant. With its scalloped arched frames overlooking the serene waters of Lake Pichola, it offers a vibrant array of delicacies from all over the world. Enjoy a contemporary world cuisine with Asian and Continental overtones. Soothing views of the lake and the City Palace add much to the restful ambience.



Look for the Indian farmer icon on our menus - the icon will indicate when a menu item is made with locally sourced ingredients - our contribution to the local community and to the environment

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

Lunch and Dinner Menu

Served from 1200 hours

Starters and small eats

	Plum tomato and buffalo mozzarella 367 kcal 70 grams arugula, aged balsamic, olive oil	1250
	Mediterranean mezze platter 1791 kcal 200 grams hummus, muhammara, labneh	1250
	Mesclun mix, warm goat cheese, poached pears, balsamic dressing 502 kcal 140 grams	1250
•	Bruschetta sampler Vegetarian Tandoor roasted eggplant and ricotta cheese Tomatoes, kalamata olives and basil Slow roasted vegetables, thyme Cherry bocconcini and radicchio marmalade 790 kcal 80 grams	1250
A	Non Vegetarian Marinated chicken salad Prosciutto di Parma, "Riserva Don Romeo" and asparagus Smoked salmon tartare, dill cream and salmon roe Olive oil steeped fish with dill and black pepper 552 kcal 90 grams	1350
	Chef's Caesar salad 842 kcal 250 grams iceberg lettuce, parmesan, garlic croutons, caesar dressing	1350
A	marinated mushrooms 100 grams chicken 100 grams prawns 100 grams	
	Scottish smoked salmon, salmon roe, dill cream cucumber salad and deviled eggs 255 kcal 90 grams	2000
	Soup	
	Roasted tomato and basil 302 kcal 230 grams	850
	Lentil soup flavoured with coconut and makroot 892 kcal 230 grams	850
•	Cream of broccoli soup, pommery mustard 297 kcal 240 grams	850
A	Gratinated French onion soup 467 kcal 300 grams	900
A	Chicken and rice noodle broth, hoisin sauce 357 kcal 280 grams	900
	List of Allergens:	
	Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulph	ites

Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites
Please inform our associates if you are allergic to any ingredients.

Pastas and risottos

	cine genovese, plum tomato, toasted pine nuts al 230 grams	1800	
	arrabbiata, oregano, chilli flakes al 350 grams	1800	
Rigator	ni with eggplant, sun dried tomato pesto, basil mascarpone cal 370 grams	1800	
Carnar	oli rice risotto, roasted red beets, warm goat cheese, pine nuts cal 270 grams	1800	
	etti twirled, rosemary lamb ragout, roma tomatoes cal 280 grams	1850	
Monta	ge of fusilli, Scottish smoked salmon, quattro formaggi sauce cal 270 grams	1800	
	oli rice risotto, saffron, Cochin prawns, fresh dill, lemon dust al 280 grams	1850	
	Taj signature dishes		
	Served from 1200 hours to 1500 hours and 1900 hours to 2300 hours		
		4000	
Cobb sa	alad al 340 grams salad of chicken, bacon, chopped avocado, lettuce, tomato,	1300	
	oiled egg, coriander, spring onion, buttermilk dressing		
i A			
Sheesh	taouk	1600	
1411 k	cal 250 grams chargrilled cubes of chicken griddled, garlic aioli		
■ Nasi go 1073 k ₩ ₩	cal 240 grams Malaysian fried rice, chicken, fried prawns, fried egg	1800	
Fish ex	otica	2750	
and eg	al 400 grams fresh turmeric, lemon grass, coconut curry poached fish, shrimp tom gplant sambal, asian herb salad, duo of brown & white steamed rice, fried shallots	ato	
Wellness options			
-	pea medallion, spinach, basil scented tomatoes, bell pepper sauce al 240 grams	1300	
Poache	ed chicken, kalamata olives, bell peppers, steamed vegetables	1600	
827 kc	al 400 grams		
▲ Ginger	steamed fillet of pomfret, miso broth spinach, steamed vegetable	1900	
238 kc	al 280 grams		
	■ Vegetarian Non - Vegetarian Vegan		
	List of Allergens:		
Malu	Scs. Eggs. Fish Lunin Sova Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphi) ites	

Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

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

International presentations

Pan seared polenta cake, sun dried tomato pesto 1450 1308 kcal | 230 grams | zucchini, buffalo mozzarella parcels **1** 😸 Pan seared tofu steak 1450 1395 kcal | 290 grams | udon noodles, shiitake mushrooms, vegetables, kaffir lime leaves Baked eggplant parmigiana, grilled Thai asparagus, tomato salsa 1600 770 kcal | 310 grams Stir fried green vegetables, shiitake mushrooms, garlic soy glaze 1450 679 kcal | 130 grams | fried rice or 999 kcal | 200 grams | hakka noodles Thai vegetable curry 1450 1210 kcal | 560 grams | green curry, steamed rice ■ Grilled Norwegian salmon, fennel, asparagus, cherry tomatoes 2800 1167 kcal | 140 grams ↑ 👺 👃 🗀 Beer batter fried fish 2050 1307 kcal | 280 grams | white fish fillet, beer batter fried, mushy peas, tartare sauce, fresh lemon A Roast chicken, potato mille feuille, spinach, porcini merlot glaze 1850 1295 kcal | 280 grams New Zealand lamb shank 3000 538 kcal | 580 grams | spaetzle, pearl onion, turned mushroom, bordeaux glaze 4 4 3 1600 ■ Chicken in hot garlic sauce 1349 kcal | 250 grams | pepper and onion, steamed rice or hakka noodles A 47 # **▲** Thai chicken curry 1600 1480 kcal | 590 grams | stir fried chicken, spicy Thai red curry, steamed rice 4

































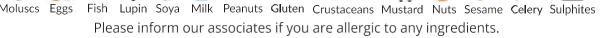
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Indian specialties

1450 Haldi chilli paneer tikka 1019 kcal | 140 grams | cottage cheese, turmeric, mathania chilli powder, spices, grilled in tandoor 1400 Thar ke papad 518 kcal | 150 grams | spicy potato and nuts, crispy papadam roll Tandoori gobhi 1400 766 kcal | 140 grams | yogurt and powdered spices marinated cauliflower, grilled in tandoor Palak aur chole ke kebab 1400 **727 kcal | 130 grams |** spinach and chickpea, aromatic powdered spices Rajma aur chenna ki tikki 1400 820 kcal | 140 grams | kidney beans and cottage cheese, aromatic powdered spices Papdi Chat 800 1192 kcal | 140 grams | crispy savoury pastry, mint, tamarind chutney Samosa 800 1562 kcal | 240 grams | fried savoury pastry, masala potatoes # 47 🧺 800 Paneer fritters 685 kcal | 130 grams | spiced cottage cheese fritters Murg ke soole 1600 904 kcal | 270 grams | chicken cubes, onion, red chilli, yoghurt paste, grilled in tandoor 1 4 G Chicken seekh kebab 1650 493 kcal | 260 grams | minced chicken, powdered spices, cooked in tandoor i 🐗 2100 Masaledar tawa machli 405 kcal | 200 grams | local fish, red chilli paste, ginger, powdered spices 2100 Ajwaini machli amritsari 913 kcal | 200 grams | local fish, caraway seeds, chili powder, turmeric powder and gram flour **>** Pathar ka gosht 1800 882 kcal | 200 grams | picattas of lamb, brown onion paste, mint, local spices, cooked in copper vessel on charcoal Ō



Vegetarian



▲ Non - Vegetarian

√ Vegan

Main Course

Pao bhaji 1150 **344 kcal | 290 grams |** tangy mashed potato, powdered spices, soft rolls Paneer tikka masaledar 1450 **524 kcal | 280 grams |** cottage cheese, tomatoes, onions Malai kofta 1500 724 kcal | 360 grams | cottage cheese dumpling, raisins, saffron gravy Č 🐓 🐠 Aloo gobhi 1450 **682 kcal | 180 grams |** potatoes, cauliflower, fresh coriander, cumin Nizami handi 1450 606 kcal | 190 grams | garden fresh vegetables, cashew nut cream **6** 47 Dal pichola 1200 655 kcal | 350 grams | split yellow lentils, cumin, garlic 2050 Pomfret gassi 1123 kcal | 200 grams | pomfret fillet, onion, Karwar style coconut curry in 6 Keema matar 1850 1116 kcal | 150 grams | minced lamb, green peas, powdered spices Murg tikka lababdar 1750 900 kcal | 425 grams | chargrilled chicken morsels, tomato onion gravy ■ Home style mutton curry 1800 1183 kcal | 300 grams | mutton chunks, cardamom, black pepper, basmati rice, mutton stock **4 Regional signatures** Chakki ki subzi 1350 1395 kcal | 300 grams | gluten dumplings, fried onion paste, condensed milk, yoghurt *4* 1350 Bhatti ki dal 1095 kcal | 340 grams | whole black lentils, tomatoes, chillies, cream and butter Sangri dakh khada masala 1350 503 kcal | 300 grams | local runner beans, raisins, whole spices 1350 Hara dana methi bail gatta curry 1941 kcal | 300 grams | soft gram flour, green fenugreek seed dumpling, yoghurt 1800 Laal maas 1237 kcal | 300 grams | traditional Rajasthani fiery lamb, onion, yoghurt gravy Mathania laal murgh 1950 979 kcal | 400 grams | chicken cubes, tomato based gravy, mathania red chillies 6 Vegetarian Non - Vegetarian ∨ Vegan List of Allergens:

Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites
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Sweet conclusion

Pista gulab jamun 1050 249 kcal | 80 grams | cottage cheese dumplings, rose scented syrup Kesaria rasmalai 1050 1043 kcal | 100 grams | cottage cheese dumplings, saffron milk Kesari kheer 8 1050 **1076 kcal | 130 grams |** rice pudding, cardamom, nuts and saffron Homemade gelato 1050 660 kcal | 100 grams | please ask for flavor of the day Ice cream 1050 8 150 kcal | 100 grams | please ask for flavor of the day Granny smith apple crumble, cinnamon ice cream, raspberry compote 1050 525 kcal | 180 grams | **1 8 6** Hazelnut & bitter chocolate cake 1050 1300 kcal | 125 grams Nougat parfait 1050 2170 kcal | 125 grams | mix berries coulis, orange tuile 1050 ▲ French apple cake 1020 kcal | 100 grams | palace made vanilla ice-cream Classic tiramisu 1050 847 kcal | 160 grams | coffee liquor, mascarpone cheese Belgian chocolate sampler 1050 1160 kcal | 540 grams | milk chocolate pudding, white chocolate gelato, bitter chocolate mousse ■ Walnut brownie, cinnamon ice cream 1050 488 kcal | 170 grams Č 6 ▲ Trio of creme brulee 1150 138 kcal | 180 grams | madagascar vanilla, citrus, honey-nut <u> (6 % </u>































