

Neel Kamal

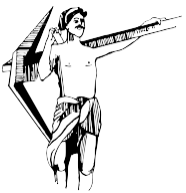
The blue lotus denotes divinity of Lord Shiva, which induces a sense of tranquility in the atmosphere. The rich Indian ambience reminiscent of grand royal ball indulges in all fine elements of luxury and gets even more charming when it overlooks the mesmerizing Lily Pond. The food prepared by our Mewari Chefs gives an authentic savor of then known Royal Khansamas, undoubtedly making the gastronomy inevitable to explore.

Presenting majestic cuisines of the region, Neel Kamal has a vibrant assortment of Rajasthani and North-West frontier

Plenty of legumes, pulses and the use of milk, curd and buttermilk for the gravies is the hallmark of Mewar cuisine. The Mewari signature dishes include Rajasthani specialties such as Dal Bati Churma, Kaer Sangri, Laal Maas and Ghewar. Food that could last for several days and could be eaten without heating was preferred, more out of necessity than choice. Scarcity of water, fresh green vegetables have had their effect on cooking. Generally, Rajasthani curries are a brilliant red but they are not as spicy as they look.

Neel Kamal also presents flavours of North West frontier as the regional food has been strongly influenced by an important historic event. It was in the pleasure palace, Jag Mandir that Prince Khurram (later known as Emperor Shajahan who built the famous Taj Mahal at Agra) was given refuge in 1623 by the rulers of Mewar. The Prince had to flee from the battlefield due to a rebellion against his father, King Jehangir. Experience the luxury of Mughal Emperors by savoring these delectable specialties at Neel Kamal.

Our proficient Chefs would be glad to transform these delicacies as per your convenience!











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.






Tandoor Aur Tawa

Appetizers from the grill

- **Sarson ke phool** **1400**
177 kcal | 175 grams | yoghurt marinade broccoli florets, mustard

- **Tandoori aloo dilkhush** **1050**
1426 kcal | 225 grams | potatoes with nuts and spices, yogurt

- **Tandoori khumb** **1400**
77 kcal | 130 grams | button mushroom, cheese and aromatic spices

- **Paneer ke soole** **1400**
989 kcal | 210 grams | cottage cheese, spices, cloves, red chilies and yoghurt, from the tandoor

- ▲ **Galawat ke kebab** **1800**
1126 kcal | 190 grams | minced lamb, aromatic spices, cardamom powder

- ▲ **Tandoori chicken** **1600**
475 kcal | 410 grams | yogurt and chili marinade chicken, from the tandoor

- ▲ **Murgh thandai kebab** **1600**
148 kcal | 270 grams | stuffed chicken drumsticks, cardamom, saffron, from the tandoor

- ▲ **Gosht dekchi ke soole** **1800**
1826 kcal | 220 grams | boneless lamb slice, kachari, cloves, mathania red chilies and yoghurt, cooked in earthen pot


Shorba

Aromatized broth

- **Badam ka shorba** **850**
651 kcal | 230 grams | almond broth, whole spices, mint

- **Tamatar aur dhaniya ka shorba**  **850**
80 kcal | 200 grams | tomato broth, whole spices, coriander

- ▲ **Gosht aur daliya ka shorba**  **900**
811 kcal | 230 grams | lamb and bulgur broth, whole spices


● 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.

Choolhe Se

From the wood fire

- **Dhingri matar masala** **1500**
42 kcal | 310 grams | button mushrooms, green peas, powdered spices

- **Paneer tikka butter masala** **1450**
2235 kcal | 305 grams | cottage cheese, tomato sauce, cream, butter, powdered spices

- **Hara dana methi gatta curry** **1350**
404 kcal | 300 grams | soft gram flour dumplings, green fenugreek seeds, yoghurt

- **Palak kaju makhana** **1500**
285 kcal | 295 grams | spinach, cashewnuts, fox nuts, garlic, powdered spices

- **Sangri dakh khada masala** **1350**
107 kcal | 335 grams | local runner beans and raisins, whole spices

- **Chakki ki subzi** **1350**
785 kcal | 320 grams | gluten dumplings, fried onion paste, yoghurt, local spices

- **Pithod aur mangodi ki kadhi** **1350**
1308 kcal | 330 grams | gram flour cakes and lentil dumplings, buttermilk gravy, cumin

- **Aloo katliyan** **1400**
814 kcal | 245 grams | sliced potatoes tossed with chilies, curry leaves, mustard seeds

- **Bhatti ki dal** **1350**
1095 kcal | 400 grams | whole black lentils, tomatoes, chilies, cream and butter

- **Thikri ki dal** **1200**
487 kcal | 365 grams | split yellow lentils, ginger, garlic, chilies

- **Bapla batti dal aur choorma** **2150**
1200 kcal | 925 grams | 170 ml | un-leavened whole wheat bread, served with split yellow lentils, variety of choorma, chaas


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- | | |
|---|--|
| <p>▲ Machali jaisamandi
 658 kcal 240 grams fish fillet, mint, coriander, kasuri methi
 </p> | <p> 2000</p> |
| <p>▲ Padampuri murgh
 1270 kcal 400 grams boneless chicken leg, yoghurt and cashew nut gravy
 </p> | <p>1700</p> |
| <p>▲ Mathania laal murgh
 582 kcal 410 grams boneless chicken leg, Tomato, onion, mathania chili
 </p> | <p>1800</p> |
| <p>▲ Safed maas
 1470 kcal 470 grams lamb, onion, yogurt, cashew nuts, whole spices
 </p> | <p>1800</p> |
| <p>▲ Laal maas
 1655 kcal 480 grams traditional Rajasthani lamb curry, onion, mathania chili, yoghurt
 </p> | <p>1950</p> |
| <p>▲ Maas batti aur choorma
 1190 kcal 975 grams 170 ml traditional Rajasthani lamb, served with variety of choorma chaas
 </p> | <p>2450</p> |
| <p>▲ Nalli Gosht
 460 kcal 425 grams slow cooked lamb shanks in chef's special gravy
 </p> | <p>1950</p> |

Basmati

Rice Selection

- | | |
|--|--------------------|
| <p>● Dum subz biryani
 1128.6 kcal 650 grams basmati rice, vegetables, saffron, mint, aromatic spices, sealed in a pot and cooked on "dum"
 </p> | <p>1350</p> |
| <p>▲ Hathoda biryani
 1276.2 kcal 680 grams basmati rice, boneless chicken leg, saffron, mint, aromatic spices, Sealed in pot and cooked on "dum"
 </p> | <p>1500</p> |
| <p>▲ Kachi yakhni biryani
 1206.67 kcal 670 grams basmati rice, lamb leg, saffron, mint, aromatic spices, sealed in pot and cooked on "dum"
 </p> | <p>1600</p> |
| <p>● Jeera rice
 304 kcal 360 grams cumin, basmati rice
 </p> | <p>900</p> |
| <p>● Steamed rice
 259 kcal 350 grams</p> | <p>650</p> |

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Tawe ki Roti

Selection of Indian Breads

- **Warqi parantha** **325**
919 kcal | 90 grams | Multi layered paratha, baked
 
- **Tikoni missi roti** **325**
430 kcal | 80 grams | gram flour, coriander, carom, from the tandoor

- **Ulte tawe ki roti** **325**
122 kcal | 100 grams | silken scarf bread cooked on an inverted griddle

- **Phulka** **325**
435 kcal | 120 grams | puffed whole wheat bread
(four pieces per portion)

- ▲ **Peshawari naan** **325**
591 kcal | 95 grams | cracked nuts and saffron, from the tandoor
    
- **Jalebi parantha** **325**
410 kcal | 125 grams | griddle fried flat bread with fennel
 

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Halwai Se

Selection of Indian Dessert

- **Malai ghewar** **1050**
2100 kcal | 70 grams | fried honeycomb pastry, pistachio flavoured milk

- **Jalebi rabdi** **1050**
3315 kcal | 75 grams | fried spiral pastry served with chilled reduced milk

- **Malai kulfi** **1050**
1663 kcal | 70 grams | traditional Indian ice cream

- **Khubani ka halwa** **1050**
1788 kcal | 100 grams | apricot, green cardamom

- **Badam ka halwa** **1050**
3614 kcal | 100 grams | almond paste cooked with clarified butter and milk

- **Kesari kheer** **1050**
1076 kcal | 130 grams | rice pudding cooked with rice and milk, cardamom, nuts and saffron

- **Kesaria rasmalai**  **1050**
1048 kcal | 130 grams | cottage cheese, saffron flavoured milk


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Royal Palace Thali

Thali - the Indian equivalent of a degustation menu,
offers much of the complete repertoire of Rajasthani specialties
served on a gold plater

Vegetarian

5000

Tandoor aur tawa

Appetizers from the grill

- **Bhutte ke kebab** 🌽 🥬
96.75 kcal | 50 grams | spiced golden corn patties
- **Tandoori achari paneer tikka** 🧀 🥬 🍷 🍷
287.5 kcal | 60 grams | cottage cheese marinade of turmeric, Mathania chilli powder and spices, from the tandoor

Shorba

Aromatized broth

- **Badam ka shorba** 🥜 🍷
651 kcal | 135 grams | almond soup with fresh mint

Choolhe se

From the wood fire

- **Paneer ka soyeta** 🧀 🍷 🥬
325 kcal | 110 grams | cottage cheese and corn meal cooked with Indian spices
- **Hara dana methi bail gatta curry** 🥬 🍷
101 kcal | 110 grams | soft gram flour dumplings, green fenugreek seeds, yoghurt
- **Palak mangodi ki subzi** 🥬 🍷
71.5 kcal | 100 grams | Spinach, sun dried lentil dumplings, local spices
- **Sangri dakh khada masala** 🥜 🍷 🍷
26.75 kcal | 100 grams | local runner beans and raisins, whole spices
- **Thikri ki dal** 🥬 🍷
121.75 kcal | 90 grams | split yellow lentils, ginger and chilies
- **Jeera rice** 🥬
76 kcal | 105 grams | Cumin, basmati rice
- **Bapla batti** 🌽 🍷 🍷
237.5 kcal | 200 grams | un-leavened whole wheat bread, served with choorma

Halwai se

- **Moong dal halwa** 🍷 🍷
425 kcal | 100 grams | split yellow lentil paste, clarified butter and milk
- **Malai ghewar** 🌽 🍷 🍷
525 kcal | 70 grams | fried honeycomb pastry, reduced pistachio flavoured milk

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Non-Vegetarian

5500

Tandoor aur tawa

Appetizers from the grill

▲ **Murgh ke boothe** 🍃 🥛 🥒

226 kcal | 80 grams | chicken tikka, sour gourd, brown onion pest and yoghurt

▲ **Gosht dekchi ke soole** 🥒 🥛 🌾

456.5 | 70 grams | boneless lamb slice, kachari, cloves, mathania red chilies and yoghurt, cooked in earthen pot

Shorba

Aromatized broth

▲ **Gosht aur daliya ka shorba** 🥛 🥒

811 kcal | 230 grams | lamb and bulgur broth, whole spices

Choolhe se

From the wood fire

▲ **Murgh kesar kastoori** 🥒 🥛

171 kcal | 130 grams | kesar kastoori - a well renowned heritage liqueur "Kesar" chicken gravy with local spices

▲ **Laal maas** 🥒 🥛

408.75 kcal | 140 grams | traditional Rajasthani lamb curry, onion, mathania chili, yoghurt

● **Palak mangodi ki subzi** 🥒 🥛

71.5 kcal | 100 grams | Spinach, sun dried lentil dumplings, local spices

● **Sangri dakh khada masala** 🥒 🥛 🍅

26.75 kcal | 100 grams | local runner beans and raisins, whole spices

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