Verandah Café

Alfresco Dining

Built in 1835 on a modest scale for the queen's favourite handmaiden, Kesar Badaran and later refurbished as a royal guesthouse and hunting lodge, the mansion was renamed Rambagh, after the then reigning Maharaja Sawai Ram Singh II. His grandson, Prince Sawai Man Singh II, was brought here on his accession in 1922. The Verandah has stood witness to the times when the young princes, while schooling, often played in its neat manicured gardens.

As legend says, Rajmata Gayatri Devi and the late Maharaja Sawai Man Singh II used to sit here in the late afternoons and once while sipping tea at the Verandah, she is said to have appreciated the beautiful 400-year-old fort up on the hill. He is said to have gifted the fort to her, which is called Moti Doongri - Pearl on a hill.

The intricate marble carving done by the local craftsmen drew inspiration from Mughal and Rajasthani styles of architecture and the marble used was from the local mines, a place called Aandhi. Decades ago, the Verandah used to be covered with bamboo chicks, which used to keep the area cool, even during the hottest of summers. Bask in the attention of the Palace staff, in the airy arched verandah with panoramic views of the gardens and fountains and beyond Moti Doongri. Time could stand still, should you wish within the imposing high ceiling verandah, while you savour the privileges of royalty, our traditional afternoon tea with champagne, pre-dinner cocktails, light meals throughout the day or simply sit back and pontificate with your favourite book.

APPETIZERS AND SALADS

		an Salmon Apple celery salad, pickled vegetables, caper berries	1850
	Niçoise Style Nor Kcal: 453/ 325gms	wegian Salmon Salad	1750
	Marinated Chilleo Kcal: 215/ 120gms ど 占 읢	d Prawns Roasted green pepper, romesco sauce	1850
		Caramel and Prosciutto Di Parma Olive tapenade, grape-onion seed compote	1850
	Caesar Salad Kcal: 670/ 290 gms 🚺 🎲 📇 🗯 🧴	Romaine, iceberg, bacon, grilled chicken, anchovy dressing	1550
٦	The Rambagh Kel Kcal: 632/280 gms	bab Sampler Sarson Jhinga, Malai Chicken Tikka, Maas Ke Sule	1350
	Stuffed Artichoke Kcal: 101/150 gms	Slovakian Style	1550
	Red Wine Poache	d Pear and Blue Cheese Salad Lettuce, blood red grape fruit, candied pecan nuts	1350
	Red Wine Poache Kcal: 277/140 gms	Lettuce, blood red grape fruit, candied pecan nuts	1350 1350
	Red Wine Poache Kcal: 277/140 gms	Lettuce, blood red grape fruit, candied pecan nuts eens Fresh garden greens, artichoke,	
	Red Wine Poache Kcal: 277/140 gms Kcal: 277/140 gms Mixed Garden Gro Kcal: 128/200 gms Greek Feta Salad Kcal: 203/250 gms Kcal: 203/250 gms Fresh Buffalo Moz	 Lettuce, blood red grape fruit, candied pecan nuts eens Fresh garden greens, artichoke, citrus segments, olives, feta cheese Mixed greens, cucumber, tomato, Kalamata olives, grilled pita, feta cheese 	1350

List of Allergens:

1 A Ē. 🍥 🌔 📂 🌡 🍕 8 \$ ¥ 0.5 -Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

Vegetarian 🔺 Non vegetarian 🌙 Spice Level 🛛 🗮 Contains Pork 0

		inach, Asparagus ar Sun dried tomato, kala bell pepper confit		1350
	Vietnamese Styl Kcal: 310/240 gms Ö 🏉 🇯 🍕	e Summer Vegetabl Peanut sauce	es Roll	1350
	The Rambagh Ke Kcal: 417/160 gms	ebab Sampler Hara Bhara Kebab, Bhi Sunhera Paneer	utte Ke Kebab,	1250
	SOUPS			800
	Cock-a-leekie Kcal: 323/ 200 ml	Chicken, leek, prunes		
	Tom Yum Soup			
	Vegetable	Prawn	Chicken	
	Kcal: 112/ 200 ml 📋 🏮 🛷 🧠 😫	Kcal: 112/ 200 ml 📋 🏮 🛷 锅 😫	Kcal: 112/ 200 ml 📋 뷓 🛷 🧠 👪	
ĴĴ	Spicy Bell Peppe	r and Corn Broth		
	Vegetable	Prawn	Chicken	
	Kcal: 228/ 200 ml	ñ 👪	Kcal: 245/ 200 ml	
	Madras Mulligat	awny Lentils, cocon	ut milk	
	Unpolished rice	Chicken		
	Kcal: 265/ 200 ml	Kcal: 275/ 200 ml 🥕		
// 💽	Asparagus, Edan	name and Burnt Lee	k	
	Kcal: 152/ 200 ml	Fresh chilli		
	Vine Ripened To	mato Infused		
	Kcal: 162/ 200 ml Ö 🎤	Fresh basil		
	Cream of Mushr	oom		
	Kcal: 189/ 200 ml 📋 🏓	Scented truffle		
	Zucchini and Lee			
	Kcal: 145/ 200 ml أ 🎤 🏮	Lasagne roll		
	Fresh Green Asp	-		
	Kcal: 140/ 200 ml أ 🎤 🨻	Pommery, pine nuts		
(of Allergens:	Va Milk Peanute Cluton Court	aceans Mustard Nuts Sesame Celei	A. Sulphites

Vegetarian Non vegetarian

🍠 Spice Level 🛛 🗮 Contains Pork

TAJ SIGNATURES

**	Cobb Salad Kcal: 552/ 330 gms i 🕴 🎻	Chicken, egg, bacon, avo tomato, buttermilk dres		1850
**	0	s h Potato hash, mustard jus		1950
	Nasi Goreng Kcal: 996/ 490gms 🚺 🍯 🍋 👪	Wok tossed Indonesian f shredded chicken, fried e		1950
	Fish in Your Style Kcal: 679/ 410 gms أ 🕴 🎻 📂	: Meuniere / crumb fried / John Dory fillet, mirabea		1950
	Kathi Roll Paneer Kcal: 547/ 450 gms	▲ Chicken tikka Kcal: 653/ 500 gms ▲ ●	▲ Lamb seekh Kcal: 475/ 500 gms	1350

SANDWICHES AND BURGERS

**	Hot Dog Kcal: 597/ 300 gms Frankfurter pork sausage, onion, i i i	1250
	Chicken Foot Long Kcal: 454/ 325 gms Hawaiian chicken salad	1250
	The Royal Rambagh BurgerVegetable, guacamole, cheeseKcal: 578/ 405 gms↓ ♥ ●↓ ♥ ●	1250
**	The Rajput Room Club Kcal: 869/ 390 gms Bacon, lettuce, tomato, chicken salad, fried egg i # 47 Co	1250
	The Rajput Green Club Kcal: 736/ 378 gms Cheddar cheese, lettuce, tomato, roasted Image: I	1250
List	t of Allergens:	
Mo	 Wegetarian I Non vegetarian Spice Level Contains Pork 	Iphites



All sandwiches, wraps, burgers served with French fries, coleslaw

PASTA AND RISOTTO

▲ Lobster and Saffron Risotto Kcal: 812/ 420 gms Lobster bisque ▲	3400
 Saffron Marinated Scampi and Red Pepper Risotto Kcal: 636/ 420 gms Basil, parsley # # 	1850
Smoked Chicken Supreme and Fennel Risotto Kcal: 839/ 420 gms Mascarpone cream	1750
Spaghetti Lamb Bolognaise Kcal: 848/ 350 gms Rosemary i >> iii >> iiiiiiiiiiiiiiiiiiiiiiiii	1750
Pappardelle	1750
▲ Lamb ragout ▲ Mushroom Ragout	
Kcal: 674/ 350 gms Kcal: 602/ 350 gms	
List of Allergens:	
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💿 Vegetarian 🔺 Non vegetarian 🌙 Spice Level 🛛 🗮 Contains Pork	
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary All prices are in Indian runnes and excluding applicable government taxes	

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We do not levy any service charge

	Porcini Gnocchi Kcal: 456/ 350 gms Tomato bas [^] P i Co	sil, brie	1750
	Rigatoni Napped In Sun Dr Kcal: 780/ 350 gms Eggplant w ☐ ≝ ∰		1600
	Fettuccine Primavera Kcal: 628/ 350 gms Vegetables	, Genoa style pesto	1600
	Fresh Asparagus Risotto Kcal: 589/ 380 gms Sage, Gran	a Padano	1600
	Wild Mushrooms and Thyr Kcal: 776/ 380 gms Truffle oil	ne Risotto	1600
	Make Your Own Pasta Penne, Spaghetti, Fettuccir Whole Wheat Spaghetti, G Kcal: 848/ 350 gms		
	Non Vegetarian Chicken, smoked milk sauce	Smoked salmon, prawns, cream sauce, parmesan أ 🔋 👪 🝋	1750
	Bacon, spicy tomato sauce 📋 🏮 🌽 🥗 🎻 🚳	Lamb ragout, fresh rosemary 📋 🏮 🌽 🎻 锅	
	Vegetarian		1600
J	Aglio olio, pepperoncino	Wild mushrooms, cheese sauce, parmesan	
ĴĴ	Arrabbiata, spicy tomato sauce, fresh basil أ 🔋 🎤 🥗 🎻 🚳	Sun dried tomato pesto sauce, eggplant أ 🏮 🌶 🎽 🍯 🎻 🚳	



INTERNATIONAL SPECIALTIES

Lobster Thermidor Kcal: 473/ 320 gms Traditional French dish of lobster	3400
Chilean Sea Bass Kcal: 399/ 275 gms Dauphinoise potato, fennel orange compote	3400
Lemon Leek Olive Thyme Infused Atlantic Salmon Kcal: 523/254 gms Asparagus, sauté potatoes, morel cream sauce	2400
New Zealand Lamb Chops Kcal: 776/ 400 gms Pommery potato, braised asparagus, diane sauce	3400
Braised Lamb Shank Kcal: 649/ 326 gms Saffron risotto, red wine jus	3000
Grilled Pork Chop Kcal: 532/417 gms Apple sauce, charred radicchio	2400
Rosemary and Lemon Crusted Chicken Breast Kcal: 698/450 gms Consommé, mash, greens	2150
Roast Corn-fed ChickenKcal: 593/380 gmsMaple porcini ragout, grilled roma tomatoImage: Image: Ima	2000
Scaloppine of Chicken Kcal: 347/270 gms Chicken breast, lemon, butter, white wine i sauce, mashed potato, spinach	2000
Stuffed Portobello Kcal: 195/250 gms Halloumi	1800
Spinach and Goat Cheese Ravioli Kcal: 399/200 gms Tomato confit, reggiano sauce	1600
Zucchini, Onion and Potato Rosti Kcal: 350/322 gms Cherry tomato and ricotta fondue	1600
Broccoli Baby Corn and Blue Cheese Fondue Kcal: 352/315 gms Herbed bread gratin	1600

List of Allergens:

Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites 🌙 Spice Level 🛛 🗮 Contains Pork Vegetarian Non vegetarian

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	Kcal: 219/320 gms	warm lettuce, parmesan curls	
	INDIAN REGI	ONAL SPECIALTIES	
<i>)))</i>	Laal Maas Kcal: 657/ 350 gms 💧 闄 🎻 🐸 🅕 🐁	Rajasthani lamb curry, red chilies	1650
1	Achari Nibu Ka M Kcal: 442/ 500 gms 🛊 🎻 🐸 🅕 🗞	•	1650
1	Dal Baati Churma Kcal: 1265/ 650gms 📋 💐 🐸	Complete meal, clay oven roasted wheat dumpling, churned butter, lentil, sweetened coarse semolina crumble	1800
<i>))</i> •	Mangodi Paneer Kcal: 1010/ 450 gms	Lentil dumplings, cottage cheese cubes, yoghurt gravy, dry red chilies	1400
	Dahi Wali Chakki Kcal: 516/ 300 gms Ö	Wheat gluten dumplings, yoghurt gravy, garlic	1400
_●●	Bhutta Palak Met Kcal: 351/ 450 gms Ö	hi Emerald spinach, golden corn redolent, herbs, garlic	1400
1	Boondi Kadi Kcal: 1050/ 400 gms Ö 🦚 闄	Gram flour pearls, yoghurt gravy, mustard seeds, dry red chilies	1400
	Khuska Kcal: 281/ 280 gms Ö	Saffron basmati rice	550
	Breads from Tand Kcal: 233/ 90 gms I Caling Construction	oor and Tawa Naan, Roti, Parantha or Tawa Parantha	300
	Missi Roti Kcal: 265/ 90 gms 🔋 🖥	Gram flour bread cooked in clay oven	300
	Bajra Roti Kcal: 190/ 90 gms	Millet flour bread cooked in clay oven	300

1600

• Char Roasted Vegetables

List of Allergens:

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Vegetarian 🔺 Non vegetarian 🌙 Spice Level 🛛 🗮 Contains Pork 0

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We do not levy any service charge

COMFORT MAINS

<i>]]</i> 🔺	Amritsari Machal Kcal: 842/ 510 gms أ 🝏	i Masala Spiced fried fish, rustic gravy, kasuri methi	1650
<i>JJ</i> 🔺	Lagan Ka Gosht Kcal: 781/ 380 gms أ	Lamb preparation, cooked in flat bottom copper pan	1650
	Butter Chicken Kcal: 1077/ 380 gms	Golden chicken pieces, tomato curry, dry fenugreek	1650
<i>ĴĴ</i> 🔺	Dhania Murgh Kcal: 1283/ 500 gms	Green chicken curry, spices, fresh coriander leaves	1650
	Egg Curry Kcal: 542/ 480 gms 🚺	Home style gravy	1650
1	Paneer Khurchan Kcal: 728/ 390 gms Ö	Cottage cheese batons, onion, capsicum, tomato gravy	1400
	Vilayati Kadai Suk Kcal: 442/ 480 gms	DZ Exotic vegetables, creamy gravy	1400
• ار ا	Rajma Raseela Kcal: 402/ 450 gms Ö	Kidney beans cooked overnight	1400
<i>ار (</i>	Dal Jodhpuri Kcal: 347/ 440 gms Ö	Mix lentils, asafoetida, cumin	1400
		/lasala / Vegetable Mélange of rice, yellow lentils, cumin seeds	1400
) 🔺	Murgh Pulao Kcal: 1220/ 480 gms	Chicken basmati rice	1650
	Subz Tehari Kcal: 594/ 420 gms Ö	A medley of mixed veggies, rice, spices	1450
	Steamed Rice Kcal: 222/ 280 gms		400
(of Allergens:	a Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Su	Iphites

🧧 🛛 Vegetarian 🔺 Non vegetarian 🌙 Spice Level 🛛 🗮 Contains Pork

FROM OUR SOUTHEAST ASIAN CORNER

<i>ÍI</i> 🔺		It Crispy lobster pepper salt, stir fried vegetables, Hakka Noodles	3400
	Bay of Bengal King Kcal: 534/ 400 gms 😫 鞼 🗴 🎻 🐁	Sesame chili sauce (🥖) or butter	2650
	Sliced Lamb Cha C Kcal: 769/ 440 gms	-	1750
1	Diced Fish In Szecl Kcal: 558/ 420 gms # 1 49 & • 1	huan Sauce	1750
		PFlavored Tai Chi Chicken Black bean chili sauce	1750
	_	Chicken, steamed rice	1750
	 (•) <i>4</i> (•) (•) (•) (•) (•) (•) (•) (•) (•) (•)	Fish, steamed rice	
	Kcal: 882/ 380 gms 🐗 🥒 💆 🥌 🧂 🌡 🍓 🕯	Vegetable, steamed rice	
	Vietnamese Yellov	w Curry Selection	1750
		Chicken steamed rice	
	Kcal: 1000/ 380 gms 🚺 🐞 🍕	Fish steamed rice	
	Kcal: 858/ 380 gms 🞻 ii 🐞 🊷 🐸	Vegetable steamed rice	
• زر		s Tossed With Fresh Chili and Burnt Garlic Black bean chili sauce	1650
	Stir-fried Chinese Kcal: 363/ 420 gms # 1 49 %	Mixed Green Choice of Szechuan sauce () or garlic wine sauce or soy ginger	1650
List	of Allergens:		
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		an 🔺 Non vegetarian 🤳 Spice Level 🕋 Contains Pork	

1	Pan-fried Tofu and Eggplant Kcal: 538/ 380 gms Chili, sweet basil # 1 49 49	1650
1	Cauliflower Baby Corn Mushroom Kcal: 308/ 390 gms Tossed in honey chili sauce	1650
1	Pad Thai Kcal: 624/ 450 gms Thai-style stir-fried noodles i 4 4	1200
	Wok Tossed Noodles Kcal: 414/ 350 gms Soy ginger or chili garlic (🌙) or sesame onion # 🖞 🍕 🚱 💽	900
	Wok Tossed Rice Kcal: 276/ 350 gms Vegetable or burnt garlic or i i i	900
	Kcal: 422/ 400 gms Chicken or egg	

WELLNESS MENU

	APPETIZING SALADS	1350
	Mesculn Mix	
	Kcal: 94/ 294 gms Fresh Herbs, Fresh Fruits, Orange Dressing	
	Tofu, Orange Segmsent, Raw Papaya Salad Kcal: 159/ 195 gms Ø	
	SOUP	800
	Chicken Consommé	
	Kcal: 184/ 200 ml Kashmiri morels, chicken quenelles	
	Roasted Cherry Tomato	
	Kcal: 161/ 200 ml Infused with thyme and garlic	
	HEALTHY MAINS Braised John Dory Kcal: 432/ 380 gms Tomato garlic emulsion, basil oil, mustard potato	2400
(t of Allergens: Juscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Su	Johites
	Vegetarian A Non vegetarian J Spice Level Recontains Pork	
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Chicken Stew Kcal: 678/ 400 gms Parsley garlic toast	2000
Whole Wheat Spaghetti Kcal: 524/ 350 gms Tossed vegetables, Extra virgin Image: Construction of the oil, soy milk beurre blanc	1800
Vegetable Stew Kcal: 321/ 380 gms Parsley garlic toast	1800
Mediterranean Couscous Kcal: 581/ 380 gms Aubergine Caviar, basil parsley sauce	1800
WELLNESS DESSERT Chocolate Bliss and Seasonal Fruits Kcal: 288/ 130 gms 'Gluten free' chocolate cake i G 4	800
Baked Apple Strudel Kcal: 49/ 85 gms 'Diabetic' warm filo sheet puffs, Granny Smith apples DESSERT	
Tiramisu Kcal: 267/ 95 gms	800
Warm Chocolate Mud Pie Kcal: 155/ 155 gms Palace made cinnamon ice cream # 1 (4)	800
Baked Cheese Cake Kcal: 139/ 63 gms Crumble soft centre cookie, Image:	800
Lemongrass Crème Caramel Kcal: 216/ 132 gms Fresh cut fruits	800
Cheese Platter Kcal: 760/ 260 gms Five varieties of cheese	800

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Fresh Apple Tart Kcal: 272/ 139 gms	Caramel lemon sauce, cir	nnamon ice cream	800
Sacher Torte Kcal: 387/ 70 gms i 🛊 🛷 🏓	Raspberry coulis, sweete	ned apricot	800
Sour Cherry Chee Kcal: 169/ 56 gms			800
Chocolate Mouse Kcal: 290/ 75 gms	se Chocolate mud, Cognac s	sauce	800
Thandai Rasmala Kcal: 476/ 270 gms أ	i Poached cottage cheese,	Thandai syrup	800
Kesar Pista Kulfi Kcal: 162/ 90 gms	Saffron, pistachio flavour	ed frozen milk, falooda	800
Palace Made Fro	zen Desserts		800
	Peanut Butter Kcal: 278/ 110 gms أ	Blueberry Kcal: 226/ 110 gms	

