

## Cold breakfast selection

## Full breakfast selection

### Smoothies

banana  
papaya, almond and vanilla  
*made with low fat yoghurt or soy milk*

### Cold pressed juice of the day

### Oatmeal porridge

*raisin and cinnamon*

### Rajvilās granola

*yoghurt parfait or 0.1% fat milk  
topped with papaya or banana*

## BREAKFAST CLASSICS

### Farm fresh eggs to order

omelette, fried, boiled,  
poached or scrambled

### Croque Madame

*fried egg, honey glazed ham,  
brioche, Mornay sauce*

*accompanied with your choice of ham, bacon, chicken or pork sausage*

### Eggs Shakshuka

*eggs baked with  
cumin spiced tomato sauce*

### Eggs Benedict

*poached egg, honey glazed ham,  
Hollandaise sauce*

## RAJPUTANA AND THE NORTH WEST

### Jodhpuri kadhi kachori

*traditional savoury pastry filled with  
onions and potatoes served with spiced  
yoghurt gravy*

### Choley bhaturey (v)

*chickpea cooked with Indian spices,  
with deep fried leavened bread*

### Moong dal cheela (v) <sup>GF</sup>

*crisp lentil pancake filled with  
green pea and cottage cheese*

### Tava Paratha (v)

*pyaaz, subz, aloo  
with pickle, yoghurt*

## THE DECCAN SUNRISE

### Idli (v) <sup>GF</sup>

*steamed rice and lentil dumplings  
with "sambar", a lentil and  
vegetable stew, chutneys*

### Dosa <sup>GF</sup>

*masala, butter garlic, ham and egg  
savoury rice crepe with  
"sambar", a lentil and vegetable stew*

### Uttapam <sup>GF</sup>

*tomato, masala  
savoury rice pancake with  
"sambar", a lentil and vegetable stew*

### Medu vada (v)

*fried lentil fritters served with  
"sambar", a lentil and vegetable stew,  
chutneys*

## YOUNG AT HEART

### Pancakes and waffles

*plain, chocolate and orange,  
salted caramel and banana*

### Lemon Mascarpone French toast

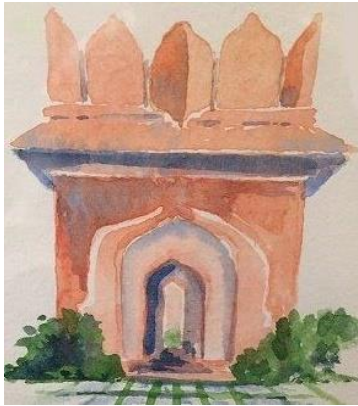
*brioche, lemon curd, honey butter*

(V) vegetarian <sup>GF</sup> gluten free

An 18% Goods and Services Tax is applicable on all prices

We levy no service charge.

## **Surya Mahal**



*Hand painted by our guest Ms. Paula*

### **Welcome to Surya Mahal**

We hope to enliven your senses in a refined princely dining experience.

Relish delicacies from around the world and immerse yourself in the

local fiber of a traditional Rajasthani ambience.

Listen to the music of gifted artisans, performed live in the

fort's dramatic courtyard.

Our chefs work with some of the best regional boutique farmers to

bring you contemporary international cuisine.

The menu is guided by Jaydeep, our Executive Chef's respect for

seasonality, terroir and artisanal produce.

It is our passion to source the very best ingredients to

create flavours that tantalize every palate.

*Bon Appétit!*

## CHEF SIGNATURES

### À la TAPAS

#### Garlic sautéed edamame (V)

matcha salt, crisp garlic and ichimi togarashi

#### Shrimp and pork satay lilit

pork and shrimp mince, Thai herbs on lemon grass skewers

#### Lamb chops

pear teriyaki

### APPETIZER

#### Salad 1924

César du Chef

Iceberg, DOP Parmigiano Reggiano, anchovies, garlic crumbs

#### Atlantic salmon cured on Himalayan salt block (H)

chef's forage, grapefruit and tamarind dressing

#### Pan roasted scallops (H)

cauliflower cream, citrus quinoa, herbs

### MAINCOURSE

#### Stone cooked salmon <sup>GF</sup>

citrus butter, garden forage, salsa crudo

#### Arabian sea red snapper

grilled with wild lemongrass and Thai herb sauce

#### Twice cooked Poussin

corn fed spring chicken, natural jus, herb fried new potatoes

## APPETIZER

### **Oriental salad (V) <sup>GF</sup>**

compressed seasonal vegetables, candied nuts, sesame-miso dressing

### **Mezze (V)**

chickpea hummus, babaganoush, falafel, artisan bread

### **Bocconcini and caramelised figs “Al caprese” (V) <sup>GF</sup>**

organic sea salt, Mozzarella cream, roasted garden vegetables

### **65° hen egg**

beurré nosiette, potato puree, charred winter green crumble

### **Prawn prik Thai**

stir fried prawns in garlic pepper sauce

## SOUP

### **Tuscan farmer’s style brodetto (V) (H)**

pane fritto

### **Corn veloute (V) (H)**

truffle and onion butter toast

### **House noodle broth**

sea shrimps

chicken and pork

## RISOTTO

### **Porcini (V) <sup>GF</sup>**

mushroom ragù, essence of truffle, Parmigiano reggiano

### **Carbonara <sup>GF</sup>**

DOP Parmigiano Reggiano, poached egg, leek, chorizo stew

## PASTA

### **Spaghetti (V) (H)**

textures of tomatoes, basil, buffalo Mozzarella

### **Parmesan ravioli (V)**

fonduta, essence of truffle, forest mushrooms

### **Gnocchi primavera (V)**

wilted greens, Scamorza cream, vegetable jus

### **Linguini**



Cochin bay prawns, winter greens, saffron, white wine

### **Tagliatelle**

Tuscan lamb ragù

### **Casarecce**

farmer’s style pork sausage, onion stew

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09.17

## INTERNATIONAL MAINCOURSE

### Clay pot tofu (V) (H)

Asian greens, shiitake, ginger and scallion rice

### Prawn and mushroom gratinee

herb and hazelnut crumble

### Steamed Cantonese style seabass (H)

light soy broth, sesame oil, ginger rice

### Sea food guazzetto

Atlantic sea scallops, tiger prawns, sea bass simmered with white wine and tomatoes

### Half farm chicken

stone ground mustard crust, seasonal vegetables, potato espuma

### Twice cooked pork belly

farmer style lentil stew, red wine glazed onions and spinach

### Braised lamb shanks

braised matignon, smoked carrot and star anise puree

### Thai curries

#### Red or Green

served with jasmine rice

vegetable

prawn

chicken

### Stir fried noodles

vegetable

prawn

chicken

## INDIAN APPETIZER

### **Kandhari paneer tikka (V) <sup>GF</sup>**

cottage cheese filled with beetroot, pomegranate and prunes, cooked in tandoor

### **Multani broccoli (V) <sup>GF</sup>**

broccoli marinated with cheese and kasundi mustard, cooked in tandoor

### **Karwari fisherman's basket**

deep fried seafood selection with curry leaves and lime

### **Bhatti ka murgh**

half a spring chicken cooked in tandoor with yoghurt and pounded Indian spices

### **Murgh reshmi kebab <sup>GF</sup>**

chicken breast marinated with saffron, yoghurt and green cardamom, cooked in tandoor

### **Rampuri seekh kebab <sup>GF</sup>**

skewered lamb mince flavoured with mint and saffron, cooked in tandoor

## STREET FOODS OF INDIA

### **Ragda patties (V) <sup>GF</sup>**

almond and potato galette with mashed peas

### **Palak anar chaat (V)**

Indian salad made of crisp fried spinach, pomegranate, date and tamarind chutney

### **Mumbai fondue pot (V)**

onion buns, vegetable fondue churned with homemade butter

## INDIAN MAIN COURSE

### **Aloo-bukhare ke koftey (V) <sup>GF</sup>**

cottage cheese dumplings filled with prunes simmered in tomato and cashewnut gravy

### **Dhingri matter (V) <sup>GF</sup>**

button mushrooms cooked with green peas, flavoured with Indian spices

### **Lehsuni makai palak (V)**

spinach and corn cooked with onion and tomatoes, flavoured with roasted garlic

### **Rajsthani mirch ki kadhi (V) <sup>GF</sup>**

fresh green chilli simmered in yoghurt gravy tempered with fenugreek

### **Paneer "Indian cottage cheese" (V) <sup>GF</sup>**



cooked with choice of :

#### **makhanwala**

simmered in a rich tomato gravy flavoured with fenugreek

#### **saag**

cooked with spinach, fenugreek, tempered with garlic and cumin

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### **Ajwaini kadai masala jhinga**

stir fried prawns with onions, capsicum and carom seeds

### **Malvani fish curry**

west coast fish curry with coconut milk, chilli and kokum

### **Rajvilas chicken curry**

home style chicken curry cooked with onions, tomatoes and ginger

### **Mutton stew “the old Jaipur style”**

“a classic winter stew” of spring lamb cooked with fresh chilli and whole spices

### **Jodhpuri laal maas**

traditional lamb stew smoked with cloves and Mathania chilies

All Indian main courses are accompanied with tempered lentils, a vegetable preparation, steamed basmati or natural unpolished rice and Indian breads

### **Dal “Indian lentils”**

#### **makhani**

black lentils with butter and cream

#### **panchmel**

five lentils with tempering of asafoetida and cumin

#### **lehsuni**

yellow lentil tempered with cumin and garlic

### **Biryani**

#### **Gulnar biryani (V)**

“dum” cooked aged basmati rice and vegetables with aromatic spices

#### **Murgh zafrani biryani**

“dum” cooked aged basmati rice with boneless chicken flavoured with saffron

#### **Gosht dum biryani**

“dum” cooked aged basmati rice with spring lamb flavoured with cardamom and mint

#### **Bhune pyaz aur jeere ka pulao (V)**

“dum” cooked basmati rice with caramelized onions and roasted cumin

#### **Zafrani pulao (V)**

“dum” cooked basmati rice in ghee, flavoured with saffron

### **Indian breads**

tandoori roti, naan, lachcha paratha, missi roti, bajre ki roti, makkai ki roti

### **Steamed natural unpolished rice or basmati rice**

## LUNCH

### APPETIZER

#### **Oriental salad (V) (H) Ⓞ**

compressed seasonal vegetables, candied nuts, sesame-miso dressing

#### **Mezze (V)**

chickpea hummus, baba ghanoush, falafel, artisan bread


#### **Insalata caprese (V) Ⓞ**

classic tomato and buffalo Mozzarella salad, organic sea salt, extra virgin olive oil

#### **Prawn tempura**

ginger, soy dipping sauce

#### **Vietnamese rice paper roll (H)**

spicy silken tofu and cilantro (V)   
shrimp

#### **Tea smoked Norwegian salmon pizetta (H)**

charred cucumber, red onions, horseradish cream, wheat crisp

#### **Rajvilās caesar (P)**

anchovies, maple glazed bacon, Parmesan, garlic croutons

### INDIAN APPETIZER

#### **Kandhari paneer tikka (V) Ⓞ**

cottage cheese filled with beetroot, pomegranate and prunes, cooked in tandoor

#### **Subz shikhampuri (V) Ⓞ**

pan seared minced vegetable galettes, filled with raw mango and mint chutney

#### **Malabar prawns**

stir fried Arabian sea prawns with curry leaf, ginger and crushed black pepper

#### **Amritsari murgh tikka Ⓞ**

chicken morsels marinated with yoghurt, chili and Indian spices, cooked in tandoor

#### **Gilafi seekh kebab Ⓞ**

skewered mince lamb with mint, onion and pepper, cooked in tandoor

### STREET FOODS OF INDIA

#### **Dahi bhalla (V) Ⓞ**

chilled lentil dumplings with chilled yoghurt and tamarind chutney

#### **Papdi chaat (V)**

savory wheat crisps, topped with potatoes, yoghurt, sweet and sour chutneys

#### **Rajsthani pyaz ki kachori (V)**

deep fried wheat bread filled with spiced onions, served with tamarind chutney



## SOUPS

### **Tuscan farmer's style brodetto (V) (H)**

pane fritto

### **Tom Kha**

vegetable

chicken

prawn

## RISOTTO

### **Green pea and porcini (V)**

mushroom ragù, fresh peas and Parmesan

### **Shrimp and tomato**

## PASTA

### **Spaghetti Norma (V)**

roasted aubergine, fresh tomatoes and buffalo Mozzarella

### **Parmesan ravioli (V)**

fonduta, Himalayan morel sauce, herbs

### **Linguini aglio olio pepperoncino (V)**

### **Gnocchi primavera (V)**

wilted greens, Scamorza cream, vegetable jus

### **Orecchiette**

Arabian sea shrimps, porcini, chili

### **Hand cut fettucine**

Tuscan lamb ragù

## SANDWICHES AND WRAPS

### **Mumbai masala sandwich (V)**

cheese, potatoes, onions, cucumber with a Mumbai spice blend

### **Malabar coast Po boy**

crisp fried shrimps, fennel bun, curried aioli

### **Barbeque pulled lamb sandwich with tomato and Cheddar**

### **Puccias**

*Sour dough baked to order. Please allow us 30 minutes to serve*

tomato, Mozzarella and basil pesto (V)

salami (P)

### **Rajvilās club sandwich**

multigrain or baker's loaf


grilled vegetable and Mozzarella (V)

bacon, chicken and egg (P)

## Kathi Rolls

Paneer khurchan (V)

Kolkata chicken and egg roll

Mutton boti masala 

## GOURMET BURGERS

### Corn and spinach burger (V)

goat's cheese crumble

### Rajvilās burger (P)

chicken, aged Cheddar, honey glazed ham, fried egg

## PIZZAS

*Cooked with your choice of whole wheat or refined flour pizza base*

### Margherita (V)

plum tomatoes, Mozzarella and basil

### Stagione (V)

spinach, artichoke, sundried tomatoes and goats cheese

### Meat lovers (P)

Milano salami, pepperoni and ham

### Kheema masala

minced lamb cooked with Indian spices

## INTERNATIONAL MAINCOURSE

### Braised aubergine and Mozzarella (V)

basil, marinated tomatoes, citrus-chickpea couscous

### Clay pot tofu (V) (H)

Asian greens, shiitake, ginger and scallion rice

### Stir fried tiger prawns

peppers, ginger, cilantro

### Steamed Cantonese red snapper (H)

ginger broth, sesame oil

### Roasted farm chicken

truffle, Parmesan potatoes, grilled vegetables and natural jus

### Thai curries

### Red or Green

served with jasmine rice

vegetable

prawn

chicken

### Stir fried noodles

vegetable

prawn

egg and chicken

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## INDIAN MAIN COURSE

### **Aloo-bukhare ke koftey (V) <sup>GF</sup>**

cottage cheese dumplings filled with prunes simmered in tomato and cashewnut gravy

### **Khumb mutter (V) <sup>GF</sup>**

mushrooms cooked with fresh peas in yoghurt and cashew nut curry

### **Paneer “Indian cottage cheese” (V) <sup>GF</sup>**

cooked with choice of

#### **makhanwala**

simmered in a rich tomato gravy flavoured with fenugreek

#### **palak**

cooked with spinach, tempered with garlic and cumin

#### **kadai**

tossed with onions, peppers and tomato

#### **khurchan**

cooked with onion and capsicum, flavoured with “kadhai masala”

### **Rajsthani mirch ki kadhi (V) <sup>GF</sup>**

fresh green chili simmered in yoghurt gravy tempered with fenugreek

### **Ajwaini kadai jhinga <sup>GF</sup>**

stir fried prawns with tomatoes and pepper, spiced with crushed coriander, chili and fennel

### **Meen moilee <sup>GF</sup>**

Bay of Bengal bekti cooked with coconut, shallots and ginger

### **Rajvilās chicken curry <sup>GF</sup>**

home style chicken curry flavoured with fresh coriander and ginger

### **Murgh tikka masala <sup>GF</sup>**

chicken tikka cooked with tomatoes and finished with fenugreek and cream

### **Gosht rogan josh <sup>GF</sup>**

spring lamb cooked with fresh yoghurt, dried ginger and fennel

### **Jodhpuri laal maas <sup>GF</sup>**

traditional lamb stew smoked with cloves and Mathania chilies

All Indian main courses are accompanied with tempered lentils, a vegetable preparation, steamed basmati or natural unpolished rice and Indian breads

### **Dal “Indian lentil” <sup>GF</sup>**

#### **Makhani**

black lentils with butter and cream

#### **Panchmel**

five lentils with tempering of asafoetida and cumin

#### **Lehsuni**

yellow lentil tempered with cumin and garlic

### **Biryani <sup>GF</sup>**

basmati rice cooked in “Dum” with aromatic spices

vegetable

chicken, lamb

### **Bhune pyaz aur jeere ka pulao (V) <sup>GF</sup>**

Basmati rice cooked in “dum” with caramelized onion and roasted cumin

### **Zafrani pulao (V) <sup>GF</sup>**

Basmati rice cooked in “dum” with ghee, flavoured with saffron

### **Indian breads**

tandoori roti, naan, lachcha paratha, missi roti, bajre ki roti, makkai ki roti

### **Steamed natural unpolished rice or basmati rice <sup>GF</sup>**

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