

Rajmahal

Khamagani!

We welcome you on your culinary sojourn at Rajmahal, offering regional delicacies from different dynasties of India, celebrated for their cuisines as rich as their cultures.

Travel the spice route from Pandya to Chola dynasty, home to the pepper and cinnamon plantations that has lured adventurers for centuries.

Visit both coasts of India, from Chalukya to Pala dynasty in the East, famous for their distinct interpretations of ingredients from the ocean.

Follow the footsteps of princely traditions of Kalachuri and Delhi Sultanate, cities which refined food descends from the courts of *Nizams* and *Nawabs*.

Circle the North through the plains of Scindhia dynasty, the Himalyas of Kashmir and the bustling streets of Delhi Sultanate, where tandoori specialties and hearty meals fed villagers and city-dwellers alike.

Return to roam the deserts of Marwar dynasty, where the sun-soaked climate is matched by its fiery food.

With a majestic Rajasthani setting, an elegant and refined ambience, the Rajmahal culinary experience created by Chef Varun Parashar is a fascinating journey as intriguing and fascinating as India's rich traditions and cultures.

We wish you a pleasant and memorable experience and as we say here in Rajasthan...

Jimon Sa!



Rajmahal signature (V) vegetarian (GF) gluten free (LF) lactose free (C) contains chilli

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

We levy no service charge.


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APPETIZERS



 **Mirch aur imli ka paneer (V)** -Chalukya dynasty
pan seared hand crafted cottage cheese flavoured with chilli and tamarind

Gucchi basmati (V) -Dogra dynasty
Kashmiri morel galletes filled with yoghurt, mint and onions, crumbed with basmati rice

Angara aloo chaat (V) -Delhi sultanate
charcoal baked potatoes flavoured with mint and tamarind

 **Samundari jhinga** -Chola dynasty
tiger prawns in yoghurt, saffron and cream marination, flavoured with kafir lime

Fish karuveppilai -Pandya dynasty
classic South Indian fish preparation with fresh black pepper, subtly flavoured with curry leaf


Rajsthani murgh ke sooley -Birsen dynasty  
chicken marinated with chilli, garlic and yoghurt, flavoured with cloves

Tabak maas -Dogra dynasty
Kashmiri specialty of crisp pan seared lamb chops


 **Peeli mirch ka kukkad** -Delhi sultanate
chicken marinated with yoghurt, yellow chilli and freshly ground Indian spices, cooked in tandoor



SOUP

Subz badami shorba (V) -Mughal dynasty 
vegetable and almond broth flavoured with Indian spices


Murgh makai ka raab -Birsen dynasty 
chicken and fresh corn broth with ginger

MAIN COURSES


Qasr e pukhtan (V) -Mughal dynasty 
cottage cheese simmered in pumpkin gravy flavoured with Indian spices

 **Yakhni Gucchi (V)** -Dogra dynasty 
Kashmiri specialty of morels simmered in yoghurt flavoured with cardamom

Lehsuni makai saag (V) -Delhi sultanate 
corn and winter greens, tempered with cumin and garlic

Dum ki tarkari handi (V) -Yadav dynasty 
seasonal vegetables cooked on "Dum" in a traditional clay pot with cottage cheese

 **Bharwan anjeer ke koftey (V)** -Mughal dynasty
cottage cheese dumpling filled with figs, simmered in tomato gravy


Aamras ki kadhi (V) -Rajputana dynasty 
delicacy of gram flour dumplings simmered with raw mango and yoghurt


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Jodhpuri Govind gatta curry (V) -Birsen dynasty 
gram flour dumplings filled with nuts, cooked in yoghurt gravy
flavoured with fenugreek



Manglorean fish gassi 
fish simmered with coconut milk and chillies flavoured with coriander

Lobster moilee 
lobster simmered in coconut milk, mustard and green chilli, served with appam


Murgh makhanwala -Delhi sultanate
chicken tikka cooked in tomato gravy flavoured with fenugreek, finished with honey and cream

Murgh makai ka soweta -Birsen dynasty 
spring chicken cooked in corn and yoghurt gravy flavoured with mint



Khatta maas -Dogra dynasty
Kashmiri specialty of lamb cooked with onions and chillies flavoured with raw mango




 **Raan-e- Rajmahal** 
Chef's signature slow roasted leg of lamb with whole spices (serves two)

INSPIRED BY THE ROYAL SPORT OF HUNTING
(Please allow us 30 minutes to serve this delicacy)

 **Khad murgh**
spring chicken marinated with Indian spices wrapped in whole wheat dough, cooked under hot sand.
This rare recipe shall be carved on your table and served with traditional accompaniments
of roasted vegetables, garlic chutney and whole grain breads

 **Junglee maas**  
lamb cooked with chillies and garlic


 **Suar ki saanth**  
traditional pork belly simmered with yoghurt and chillies

 **Battakh ka shab deg**  
Kashmiri specialty of duck, simmered in yoghurt, flavoured with black cardamom


BIRYANI AND PULAO

BIRYANI
aged basmati rice cooked with your choice of meat or vegetables in a sealed pot served with mint raita





Zafrani subz (V)
Awadhi murgh
Gosht dum

Bhune pyaz aur jeera ka pulao 
caramelized onions and aged basmati rice flavoured with roasted cumin seeds

Mangodi aur matter ka pulao 
sun-dried lentil dumplings and green peas cooked with aged basmati rice, flavoured with mint

Zafrani pulao 
aged basmati rice cooked in "dum" with clarified butter and flavoured with saffron

Steamed natural unpolished or basmati rice

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ACCOMPANIMENTS

Dal-e-Rajmahal (V) ^{GF} -Delhi sultanate
black lentils simmered overnight with tomatoes, finished with butter and flavoured with black cardamom

Dal adhav(V) ^{GF} -Birsen dynasty
mixed lentils with a tempering of onions, garlic and tomatoes

Tomato paruppu (V) ^{GF} -Chola dynasty
yellow lentils with a tempering of tomatoes, curry leaf, ginger, garlic and ghee

Indian Breads

Artisanal bread cooked over a terracotta griddle
phulka-whole wheat, makkai ki roti-maize, bajra ki roti-millet

Breads cooked in clay oven
missi roti, naan, tandoori roti

Rajmahal speciality breads

Khameeri roti
whole wheat leavened bread cooked in tandoor

Bakarkhani
flat leavened bread, flavoured with cardamom and cooked in tandoor

Roomali roti
leavened flat bread cooked on the concave iron griddle

DESSERTS

Malpua -Mauryan dynasty
soft centered barley pancake, delicately sweetened with jaggery, served with whole wheat crumble

Khubani aur akhrot ka halwa -Dogra dynasty
warm apricot and walnut pudding flavoured with rose and served with 24 carat gold

Kundalika - Delhi sultanate
warm crisp fennel cake steeped in sweetened extract

Cheena payesh -Pala dynasty
home-made cow's milk chenna, simmered with cardamom flavored milk, served with silver leaf

Rajmahal ki kulfi-
home-made Indian ice-cream, flavour of your choice- saffron-pistachio, malai, wild berry

Selection of ice creams and sorbets in traditional Indian flavors

Ice Cream: Jaggery and sesame, Coconut, Mud apple

Sorbet: Shikanji, Gulab



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