

Rajput Room

All Day Dining

The very name resonates with the grandeur and the rich heritage of the erstwhile rulers of the desert kingdom. “Rajput”, meaning son of a king in Sanskrit are the dominant people of Rajputana. This historic region now almost concurring with the state of Rajasthan is also known as the land of kings, the home of Rajputs. The Rajputs are Hindus of the warrior caste. Traditionally, they put great value on etiquette and the military virtues and take great pride in their ancestry.

The historical journey of the Rajput Room originates from being a spacious open hall and courtyard, to a classic teak wood dance floor ballroom, to a contemporary all day dining restaurant with a collection of Midsummer Night's Dream Chandeliers from Fine Art Lamps, Florida. White carved marble arches, marble fireplaces, marble like doors with decorative gilt mouldings, resonate a rich blend of Rajput and Mughal architecture. The restaurant also showcases the rare portrait of Rajmata Gayatri Devi, painted by Gopal Deushkar in 1949 at the very same steps in the Rajput Room.

Rajput Room truly is a place to enjoy international specialties in a trendy ambience, comprising a contemporary mix of fusion European, Oriental specialties and Indian curries, lending eclectic flavours and plated as the chef says in a “nouvelle” manner. It surely is a winner in today's modern culinary art.

EUROPEAN SELECTION

SOUPS

	Andalusian Gazpacho 61kcal 380g 	Tomato, celery, cucumber, red pepper, pepper, tomato juice, bread crumbs, tabasco	850
	Vichyssoise 189kcal 280g 	Pureed leeks, potatoes, onions, thyme, cream	850
	Tuscany Sun 438kcal 240g 	Peeled pilati, sweet basil oil, ciabatta croutons	850
	Chicken Onion 617kcal 280g 	Bread croutons, gruyère cheese	900
	 Moroccan Lentil 370kcal 320g 	Lamb, sweet spices, chickpea, roasted cumin dust	900

SALADS

	 Couscous and Mandarin 302kcal 228g 	Saffron blanched couscous, fresh water greens, mandarin segments	1400
	 Shepherd 160kcal 158g	Lettuce, tomato, cucumber, bell pepper, green olives, red onion, parsley	1400
	Watermelon and Feta 226kcal 207g 	Summer melon, diced feta, extra virgin olive oil, fine herbs	1500
	Mozzarella and Avocado Tartare 226kcal 207g 	Buffalo mozzarella, avocado, arugula, extra virgin olive oil	1500
	Scottish Salmon and English Potato 266kcal 245g	Smoked salmon, English potato, chives cream, pickled onion rings	2040
	 Palace Caesar 643kcal 295g 	Parmesan cheese, lettuce, brioche crouton (Choose your preferred toppings) Crispy pancetta, grilled chicken, smoked salmon, poached prawn, avocado	1800

COMFORT MEALS

	 Palace Chicken Burger 571kcal 326g 	Grilled chicken, homemade BBQ sauce, caramelised shallots, tomato, lettuce, hand cut fries	1700
	Cod Fish Burger 1133kcal 300g 	cod, garlic mayo, peri peri sauce, black salt fries	1700



 Vegetarian  Non vegetarian  Vegan  Spice Level  Contains Pork

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 	Pulled Lamb Burger 567kcal 380g    	BBQ Pulled lamb, pickled onions, fennel cream, tomato, lettuce, gherkins, salted French fries	1700
 	German Hot Dog 627kcal 232g   	Frankfurter or bratwurst, grainy mustard, sauerkraut, foot long brioche	1700
 	Chicken and Truffle Skewers 280kcal 167g 	Wood fire slow cooked chicken skewers, truffle oil glaze	1700
 	Rajput Room Chicken Club Sandwich 743kcal 289g    	Chicken coleslaw, crisp bacon, lettuce, tomato, cheddar cheese, toasted bread	1700
 	Garden Green Burger 659kcal 318g   	House grown vegetable patty, lettuce, emmental cheese, avocado mash, hand cut fries	1600
	Rajput Room Club Sandwich 515kcal 227g    	Vegetable coleslaw, tomato, cheese, cucumber, lettuce, cheddar cheese, toasted bread	1600
** Choose from selection of our Sandwich Bread White bread, brown bread or multigrain bread			
	Grilled Focaccia Sandwich 474kcal 169g  	Avocado, grilled peppers, shredded cheese, red onions	1600

MAIN COURSE

	Wood Fired Chicken Breast 296kcal 327g 	Single bone chicken, natural jus, English potato, sautéed seasonal greens	2500
	Butter Poached Chilean Seabass 764kcal 231g  	Slow cooked fish, melange of mushroom, confit tomato	3750
	Cornwall Grilled Fish 224kcal 237g  	English style chargrilled fish, granny smith salad, chives chips	3750
	County Style Welsh Lamb Chops 824kcal 508g 	Rack of lamb, pinot noir jus, black garlic mash potato	3750
	Kentish Jumbo Prawns 680kcal 450g  	Chargrilled prawns, lemon hollandaise, wine grilled shallots	3750
 	Spiced Devonshire Pork Belly 256kcal 115g 	Sweet spiced braised pork belly, apricot texture, grilled roots, puree	3750

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Black Truffle Risotto 638kcal 184g  	Black truffle pesto, parmigiano reggiano shavings	2050
Asparagus and Green Pea Risotto 528kcal 462g  	Wild asparagus and peas, ricotta cheese, fine herbs	2050
Summer Squash Seafood Risotto 815kcal 460g   	Arborio rice, mix seafood, slow roasted summer squash	2250
Ravioli Burrata 470kcal 250g    	Asparagus, pilati nage, sage oil, burrata	2000
Tripoline Al Pesto 929kcal 207g   	Fresh basil, pine nuts, wild garlic	1800
Conchiglie Arrabbiata 673kcal 320g   	Roma tomato, soffritto, sundried herbs pate	1800
Agljo Olio Peperoncino 424kcal 320g 	Penne or spaghetti, extra virgin olive oil, chilli flakes, garlic, parsley	1800
Whole Wheat Spaghetti Scoglio 359kcal 325g   	Seafood bisque, prawns, grilled fish, confit tomato	2000
Rigatoni Alla Vodka 631kcal 327g  	Cream cheese, button mushrooms, thyme chicken supreme, vodka	2050
Fettucinne Lamb Ragout 863kcal 372g   	Slow braised lamb mince, sautéed mirepoix, barolo sauce	2050

INDIAN SELECTION

SOUPS

Tamatar Dhaniya ka Shorba 438kcal 240g  	Tomatoes, whole coriander seeds, coriander roots	850
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APPETISER

Lotus Stem Chaat 1926kcal 306g  	Tamarind, pomegranate, peppermint chutney, fine gram flour noodles	1400
Achari Bhatti Paneer 475kcal 200g  	Smoked pickled cubes of cottage cheese, garlic sauce	1400
Kairee Subz Shikampuri 168kcal 153g 	Seasonal vegetables patty, clarified butter, mango relish	1400

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

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Tandoori Salmon

303kcal | 203g



| Spiced carom seed, laccha onions, mint sauce

1750



Doodhia Murg Tikka

253kcal | 218g



| Succulent creamed chicken, fenugreek powder, crushed fennel

1700

COMFORT MEALS



Paneer Kathi Roll

613kcal | 269g



| Cottage cheese, laccha onion, mint sauce

1600



Chicken Kebab Kathi Roll

556kcal | 295g



| Egg wrapped spiced chicken skewers, fermented mustard, laccha onion

1700



Lamb Kebab Kathi Roll

228kcal | 320g



| Minced lamb skewers, soft bread, laccha onion, mint sauce

1750



Mahim Pav Bhaji

400kcal | 285g



| Potato, green peas mash, buttered bun

1600



Nizamuddin Keema Kulcha

594kcal | 257g



| Spiced minced lamb, griddle flat bread

1600

RAJASTHANI COPPER POTS



Junglee Maas

735kcal | 233g



| Prime cuts of lamb, whole garlic, whole spices, ghee, onion, chillies

2000



Dhundar Murg

612kcal | 366g



| Regional delicacy chicken, raw mango, fresh mint

1900



Mirchi Murg Tari Wala

652kcal | 353g



| Chicken, spices, fresh green chillies, coriander

1900



Gatta Curry

503kcal | 248g



| Gram flour dumplings, yoghurt, spices

1600



Bikaneri Tamatar Sev

500kcal | 190g



| Gram flour noodles, spiced tomato curry

1600



Jodhpuri Paneer Papad

759kcal | 265g



| Cottage cheese, lentil poppadom, tangy sauce

1600



Boondi Kadhi

389kcal | 179g



| Yoghurt dumplings, gram flour, tempered curry leaves, mustard seeds

1600



Dal Baati Churma

631kcal | 270g



| Signature Rajasthani delicacy, roasted whole wheat dumplings, served with five lentil curry, sweetened coarse samolina

2000



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

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COASTAL AND NORTHERN SPECIALITIES

 	Seyal Mutton Curry 421kcal 273g 	Lamb, whole spices, red chilies, tomatoes, a Sindhi delicacy	1900
 	Murg Tikka Lababdar 502kcal 331g      	Chicken, tomatoes, fenugreek, fresh cream, butter	1900
 	Nellore Chepala Pulusu 576kcal 293g   	River sole, southern spices, coconut milk	1900
	Trichur Avial 622kcal 215g 	Vegetable stew, southern spices, coconut milk, brown rice	1600
 	Malabar Prawn Pepper Masala 447kcal 274g    	Prawn, black pepper, curry leaves	3750
 	Multani Segri Paneer 380kcal 253g  	Trio of peppers, cottage cheese, tomato, onion	1600
	Bhindi Do Pyaza 173kcal 236g 	Okra cooked home-style, onion chunks, tomatoes	1600
 	Amritsari Baingan Bharta 591kcal 265g   	Smoked aubergine, peas, tomato, roasted cumin	1600
 	Lasooni Dal Tadka 275kcal 136g  	Yellow lentil, garlic, onion, tomato, clarified butter, cumin	1600
 	Subz Tehri 480kcal 375g 	Basmati rice, vegetables, yoghurt	1650
 	Murg Dum Biryani 689kcal 324g 	Basmati rice, chicken, mild spices, yoghurt, aromatic herbs	1800
 	Gosht Dum Biryani 396.43kcal 380g 	Prime cuts of lamb, basmati rice, mild spices, aromatic herbs	1850
	Steamed Rice 222kcal 280g 		500



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INDIAN BREADS

Rajasthani Speciality 400	Bajra Roti 82kcal 20g	Makka Roti 76kcal 20g	Bejad Roti 120kcal 35g
Tandoor Speciality 400	Tandoori Roti 70kcal 20g	Naan 191kcal 50g	Laccha Paratha 176kcal 50g
Northern Speciality 400	Kulcha 339kcal 125g	Tawa Paratha 176kcal 50g	Phulka 70kcal 20g

SOUTH EAST ASIAN SELECTION

SOUPS

Tom Kha Phak 527kcal 240g	Asian vegetables, lime leaf, silken tofu, coconut cream	850
Hot and Sour with Tofu, Chinese Mushroom and Vegetables 96.31kcal 100g	Shredded vegetables, shitake mushrooms, soya, vinegar	850
Hot and Sour with Chicken, Egg, Tofu and Chinese Mushroom 112.35kcal 100g	Shredded vegetables, shitake mushrooms, soya, vinegar, egg, chicken	900
Sweet Corn with Vegetables 80.26kcal 100g	Corn, vegetables	850
Sweet Corn with Chicken and Egg Drop 91.70kcal 100g	Corn, chicken, egg	900
Lemon Pepper Coriander 42.37kcal 100g	Vegetable stock, vegetables, lime, cracked pepper, coriander	850
Chicken Lemon Pepper Coriander 50.04kcal 100g	Chicken stock, minced chicken, lime, cracked pepper, coriander	900

SALAD

Som Tum 158kcal 181g	Shredded raw papaya, haricot beans, cherry tomatoes, bird eye chili, jaggery, light soya, lime, basil	1400
Spinach Aona Goma 206.03kcal 100g	Spinach, sesame sauce, silken tofu, edamame, chilli oil	1400



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

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APPETISER

 	Vietnamese Style Summer Vegetables Roll 204.10kcal 100g Peanut hoisin sauce    	1550
 	House Special Spring Roll with Vegetables 204.10kcal 100g Vegetables, spring roll pastry, sambal chilli sip   	1550
 	Crispy Fried Lotus Root Honey Chilli 182.36kcal 100g Lotus stem, honey, chilli  	1550
 	Wild Mushroom Kothe 85.63kcal 100g Shitake, button mushrooms, water chestnut  	1550
 	Edamame Dumpling Enhanced with Truffle Oil 204.10kcal 100g Edamame beans, scallions, ginger, sesame oil  	1550
 	Chicken Dumpling with Scallion and Chinese Parsley 182kcal 100g Chicken, scallions, soya, black bean, chilli oil   	1700
 	Seafood Sui Mai Prawn, Scallops and Water Chestnut, Xo Sauce 169.54kcal 100g Seafood, scallions, ginger, water chestnut, sesame oil, oyster sauce   	2050
 	Prawn Tempura 1030kcal 212g Crispy tiger prawns, wasabi mayo, kikkoman soya    	2050
 	Bay Prawn, Hong Kong Style Chili, Celery, Coriander and Golden Garlic 157.26kcal 100g Prawns, chilli paste, coriander, coloured peppers, celery   	2050

MAIN COURSE

 	Stir Fried Kenya Beans with Cha Choy and Dry Red Pepper 101.21kcal 100g Kenya beans, soya, pickled mustard   	1700
 	Asparagus, Fresh Shiitake and Wild Mushroom in Chili Soy Sauce 36.91kcal 100g Asparagus, fresh shitake, celery, chilli paste, soya  	1700
 	Sichuanese Mapo Tofu 110.27kcal 100g Silken tofu, chilli paste, soya  	1700
	Stir-fried Chinese Greens 80.31kcal 100g Asian greens, garlic, sesame oil   	1700



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Kung Pao Chicken with Cashew nut and Dry Red Chili

103.56kcal | 100g



Chicken, soya, cashew nuts, sesame oil

1900



Double Cooked Lamb

452kcal | 225g



Chinese sweet spices, pickled cabbage, sesame oil

1900



Tuna Pickled Chili Black Bean and Soy

103.56kcal | 100g



Tuna, soya, gluten, scallions, coriander

2250

Vietnamese Ca' Ri and French Baguette



1137kcal | 380g



Chicken

1800



1000kcal | 380g



Fish

1800



858kcal | 380g



Vegetable

1650

Thai Green or Red Curry Selection



766kcal | 380g



Chicken, steamed jasmine rice

1800



698kcal | 380g



Fish, steamed jasmine rice

1800



561kcal | 380g



Vegetable, steamed jasmine rice

1650

RICE AND NOODLES



Burnt Garlic Fried Rice with Vegetables

172.88kcal | 100g



Vegetables, burnt garlic, scallions, soya

1500



Burnt Garlic Fried Rice Chicken

184.34kcal | 100g



Chicken, burnt garlic, scallions, soya, eggs

1600



Hakka Noodles Vegetables

128.95kcal | 100g



Vegetables, scallions, soya, noodles

1500



Hakka Noodles Chicken and Egg

162.36kcal | 100g



vegetables, scallions, soya, noodles, egg, chicken

1600



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 	Wok Fried Noodles with Sichuan Chili Vegetables 158.61kcal 100g	Vegetables, scallions, soya, noodles, sichuanese chilli   	1650
 	Wok Fried Noodles with Sichuan Chili Chicken 167.37kcal 100g	Vegetables, scallions, soya, noodles, sichuanese chilli, egg, chicken    	1700
 	Pad Thai 624kcal 450g	Thai style stir-fried noodles    	1700
 	Nasi Goreng 996kcal 490g	Wok tossed Indonesian rice, shrimps or shredded chicken, fried egg   	1800

DESSERTS

	Rambagh Éclair 463kcal 126g	Jaipur rose glaze, choux pastry, lavender pearls   	950
	Lime and Banana Sticky Toffee Pudding 825kcal 323g	White chocolate ice cream, salted caramel sauce   	950
	Hazelnut Profiteroles 1024kcal 242g	Whipped ganache, caramelized hazelnut, praline ice cream, dark chocolate sauce    	950
	Lemon Soufflé 450kcal 159g	Classic french preparation   	950
	Crème Brûlée 523kcal 183g	Bailey’s irish cream, brunoise fruits, vanilla whipped cream   	950
	Caribbean Chocolate Slab 598kcal 140g	Mandarin segments, clotted cream, bitter chocolate dust   	950
	Ladyfinger Pastry 450kcal 159g	Kahlua dipped savoiardi, cocoa mascarpone  	950
	CST Kulfi Falooda 533kcal 362g	Frozen reduced milk kulfi, safforn vermicelli, rose syrup, almond slivers   	950
	Kesari Rasmalai 300kcal 165g	Sweetened milk dumplings, cardamon, saffron, nuts   	950
	Palace Frozen Dessert’s 260kcal 160g	Rose Petal, blueberry, strawberry, cinnamon, butterscotch, coffee, chocolate, vanilla 	950



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