

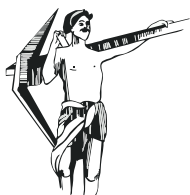


TAJ FATEH PRAKASH PALACE UDAIPUR

“A sunbathed vision on the banks of Lake Pichola, Taj Fateh Prakash, a landmark in Udaipur, is part of the iconic City Palace complex. It was built in the 20th century by Maharana Fateh Singh as a venue for royal events. Like princely dignitaries from another era, present-day guests arrive to be mesmerized by its timeless grandeur.

Gastronomy at Sunset Terrace is an all-sensory experience with Indian and world cuisines on offer. Rated as one of India's most scenic restaurants, our epicurean epicentre is the perfect venue for a royal Mewari meal with sweeping views of Lake Pichola and Taj Lake Palace set against the breath-taking vistas of the mighty Aravalli mountain range.

Few royal secrets are as closely held - and as desperately sought- as the recipes from the kitchens that serve kings and queens. However, the recipes and techniques of our signature dishes are well guarded treasures of chefs. At Taj Fateh Prakash Palace our chefs draw inspiration from the genuine royal recipes. They have adapted the spices and few ingredients to suit the palate of our guests, while retaining the authenticity of the dishes by adhering to the ingredients from that region.”



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.



LUNCH AND DINNER

Time-12.00 pm - 3.00 pm and 7.00 pm - 10.30 pm

INDIAN SHORT PLATES & DEEP BOWL

	DOODHIYA MURGH KA BOOTHA 601 kcal 170 gms creamy chicken morsels marinated in hung curd and cheese, cooked in a tandoor 	1200
	SHARABI JHINGA 585 kcal 190 gms prawns marinated with local liqueur and spices cooked in clay oven   	1500
	DEGCHI KA SULA 983 kcal 200 gms lamb piccata marinated with mathaniya chilli, kachri - a dry berry, flavoured with clove smoke 	1200
	BIJORA NIMBU KA MAHI TIKKA 520 Kcal 200 gms fish steeped marinated with citron lemon and spices, cooked in tandoor   	1200
	SIL BATTE KI GOSHT SEEKH 584 kcal 160 gms minced lamb skewers basted with ghee and cooked in clay oven 	1200
	DAHI LAAL MIRCH KI KUKKAD BOTI 532 kcal 170 gms boneless morsels of chicken marinated with yoghurt, red chilli and Indian spices  	1200
	TANDOORI KUKKAD ACHAARI 1116 kcal 484 gms whole chicken marinated with yoghurt and pickling spices cooked in tandoor  	1500
	CHILGOZA SHATAVARI MATAR KI TIKKI 377 kcal 150 gms green peas, asparagus and roasted pine nuts   	1100

List of Allergens:

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

“KINDLY INFORM OUR ASSOCIATES OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS”.

As per FSSAI guidelines, An average active adults requires 2,000 kcal energy per day, however, calorie needs may vary

 Vegetarian  Non-Vegetarian  Vegan

All prices are in Indian Rupees and subject to Government taxes.

	TAMATAR SANTRE KA SAAR 	500
	125 kcal 180 gms tomato soup with a hint of orange peel and spices 	
	ROASTED TOMATO AND BASIL SOUP	500
	238 kcal 180 gms 	
	CREAM OF BROCCOLI AND ALMOND SOUP	500
	225 kcal 180 gms   	
	WILD MUSHROOM SOUP	500
	92 kcal 180 gms 	

INDIAN MAIN COURSE

	DHUNI WALA LAAL MAANS 	1400
	1185 kcal 490 gms traditional Rajasthani preparation of mutton cooked with mathaniya chilli, yoghurt and local spices 	
	SAFED MAANS	1400
	1457 kcal 480 gms Rajasthani delicacy of mutton cooked with cashewnut, poppy seeds, coconut powder, watermelon seeds 	
	PICHOLA RI MACHHLI 	1400
	934 kcal 480 gms freshwater fish cooked with yoghurt and mint gravy  	
	MURGH BANJARA	1300
	847 kcal 480 gms chicken cooked with cashewnut, watermelon seeds, poppy seeds and yoghurt  	
	MURGH SOYETA 	1300
	685 kcal 480 gms home style chicken cooked with broken corn and local spices 	
	PURANI DELHI STYLE BUTTER CHICKEN	1300
	838 kcal 480 gms age-old recipe of Delhi, boneless chicken cooked with butter, cream and rich tomato gravy  	

List of Allergens:

















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	POTLI MASALA MURGH	1300
	617 kcal 480 gms all-time favourite chicken curry with homemade spices	
	 	
	MALABAR PRAWNS CURRY	1600
	962 kcal 460 gms Kerala style prawn curry	
	  	
	PANEER MAKHAN WALA	1200
	1087 kcal 440 gms cottage cheese simmered in tomato gravy, topped with cream	
	 	
	DHUNGAR PANEER	1300
	1082 kcal 470 gms marinated cottage cheese cooked in tandoor served with rich gravy and smoked with Indian spices	
	 	
	BAOLI SUBJ HANDI	1200
	658 kcal 440 gms mélange of vegetables from Hyderabad, finished with rich creamy texture	
	 	
	PALAK KA NAZRANA	1200
	855 kcal 430 gms choice of spinach with potato, green peas, mushroom, mix vegetables	
	 	
	ALOO, MATAR, TAMATAR TARI WALA	1150
	670 kcal 440 gms home style potato, green peas and tomato curry	
	 	
	PUNJABI STYLE BAINGAN KA BHARTA	1200
	558 kcal 420 gms crushed char grilled king aubergine cooked with Indian spices	
	  	
	MAKHANA METHI MATAR MALAI	1200
	559 kcal 440 gms lotus seeds, green peas and dry fenugreek leaves cooked with cashewnut curry	
	 	
	PAPAD MANGODI KI SABZI	1150
	710 kcal 380 gms papad and lentil dumpling cooked with tomato gravy finished with fresh coriander	
	  	

List of Allergens:

















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- METHI BESAN GATTE KA SAAG

1212 kcal | 400 gms | gram flour dumpling and simmered in yoghurt gravy

1150
- DAL BATI CHURMA

2590 kcal | 560 gms | a complete meal by its own, lentil, wheat flour dumpling, sweet

1400
- BHINDI PYAAZ KI BHUJIYA

549 kcal | 380 gms | ladyfinger and Madras onion cooked with Indian spices

1150
- AKHA PALAK

477 kcal | 430 gms | spinach tempered with coriander seed and spices

1200
- MAA DI DAL

706 kcal | 416 gms | Punjabi home style black lentils simmered gently and topped with cream and butter

1200
- ARAHAR DAL RAGDA

948 kcal | 300 gms | yellow lentils cooked gently and tempered with ginger, garlic, onion and ghee

1150
- BASMATI AAP KI PASAND

510 kcal | 300 gms | steamed rice

562 kcal | 300 gms | jeera rice

878 kcal | 340 gms | dried and fresh fruits pulao

650
- MURGH MASALEDAR BIRYANI

1558 kcal | 580 gms | popular chicken biryani spiced with local home ground spices

1400

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	SHAHI SUBZ BIRYANI	1200
	1397 kcal 560 gms basmati rice with seasonal vegetables, cooked on dum	
	 	
	RAITA	275
	166 kcal 320 gms cucumber and mint raita	
	yoghurt with cucumber and mint flavors with roasted cumin	
		
 	GARDEN FRESH GREEN SALAD	350
	93 kcal 190 gms assortment of carrot, tomato, onion, cucumber and lettuce	
	INDIAN BREADS FROM TANDOOR	200
	451 kcal 70 gms laccha paratha  	
	 140 kcal 50 gms roti 	
	299 kcal 40 gms bajre ki roti	
	495 kcal 120 gms naan 	
	568 kcal 150 gms kulcha  	
	158 kcal 70 gms khasta roti  	
	197 kcal 50 gms missi roti  	

DESSERT

	ANJEER BADAM HALWA	800
	1377 kcal 75 gms grounded almond paste and fig cooked with clarified butter and milk	
	 	
	MALAI KULFI	600
	505 kcal 115 gms traditional Indian speciality of frozen condensed milk	
	 	
	KESARI ANGOORI RASMALAI	 800
	951 kcal 90 gms poached cottage cheese laced with saffron	
	 	
	KESARI PHIRNI	800
	478 kcal 100 gms creamy Indian pudding cooked with rice and milk	
	 	

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DOUBLE KA MEETHA 713 kcal 175 gms deep fried bread slice soaked in rose syrup top up with condensed milk	600
MATAR KA JHAJHARIYA 771 kcal 100 gms delicious Rajasthani fudge of green peas	800
CHOCOLATE MUD PIE SERVED WITH VANILLA ICE CREAM 1028 kcal 230 gms	800
SUGAR FREE CHOCOLATE MOUSSE 463 kcal 55 gms	800

COMFORT FOOD

POORI BHAJI 1057 kcal 400 gms deep fried bread accompanied with a spicy potato based bhaji	900
KHICHDI 397 kcal 450 gms over-cooked rice and yellow lentil served with curd and ghee	900
CHICKEN TIKKA TAVA FRY KATHI ROLL 700 kcal 240 gms chicken and bell pepper stir fried with spices rolled in rumali roti	1100
CHATAKA FISH FINGERS 741 kcal 210 gms spiced batter fried fish served with lemon-mint chutney	1100

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SPICY PANEER TIKKA KATHI ROLL

851 kcal | 220 gms | cottage cheese and vegetables stir fried with spices, rolled in rumali roti

900

MASKA PAV BHAJI

1327 kcal | 600 gms | mashed seasonal vegetables cooked with butter and spices, served with buttered pao

900

ASSORTED VEGETABLE PAKORA

655 kcal | 300 gms | mixed fresh seasonal vegetables dipped in gram flour batter and deep-fried

900

SANDWICH BOARD

choose from plain, toasted or grilled
select from white, multigrain or whole wheat bread

1211 kcal | 360 gms | chicken and cheese sandwich

893 kcal | 310 gms | cheese tomato cucumber sandwich

900

PESTO PANINI

1306 kcal | 330 gms | tuna

1000 kcal | 310 gms | mozzarella, cucumber and tomato

950

PALACE BURGER

1095 kcal | 400 gms | char grilled chicken patty

1043 kcal | 360 gms | fried vegetable patty

950

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Lupin

Soya

Milk

Peanuts

Gluten

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Mustard

Nuts

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Celery

Sulphites

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EUROPEAN CUISINE

	ROSEMARY GRILLED CHICKEN BREAST WITH RED WINE JUS 528 kcal 450 gms with butter sautéed vegetable and potato mash 	1400
	PAN SEARED FRESH WATER FISH WITH CAPER BUTTER SAUCE 543 kcal 430 gms with potato mash and sautéed vegetable 	1400
	CHICKEN SCHNITZEL 619 kcal 270 gms crumb fried chicken served with French fries 	1400
	CANNELLONI FLORENTINE 419 kcal 310 gms stuffed pasta with spinach and cheese topped up with cheese sauce and baked 	1300
	RISOTTO MILANESE DRIZZLED WITH TRUFFLE OIL 655 kcal 430 gms	1300
	FETTUCCINE, WILD MUSHROOM RAGOUT, DRIZZLED WITH TRUFFLE OIL 431 kcal 400 gms	1300
	PENNE ARRABBIATA, SUNDRIED TOMATO, EXTRA VIRGIN OLIVE OIL 464 kcal 420 gms	1300
	RIGATONI PESTO WITH DOLLOP MASCARPONE 794 kcal 420 gms	1300
	RISOTTO WITH WILD MUSHROOMS 827 kcal 430 gms	1300
	LINGUINE AGLIO OLIO WITH PEPPERONI 522 kcal 310 gms	1400

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TAJ SIGNATURE DISHES

- COBB SALAD

1200

963 kcal | 300 gms | an American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hardboiled egg, coriander with spring onion and buttermilk dressing Pierre Hotel, New York
- SHISHTAOUK

1500

1411 kcal | 250 gms | from Tripoli - a speciality made up of chargrilled cubes of chicken cooked on skewers
- NASI GORENG

1500

1073 kcal | 520 gms | Malaysian fried rice with chicken served with fried prawns, fried egg and condiments
- FISH EXOTICA

1500

913 kcal | 590 gms | fresh turmeric, lemongrass and coconut curry poached fish, Indian ocean shrimp tomato and eggplant sambal, Asian herb salad, duo of brown and white steamed rice with fried shallots

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