

BHAIRO

— TAJ LAKE PALACE —

FOUR COURSES



Chef's Degustation Four Course Menu 8,500 + taxes

TAJ LAKE PALACE • LAKE PICHOLA • UDAIPUR

A KISMET MENU • TAJ LAKE PALACE

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

THE LINE BENEATH A DISH

Pan seared sea scallops *(D)(MO)*

448 kcal | 150 grams

Peruvian asparagus, truffle beurre noisette

Codes in claret are allergens the kitchen's own ingredients name. Calorie and weight are the house's own figures, per portion. This is not a complete allergen declaration — tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(A) Alcohol

(C) Celery

(D) Dairy

(E) Egg

(F) Fish

(G) Gluten

(MO) Molluscs

(N) Tree nuts

(S) Crustacean

ALLERGIES

Kindly inform our associates of any food allergies or dietary restrictions

PRICES

All prices are in Indian rupees and subject to 18% GST. | The calorific value mentioned is per portion. An average active adult requires 2000 kals of energy per day.

THE FOUR COURSES

Bhairo - a gust of wind. They say of Bhairo, that should one reveal one's secrets to the wind, one should not blame it for revealing these to the trees..... Bhairo, where we treat your senses to European cuisine created by our chefs and where the views take us back in time to an era of royal grandeur, pomp and pageantry

FOUR COURSES · PER GUEST

8500

APPETIZERS

Eggplant, zucchini and smoked cheese rollatini (C)(D)

263 kcal | 180 grams

sun-dried tomato pesto, plum sauce, celery

Truffle burrata with caramelised peaches and orange pearl (D)(N)

661 kcal | 150 grams

rocket, a pesto of Marcona almond and basil, lemon zest

Roasted cauliflower crème (D)(G)

356 kcal | 150 grams

pecorino panna cotta, cauliflower tempura, truffle granola

Ricotta cheese and pine nut stuffed zucchini flowers (D)(N)

748 kcal | 180 grams

saffron and honey dressing, lemon zest, charred tomato confit

Balik salmon with squid ink éclair, fresh fig salad and caviar (D)(F)(G)(MO)

330 kcal | 140 grams

Peruvian green jumbo asparagus, crème fraîche, lemon gel

Tiger prawns, fennel and citrus salad (D)(S)

273 kcal | 140 grams

avocado and corn salsa, orange and fennel, an emulsion of beurre blanc

Warm Moulard duck pastrami

343 kcal | 130 grams

bitter leaves, fig compote, orange supreme, radicchio marmalade, pickled fresh artichoke

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (MO) Molluscs
(N) Tree nuts · (S) Crustacean

Kindly inform our associates of any food allergies or dietary restrictions
All prices are in Indian rupees and subject to 18% GST. | The calorific value mentioned is per portion.
An average active adult requires 2000 kcls of energy per day.

THE FOUR COURSES

APPETIZERS · CONTINUED

Pan seared sea scallops *(D)(MO)*

448 kcal | 150 grams

Peruvian asparagus, truffle beurre noisette

SOUP

Pea and mint velouté, crème fraîche and toasted almond *(D)(N)*

195 kcal | 170 grams

Onion Reggiano soup *(D)*

306 kcal | 170 grams

Kashmiri morels, Reggiano oil

Butter poached lobster *(D)(S)*

Clear essence of chicken soup with chicken confit quenelles

333 kcal | 160 grams

MAINS

Purple potato gnocchi with pistachio pesto *(D)(G)(N)*

407 kcal | 220 grams

candied cherry tomato, black truffle butter, toasted pine nuts

Handmade pumpkin ravioli *(D)(G)*

590 kcal | 280 grams

brown butter and sage, toasted pepitas, herb oil

Jackfruit goulash, spätzle *(G)*

372 kcal | 280 grams

sage tempura, porcini dust

Roasted crispy pork belly *(D)*

848 kcal | 280 grams

apple cider reduction, buttered savoury cabbage, ginger sauce

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (MO) Molluscs
(N) Tree nuts · (S) Crustacean

Kindly inform our associates of any food allergies or dietary restrictions
All prices are in Indian rupees and subject to 18% GST. | The calorific value mentioned is per portion.
An average active adult requires 2000 kcls of energy per day.

THE FOUR COURSES

MAINS • CONTINUED

Sous vide chicken ballotine, stuffed with a chicken mousse *(A)(D)*

1198 kcal | 280 grams

potato fondant, confit carrot, a demi-glace infused with cognac

Peppers and almond flakes crusted Chilean sea bass *(D)(F)(N)*

1120 kcal | 280 grams

saffron beurre blanc, caviar, ratatouille, olive tapenade

Herb and pistachio crusted New Zealand lamb rack *(D)(N)*

443 kcal | 280 grams

baby turnip, pommes purée, rosemary jus

Squid ink fettuccini with lobster ragù *(D)(G)(MO)(S)*

828 kcal | 280 grams

truffle foam, lobster butter, Parmesan

Seafood nage *(F)(MO)(S)*

612 kcal | 250 grams

baby squid, tilapia, sea scallop, prawn dusted with Parma ham

DESSERTS

Upside down caramelised apple tart *(D)(G)*

926 kcal | 130 grams

vanilla ice cream made in the house, red currant

Chocolate orange delice *(D)(G)(N)*

422 kcal | 112 grams

matcha tea sponge, toasted hazelnut

Fresh fruit pavlova *(D)(E)*

490 kcal | 110 grams

vanilla Chantilly, raspberry sauce, fresh raspberry

Belgian chocolate fondant *(A)(D)*

790 kcal | 160 grams

Bailey's Irish ice cream made in the house, frosted red currants

(A) Alcohol • (C) Celery • (D) Dairy • (E) Egg • (F) Fish • (G) Gluten • (MO) Molluscs
(N) Tree nuts • (S) Crustacean

Kindly inform our associates of any food allergies or dietary restrictions
All prices are in Indian rupees and subject to 18% GST. | The calorific value mentioned is per portion.
An average active adult requires 2000 kcls of energy per day.

THE FOUR COURSES

DESSERTS · CONTINUED

Coconut Napoleon with raspberry sorbet *(D)(G)*

635 kcal | 140 grams

filo, caramel sauce, coconut cream, blueberry

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (MO) Molluscs
(N) Tree nuts · (S) Crustacean

Kindly inform our associates of any food allergies or dietary restrictions

All prices are in Indian rupees and subject to 18% GST. | The calorific value mentioned is per portion.

An average active adult requires 2000 kcals of energy per day.