

JHAROKHA

— TAJ LAKE PALACE —

ALL DAY



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

Malai kofta *(D)*

724 kcal | 360 grams

cottage cheese dumplings, raisins, saffron gravy

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

(D) Dairy

(E) Egg

(F) Fish

(G) Gluten

(MU) Mustard

(N) Tree nuts

(S) Crustacean

(SE) Sesame

(SO) Soya

CALORIES

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

PRICES

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

BREAKFAST

Served from 0530 hours

THE TWO BREAKFASTS

LAID IN FULL

Royal Continental breakfast *(D)(G)* 1950
a selection of fresh fruit juices, cut fruit, cereals, cold cuts, cheese, breakfast pastries, freshly brewed tea and coffee

Royal Palace breakfast *(D)(G)* 2750
the Continental, and hot food chosen from the menu

BREAKFAST SELECTION

Seasonal fresh fruit platter 700
81 kcal | 230 grams

Fruit salad of papaya, melon and mint 700
318 kcal | 200 grams

Selection of breakfast cereals *(G)* 700
100 kcal | 60 grams
corn flakes, wheat flakes, chocos, all bran, honey roasted granola

Palace made bircher muesli *(D)(G)(N)* 700
264 kcal | 120 grams
yoghurt, forest honey, roasted nuts, fruit

Baker's basket *(D)(G)* 700
366 kcal | 130 grams
any three of croissant, muffin, danish pastry, brioche, doughnut, whole wheat, rye or white bread, with preserves and butter

INTERNATIONAL SELECTION

Baked beans on toast *(G)* 700
1138 kcal | 240 grams

Hot oat meal with milk *(D)(G)* 700
281 kcal | 50 grams

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BREAKFAST

INTERNATIONAL SELECTION • CONTINUED

Chia seeds pancakes <i>(G)</i> 696 kcal 150 grams caramelised bananas, pancake syrup	700
Two eggs with choice of breakfast meats, toast <i>(E)(G)</i> 69 kcal 180 grams fried, poached, boiled or scrambled	700
Three egg omelette <i>(D)(E)</i> 240 kcal 190 grams a choice of ham, mushroom, cheese, tomato or masala	800
Mediterranean omelette <i>(D)(E)</i> 500 kcal 200 grams feta, spring onion, kalamata olives, tomato, potato	700
Lake Palace eggs benedict <i>(D)(E)(G)</i> 728 kcal poached eggs, English muffin, hollandaise — with smoked salmon — with bacon	1050
Egg white omelette <i>(D)(E)</i> 517 kcal 90 grams low fat cream cheese, herbs, zucchini, cherry tomato	700
Belgian waffles <i>(D)(G)</i> 1020 kcal 140 grams blueberry compote, mascarpone	700
Orange and raisin french toast <i>(D)(E)(G)</i> 230 kcal 180 grams orange peel, cream cheese, maple syrup	700

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BREAKFAST

INDIAN SELECTION

Plain dosa	700
183 kcal 270 grams	
crisp rice and lentil crepe, sambar, coconut chutney	
Masala dosa	700
387 kcal 350 grams	
rice and lentil crepe, curried potato, onion, sambar, coconut chutney	
Uttapam	700
92 kcal 170 grams	
savoury pancake — plain, masala or onion — sambar, coconut chutney	
Idli	700
424 kcal 230 grams	
steamed rice and lentil dumplings, sambar, coconut chutney	
Upma (G)	700
179 kcal 260 grams	
semolina, coriander, coconut chutney	
Poori bhaji (G)	700
748 kcal 200 grams	
fried bread, spiced potato	
Chola bhature (G)	700
196 kcal 190 grams	
chickpea, Indian spices, fried refined flour bread	
Aloo paratha (D)(G)	700
169 kcal 160 grams	
griddle-cooked flat bread filled with potato, served with butter, pickle and yoghurt	
Poha	700
142 kcal 230 grams	
flattened rice, fresh coriander, light Indian spices, potato	

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BREAKFAST

BEVERAGES

Energizer smoothie, soyamilk, banana *(SO)* 550
150 kcal | 170 ml

Selection of fresh fruit juices 450
100 kcal | 183 ml
watermelon, pineapple, sweet lime, orange

Lassi *(D)* 550
287 kcal | 190 ml
sweet, salted or plain

Chaas *(D)* 550
130 kcal | 170 ml
masala or plain

Milk shake *(D)* 550
256 kcal | 200 ml
mango, strawberry, chocolate, banana, vanilla

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LUNCH AND DINNER

Served from 1200 hours

STARTERS AND SMALL EATS

Plum tomato and buffalo mozzarella (D) 367 kcal 70 grams arugula, aged balsamic, olive oil	1250
Mediterranean mezze platter (D) 1791 kcal 200 grams hummus, muhammara, labneh	1250
Mesclun mix, warm goat cheese, poached pears, balsamic dressing (D) 502 kcal 140 grams	1250
Bruschetta sampler, vegetarian (D)(G) 790 kcal 80 grams — tandoor roasted eggplant and ricotta cheese — tomatoes, kalamata olives and basil — slow roasted vegetables, thyme — cherry bocconcini and radicchio marmalade	1250
Bruschetta sampler, non-vegetarian (D)(F)(G) 552 kcal 90 grams — marinated chicken salad — Prosciutto di Parma, Riserva Don Romeo, and asparagus — smoked salmon tartare, dill cream and salmon roe — olive oil steeped fish with dill and black pepper	1350
Chef's Caesar salad (D)(E)(G) 842 kcal 250 grams iceberg lettuce, Parmesan, garlic croutons, Caesar dressing — with marinated mushrooms · 100 grams — with chicken · 100 grams — with prawns · 100 grams	1350
Scottish smoked salmon, salmon roe, dill cream cucumber salad and deviled eggs (D)(E)(F) 255 kcal 90 grams	2000

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LUNCH AND DINNER

SOUP

Roasted tomato and basil 302 kcal 230 grams	850
Lentil soup flavoured with coconut and makroot 892 kcal 230 grams	850
Cream of broccoli soup, pommery mustard (D)(MU) 297 kcal 240 grams	850
Gratinated French onion soup (D)(G) 467 kcal 300 grams	900
Chicken and rice noodle broth, hoisin sauce (SO) 357 kcal 280 grams	900

PASTAS AND RISOTTOS

Fettuccine genovese, plum tomato, toasted pine nuts (G)(N) 903 kcal 230 grams	1800
Penne arrabbiata, oregano, chilli flakes (G) 600 kcal 350 grams	1800
Rigatoni with eggplant, sun dried tomato pesto, basil mascarpone (D)(G) 1060 kcal 370 grams	1800
Carnaroli rice risotto, roasted red beets, warm goat cheese, pine nuts (D)(N) 1097 kcal 270 grams	1800
Spaghetti twirled, rosemary lamb ragout, roma tomatoes (G) 2881 kcal 280 grams	1850
Montage of fusilli, Scottish smoked salmon, quattro formaggi sauce (D)(F)(G) 1151 kcal 270 grams	1800
Carnaroli rice risotto, saffron, Cochin prawns, fresh dill, lemon dust (S) 879 kcal 280 grams	1850

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LUNCH AND DINNER

TAJ SIGNATURE DISHES

12:00 – 15:00 • 19:00 – 23:00

Cobb salad <i>(D)(E)</i>	1300
963 kcal 340 grams	
chicken, bacon, avocado, lettuce, tomato, hard-boiled egg, coriander, spring onion, buttermilk dressing	
Sheesh taouk <i>(E)</i>	1600
1411 kcal 250 grams	
chargrilled cubes of chicken, garlic aioli	
Nasi goreng <i>(E)(S)</i>	1800
1073 kcal 240 grams	
Malaysian fried rice, chicken, fried prawns, fried egg	
Fish exotica <i>(F)(S)</i>	2750
918 kcal 400 grams	
fresh turmeric, lemon grass, fish poached in coconut curry, a sambal of shrimp, tomato and eggplant, Asian herb salad, brown and white steamed rice, fried shallots	

WELLNESS OPTIONS

Chick pea medallion, spinach, basil scented tomatoes, bell pepper sauce	1300
517 kcal 240 grams	
Poached chicken, kalamata olives, bell peppers, steamed vegetables	1600
827 kcal 400 grams	
Ginger steamed fillet of pomfret, miso broth spinach, steamed vegetable <i>(F)(SO)</i>	1900
238 kcal 280 grams	

INTERNATIONAL PRESENTATIONS

Pan seared polenta cake, sun dried tomato pesto <i>(D)</i>	1450
1308 kcal 230 grams	
zucchini, parcels of buffalo mozzarella	
Pan seared tofu steak <i>(G)(SO)</i>	1450
1395 kcal 290 grams	
udon noodles, shiitake mushrooms, vegetables, kaffir lime leaves	

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LUNCH AND DINNER

INTERNATIONAL PRESENTATIONS · CONTINUED

Baked eggplant parmigiana, grilled Thai asparagus, tomato salsa (D) 770 kcal 310 grams	1600
Stir fried green vegetables, shiitake mushrooms, garlic soy glaze (SO) — with fried rice · 679 kcal 130 grams — with hakka noodles · 999 kcal 200 grams	1450
Thai vegetable curry 1210 kcal 560 grams green curry, steamed rice	1450
Grilled Norwegian salmon, fennel, asparagus, cherry tomatoes (F) 1167 kcal 140 grams	2800
Beer batter fried fish (A)(E)(F)(G) 1307 kcal 280 grams white fish fillet fried in beer batter, mushy peas, tartare sauce, fresh lemon	2050
Roast chicken, potato mille feuille, spinach, porcini merlot glaze (A)(G) 1295 kcal 280 grams	1850
New Zealand lamb shank (A)(G) 538 kcal 580 grams spaetzle, pearl onion, turned mushroom, bordeaux glaze	3000
Chicken in hot garlic sauce 1349 kcal 250 grams pepper and onion, steamed rice or hakka noodles	1600
Thai chicken curry 1480 kcal 590 grams stir fried chicken, spicy Thai red curry, steamed rice	1600

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LUNCH AND DINNER

INDIAN SPECIALITIES

Haldi chilli paneer tikka (D) 1019 kcal 140 grams cottage cheese, turmeric, mathania chilli powder, spices, grilled in the tandoor	1450
Thar ke papad (N) 518 kcal 150 grams spicy potato and nuts in a crisp papadam roll	1400
Tandoori gobhi (D) 766 kcal 140 grams cauliflower marinated in yoghurt and powdered spices, grilled in the tandoor	1400
Palak aur chole ke kebab 727 kcal 130 grams spinach and chickpea, aromatic powdered spices	1400
Rajma aur chenna ki tikki (D) 820 kcal 140 grams kidney bean and cottage cheese, aromatic powdered spices	1400
Papdi chat (G) 1192 kcal 140 grams crisp savoury pastry, mint, tamarind chutney	800
Samosa (G) 1562 kcal 240 grams fried savoury pastry, masala potato	800
Paneer fritters (D) 685 kcal 130 grams spiced cottage cheese fritters	800
Murg ke soole (D) 904 kcal 270 grams chicken cubes, onion, red chilli, a yoghurt paste, grilled in the tandoor	1600

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LUNCH AND DINNER

INDIAN SPECIALITIES • CONTINUED

Chicken seekh kebab	1650
493 kcal 260 grams	
minced chicken, powdered spices, cooked in the tandoor	
Masaledar tawa machli (F)	2100
405 kcal 200 grams	
local fish, red chilli paste, ginger, powdered spices	
Ajwaini machli amritsari (F)	2100
913 kcal 200 grams	
local fish, caraway seeds, chilli powder, turmeric and gram flour	
Pathar ka gosht	1800
882 kcal 200 grams	
piccatas of lamb, brown onion paste, mint, local spices, cooked in a copper vessel over charcoal	

MAIN COURSE

Pao bhaji (D)(G)	1150
344 kcal 290 grams	
tangy mashed potato, powdered spices, soft rolls	
Paneer tikka masaledar (D)	1450
524 kcal 280 grams	
cottage cheese, tomato, onion	
Malai kofta (D)	1500
724 kcal 360 grams	
cottage cheese dumplings, raisins, saffron gravy	
Aloo gobhi	1450
682 kcal 180 grams	
potato, cauliflower, fresh coriander, cumin	
Nizami handi (N)	1450
606 kcal 190 grams	
garden vegetables, cashew nut cream	

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LUNCH AND DINNER

MAIN COURSE • CONTINUED

Dal pichola	1200
655 kcal 350 grams	
split yellow lentils, cumin, garlic	
Pomfret gassi (F)	2050
1123 kcal 200 grams	
pomfret fillet, onion, a Karwar-style coconut curry	
Keema matar	1850
1116 kcal 150 grams	
minced lamb, green peas, powdered spices	
Murg tikka lababdar	1750
900 kcal 425 grams	
chargrilled chicken morsels, a gravy of tomato and onion	
Home style mutton curry	1800
1183 kcal 300 grams	
mutton, cardamom, black pepper, basmati rice, mutton stock	

REGIONAL SIGNATURES

Chakki ki subzi (D)(G)	1350
1395 kcal 300 grams	
gluten dumplings, fried onion paste, condensed milk, yoghurt	
Bhatti ki dal (D)	1350
1095 kcal 340 grams	
whole black lentils, tomato, chillies, cream and butter	
Sangri dakh khada masala	1350
503 kcal 300 grams	
local runner beans, raisins, whole spices	
Hara dana methi bail gatta curry (D)	1350
1941 kcal 300 grams	
soft gram flour and green fenugreek seed dumplings, yoghurt	

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LUNCH AND DINNER

REGIONAL SIGNATURES • CONTINUED

Laal maas <i>(D)</i>	1950
1237 kcal 300 grams	
traditional Rajasthani fiery lamb, onion, yoghurt gravy	
Mathania laal murgh	1800
979 kcal 400 grams	
chicken cubes, a tomato gravy, mathania red chillies	

ALONGSIDE

Steamed basmati rice	650
255 kcal 300 grams	
Raita <i>(D)</i>	250
102 kcal 100 grams	
mixed vegetable, boondi or pineapple	
Selection of Indian breads <i>(G)</i>	325
– naan • 251 kcal 70 grams	
– tandoori roti • 208 kcal 80 grams	
– parantha • 208 kcal 90 grams	

BETWEEN THE MEALS

Palace Green club sandwich <i>(D)(G)</i>	1250
562 kcal 300 grams	
lettuce, yellow cheddar, tomato, roasted sweet peppers	
Paneer wrapster <i>(D)(G)</i>	1300
840 kcal 380 grams	
cottage cheese, pepper, powdered spices, a traditional Indian bread	
Open face pesto panini <i>(D)(G)</i>	1150
745 kcal 200 grams	
basil pesto, buffalo mozzarella, roasted plum tomato	

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LUNCH AND DINNER

BETWEEN THE MEALS • CONTINUED

Palace club non-vegetarian sandwich <i>(E)(G)</i> 1062 kcal 300 grams lettuce, roasted chicken, bacon, ham, tomato, egg	1450
Chicken wrapster <i>(G)</i> 1064 kcal 400 grams chicken, peppers, powdered spices, a traditional Indian bread	1500
Palace burger <i>(D)(G)(SE)</i> 1429 kcal 280 grams lamb burger, bacon, onion, mushroom, cheddar, sesame bun	1450
Roasted chicken sandwich, tomato jam, grainy mustard, ciabatta bread <i>(G)(MU)</i> 961 kcal 160 grams	1350
Chicago style deli hot dog <i>(G)</i> 937 kcal 300 grams	1200
Sandwich board <i>(G)</i> 679 kcal 180 grams plain, toasted or grilled, on white, focaccia, multigrain, rye or whole wheat — cucumber, tomato and cheese — masala omelette — chicken and cheese — Italian ham and mustard-mayonnaise — smoked salmon and dill horseradish spread	1200

SIDE ORDER

French fries 300 kcal 180 grams	350
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SWEET CONCLUSION

OF THE PASTRY KITCHEN

Pista gulab jamun <i>(D)</i> 249 kcal 80 grams cottage cheese dumplings, rose scented syrup	1050
Kesaria rasmalai <i>(D)</i> 1043 kcal 100 grams cottage cheese dumplings, saffron milk	1050
Kesari kheer <i>(D)(N)</i> 1076 kcal 130 grams rice pudding, cardamom, nuts and saffron	1050
Homemade gelato <i>(D)</i> 660 kcal 100 grams ask your host for the flavour of the day	1050
Ice cream <i>(D)</i> 150 kcal 100 grams ask your host for the flavour of the day	1050
Granny smith apple crumble, cinnamon ice cream, raspberry compote <i>(D)(G)</i> 525 kcal 180 grams	1050
Hazelnut and bitter chocolate cake <i>(D)(G)(N)</i> 1300 kcal 125 grams	1050
Nougat parfait <i>(D)(G)(N)</i> 2170 kcal 125 grams a coulis of mixed berries, orange tuile	1050
French apple cake <i>(D)(G)</i> 1020 kcal 100 grams vanilla ice cream made in the house	1050
Classic tiramisu <i>(A)(D)(E)(G)</i> 847 kcal 160 grams coffee liqueur, mascarpone	1050

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SWEET CONCLUSION

OF THE PASTRY KITCHEN • CONTINUED

Belgian chocolate sampler <i>(D)</i> 1160 kcal 540 grams milk chocolate pudding, white chocolate gelato, bitter chocolate mousse	1050
Walnut brownie, cinnamon ice cream <i>(D)(G)(N)</i> 488 kcal 170 grams	1050
Trio of creme brulee <i>(D)(E)(N)</i> 138 kcal 180 grams Madagascar vanilla, citrus, honey-nut	1150

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