

NEEL KAMAL

— TAJ LAKE PALACE —

LA CARTE



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.

DIETARY MARKS

-  Vegetarian
-  Non-vegetarian

THE LINE BENEATH A DISH

Laal maas *(D)*

1655 kcal | 480 grams

traditional Rajasthani lamb curry, onion,
mathania chilli, yoghurt

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

(D) Dairy

(F) Fish

(G) Gluten

(MU) Mustard

(N) Tree nuts

CALORIES

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kals 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.

LA CARTE

TANDOOR AUR TAWA

FROM THE GRILL

- Sarson ke phool (D)(MU) 1400
177 kcal | 175 grams
broccoli florets in a yoghurt marinade, mustard
- Tandoori aloo dikhush (D)(N) 1050
1426 kcal | 225 grams
potato with nuts and spices, yoghurt
- Tandoori khumb (D) 1400
77 kcal | 130 grams
button mushroom, cheese, aromatic spices
- Paneer ke soole (D) 1400
989 kcal | 210 grams
cottage cheese, spices, cloves, red chillies and yoghurt, from the tandoor
- ▲ Galawat ke kebab 1800
1126 kcal | 190 grams
minced lamb, aromatic spices, powdered cardamom
- ▲ Tandoori chicken (D) 1600
475 kcal | 410 grams
chicken in a yoghurt and chilli marinade, from the tandoor
- ▲ Murgh thandai kebab 1600
148 kcal | 270 grams
stuffed chicken drumsticks, cardamom, saffron, from the tandoor
- ▲ Gosht dekchi ke soole (D) 1800
1826 kcal | 220 grams
boneless lamb, kachari, cloves, mathania red chillies and yoghurt, cooked in an earthen pot

SHORBA

BROTH

- Badam ka shorba (N) 850
651 kcal | 230 grams
almond broth, whole spices, mint

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LA CARTE

SHORBA • CONTINUED

- Tamatar aur dhaniya ka shorba 850
80 kcal | 200 grams
tomato broth, whole spices, coriander
- ▲ Gosht aur daliya ka shorba (G) 900
811 kcal | 230 grams
lamb and bulgur broth, whole spices

CHOOOLHE SE

FROM THE WOOD FIRE

- Dhingri matar masala 1500
42 kcal | 310 grams
button mushrooms, green peas, powdered spices
- Paneer tikka butter masala (D) 1450
2235 kcal | 305 grams
cottage cheese, tomato, cream, butter, powdered spices
- Hara dana methi gatta curry (D) 1350
404 kcal | 300 grams
soft gram flour dumplings, green fenugreek seeds, yoghurt
- Palak kaju makhana (N) 1500
285 kcal | 295 grams
spinach, cashew nuts, fox nuts, garlic, powdered spices
- Sangri dakh khada masala 1350
107 kcal | 335 grams
local runner beans and raisins, whole spices
- Chakki ki subzi (D)(G) 1350
785 kcal | 320 grams
gluten dumplings, fried onion paste, yoghurt, local spices
- Pithod aur mangodi ki kadhi (D) 1350
1308 kcal | 330 grams
gram flour cakes and lentil dumplings, buttermilk gravy, cumin

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LA CARTE

CHOOOLHE SE • CONTINUED

■	Aloo katliyan (MU) 814 kcal 245 grams sliced potato tossed with chillies, curry leaves, mustard seeds	1400
■	Bhatti ki dal (D) 1095 kcal 400 grams whole black lentils, tomato, chillies, cream and butter	1350
■	Thikri ki dal 487 kcal 365 grams split yellow lentils, ginger, garlic, chillies	1200
■	Bapla batti dal aur choorma (D)(G) 1200 kcal 925 grams 170 ml unleavened whole wheat bread, split yellow lentils, a variety of choorma, chaas	2150
▲	Machali jaisamandi (F) 658 kcal 240 grams fish fillet, mint, coriander, kasuri methi	2000
▲	Padampuri murgh (D)(N) 1270 kcal 400 grams boneless chicken leg, a gravy of yoghurt and cashew nut	1700
▲	Mathania laal murgh 582 kcal 410 grams boneless chicken leg, tomato, onion, mathania chilli	1800
▲	Safed maas (D)(N) 1470 kcal 470 grams lamb, onion, yoghurt, cashew nuts, whole spices	1800
▲	Laal maas (D) 1655 kcal 480 grams traditional Rajasthani lamb curry, onion, mathania chilli, yoghurt	1950

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LA CARTE

CHOOOLHE SE • CONTINUED

- | | | |
|---|---|------|
| ▲ | Maas batti aur choorma (D)(G)
1190 kcal 975 grams 170 ml
traditional Rajasthani lamb, served with a variety of choorma, chaas | 2450 |
| ▲ | Nalli gosht
460 kcal 425 grams
lamb shanks, slow cooked in the chef's own gravy | 1950 |

BASMATI

RICE

- | | | |
|---|--|------|
| ■ | Dum subz biryani
1128.6 kcal 650 grams
basmati, vegetables, saffron, mint, aromatic spices, sealed in a pot and cooked on dum | 1350 |
| ▲ | Hathoda biryani
1276.2 kcal 680 grams
basmati, boneless chicken leg, saffron, mint, aromatic spices, sealed in a pot and cooked on dum | 1500 |
| ▲ | Kachi yakhni biryani
1206.67 kcal 670 grams
basmati, leg of lamb, saffron, mint, aromatic spices, sealed in a pot and cooked on dum | 1600 |
| ■ | Jeera rice
304 kcal 360 grams
cumin, basmati | 900 |
| ■ | Steamed rice
259 kcal 350 grams | 650 |

TAWA KI ROTI

THE BREADS

- | | | |
|---|---|-----|
| ■ | Warqi parantha (G)
919 kcal 90 grams
many-layered parantha, baked | 325 |
|---|---|-----|

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TAWA KI ROTI · CONTINUED

- Tikoni missi roti (G) 325
430 kcal | 80 grams
gram flour, coriander, carom, from the tandoor
- Ulte tawe ki roti (G) 325
122 kcal | 100 grams
a silken scarf of bread, cooked on an inverted griddle
- Phulka (G) 325
435 kcal | 120 grams
puffed whole wheat bread, four to a portion
- Peshawari naan (G)(N) 325
591 kcal | 95 grams
cracked nuts and saffron, from the tandoor
- Jalebi parantha (G) 325
410 kcal | 125 grams
griddle-fried flat bread with fennel

HALWAI SE

THE SWEETS

- Malai ghewar (D)(G)(N) 1050
2100 kcal | 70 grams
fried honeycomb pastry, pistachio-flavoured milk
- Jalebi rabdi (D)(G) 1050
3315 kcal | 75 grams
fried spiral pastry, chilled reduced milk
- Malai kulfi (D) 1050
1663 kcal | 70 grams
traditional Indian ice cream
- Khubani ka halwa 1050
1788 kcal | 100 grams
apricot, green cardamom

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LA CARTE

HALWAI SE • CONTINUED

- | | |
|--|------|
|  Badam ka halwa <i>(D)(N)</i> | 1050 |
| 3614 kcal 100 grams | |
| almond paste cooked with clarified butter and milk | |
|  Kesari kheer <i>(D)(N)</i> | 1050 |
| 1076 kcal 130 grams | |
| rice pudding cooked in milk, cardamom, nuts and saffron | |
|  Kesaria rasmalai <i>(D)</i> | 1050 |
| 1048 kcal 130 grams | |
| cottage cheese, saffron-flavoured milk | |



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ROYAL PALACE THALI

Thali - the Indian equivalent of a degustation menu, offers much of the complete repertoire of Rajasthani specialties served on a gold plater

VEGETARIAN

5000

Tandoor aur tawa — from the grill

- Bhutte ke kebab
96.75 kcal | 50 grams
spiced golden corn patties
- Tandoori achari paneer tikka (D)
287.5 kcal | 60 grams
cottage cheese in a marinade of turmeric, mathania chilli and spices, from the tandoor

Shorba — the broth

- Badam ka shorba (N)
651 kcal | 135 grams
almond soup with fresh mint

Choolhe se — from the wood fire

- Paneer ka soyeta (D)
325 kcal | 110 grams
cottage cheese and corn meal cooked with Indian spices
- Hara dana methi bail gatta curry (D)
101 kcal | 110 grams
soft gram flour dumplings, green fenugreek seeds, yoghurt
- Palak mangodi ki subzi
71.5 kcal | 100 grams
spinach, sun-dried lentil dumplings, local spices
- Sangri dakh khada masala
26.75 kcal | 100 grams
local runner beans and raisins, whole spices
- Thikri ki dal
121.75 kcal | 90 grams
split yellow lentils, ginger and chillies

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ROYAL PALACE THALI

VEGETARIAN · CONTINUED

■ Jeera rice
76 kcal | 105 grams
cumin, basmati

■ Bapla batti (G)
237.5 kcal | 200 grams
unleavened whole wheat bread, served with choorma

Halwai se — the sweets

■ Moong dal halwa (D)
425 kcal | 100 grams
split yellow lentil paste, clarified butter and milk

■ Malai ghewar (D)(G)(N)
525 kcal | 70 grams
fried honeycomb pastry, reduced pistachio-flavoured milk

NON-VEGETARIAN

5500

Tandoor aur tawa — from the grill

▲ Murgh ke boothe (D)
226 kcal | 80 grams
chicken tikka, sour gourd, brown onion paste and yoghurt

▲ Gosht dekchi ke soole (D)
456.5 kcal | 70 grams
boneless lamb, kachari, cloves, mathania red chillies and yoghurt, cooked in an earthen pot

Shorba — the broth

▲ Gosht aur daliya ka shorba (G)
811 kcal | 230 grams
lamb and bulgur broth, whole spices

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Choolhe se — from the wood fire

- ▲ Murgh kesar kastoori
171 kcal | 130 grams
chicken in a saffron gravy with local spices
- ▲ Laal maas (D)
408.75 kcal | 140 grams
traditional Rajasthani lamb curry, onion, mathania chilli, yoghurt
- Palak mangodi ki subzi
71.5 kcal | 100 grams
spinach, sun-dried lentil dumplings, local spices
- Sangri dakh khada masala
26.75 kcal | 100 grams
local runner beans and raisins, whole spices
- Thikri ki dal
121.75 kcal | 90 grams
split yellow lentils, ginger and chillies
- Jeera rice
76 kcal | 100 grams
cumin, basmati
- Bapla batti (G)
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unleavened whole wheat bread, served with choorma

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- Moong dal halwa (D)
425 kcal | 105 grams
split yellow lentil paste, clarified butter and milk
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fried honeycomb pastry, reduced pistachio-flavoured milk

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