JAMAVAR

THE LEELA PALACE JAIPUR

MENU

THE ROYAL FEAST — VEGETARIAN

PER GUEST · PLUS TAXES

7500

STARTERS

Palak Patta Chaat
Serving size: 25 gm | Calories per serving: 22.07Kcal
Savoury spinach crisps, topped with cucumber, tomato, yoghurt, sweet and sour relish

Jodhpuri Paneer
Serving size: 45 gm | Calories per serving: 45.37Kcal
Cottage cheese filled with raw mango, flavoured with hand-pounded Indian spices

Khumb Ki Gilawat
Serving size: 40 gm | Calories per serving: 79.97Kcal
Mushrooms infused with aromatic spices, served with a crispy, skillet-seared ulta tawa paratha

Kosugadde Bezule
Serving size: 40 gm | Calories per serving: 45.32Kcal
Crispy spiced broccoli marinated with housemade Jamavar masala

SOUP

Dhaniya Tamatar Shorba
Serving size: 100 gm | Calories per serving: 28.62Kcal
Tomato and green coriander soup

PALATE CLEANSER

Jamun Kulfi
Serving size: 40 gm | Calories per serving: 28.62 Kcal
Homemade Indian blackberry-flavoured ice cream

We levy @ 5% service charge. Thank you for your contribution. After this payment, no further tip is required.

THE ROYAL FEAST — VEGETARIAN

MAIN COURSE

Gucchi Mutter Masala
Serving size: 80 gm | Calories per serving: 167.09Kcal
Morel mushrooms with green peas sautéed in light gravy

Kofta-E-Jamavar
Serving size: 90 gm | Calories per serving: 147.61Kcal
Cottage cheese dumplings stuffed with crunchy dry nuts, served in a saffron-infused gravy

Urulai Roast
Serving size: 75 gm | Calories per serving: 103.85Kcal
Baby potato slow cooked with Chettinad spices

Gatta Curry
Serving size: 80 gm | Calories per serving: 194.47Kcal
Gram flour dumplings, cooked in yoghurt gravy flavoured with fenugreek

Dal-E-Jamavar
Serving size: 80 gm | Calories per serving: 260Kcal
Slow-simmered black lentils cooked with butter, fresh cream and kasoori methi

Masala Baati
Serving size: 55 gm | Calories per serving: 278.24Kcal
Charcoal baked whole wheat bread flavoured with hand-pounded Indian spices and ghee

Churma
Serving size: 40 gm | Calories per serving: 203.95Kcal
Ground wheat cooked with ghee and sugar, flavoured with nuts

Jeera Pyaz Ka Kuska
Serving size: 45 gm | Calories per serving: 89.82Kcal
Cumin and onion flavoured rice cooked with ghee

DESSERT

Badam Halwa
Serving size: 60 gm | Calories per serving: 364.74Kcal
A rich, slow-cooked dessert made from roasted almond, ghee, and dry fruits

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THE ROYAL FEAST — VEGETARIAN

DESSERT · CONTINUED

Seviyan Ka Muzaffar
Serving size: 60 gm | Calories per serving: 237.50Kcal
Ghee-roasted vermicelli with nuts and cardamom

Ghewar
Serving size: 30 gm | Calories per serving: 175.04Kcal
Jodhpur specialty honeycomb disk flavoured with condensed milk and nuts

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THE ROYAL FEAST — NON - VEGETARIAN

PER GUEST · PLUS TAXES

7500

STARTERS

Palak Patta Chaat
Serving size: 25 gm | Calories per serving: 22.07Kcal
Savoury spinach crisps, topped with cucumber, tomato, yoghurt, sweet and sour relish

Jheenga Sultani
Serving size: 40 gm | Calories per serving: 40.44Kcal
Jumbo prawns marinated with spiced yoghurt, a hint of saffron and smoked with star anise

Murgh Banjara Tikka
Serving size: 50 gm | Calories per serving: 80.39Kcal
Succulent chicken marinated with chilli, garlic and yoghurt, flavoured with hand-picked Indian spices

Gosht Ki Galouti
Serving size: 40 gm | Calories per serving: 71.48Kcal
Exquisite lamb patty, crafted with finely minced boneless lamb and signature chef's spices, served with a crispy ulta tawa paratha

SOUP

Dhaniya Tamatar Shorba
Serving size: 100 gm | Calories per serving: 28.62Kcal
Tomato and green coriander soup

PALATE CLEANSER

Jamun Kulfi
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THE ROYAL FEAST — NON - VEGETARIAN

MAIN COURSE

Dhungar Maas
Serving size: 118 gm | Calories per serving: 119.79Kcal
Smoked lamb simmered with onion and yoghurt flavoured with Mathania chilli

Jodhpuri Murgh
Serving size: 95 gm | Calories per serving: 159.37Kcal
Boneless juliennes of succulent chicken braised with yoghurt and garlic tempered with chilli

Alleppey Fish Curry
Serving size: 90 gm | Calories per serving: 178.87Kcal
Locally sourced fish simmered in coconut milk flavoured with raw mango

Palak Mangodi Ki Subzi
Serving size: 90 gm | Calories per serving: 110.69Kcal
Sundried lentil dumplings cooked with spinach flavoured with garlic

Dal-E-Jamavar
Serving size: 80 gm | Calories per serving: 260Kcal
Slow-simmered black lentils cooked with butter, fresh cream and kasoori methi

Masala Baati
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Charcoal baked whole wheat bread flavoured with hand pounded Indian spices and ghee

Churma
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AUJASYA THALI

PER GUEST · PLUS TAXES

7500

THE THALI

Bajre Ki Raab
Kcal : 52
Pearl millet soup

Makai Aur Pudine Ki Seekh
72Kcal
Minced corn and mint skewer, cooked in tandoor

Bhunjwa Khees Palak
79Kcal
Slow-cooked curdled milk protein and spinach with onion and tomato

Moong Bajre Ka Khichda
25Kcal
Braised pearl millet and green lentil. Accompanied with organic ghee, jaggery and papad churi

Papad Mangodi
76Kcal
Stir-fried lentil crisps and lentil dumplings simmered with buttermilk and spices. Accompanied with garlic chutney

Ajwaini Bhindi
23Kcal
Caraway flavoured steamed okra

Achari Panchkuta
78Kcal
Five wild beans and berries cooked with pickling spices

Dal Panchmel
56Kcal
Mixed lentils cooked with asafoetida and organic ghee

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AUJASYA THALI

THE THALI · CONTINUED

Kadhi
75Kcal
Rajasthani specialty of yoghurt flavoured with fenugreek

Breads
90Kcal
Jowar chapati. Accompaniments – Mirch ke tapore, raita, kachumber salad, pickle

Gud Ki Lapsi
143Kcal
Broken wheat braised in jaggery syrup

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CURATED COCKTAIL EXPERIENCE

Inspired by the intricate artistry of Jamavar weaves and Jaipur's royal legacy, these creations blend spice, freshness, and depth. Every glass is designed to heighten the flavours and aromas of your meal.

PER GUEST · PLUS TAXES

2000

COCKTAILS

The Maharani's Veil
Tequila | Cucumber | Basil | Sparkling Wine. As delicate as the folds of a Jamavar shawl, this spritz unites tequila's warmth with cucumber's cool grace and basil's gentle note. Sparkling wine crowns it in brilliance, a veil shimmering with the elegance of queens who graced Jaipur's palaces.

The Gulabi Mahal
Vodka | Campari base | Rosemary. A jewel-toned tribute to Jaipur's Pink City, where artistry and grandeur meet. Vodka brings clarity, Campari unfurls in regal vermilion, and rosemary recalls the fragrance of royal gardens. Each sip reflects Jaipur's timeless splendour.

The Golden Courtyard
Spiced Rum | Orange Falernum | Lime | Ginger Ale. Glowing in the light of sunset, Jaipur's courtyards come alive in this spiced creation. Rum lends depth, falernum layers citrus and warmth, lime offers a spirited spark, and ginger ale lifts it into radiance. A golden tapestry of flavour honouring royal evenings.

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CURATED WINE EXPERIENCE

At Jamavar, every course is accompanied by wines thoughtfully chosen to enrich and elevate your dining experience. Each pour is curated to harmonise with the flavours, textures, and aromas of our royal Indian cuisine, creating a journey of refinement and grace at every sip.

PER GUEST · PLUS TAXES

2000

WHITE – STARTER

Campo Viejo, Tempranillo Blanco, Spain
— OR Luis Felipe Edwards, Sauvignon Blanc, Chile

Notes: Subtle smoky and earthy notes harmonize beautifully with the appetizers' sweet and tangy flavours.

RED – MAIN COURSE

AG 47, Malbec - Shiraz, Aregntina
— OR Yellow Tail, Merlot, Australia

Notes: Robust, velvety textures pair seamlessly with the rich, full-bodied dishes of the thali.

DESSERT

Martini, Asti Moscato, Italy
— OR Luis Felipe Edwards, Rosé, Cabernet Sauvignon - Merlot, Chile

Notes: Light, floral, and gently sweet, these wines beautifully complement the richness of Indian desserts.

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