



# THE DINING ROOM

THE LEELA PALACE UDAIPUR

ALL DAY



Breakfast 07:00–10:30, lunch 12:30–15:00, dinner 19:00–23:00

THE LEELA PALACE UDAIPUR · LAKE PICHOLA · UDAIPUR

A KISMET MENU · THE LEELA PALACE UDAIPUR

# HOW TO READ THIS MENU

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

## DIETARY MARKS

-  Vegetarian
-  Non-vegetarian
-  Vegan
-  A signature of the house

## THE LINE BENEATH A DISH

Cajun spiced grilled tiger prawns *(D)(G)(S)*

560 kcal | 300 grams

Saffron poached pears, spinach puree, corn onions feta cake, jalapeno salsa

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

## THE ALLERGENS THIS MENU DECLARES

*(D)* Dairy

*(E)* Egg

*(G)* Gluten

*(N)* Nuts

*(PO)* Pork

*(S)* Shellfish

*(SU)* Sulphites

## OF THE KITCHEN

While ordering, please inform our associates in case you are allergic to any of the following ingredients: cereals containing gluten — i.e., wheat, rye, barley, oats, spelt or their hybridized strains & products of these | shellfish | milk & milk products | egg & egg products | fish & fish products | peanuts, tree nuts & their products | soyabeans & their products/sulphites. Our Chef would be delighted to design your meal without them. We use olive oil, refined oil, mustard oil, butter and ghee as a medium of cooking.

## OF THE PRICES

All prices are in Indian rupees and subject to government taxes. We levy no service charge.

# BREAKFAST

## COLD SELECTION

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 Freshly squeezed seasonal juice  
85 kcal | 180 ml

 Fruit selection  
87 kcal | 120 grams  
Choice of fruit plater or salad

 Smoked salmon *(D)*  
230 kcal | 120 grams  
Served with cream cheese, caper and onions

Cereals *(D)(G)(N)*  
335 kcal | 108 grams  
Please ask your server for the selection. Cereals are served with choice of milk or yoghurt

Yoghurts *(D)*  
210 kcal | 150 grams  
Mango, mix berry, natural

Bircher muesli *(D)(G)(N)*  
210 kcal | 120 grams  
Oats with yoghurt, almonds and honey

Oats porridge *(D)(G)(N)*  
490 kcal | 160 grams  
Oats with yoghurt, almonds and honey

## HOT & COLD BEVERAGES

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Freshly brewed Lavazza coffee pot  
335 kcal | 108 grams

Decaffeinated Lavazza coffee pot  
335 kcal | 108 grams

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# BREAKFAST

## HOT & COLD BEVERAGES • CONTINUED

### Organic Newby tea selection

335 kcal | 108 grams

- Assam
- English Breakfast
- Earl Grey
- Darjeeling
- Green Sencha

### Freshly brewed infusions

335 kcal | 108 grams

Egyptian camomile, peppermint

### Plain or sweet or salted lassi (D)

335 kcal | 108 grams

### Plain or masala buttermilk (D)

79 kcal | 180 ml

### Cold or hot bournvita (D)

339 kcal | 200 ml

### Hot chocolate (D)

270 kcal | 180 ml

## HOT SELECTION

15 MIN MINIMUM

### Choice of pancakes (D)(G)

410 kcal | 120 grams

Chocolate, banana, nutella, wild berry. Served with maple syrup and clarified butter

### French toast (D)(G)

550 kcal | 110 grams

Served with maple syrup and clarified butter

### Bourbon vanilla waffles (D)(G)

550 kcal | 90 grams

Served with maple syrup, clarified butter and mascorpone cheese

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# BREAKFAST

## EGGS PREPARATION

▲ Traditional three eggs preparation *(G)(PO)*  
520 kcal | 210 grams  
Spinach and brie Ham and cheese Scrambled egg

▲ Akuri *(D)*  
490 kcal | 190 grams  
Parsi style scrambled egg with turmeric, tomatoes and chillies

## TWO EGGS ANY STYLE

▲ Eggs Benedict *(D)(G)(PO)*  
937 kcal | 230 grams  
Two poached eggs served on toasted English muffins with ham and hollandaise

▲ Eggs Royal *(D)(G)*  
630 kcal | 230 grams  
Two poached eggs served on toasted English muffins with smoked salmon and hollandaise

▲ Eggs Florentine *(D)(G)*  
420 kcal | 230 grams  
Two poached eggs served on toasted English muffins with Spinach and hollandaise

▲ Choice of Omelette  
335 kcal | 140 grams  
Plain, bacon, cheese, peppers, onions, tomato, chili, spring onion, coriander

▲ Poached eggs *(G)*  
270 kcal | 200 grams  
On English muffin

▲ Boiled eggs  
190 kcal | 130 grams

▲ Fried eggs  
330 kcal | 140 grams

*All egg dishes served with grilled tomato & roesti potato.*

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# BREAKFAST

## SIDE DISHES

▲ Bacon, honey glazed ham (PO)  
541 kcal | 100 grams

▲ Pork or chicken sausages (PO)  
195 kcal | 120 grams

Baked beans, mushrooms  
155 kcal | 100 grams

## INDIAN PREPARATION

▲ Masala Bombay toastie (G)  
319 kcal | 120 grams  
House blend bread coated with egg, chillies, onions and cooked to perfection

Plain, masala or butter dose (D)(G)  
387 kcal | 230 grams  
Crispy rice and lentil flour pancake Served with sambhar and chutney

◻ Idli  
370 kcal | 210 grams  
Steamed rice cakes Served with sambhar and chutney

Parathas (D)(G)  
330 kcal | 180 grams  
Griddled whole wheat bread with choice of Potato, cauliflower or cottage cheese Served with homemade yoghurt and pickle

◻ Poori bhaji (G)  
748 kcal | 230 grams  
Deep fried whole wheat Indian bread Served with spiced potato curry

◻ Poha (N)  
290 kcal | 120 grams  
Pressed rice tempered flavored with mustard and curry leaves

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# BREAKFAST

## INDIAN PREPARATION • CONTINUED

 Medhu vada  
295 kcal | 200 grams  
Golden fried lentil doughnuts Served with sambhar and chutney

Uttapam *(G)*  
350 kcal | 230 grams  
Savory rice flour pancakes with tomato and onions Served with sambhar and chutney

 Chole bhature *(G)*  
570 kcal | 200 grams  
Deep fried Indian bread served with chickpea and tomato masala

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# WESTERN SELECTION

## APPETIZERS & SALADS

Mezze platter *(D)(G)(N)*

260 kcal | 200 grams

Hummus, labneh, muhammara, fattoush, warm pita bread, falafel

Spinach feta and pine nut parcels *(D)(G)(N)*

184 kcal | 135 grams

Tahini dip

 Garden greens

83 kcal | 132 grams

Tomatoes, onion, cucumber, kalamata olive, lettuce, palm heart

Quinoa salad *(N)* ✦

300 kcal | 128 grams

Pickled vegetables, almonds, pomegranate

Char grilled asparagus *(D)*

233 kcal | 171 grams

Wild mushrooms, shaved parmesan, truffle oil

Goat cheese mesclun *(D)(N)*

120 kcal | 140 grams

Orange, walnuts, maple dressing

Caprese *(G)(N)*

301 kcal | 189 grams

Vine ripened tomatoes, bocconcini, pesto

Warm goat cheese *(D)(G)(N)* ✦

357 kcal | 144 grams

Caramelized nuts, red wine honey foam, raisin bread

Caesar, Vegetarian *(D)(G)*

229 kcal | 142 grams

 Caesar, Chicken tikka or confit chicken *(D)(G)*

396 kcal | 183 grams

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# WESTERN SELECTION

## APPETIZERS & SALADS • CONTINUED

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▲ Caesar, Smoked Salmon (D)(G)  
152 kcal | 184 grams

▲ Smoked salmon (D)(G)  
296 kcal | 134 grams  
Pickled beetroot, mesclun, caper cream, five seeds toast

## SOUPS

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Minestrone (D)(G)  
68 kcal | 180 ml  
White beans, basil, seasonal vegetables, parmesan

◻ Roasted tomato  
51 kcal | 180 ml  
Black pepper, basil

Roasted baby pumpkin (D)  
119 kcal | 180 ml

Thyme infused wild mushroom (D)  
132 kcal | 180 ml  
Truffle oil, porcini dust

▲ Chicken consommé ★  
685 kcal | 180 ml  
Seasonal vegetables, chicken mousse dumplings

## SANDWICHES & WRAPS

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Olive Panini (D)(G)(N)  
665 kcal | 320 grams  
Tomato tapenade, pesto, buffalo mozzarella

Leela Palace veg club (D)(G)  
681 kcal | 330 grams  
Grilled vegetables, potato roesti, molten cheddar, harissa aioli, bread l white or whole wheat

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# WESTERN SELECTION

## SANDWICHES & WRAPS · CONTINUED

Leela Palace veg club wrap (D)(G)

553 kcal | 290 grams

Grilled vegetables, potato strips, molten cheddar, pickled vegetables, spiced chickpea aioli, home-made soft flattened bread

Quesadilla, Bell peppers, onion, jalapenos, cheese (D)(G)

486 kcal | 260 grams

▲ Quesadilla, Chicken, onion, jalapenos, cheese (D)(G)

517 kcal | 260 grams

▲ Leela Palace club (D)(G)(PO)

1046 kcal | 330 grams

Roasted chicken, streaky bacon, fried egg, tomato, iceberg, harissa aioli. Bread l white or whole wheat

▲ Leela Palace club wrap (G)(PO)

601 kcal | 290 grams

Roasted chicken, streaky bacon, fried egg, tomato, iceberg, pickled vegetables, spiced chickpea aioli, home-made soft flattened bread

Kathi roll, Cottage cheese (D)(G)

732 kcal | 310 grams

▲ Kathi roll, Chicken

536 kcal | 310 grams

▲ Californian club (G)(PO) ✦

647 kcal | 310 grams

Smoked salmon, grilled vegetables, caper berry, iceberg, aioli, sundried tomato bun

## BURGERS

OWN HOME MADE BUN, OWN FRIES

Quinoa (D)(G) ✦

629 kcal | 310 grams

Spiced vegetables, potato

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# WESTERN SELECTION

## BURGERS • CONTINUED

▲ Chicken and cheddar *(D)(G)(PO)*  
623 kcal | 320 grams  
Sharp cheddar, gherkin, sautéed onions, mushroom, streaky bacon, tomato salsa

▲ Pulled lamb *(D)(G)* ♦  
602 kcal | 310 grams  
Sharp cheddar, sautéed onions, pickled red cabbage, barbeque sauce

## PIZZA

WHOLE WHEAT OR GLUTEN FREE ON REQUEST

Margherita *(D)(G)*  
741 kcal | 310 grams  
Tomato, buffalo mozzarella

Tandoori paneer tikka *(D)(G)*  
795 kcal | 400 grams  
Paneer tikka, peppers, red onion, mint chutney

Verdure *(D)(G)*  
749 kcal | 370 grams  
Artichoke, asparagus, tomato, mushroom, peppers, olives, pesto, feta cheese

Quattro formaggi *(D)(G)*  
714 kcal | 310 grams  
Mozzarella, gorgonzola, ricotta, parmesan

▲ Tandoori chicken *(D)(G)*  
788 kcal | 400 grams  
Chicken tikka, peppers, red onion

▲ Pepperoni *(D)(G)(PO)*  
784 kcal | 350 grams  
Pork, spicy tomato sauce, oregano, roasted garlic, buffalo mozzarella

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# WESTERN SELECTION

## PASTA & RISOTTO

GLUTEN FREE ON REQUEST

Spaghetti /Penne (D)(G)

514 kcal | 220 grams

Choice of sauce — tomato basil, pesto, arrabbiata, aglio olio peperoncino

Hand rolled Tagliatelle (D)(G)

718 kcal | 250 grams

Wild mushroom ragout, cream, white truffle oil

Hand rolled Tortellini (D)(G)(N)

618 kcal | 200 grams

Goat cheese, spinach, pine nuts

▲ Spaghetti carbonara (D)(G)(PO)

683 kcal | 220 grams

Pancetta ham, cream, egg, reggiano, crushed pepper

▲ Hand rolled Fettuccine lamb ragout (D)(G)

667 kcal | 220 grams

Slow cooked lamb, red wine, pilati, extra virgin olive oil

Genovese risotto (N)(D)

751 kcal | 220 grams

Seasonal vegetables, basil pesto

▲ Confit chicken and porcini risotto (D)

495 kcal | 210 grams

Mushroom, chicken, mascarpone

▲ Seafood risotto (S)

599 kcal | 220 grams

Prawns, fish, cherry tomatoes, lime

## ENTRÉE

Soft polenta (N)(D)

290 kcal | 240 grams

Artichoke, caponata, red pepper coulis

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# WESTERN SELECTION

## ENTRÉE • CONTINUED

Phyllo wrapped baked vegetables *(N)(G)(D)*

217 kcal | 160 grams

Root vegetables, goat cheese, dry nuts, tomato, basil

▲ Cornfed baby chicken *(D)*

507 kcal | 290 grams

Seared country potatoes, seasonal vegetables, natural jus

▲ Panko crusted red snapper *(G)*

373 kcal | 300 grams

French fries, tartar sauce

▲ Red snapper *(D)*

360 kcal | 220 grams

Tamarind glaze, creamed mashed potatoes, citrus salad, garlic bokchoy

▲ Norwegian seared salmon *(D)*

505 kcal | 250 grams

Quinoa, beetroot, golden cauliflower puree, asparagus, wakame

▲ Cajun spiced grilled tiger prawns *(D)(G)(S)*

560 kcal | 300 grams

Saffron poached pears, spinach puree, corn onions feta cake, jalapeno salsa

▲ Slow roasted Australian pork belly *(D)(PO)* ✦

688 kcal | 247 grams

Stewed apple, braised winter carrot, white beans, honey balsamic jus

▲ Lamb shank *(D)(G)* ✦

837 kcal | 347 grams

Saffron risotto, gremolata, wild mushrooms

▲ Australian lamb rack *(N)(D)*

686 kcal | 280 grams

Herb crust, red pepper coulis, pommes pave, caponata, roasted onion

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# ASIAN FLAVOURS

## APPETIZERS & SALADS

-  Lotus stem (G)  
300 kcal | 180 grams  
Crisp fried, sesame seeds, honey chili
-  Wok tossed crispy vegetables (G)  
240 kcal | 160 grams  
  
Som tam Thai (N)  
205 kcal | 150 grams  
Green papaya, chili, lime, peanuts salad
-  Po pia tod, Vegetable (N)(G)  
111 kcal | 140 grams  
Vegetable spring roll, Thai sweet chili
-  Po pia tod, Chicken (N)(G)  
497 kcal | 160 grams  
Vegetable spring roll, Thai sweet chili
-  Satay ruam (N)  
320 kcal | 140 grams  
Grilled chicken satays, achar peanut sauce
-  Crispy fried chicken (D)(G)  
702 kcal | 180 grams  
Wasabi mayo, black sesame

## SOUPS

- Manchow, Vegetable (G)  
158 kcal | 180 ml  
Garlic, soya, ginger
-  Manchow, Chicken (G)  
372 kcal | 180 ml

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# ASIAN FLAVOURS

## SOUPS • CONTINUED

Tom yum, Vegetable

75 kcal | 180 ml

Lemongrass, galangal, kaffir leaves, chili, lime



Tom yum, Chicken

202 kcal | 180 ml



Tom yum, Prawn (S)

102 kcal | 180 ml



Tom kha, Vegetable

200 kcal | 180 ml

Coconut milk, lemongrass, galangal, kaffir leaves, chili, lime



Tom kha, Chicken

275 kcal | 180 ml



Tom kha, Prawn (S)

221 kcal | 180 ml

## WOK FRIED

Phad pak ruam kab tahoo (G)

408 kcal | 250 grams

Seasonal vegetables, water chestnuts, beancurd, garlic, soya

Stir fried vegetables kung pao (N)(G)

280 kcal | 250 grams

Burnt chili, supreme soy sauce, cashew nuts

Silken tofu, shiitake, white fungus (G) ✦

407 kcal | 220 grams

Lohan sauce, crispy fried garlic



Gai phad med mamuang himmaphan (N)(G)

340 kcal | 250 grams

Wok fried chicken, cashew nuts, dried chili



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# ASIAN FLAVOURS

## WOK FRIED • CONTINUED

- ▲ Slow roasted chicken (G)  
891 kcal | 400 grams  
Teriyaki glazed chicken, jasmine rice, pickled vegetables, togarashi
- ▲ Wok tossed fish in black bean sauce with scallions (G)  
288 kcal | 280 grams  
Black bean, scallions
- ▲ Stir fried prawns XO (S)(G)  
294 kcal | 250 grams  
Prawns, scallops, shrimps sauce

## THAI CURRIES

- ◻ Gaeng phed “Rue” gaeng kiew wan pak  
515 kcal | 410 grams  
Green vegetables curry
- ▲ Gaeng phed gai  
930 kcal | 410 grams  
Red curry, chicken, bamboo shoots, basil

## NOODLES & RICE

- ◻ Hakka style noodles, Vegetable  
397 kcal | 240 grams
- ▲ Hakka style noodles, Chicken  
463 kcal | 275 grams
- ▲ Hakka style noodles, Prawn (S)  
452 kcal | 275 grams
- ◻ Fried rice, Vegetable  
330 kcal | 265 grams

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# ASIAN FLAVOURS

## NOODLES & RICE • CONTINUED

▲ Fried rice, Egg  
450 kcal | 300 grams

▲ Fried rice, Chicken  
513 kcal | 320 grams

▲ Fried rice, Prawn (S)  
502 kcal | 320 grams

Phad Thai rice noodles, Vegetable (N)  
601 kcal | 310 grams  
Sweet tangy rice noodles, crushed peanuts, sprouted beans

▲ Phad Thai rice noodles, Chicken (N)  
673 kcal | 310 grams

▲ Phad Thai rice noodles, Prawn (N)  
665 kcal | 310 grams

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# FROM THE SUBCONTINENT OF INDIA

## APPETIZERS

TANDOOR 12:30-4:00 & 7:00-10:30

Subz ki shammi (D)(G)

268 kcal | 180 grams

Seasonal vegetables, Indian spices, shallow fried

Bhutte ka kebab (D)(G)

290 kcal | 194 grams

Corn, cheese, spices, bread crumbs

Paneer tikka (D)

480 kcal | 140 grams

Cottage cheese, red chili, yogurt, kebab masala

Tandoori broccoli (D) ✦

290 kcal | 180 grams

Broccoli, cheese, yogurt

▲ Murgh tikka (D)

522 kcal | 189 grams

Chicken morsels, fresh coriander, mint, garlic

▲ Kastoori murgh tikka (D)

460 kcal | 160 grams

Chicken morsels, cheese, fenugreek, cream

▲ Malabari tawa fish

247 kcal | 183 grams

Fish, coriander powder, curry leaves, chili

▲ Sunehri jhinga (D)(S)

251 kcal | 180 grams

Prawns, saffron, lemon juice, chili, hung curd

▲ Malabar chemmeen fry (S)

247 kcal | 180 grams

Prawns, black pepper, shallots, griddled

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# FROM THE SUBCONTINENT OF INDIA

## APPETIZERS • CONTINUED

- ▲ Gosht shammi (D)  
303 kcal | 188 grams  
Minced lamb, lentil, Indian spices
- ▲ Lamb seekh kebab (D)  
294 kcal | 180 grams  
Minced lamb skewer, Indian spices, chili
- ▲ Tandoori champ (N)(D) ★  
367 kcal | 185 grams  
Lamb, onion, green chilies, black pepper

## SOUPS

- Dal nariyal ka shorba  
108 kcal | 180 ml  
Spiced coconut, lentil broth
- ▲ Gosht badam ka shorba (N)  
220 kcal | 180 ml  
Lamb broth, saffron, almond sliver

## INDIAN MAINS

- Gatta curry (D)(N)  
364 kcal | 220 grams  
Gram flour dumplings, yogurt, onion, cashew nut
- Achari ker sangri (D)  
243 kcal | 180 grams  
Dried bean, berries, pickled spices, yogurt
- Mangodi hara pyaz  
360 kcal | 250 grams  
Lentil dumplings, spring onion, traditional spices

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# FROM THE SUBCONTINENT OF INDIA

## INDIAN MAINS • CONTINUED

Bhindi palak ka kut

128 kcal | 250 grams

Fresh okra, spinach, spices, onion, tomato

Lucknowi subz korma (D)(N)

320 kcal | 250 grams

Seasonal vegetables, cashew paste, cream, spices

Adraki aloo gobhi matar (N)(D)

196 kcal | 250 grams

Potato, cauliflower, onion, tomato, ginger

Paneer butter masala (N)(D)

500 kcal | 300 grams

Cottage cheese chunks, tangy tomato, cashew paste, onion, cream

Palak paneer (D)

335 kcal | 250 grams

Cottage cheese chunks, spinach puree, dry red chili

Dal bati churma (N)(G)(D)

743 kcal | 293 grams

Lentils, flour dumplings, clarified butter, sweetened grounded wheat, pistachio

▲ Chooza khas makhani (N)(D)

847 kcal | 260 grams

Roasted chicken morsels, rich tomato gravy, fenugreek, cream

▲ Murgh ka mokul (N)(D)

636 kcal | 300 grams

Chicken morsels, saffron, cashew nut, yogurt

▲ Malabar fish curry

335 kcal | 300 grams

Fish, coconut milk, red chili, curry leaves



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# FROM THE SUBCONTINENT OF INDIA

## INDIAN MAINS • CONTINUED

▲ Jaisamandi fish curry ★  
350 kcal | 300 grams  
Red snapper, mint, coriander, chili, Indian spices

▲ Khade masale ka korma (N)  
520 kcal | 307 grams  
Lamb, cashew nut, tomato gravy, whole spices

▲ Laal maas  
460 kcal | 300 grams  
Smoked lamb, spicy 'Mathania' chilies

## LENTIL

Dal tadka (D)  
220 kcal | 280 grams  
Yellow lentil, cumin, garlic, coriander, clarified butter

Dal palak  
250 kcal | 280 grams  
Yellow lentil, spinach, cumin

Rajma masala  
300 kcal | 260 grams  
Red kidney beans, onion, tomato, whole Indian spices

Dal makhani (D)  
600 kcal | 250 grams  
Slow simmered black lentil, tomato, cream

## RICE

◻ Steamed basmati rice  
180 kcal | 220 grams

◻ VEGETARIAN    ▲ NON-VEGETARIAN    ◻ VEGAN    ★ SIGNATURE

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We do not levy any service charge. Government taxes as applicable.

# FROM THE SUBCONTINENT OF INDIA

## RICE • CONTINUED

### Pulao

220 kcal | 220 grams

Basmati rice | cumin, green peas or seasonal vegetables

### Vegetable biryani

339 kcal | 300 grams

Seasonal vegetables, aromatic spices, rose water

### ▲ Chicken biryani

388 kcal | 320 grams

Saffron scented basmati rice, chicken, Indian spices

### ▲ Lamb biryani

438 kcal | 320 grams

Slow cooked lamb, green cardamom, basmati rice

## INDIAN BREADS

### Tandoori roti (G)

80 kcal | 80 grams

Whole wheat bread | plain or buttered

### Naan (G)

110 kcal | 80 grams

White flour | plain, buttered or garlic

### Laccha parantha (G)

130 kcal | 80 grams

Layered whole wheat bread | laccha or mint

### Bharwan tandoori kulcha | Tandoori bharwan parantha (D)(G)

220 kcal | 120 grams

Potato, cauliflower, paneer with spices

### Raita (D)

190 kcal | 160 grams

Boondi, pudina, bhuna jeera, pineapple, mixed vegetables or onion



VEGETARIAN



NON-VEGETARIAN



VEGAN



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# FROM THE SUBCONTINENT OF INDIA

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VEGETARIAN



NON-VEGETARIAN



VEGAN



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# DESSERTS

## DESSERTS

### Tahiti Vanilla Crème Brulee *(E)*

335 kcal | 108 grams

Pistachio soft Sponge, white chocolate quenelle

### Date & Banana pudding with bourbon caramel sauce *(N)(E)*

418 kcal | 110 grams

### Chocolate hazelnut mousse with pain de genes *(N)(E)*

504 kcal | 126 grams

### Cheesecake *(E)*

285 kcal | 102 grams

Orange Sorbet, raspberry coulis, red velvet dust

### Granny smith apple pie *(N)(E)*

360 kcal | 150 grams

homemade vanilla ice-cream

### Chocolate Fudge *(N)(E)*

626 kcal | 170 grams

Sea salt caramel ganache, chocolate flakes tuille, home-made dark chocolate ice cream

### Passion vanilla Panna cotta

166 kcal | 100 grams

Orange Blossom Sauce, basil seed, passion cremeaux

### Rasmalai *(N)*

260 kcal | 120 grams

Indian milk dumpling poached in sugar syrup and steeped in condensed milk

### Royal Summer Sampler *(N)*

460 kcal | 180 grams

Rasmalai, Gulab Jamun, anjeer badam halwa

### Anjeer Badam Halwa *(N)*

265 kcal | 100 grams

Hot dessert made with fig and almonds



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# DESSERTS

## DESSERTS • CONTINUED

### Mawa Kulfi *(N)*

260 kcal | 100 grams

Rose syrup, falooda, pistachio

## SELECTION OF TEA & COFFEE

### Freshly Brewed Lavazza Coffee

260 kcal | 200 grams

### Decaffeinated Lavazza Coffee

260 kcal | 200 grams

### Organic Newby tea Selection

260 kcal | 200 grams

- Assam
- English Breakfast
- Earl Grey
- Darjeeling
- Green Sencha

### Freshly Brewed Infusions

260 kcal | 200 grams

- Egyptian Camomile
- Peppermint
- Tulsi ginger

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 VEGETARIAN  NON-VEGETARIAN  VEGAN  SIGNATURE

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# WINE BY GLASS

## SPARKLING

Martini Prosecco

## WHITE

Zonin Ventiterre, Chardonnay

Folonari Pinot Grigio

Jacob's Creek, Chardonnay

## RED

Zonin Ventiterre, Merlot

Folonari Chianti DOCG

Jacob's Creek, Cabernet Shiraz

## ROSÉ

Fratelli Shiraz Rosé

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VEGETARIAN



NON-VEGETARIAN



VEGAN



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# CHAMPAGNE AND SPARKLING WINE

## CHAMPAGNE AND SPARKLING WINE

Dom Perignon Brut

Veuve Cliquot Yellow Label Brut

Louis Roederer Rosé

Louis Roederer Brut

Moët et Chandon Ice Imperial

Moët et Chandon Rosé Imperial

Moët et Chandon Brut Imperial

GH Mumm Brut

Martini Prosecco

Chandon Rosé

Chandon Brut

Fratelli Noi Rosé



VEGETARIAN



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# RED WINE

## RED WINE

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### *FRANCE — BORDEAUX*

Chateau Latour Pauillac de Latour, Cabernet Sauvignon, 2014  
Les Pagodes des Cos, Saint Estephe, Cabernet Sauvignon, Merlot, 2011  
Chateau Clarke Baron Edmond de Rothschild, Merlot, Cabernet Sauvignon  
Clarendelle, Merlot, Cabernet Sauvignon  
Chateau Bonnet, Merlot, Cabernet Sauvignon  
Barton & Guestier Cuvée Spéciale

### *FRANCE — BURGUNDY*

Francois Labet, Pinot Noir  
Maison Louis Jadot, Bourgogne, Pinot Noir  
Cadet d'Oc, Pinot Noir

### *FRANCE — RHONE VALLEY*

E. Guigal Chateau Neuf-du-Pape, Grenache, Syrah Mourvedre  
Chateau d'Orsan, Cotes du Rhone, Cinsault, Grenache, Syrah

### *ITALY — TUSCANY*

Col d'Orcia, Brunello di Montalcino, Sangiovese  
Ruvei Marchesi di Barolo, Barbera d'Alba, Barbera  
Ruvei Marchesi di Barolo, Barolo  
Marchesi Mazzei Poggio Badiola  
Dante di Fiorenza Chianti, Sangiovese



VEGETARIAN



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# RED WINE

## RED WINE • CONTINUED

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Zonin Ventiterre, Merlot

Folonari Chianti, Sangiovese

### *ITALY — ABRUZZO*

Fantini Montepulciano D'Abruzzo, Montepulciano

Podere, Montepulciano D'Abruzzo, Montepulciano

### *ITALY — VENETO*

Villa Murra Valpolicella DOC, Molinara, Corvina, Rondinella

### *SOUTH AFRICA*

Nederburg, Western Cape, Shiraz

Nederburg, Western Cape, Pinotage

Two Oceans, Western Cape, Shiraz

Two Oceans, Western Cape, Pinotage

### *ARGENTINA*

Alamos, Malbec

AG 47, Malbec

### *CHILE*

Cosecha Tarapaca, Central Valley, Cabernet Sauvignon

Vina Tarapaca, Central Valley, Cabernet Sauvignon

Luis Felipe Edwards, Central Valley, Carmenere

### *NEW ZEALAND*

Villa Maria Private Bin, Marlborough, Pinot Noir



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# RED WINE

## AUSTRALIA

Penfolds Bin 389, Cabernet - Shiraz

Clarendon Hills Blewitt Springs Old Vines, McLaren Vale, Grenache

Jacob's Creek, Shiraz Cabernet

## SPAIN

Juan Gil Pedrera, Jumilla, Monastrell

Campo Viejo, Rioja, Tempranillo

## INDIA

Fratelli Sette, Sangiovese, Cabernet Sauvignon

Fratelli, Cabernet Sauvignon

Fratelli, Cabernet Franc Shiraz

Fratelli, Sangiovese

Sula, Cabernet Shiraz



VEGETARIAN



NON-VEGETARIAN



VEGAN



SIGNATURE

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# WHITE WINE

## WHITE WINE

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### *FRANCE — BORDEAUX*

Clarendelle, Sauvignon Blanc, Sémillon, Muscadelle

Michel Lynch Sémillon, Sauvignon Blanc

Maison Louis Jadot, Bourgogne, Chardonnay

Baron Phillippe de Rothschild, Mouton Cadet, Sémillon, Sauvignon Blanc

### *FRANCE — BURGUNDY*

Domaine Long-Depaquit Chablis, Les Vaillons Maison Albert Bichot, Chardonnay

### *FRANCE — LOIRE VALLEY*

Henri Bourgeois, Pouilly Fumé, Sauvignon Blanc

Henri Bourgeois, Les Baronnes, Sancerre Blanc

### *FRANCE — RHONE VALLEY*

Maison Les Alexandrins, Viognier

### *ITALY — PIEDMONT*

Marchesi di Barolo Gavi di Gavi, Cortese

### *ITALY — TUSCANY*

Folonari Pinot Grigio

Zonin Ventiterre, Chardonnay

### *SOUTH AFRICA*

Rupert & Rothschild Vignerons Baroness Nadine, Chardonnay

Two Oceans, Western Cape, Sauvignon Blanc



VEGETARIAN



NON-VEGETARIAN



VEGAN



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# WHITE WINE

## *UNITED STATES OF AMERICA*

Cakebread Cellars, Sauvignon Blanc

Kendall-Jackson Vintner's Reserve, Sonoma County, Chardonnay

Robert Mondavi, Napa Valley, Chardonnay

## *ARGENTINA*

AG 47 Bianco

Bodega Norton, Mendoza, Sauvignon Blanc

Bodega Norton, Mendoza, Chardonnay

## *CHILE*

Cosecha Tarapaca, Central Valley, Chardonnay

Vina Tarapaca, Central Valley, Chardonnay

## *AUSTRALIA*

Penfolds, Koonunga Hills, Chardonnay

D'Arenberg 'The Broken Fishplate', Adelaide Hills, Sauvignon Blanc

D'Arenberg 'The Olive Grove', McLaren Vale, Chardonnay

Wolf Blass Bilyara, Chardonnay

Jacob's Creek, Chardonnay

## *SPAIN*

Campo Viejo, Rioja, Viura, Tempranillo Blanco

## *GERMANY*

Dr. Loosen, Dr. L, Riesling

Black Tower, Rheinhessen, Riesling



VEGETARIAN



NON-VEGETARIAN



VEGAN



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# WHITE WINE

*INDIA*

Fratelli, Sauvignon Blanc

Fratelli, Chardonnay

Sula, Sauvignon Blanc



VEGETARIAN



NON-VEGETARIAN



VEGAN



SIGNATURE

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# ROSÉ WINE

## ROSÉ WINE

### FRANCE

E. Guigal Tavel Rosé, Rhone Valley, Grenache

### PORTUGAL

Mateus

### SPAIN

Juan Gil Pedrera Rosado

### INDIA

Fratelli Shiraz Rosé

Sula, Zinfandel



VEGETARIAN



NON-VEGETARIAN



VEGAN



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