THE DINING ROOM

THE OBEROI VANYAVILAS

BREAKFAST · LUNCH · DINNER

7:00 am to 10:45 pm

BREAKFAST

FRESH BAKES OF THE MORNING

- Butter croissant — 550
  297 kcal | 50 gms
  crescent shaped butter laminated pastry

- Smashed raspberry croissant — 550
  369 kcal | 50 gms
  flavoured flat laminated pastry topped with raspberry white chocolate

- Paw Danish — 825
  311 kcal | 50 gms
  flaky pastry topped with berry crème

- Pain au chocolate — 550
  391 kcal | 50 gms
  laminated pastry filled with chocolate sticks

- Cinnamon sugar doughnuts — 550
  302 kcal | 50 gms
  soft, sweet, deep-fried ring-shaped pastry coated with cinnamon powder and sugar

EGG PREPARATIONS

- Baked cloud sunshine — 650
  116 kcal | 140 gms
  whipped egg white | coddled yolks | green vegetables

- Chef's special frittata — 650
  116 kcal | 140 gms
  flat herb omelet | sour cream | smoked salmon | pickled onions | mesclun

- Two egg specialties, scrambled — 650
  243 kcal | 135 gms

- Two egg specialties, poached — 650
  140 kcal | 125 gms

- Two egg specialties, sunny side up — 650
  195 kcal | 125 gms

VEGETARIAN NON-VEGETARIAN VEGAN

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BREAKFAST

EGG PREPARATIONS · CONTINUED

▲ Two egg specialties, masala omelet — 875
240 kcal | 125 gms

▲ Two egg specialties, boiled — 650
140 kcal | 125 gms

▲ Eggs Benedict — 650
750 kcal | 175 gms
honey glazed ham | poached eggs | English muffin | hollandaise

▲ Turkish eggs with grilled pita — 550
342 kcal | 160 gms
poached eggs | labneh | fried onions | chilli oil | olives

▲ Ros omelet — 650
293 kcal | 150 gms
Goan style omelet with gravy

▲ Truffle egg toast — 650
285 kcal | 140 gms
scrambled eggs | Hokkaido loaf

WESTERN INDULGENCES

● Kuttu pancakes — 650
280 kcal | 140 gms
buckwheat pancakes | caramelized bananas

● Steel cut oats porridge — 650
250 kcal | 110 gms
cooked in full fat milk

● Indian acai bowl — 650
270 kcal | 150 gms
probiotic blueberry yoghurt | home-made granola | fresh fruits

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WESTERN INDULGENCES · CONTINUED

▲ Chilli garlic mushroom toast — 650
262 kcal | 140 gms
sauteed white mushrooms | smoked cheese | Hokkaido loaf

● Sliced avocado and cream cheese tartine — 650
208 kcal | 100 gms
pumpkin seeds | sweet and sour dressing | sourdough toast

● Whipped ricotta and plum toast — 650
231 kcal | 100 gms
whipped ricotta | sourdough toast

● Ratatouille sourdough — 650
231 kcal | 100 gms
braised Provençal vegetables | sourdough toast

▲ Pancakes — 650
— classic | 320 kcal | 140 gms
— chocolate | 397 kcal | 140 gms
— berry | 352 kcal | 140 gms

▲ Waffle — 650
— classic | 407 kcal | 115 gms
— Nutella and fruit overload | 579 kcal | 145 gms

▲ Hokkaido loaf French toast — 850
— classic | 330 kcal | 140 gms
— chocolate | 419 kcal | 170 gms

REGIONAL SPECIALTIES

● Pesara upma — 650
215 kcal | 110 gms
green moong lentils and semolina porridge

▲ Raw mango akuri — 650
335 kcal | 160 gms
Parsi style spiced scrambled eggs on English muffin

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REGIONAL SPECIALTIES · CONTINUED

Merwara kadhi kachori — 750
480 kcal | 150 gms
deep fried Indian bread filled with onions and potatoes, served with tempered gram flour and curd curry

Maharashtrian kanda poha — 675
320 kcal | 80 gms
flattened rice flakes tossed with onions, potatoes, curry leaves, and peanuts

Mewari makai gheriya — 650
349 kcal | 80 gms
maize flour porridge with tempered yellow lentil stew

Dal pakwan — 650
320 kcal | 180 gms
Sindhi-style spiced chana dal served with crisp, fried flatbread

Egg masala — 650
460 kcal | 160 gms
Udaipur style spiced boiled eggs scrambled with masala toast

Aloo bhujia paratha — 650
285 kcal | 90 gms
whole wheat spiced Indian bread filled with spiced gram flour vermicelli served with pickled butter

Bedmi poori bhaji — 650
441 kcal | 200 gms
deep fried spiced whole wheat Indian breads accompanied with potato curry

Dosa — 675
South Indian fermented rice crepe, served with sambhar and chutneys
- butter | 411 kcal | 200 gms
- Mysore | 435 kcal | 200 gms
- potato masala | 429 kcal | 200 gms

Curry leaf pesto uttappam — 675
275 kcal | 180 gms
South Indian fermented rice pancake, topped with curry leaf and basil pesto

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REGIONAL SPECIALTIES · CONTINUED

◎ Idli — 675
275 kcal | 180 gms
steamed South Indian fermented rice cakes, served with sambhar and chutneys

THIRST QUENCHERS

⊡ Cocoa peanut protein smoothie — 425
290 kcal | 220 gms
banana, cocoa and peanut butter

◎ Green flash — 650
250 kcal | 220 gms
refreshing blend of pineapple, kale and coconut water

⊡ Mint buttermilk — 425
145 kcal | 180 gms
refreshing fermented yoghurt drink with fresh mint

⊡ Cinnamon café frappe — 375
360 kcal | 220 gms
locally sourced coffee, cinnamon powder

⊡ Milk shakes — 425
ice-cream blended milkshakes
- vanilla | 355 kcal | 220 gms
- mango | 345 kcal | 220 gms
- strawberry | 385 kcal | 220 gms
- chocolate | 397 kcal | 220 gms

SELECTION OF LOCAL TEAS AND COFFEES

⊡ Gourmet teas — 450
- TWG alfonso
- TWG silver moon
- TWG imperial lapsang souchong
- TWG imperial oolong formosa
- Newby lavender dreams

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SELECTION OF LOCAL TEAS AND COFFEES · CONTINUED

- Selection of teas 375
  - — English breakfast
  - — Jasmine
  - — Earl grey
  - — Green
  - — Mint

- Gourmet botanical infusions 450
  - — Newby apple strudel
  - — Newby tiramisu

- Botanical infusions 375
  - — Chamomile
  - — Peppermint
  - — Fresh mint tea

- Assam full leaf tea 375
  a classic black tea grown in the region of Assam full bodied, malty, deep aroma, rich color

- Darjeeling tea 375
  thin light colour tea from Darjeeling state in India floral aroma, hint of fruits, nuts, wood & citrus.

- Oberoi blend 375
  perfect blend of equal quantities of Assam and Darjeeling teas- full bodied, floral aroma, notes of dew, citrus, earthy.

- Indian masala tea 375
  spiced tea originated in India, warm and spicy notes with cardamom, ginger, black pepper

- South Indian filter coffee 375
  a rich aromatic coffee drink from southern part of India, distinctive flavour with rich, strong and smooth taste.

- Selection of coffees 375
  - — Americano
  - — Café latte
  - — Café mocha
  - — Cappuccino
  - — Espresso
  - — Macchiato

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ASMI BY OBEROI

This menu is inspired by Asmi, our wellness philosophy that unites nourishment with balance. Each dish is crafted with fresh, wholesome ingredients to support both vitality and enjoyment. Our Wellness Chef will be delighted to guide you in choosing what best suits your journey.

ASMI

- Nārikela idli — 675
  135 kcal | 100 gms
  coconut idli | podi | clarified butter | peanut chutney — gut friendly, warm, light

- Kodon Pongal — 675
  380 kcal | 200 gms
  Kodon millet and yellow lentils | black pepper and curry leaves — low glycemic, high fiber, soothing

- It's simple — 675
  140 kcal | 150 gms
  fresh blueberries | yoghurt | honey — anti-inflammatory, gut friendly, low glycemic

- Huevos Benedicto — 675
  275 kcal | 180 gms
  English muffins | sliced avocado | poached eggs | salsa bravas | hollandaise — high protein, anti-inflammatory

- Solo questo — 675
  200 kcal | 90 gms
  green moong bread | cashew butter — high protein, high fibre, warm

THIRST QUENCHERS

- Gaia smoothie — 675
  180 ml | 220 kcal
  yoghurt | kale | spinach | chia | banana | dates — gut friendly, high fiber

- Homemade rose lassi — 425
  180 ml | 200 kcal
  yoghurt | homemade stewed rose petals | rose essence — gut friendly, immunity booster

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ASMI BY OBEROI

LOW GLYCEMIC INDEX

Maintains blood sugar balance and insulin levels. Reduces fatigue, improves satiety and helps stave off food cravings.

HIGH PROTEIN

Builds strength and muscles. Builds stamina and provides 25 essential amino acids. Faster recovery from injury.

MICROBIOME FRIENDLY

Promotes balanced digestion and supports natural gut vitality. Packed with probiotic and prebiotic compounds. Vitamin B complex synthesis in your gut.

MINIMALLY PROCESSED

Crafted from fresh, natural ingredients handled with care to preserve their integrity. Freshness of the ingredients increases bio availability of nurturements.

NOOTROPIC

Nourishes mental clarity, focus, and overall cognitive well-being. High in minerals and vitamins.

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LUNCH

The Main Dining Room. Designed in the timeless haveli style of Rajasthan, the restaurant offers an inviting blend of regal charm and warm hospitality. The ambience is elevated by stunning vegetable dye paintings created by the late Mohan Singh Kumawat, which beautifully illustrate the forest of Ranthambhore, creating a seamless connection between the region's natural beauty and its culinary traditions. The menu blends classic Indian flavours with global inspirations, offering a gourmet journey that is both rooted in tradition and refreshingly contemporary. Some dishes in the menu are inspired by Asmi, our wellness philosophy that unites nourishment with balance. Each dish is crafted with fresh, wholesome ingredients to support both vitality and enjoyment journey.

SOUPS

◎ Ajoblanco — 800
160 kcal | 160 gms
Spanish gazpacho | almonds | grapes | bread sherry vinegar | served chilled with fibre crisp — high protein, low sodium

◎ Moradabadi dal shorba — 800
170 kcal | 150 gms
split Bengal gram cooked overnight | served with beresta

◎ Sichuan Peking soup, Asian vegetables — 950
135 kcal | 180 gms
spicy Chinese broth | carrots | Napa cabbage

▲ Sichuan Peking soup, chicken — 1050
175 kcal | 200 gms

SMALL PLATES

● Nadru ki chaat — 1400
190 kcal | 140 gms
spiced lotus stem | sweetened curd | tamarind-mint chutney — high fiber, comforting

● Tempered eggplant curd — 1400
250 kcal | 140 gms
smoked eggplant curd | beetroot | orange segments | pumpkin seeds | greens

● Melon and feta salad — 1400
200 kcal | 145 gms
compressed watermelon | muskmelon | feta | mesclun | balsamic vinegar

● Caesar salad with parmesan and romaine lettuce, vegetarian — 1350
464 kcal | 225 gms

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LUNCH

SMALL PLATES · CONTINUED

▲ Caesar salad with parmesan and romaine lettuce, grilled chicken (anchovy dressing) 1600
750 kcal | 283 gms

▲ Caesar salad with parmesan and romaine lettuce, bacon (anchovy dressing) 1600
815 kcal | 255 gms

▲ Smoked chicken and green apple salad 1600
400 kcal | 160 gms
grapefruit | avocado | maple Pommery dressing

● Dahi ke kebab 1200
362 kcal | 175 gms
spiced hung curd galettes | mango relish

▲ Peshawri murg kalmi kebab 1600
380 kcal | 180 gms
yoghurt, spices marinated chicken thighs

BURGERS AND SANDWICHES
Served with side salad, tomato ketchup, mustard and French fries

● Couch potato and cheese burger 1500
950 kcal | 375 gms
potato and vegetable patty | English cheddar | mustard dressing

● Bombay masala toastie 1500
407 kcal | 220 gms
red onions | potatoes | beetroot | masala fries | honey kasundi dip

● Mediterranean sliders 1500
320 kcal | 160 gms
multigrain mini buns | homemade falafel | hummus | labneh

▲ Chicken katsu sando 1650
400 kcal | 220 gms
crispy chicken thigh | katsu sauce | toasted Hokkaido bread

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LUNCH

BURGERS AND SANDWICHES · CONTINUED

▲ Crispy pork sandwich — 1900
420 kcal | 220 gms
crispy pork belly | pickled mango relish | panini bread

▲ Korean fried chicken burger — 1650
628 kcal | 420 gms
sesame garlic sauce | kimchi dressing

▲ New Zealand lamb burger — 1850
1035 kcal | 440 gms
rosemary lamb patty | fried egg | cheddar | gherkins

PASTAS AND RISOTTOS

● Spaghetti aglio olio pepperoncino — 1550
425 kcal | 180 gms
extra virgin olive oil | garlic | chili flakes

▲ Gnocchi a la Roma — 1750
560 kcal | 190 gms
plum tomato sauce | burrata cream | fresh basil

▲ Lime risotto — 1900
330 kcal | 200 gms
Italian rice | white asparagus | lemon gel

▲ Fettuccini Amatriciana — 1750
625 kcal | 200 gms
bacon | Neopolitaine sauce | basil

HAND ROLLED PIZZAS

● Regina margherita — 1500
430 kcal | 220 gms
basil | mozzarella | extra virgin olive oil | tomato sauce

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HAND ROLLED PIZZAS · CONTINUED

Ligurian Genovese — 1500
560 kcal | 250 gms
artichokes | Kalamata olives | feta | pine nuts | pesto sauce

Pollo fior Augusto — 1650
575 kcal | 260 gms
smoked chicken | sweet peppers | button mushrooms | tomato sauce

Pepperoni — 1650
539 kcal | 250 gms
fresh mozzarella | pork pepperoni | tomato sauce

REGIONAL MAIN COURSES

All main courses are served with a choice of steamed basmati rice or Indian breads

Matar burrata — 1600
360 kcal | 200 gms
spiced pea purée | chilli oil | burnt garlic | Rajasthani multigrain flat bread — comforting, local, high fiber

Jowar chawale ka kheechda — 950
983 kcal | 350 gms
sorghum millets and black eyed beans porridge

Dhungar paneer makhani — 1600
479 kcal | 320 gms
cottage cheese in smoked cashew tomato gravy

Bhindi harey pyaaz — 1600
224 kcal | 150 gms
okra cooked with spring onions and spices

Dal thikri — 1000
300 kcal | 180 gms
smoked red lentil stew tempered with Mathania chillies

Goan fish curry — 950
320 kcal | 260 gms
river sole in tomato and coconut gravy with kokum

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REGIONAL MAIN COURSES · CONTINUED

▲ Murg khatta pyaaz — 1800
566 kcal | 320 gms
chicken with pickled onions and tomatoes

INDIAN MAIN COURSES

All main courses are served with a choice of steamed basmati rice or Indian breads

▲ Laal maas — 2050
697 kcal | 340 gms
smoked baby goat leg cooked with Mathania chillies, yoghurt and cloves

● Dum biryani, vegetables — 1600
912 kcal | 470 gms
fragrant basmati rice layered with caramelized onions and nut gravy

▲ Dum biryani, chicken — 1900
912 kcal | 470 gms

▲ Dum biryani, lamb — 2100
1109 kcal | 470 gms

SELECTION OF INDIAN BREADS — 450

● Bikaneri pudina lachha parantha
90 kcal | 40 gms
whole wheat bread, mint chilli butter

● Koki masala roti
78 kcal | 40 gms
gram flour flatbread topped with onions, tomatoes & green chillies

● Jodhpuri naan
98 kcal | 50 gms
refined flour bread, chilli, coriander seeds, fennel seeds

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DESSERTS 950

Soft centered chocolate
120 gms | 50 kcal
finger millet | semolina — protein rich, sugar free

Ghewar cheesecake
480 kcal | 130 gms
pistachio | cardamom rabri

Honeycomb
355 kcal | 100 gms
yoghurt pannacotta | honey almond crunch ice cream

Kunafa pistachio mousse
445 kcal | 120 gms
“kataifi”-crisp vermicelli | dark Callebaut

Hazelnut chocolate pave
475 kcal | 100 gms
sugar free chocolate | berries | chocolate leaf

Vegan forest berry
260 kcal | 100 gms
cashew - coconut cream | blueberries

Grilled peaches & whiskey caramel
190 kcal | 100 gms
vanilla ice-cream

Sugar free mango sago pudding
190 kcal | 100 gms
sago pearls | mango purée | coconut cream

Moong dal ka halwa
505 kcal | 100 gms
split yellow lentil pudding | clarified butter

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DESSERTS · CONTINUED

- Rose kheer
  200 kcal | 120 gms
  reduced milk | rose water | pistachios

- Selection of homemade ice-creams
  — triple toasted vanilla ice-cream | 195 kcal | 70 gms
  — Belgian chocolate ice cream | 200 kcal | 80 gms
  — betel leaf ice cream | 170 kcal | 80 gms
  — avocado lime ice cream | 180 kcal | 80 gms

- Selection of homemade sorbets
  — watermelon, mint & feta crumble sorbet | 140 kcal | 70 gms
  — mango, yuzu & chilli sorbet | 180 kcal | 70 gms

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HIGH PROTEIN

Builds strength and muscles. Builds stamina and provides 25 essential amino acids. Faster recovery from injury.

MICROBIOME FRIENDLY

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LUNCH

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NOOTROPIC

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DINNER · MENU I

Main Dining Room. The Oberoi Vanyavilas invites you to experience dinner in one of the two beautifully designed settings. The Main Dining Room, with its Rajasthani architecture and richly detailed interiors, sets a tone of refined sophistication. For those seeking a more relaxed, open-air experience, the Inner Courtyard offers a charming atmosphere with the gentle presence of ambient lighting. The rotating menu draws from both regional traditions and international flair, brought to life through exquisite presentation and exceptional service. Some dishes in the menu are inspired by Asmi, our wellness philosophy that unites nourishment with balance. Each dish is crafted with fresh, wholesome ingredients to support both vitality and enjoyment journey.

SOUPS

- Cream of sorghum — 800
  180 gms | 190 kcal
  jowar millet | fresh cream | thyme — improved digestion, soothing

- Bajre ki raab — 850
  93 kcal | 160 gms
  pearl millet flour | curd

- Summer cucumber soup — 800
  160 kcal | 140 gms
  green apple | white wine vinegar | served chilled

SMALL PLATES

- Garden of Eden — 1400
  250 kcal | 140 gms
  quinoa | orange | apple | pistachios | tahini salad — gut friendly, vitamin dense

- Raw papaya salad — 1350
  230 kcal | 200 gms
  string beans | light soy | peanuts | bird's eye chillies

- Dabare aloo ki chaat — 1400
  297 kcal | 130 gms
  crisp potatoes | tamarind - mint chutney

- Shatavari ki galouti — 1400
  240 kcal | 150 gms
  asparagus galettes | smoked bell peppers - onion salad

VEGETARIAN NON-VEGETARIAN VEGAN

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DINNER · MENU 1

SMALL PLATES · CONTINUED

Mushroom prik Thai — 1400
450 kcal | 180 gms
black pepper - chilli sauce

Jodhpuri paneer tikka — 1400
320 kcal | 180 gms
garlic and red chili marinated cottage cheese

Kasundi macchi — 1750
314 kcal | 180 gms
mustard marinated river sole

Thecha murg tikka — 1750
327 kcal | 180 gms
green chilli marinated chicken

LARGE PLATES

Mood stack — 1650
290 kcal | 220 gms
"Lion's mane" - mushrooms | asparagus | tofu | star anise flavoured broth, served with jasmine rice — nootropic, soothing

Silken tofu with Asian greens — 1650
434 kcal | 180 gms
broccoli | beans | silken tofu | white garlic sauce | jasmine rice

Long life Yi Mein meal bowl — 1650
583 kcal | 450 gms
Asian vegetables | longevity noodles | chilli garlic sauce

Golden curry with Khao mao, vegetables — 1500
425 kcal | 250 gms
turmeric coconut curry | choice of

Golden curry with Khao mao, chicken — 1800
425 kcal | 250 gms

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DINNER · MENU 1

LARGE PLATES · CONTINUED

▲ Golden curry with Khao mao, prawns — 2100
300 kcal | 250 gms

▲ Goat cheese raviolo — 1350
300 kcal | 160 gms
Chèvre | asparagus | sage butter

▲ Slow cooked chicken breast — 2100
250 kcal | 525 gms
"Romesco" - pepper, tomato & almond sauce | truffle polenta fritters

▲ Quinoa crusted salmon — 2950
400 kcal | 190 gms
green peas purée | spinach | glazed carrots | saffron velouté

REGIONAL MAIN COURSES

All main courses are served with a choice of steamed basmati rice or Indian breads

● Aam ki launji — 950
380 kcal | 220 gms
raw garden mangoes in pickling spices & jaggery — local, minimal processing

● Dahi wali bhindi — 950
280 kcal | 190 gms
okra in tempered yoghurt

● Dal baati churma — 1600
525 kcal | 250 gms
lentils, sweetened wheat crumble & whole wheat dumplings

◎ Dhungar gavar falli — 1600
272 kcal | 220 gms
smoked cluster beans with tomatoes

● Dal makhani — 950
625 kcal | 320 gms
whole black lentils cooked with butter & tomatoes

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DINNER · MENU 1

REGIONAL MAIN COURSES · CONTINUED

▲ Murgh makai ka soweta — 1800
607 kcal | 325 gms
chicken on the bone, corn - yoghurt gravy

▲ Chambal fish curry — 1900
340 kcal | 260 gms
river sole in spicy onion tomato gravy

▲ Shikari gosht — 2050
650 kcal | 340 gms
hunter - style lamb curry

SELECTION OF INDIAN BREADS — 450

● Bikaneri pudina lachha parantha
90 kcal | 40 gms
whole wheat bread, mint chilli butter

● Koki masala roti
78 kcal | 40 gms
gram flour flatbread topped with onions, tomatoes, green chillies

● Jodhpuri naan
98 kcal | 50 gms
refined flour bread, chilli, coriander seeds, fennel seeds

DESSERTS — 950

◎ Soft centered chocolate
250 kcal | 120 gms
finger millet | semolina — protein rich, sugar free

● Ghewar cheesecake
480 kcal | 130 gms
pistachio | cardamom rabri

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DINNER · MENU 1

DESSERTS · CONTINUED

▲ Honeycomb
355 kcal | 100 gms
yoghurt pannacotta | honey almond crunch ice cream

● Kunafa pistachio mousse
445 kcal | 120 gms
“kataifi” - crisp vermicelli | dark Callebaut

● Hazelnut chocolate pave
475 kcal | 100 gms
sugar free chocolate | berries | chocolate leaf

◎ Vegan forest berry
260 kcal | 100 gms
cashew - coconut cream | blueberries

● Grilled peaches and whiskey caramel
190 kcal | 100 gms
vanilla ice-cream

◎ Sugar free mango sago pudding
190 kcal | 100 gms
sago pearls | mango purée | coconut cream

● Moong dal ka halwa
505 kcal | 100 gms
split yellow lentil pudding | clarified butter

● Rose kheer
200 kcal | 120 gms
reduced milk | rose water | pistachios

● Selection of homemade ice-creams
— triple toasted vanilla ice-cream | 195 kcal | 70 gms
— Belgian chocolate ice cream | 200 kcal | 80 gms
— betel leaf ice cream | 170 kcal | 80 gms
— avocado lime ice cream | 180 kcal | 80 gms

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DINNER · MENU 1

DESSERTS · CONTINUED

- Selection of homemade sorbets
  - — watermelon, mint and feta crumble sorbet | 140 kcal | 70 gms
  - — mango, yuzu and chilli sorbet | 180 kcal | 70 gms

LOW GLYCEMIC INDEX

Maintains blood sugar balance and insulin levels. Reduces fatigue, improves satiety and helps stave off food cravings.

HIGH PROTEIN

Builds strength and muscles. Builds stamina and provides 25 essential amino acids. Faster recovery from injury.

MICROBIOME FRIENDLY

Promotes balanced digestion and supports natural gut vitality. Packed with probiotic and prebiotic compounds. Vitamin B complex synthesis in your gut.

MINIMALLY PROCESSED

Crafted from fresh, natural ingredients handled with care to preserve their integrity. Freshness of the ingredients increases bio availability of nurturements.

NOOTROPIC

Nourishes mental clarity, focus, and overall cognitive well-being. High in minerals and vitamins.

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DINNER · MENU 2

Main Dining Room. The Oberoi Vanyavilas invites you to experience dinner in one of the two beautifully designed settings. The Main Dining Room, with its Rajasthani architecture and richly detailed interiors, sets a tone of refined sophistication. For those seeking a more relaxed, open-air experience, the Inner Courtyard offers a charming atmosphere with the gentle presence of ambient lighting. The rotating menu draws from both regional traditions and international flair, brought to life through exquisite presentation and exceptional service. Some dishes in the menu are inspired by Asmi, our wellness philosophy that unites nourishment with balance. Each dish is crafted with fresh, wholesome ingredients to support both vitality and enjoyment journey.

SOUPS

- Moringa — 800
  120 kcal | 180 ml
  drumsticks | yellow lentils | turmeric — low cholesterol, low glycemic
- Vietnamese pho soup, mushroom — 800
  275 kcal | 150 gms
  clear broth | Thai herbs
- Vietnamese pho soup, chicken — 850
  275 kcal | 150 gms
- Ragi ambil — 800
  160 kcal | 140 gms
  finger millet | curd | served chilled

SMALL PLATES

- Buddha bowl, vegetable — 1400
  122 kcal | 80 gms
  sweet potato | tong peas | almonds | carrot | kale | pickled cabbage | Egyptian peas | nigella seeds — nutrient dense, high protein
- Buddha bowl, fish — 1750
  91 kcal | 80 gms
- Buddha bowl, chicken — 1750
  150 kcal | 80 gms
- Beetroot & chevre fagottini — 1350
  176 kcal | 160 gms
  roasted beetroot stuffed goat cheese fonduta

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DINNER · MENU 2

SMALL PLATES · CONTINUED

Katumber soy — 1400
350 kcal | 180 gms
soya chunks tossed in Indonesian style coriander sauce

Tandoori makhanphal — 1400
288 kcal | 180 gms
marinated & filled avocado cooked in a clay oven

Matar pudine ka paneer tikka — 1400
340 kcal | 160 gms
mint & peas marinated cottage cheese

Podi jhinga — 1750
438 kcal | 196 gms
South Indian style deep fried prawns marinated in a yoghurt & spice mix

Jodhpuri murgh tikka — 1750
280 kcal | 180 gms
garlic & red chilli marinated chicken

Gosht gilafi kebab — 1750
320 kcal | 150 gms
spiced lamb mince & bell pepper cooked on a skewer

LARGE PLATES

Kathal — 1600
380 kcal | 220 gms
smoked jackfruit | spinach purée | yoghurt | baby beets | fennel salad — local, high fiber, high protein

Tofu Hunan meal bowl — 1600
420 kcal | 320 gms
sticky rice | tofu | Asian vegetables | garlic chilli sauce

Thai green curry, vegetables — 1500
275 kcal | 150 gms

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DINNER · MENU 2

LARGE PLATES · CONTINUED

▲ Thai green curry, chicken — 1650
275 kcal | 150 gms

▲ Yuzu soy glazed steamed fish — 2950
300 kcal | 180 gms
river sole | broccoli | bok choy | bird's eye chilli | sesame oil

▲ Pullum — 2100
400 kcal | 230 gms
almond yoghurt velouté | sous vide chicken | herbed foxtail millet — high protein, fiber rich

▲ Tiger striped duck mezzelune — 1750
422 kcal | 300 gms
handmade pasta | duck cranberry filling | carrot coriander emulsion

▲ Coffee rubbed lamb loin — 2950
360 kcal | 180 gms
assorted mushrooms | artichoke chips | fondant potatoes | beetroot jus

REGIONAL MAIN COURSES

All main courses are served with a choice of steamed basmati rice or Indian breads

● Panchkuta — 1600
390 kcal | 220 gms
hyper local berries & beans, smoked spices, yoghurt & mustard oil — low glycemic, anti-oxidant dense

● Paneer khatta pyaz — 1600
429 kcal | 450 gms
cottage cheese cooked with pickled onions & tomatoes

● Jodhpuri chakki — 950
429 kcal | 450 gms
Rajasthani gluten bits in an onion, tomato & cashew gravy

● Hara bhara bharwan aloo — 950
280 kcal | 190 gms
mint coriander marinated potatoes in a spiced saffron & tomato emulsion

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DINNER · MENU 2

REGIONAL MAIN COURSES · CONTINUED

- Dal dhungar — 950
  463 kcal | 320 gms
  traditional smoked lentil preparation

- Kerala fish curry — 1900
  330 kcal | 260 gms
  river sole in a tempered coconut, red chili & onion gravy

- Vanyavilas chicken curry — 1800
  607 kcal | 325 gms
  spring chicken on bone, homemade spiced gravy

- Maas baati — 2050
  820 kcal | 340 gms
  whole wheat bread lamb mince dumplings served with meat gravy

SELECTION OF INDIAN BREADS — 450

- Bikaneri pudina lachha parantha
  90 kcal | 40 gms
  whole wheat bread, mint chilli butter

- Koki masala roti
  78 kcal | 40 gms
  gram flour flatbread topped with onions, tomatoes & green chillies

- Jodhpuri naan
  98 kcal | 50 gms
  refined flour bread, chilli, coriander seeds, fennel seeds

DESSERTS — 950

- Soft centered chocolate
  250 kcal | 120 gms
  finger millet | semolina — protein rich, sugar free

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DINNER · MENU 2

DESSERTS · CONTINUED

- Ghewar cheesecake
  480 kcal | 130 gms
  pistachio | cardamom rabri

- Honeycomb
  355 kcal | 100 gms
  yoghurt pannacotta | honey almond crunch ice cream

- Kunafa pistachio mousse
  445 kcal | 120 gms
  “kataifi”-crisp vermicelli | dark Callebaut

- Hazelnut chocolate pave
  475 kcal | 100 gms
  sugar free chocolate | berries | chocolate leaf

- Vegan forest berry
  260 kcal | 100 gms
  cashew - coconut cream | blueberries

- Grilled peaches & whiskey caramel
  190 kcal | 100 gms
  vanilla ice-cream

- Sugar free mango sago pudding
  190 kcal | 100 gms
  sago pearls | mango purée | coconut cream

- Moong dal ka halwa
  505 kcal | 100 gms
  split yellow lentil pudding | clarified butter

- Rose kheer
  200 kcal | 120 gms
  reduced milk | rose water | pistachios

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DINNER · MENU 2

DESSERTS · CONTINUED

- Selection of homemade ice-creams
  - — triple toasted vanilla ice-cream | 195 kcal | 70 gms
  - — Belgian chocolate ice cream | 200 kcal | 80 gms
  - — betel leaf ice cream | 170 kcal | 80 gms
  - — avocado lime ice cream | 180 kcal | 80 gms

- Selection of homemade sorbets
  - — watermelon, mint & feta crumble sorbet | 140 kcal | 70 gms
  - — mango, yuzu & chilli sorbet | 180 kcal | 70 gms

LOW GLYCEMIC INDEX

Maintains blood sugar balance and insulin levels. Reduces fatigue, improves satiety and helps stave off food cravings.

HIGH PROTEIN

Builds strength and muscles. Builds stamina and provides 25 essential amino acids. Faster recovery from injury.

MICROBIOME FRIENDLY

Promotes balanced digestion and supports natural gut vitality. Packed with probiotic and prebiotic compounds. Vitamin B complex synthesis in your gut.

MINIMALLY PROCESSED

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DINNER · MENU 2

NOOTROPIC

Nourishes mental clarity, focus, and overall cognitive well-being. High in minerals and vitamins.

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DINNER · MENU 3

Main Dining Room. The Oberoi Vanyavilas invites you to experience dinner in one of the two beautifully designed settings. The Main Dining Room, with its Rajasthani architecture and richly detailed interiors, sets a tone of refined sophistication. For those seeking a more relaxed, open-air experience, the Inner Courtyard offers a charming atmosphere with the gentle presence of ambient lighting. The rotating menu draws from both regional traditions and international flair, brought to life through exquisite presentation and exceptional service. Some dishes in the menu are inspired by Asmi, our wellness philosophy that unites nourishment with balance. Each dish is crafted with fresh, wholesome ingredients to support both vitality and enjoyment journey.

SOUPS

- Tomato consommé — 800
  80 kcal | 180 gms
  cherry tomatoes | basil caviar — light, balancing, mineral rich

- Makai ki raab — 800
  93 kcal | 160 gms
  local maize and curd spiced broth

- Tom kha — 800
  269 kcal | 180 gms
  coconut milk | Thai herbs | chilli oil | mushrooms

SMALL PLATES

- Nadru ki chaat — 1400
  190 kcal | 140 gms
  lotus stem | sweetened curd | tamarind - mint chutney — high fiber, comforting

- Goat cheese brûlée salad — 1350
  176 kcal | 160 gms
  caramelized chevre | mesclun | asparagus | Californian grapes | candied walnuts

- Mezze platter — 1500
  119 kcal | 210 gms
  truffle scented tirokafteri | hummus | falafel | muhammara | bazlama

- Chukandar e khaas — 1400
  350 kcal | 180 gms
  multi grains crusted beetroot gallets

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DINNER · MENU 3

SMALL PLATES · CONTINUED

Tulsi malai paneer tikka — 1400
340 kcal | 180 gms
basil marinated cottage cheese

Jodhpuri fish tikka — 1750
350 kcal | 180 gms
garlic and chilli marinated river sole

Murgh narangi malai tikka — 1600
360 kcal | 180 gms
orange cream marinated chicken

Hunan chicken dumpling — 1600
410 kcal | 180 gms
pan fried dumplings | tangy & spicy sauce

LARGE PLATES

Truffle tagliatelle — 1900
375 kcal | 190 gms
handmade strand pasta | wild mushrooms | truffle sauce

Tofu katsu curry — 1900
625 kcal | 320 gms
Japanese style golden curry | jasmine rice | tofu

Penne alla Norma con olio — 1900
320 kcal | 220 gms
Neapolitan sauce | eggplant

White gold — 1800
320 kcal | 220 gms
sole | bacon chips | pea puree | sage butter — mineral rich, high protein

Pistachio crusted seabass — 2950
400 kcal | 190 gms
pickled zucchini | green apple - celery slaw | carrot purée | caper sauce

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DINNER · MENU 3

LARGE PLATES · CONTINUED

▲ Schezwan chicken bowl — 2100
625 kcal | 320 gms
burnt garlic fried rice with chicken & spicy gravy

▲ Pad see eww — 2100
625 kcal | 320 gms
Thai style flat rice noodles with chicken, egg and soya

REGIONAL MAIN COURSES

all main courses are served with a choice of steamed basmati rice or Indian breads

● Matar burrata — 1600
360 kcal | 200 gms
spiced pea puree | chilli oil | burnt garlic Rajasthani multigrain flat bread — comforting, local, high fiber

● Aloo pyaaz mangodi — 950
354 kcal | 220 gms
potatoes, onions and sun-dried lentil dumpling curry

● Govind gatte — 950
530 kcal | 450 gms
poached gram flour dumpling filled with nuts in onion & tomato gravy

● Banjara lehsuni palak — 950
530 kcal | 450 gms
spinach tempered with whole garlic & Rajasthani spices

● Hare moong ki dal — 950
625 kcal | 320 gms
whole green moong lentils cooked with mild spices

▲ Murgh ka kharta — 1800
360 kcal | 250 gms
hunter style chicken cooked in coconut & almonds curry

▲ Nalli-e-khaas — 2050
418 kcal | 260 gms
slow cooked lamb shanks in an aromatic gravy served with khameeri roti

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DINNER · MENU 3

REGIONAL MAIN COURSES · CONTINUED

▲ Meen moilee — 1900
330 kcal | 260 gms
fish in coconut & ginger curry

SELECTION OF INDIAN BREADS — 450

● Bikaneri pudina lachha parantha
90 kcal | 40 gms
whole wheat bread, mint chilli butter

● Koki masala roti
78 kcal | 40 gms
gram flour flatbread topped with onions, tomatoes & green chillies

● Jodhpuri naan
98 kcal | 50 gms
refined flour bread, chilli, coriander seeds, fennel seeds

DESSERTS — 950

○ Soft centered chocolate
250 kcal | 120 gms
finger millet | semolina — protein rich, sugar free

● Ghewar cheesecake
480 kcal | 130 gms
pistachio | cardamom rabri

▲ Honeycomb
355 kcal | 100 gms
yoghurt pannacotta | honey almond crunch ice cream

● Kunafa pistachio mousse
445 kcal | 120 gms
"kataifi"-crisp vermicelli | dark Callebaut

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DINNER · MENU 3

DESSERTS · CONTINUED

- Hazelnut chocolate pave
  475 kcal | 100 gms
  sugar free chocolate | berries | chocolate leaf

DESSERTS (CONTINUED, PRINTED ? 450) 450

- Vegan forest berry
  260 kcal | 100 gms
  cashew-coconut cream | blueberries

- Grilled peaches & whiskey caramel
  190 kcal | 100 gms
  vanilla ice-cream

- Sugar free mango sago pudding
  190 kcal | 100 gms
  sago pearls | mango purée | coconut cream

- Moong dal ka halwa
  505 kcal | 100 gms
  split yellow lentil pudding | clarified butter

- Rose kheer
  200 kcal | 120 gms
  reduced milk | rose water | pistachios

- Selection of homemade ice-creams
  — triple toasted vanilla ice-cream | 195 kcal | 70 gms
  — Belgian chocolate ice cream | 200 kcal | 80 gms
  — betel leaf ice cream | 170 kcal | 80 gms
  — avocado lime ice cream | 180 kcal | 80 gms

- Selection of homemade sorbets
  — watermelon, mint & feta crumble sorbet | 140 kcal | 70 gms
  — mango, yuzu & chilli sorbet | 180 kcal | 70 gms

VEGETARIAN NON-VEGETARIAN VEGAN

We do not levy a service charge. All prices are exclusive of 18% Goods and Services Tax.
Should you be allergic to gluten or any other ingredient, please bring it to the attention of the server.
Should you have any specific dietary restriction or food allergy please inform your server.
An average active adult requires 2000 kcal energy per day, however, calorie needs may vary. The above mentioned calorific values are based on standard recipes and often vary basis customization. All our meat & fish is locally sourced, unless specified otherwise. Please speak to your server for more details about our sustainability practices.
We use sunflower oil as the standard refined oil.

DINNER · MENU 3

LOW GLYCEMIC INDEX

Maintains blood sugar balance and insulin levels. Reduces fatigue, improves satiety and helps stave off food cravings.

HIGH PROTEIN

Builds strength and muscles. Builds stamina and provides 25 essential amino acids. Faster recovery from injury.

MICROBIOME FRIENDLY

Promotes balanced digestion and supports natural gut vitality. Packed with probiotic and prebiotic compounds. Vitamin B complex synthesis in your gut.

MINIMALLY PROCESSED

Crafted from fresh, natural ingredients handled with care to preserve their integrity. Freshness of the ingredients increases bio availability of nurturements.

NOOTROPIC

Nourishes mental clarity, focus, and overall cognitive well-being. High in minerals and vitamins.

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