

Inspired by the Sheesh Mahal at Amer Fort, the most popular and beautiful place of the Fort of Amer.

Mohan Mahal at The Leela Palace Jaipur is just the same, the most elegant and beautiful Restaurant with traditional Thikri mirror work on the walls comprising of over 3,50,000 pieces installed by craftsmen over three years to make it the celestial place it looks today.

At Mohan Mahal we serve the Authentic Royal Cuisine of Rajasthan.

The whole restaurant is illuminated only by the candles which reflect off these tiny mirrors, along with the instrumental musical performances make one feels like the Royals of Rajputana dining under the stars.

Vegetarian Thali *3500*

AMUSE BOUCHE

SOUP

Dahi aur Mangodi ka Shorba
Curd and lentil crisp broth

TO START

Mathania Paneer ke Sule
Mathania chilli marinated cottage cheese cooked in the tandoor

Matha Sangria Seekh
Yoghurt and local wild bean mince skewer roast in tandoor

Thar ke Papad
Deep fried lentil crisp roll, stuffed with potato and lentil dumplings

MAIN

Khees Papad
Curdled milk and lentil crisp cooked on slow flame with onion, curd and Indian spices

Pithod Palak ki Subzi
Gram flour cake braised with spinach and almond with local spices

Achari Ker Sangari
Local desert wild beans and berries cooked with pickle spices

Dana Methi aur Kismis ki Subzi
Classic Ayurveda dish, fenugreek seed and raisins cooked with onion and spices

Tarkari
Local available - lauki, petha, turai gwarfali, bathua, kachari, mogari, mutter

Gatte ka Saag
Gram flour dumpling simmered with onion, yoghurt and traditional Rajasthani spices

Malai Mirchi
Green chilli dices tempered with local whole pickle spices and finished with cream

Dal / Bati / Churma
A Rajasthani classic

Jodhpuri Pulao
Basmati rice, gram four dumpling and wild berry simmered with curd finished on dum in sealed handi

Accompaniments - garlic chutney, boondi raita, jaggery

*Kindly inform our associate of any potential allergies that you are borne to.
All prices are in Indian Rupees and subject to government taxes.
We levy no service charge.*

Vegetarian Thali

BREADS

Khoba Roti
Whole wheat bread cooked on griddle

Bina Pani ki Roti
Almond and ghee bread

Sawa Ser ki Roti
Millet flour bread

Bejad ke Tikad
Mix flour bread

DESSERTS

Moong Badam Halwa
Classic Indian sweet made with ground almonds, sugar, ghee, cardamoms and saffron

Alwar ke Kalakand
Popular local sweet made by evaporated milk and sugar

Sambhar ki Feeni
Shredded, flaky refined flour roasted in ghee blended with melted sugar, flavored with cardamom and flavored with saffron

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Non-Vegetarian Thali

4500

AMUSE BOUCHE

SOUP

Haddiyon ka Ark
Local spiced flavored lamb broth

TO START

Silbatte ke Kebab
Stone grounded lamb patty with local herbs seared with ghee

Banjara Chaap
Local lamb chop marinated with dry kachriand cooked in tandoor

Murgh Bajre ki Seekh
Mince chicken skewer coated with millet grains, baked in tandoor

MAIN

Khad ka Murgh
Boneless julienne of chicken braised with almond and home grounded spices

Shekhawati Nali Gosht
Lamb shank cooked with yoghurt and cashew

Sharabi Maas
Overnight rum marinated lamb braised with mathania chilli

Achari Ker Sangari
Local desert wild beans and berries cooked with pickle spices

Dana Methi aur Kismis ki Subzi
Classic Ayurveda dish, fenugreek seed and raisins cooked with onion and spices

Gatte ka Saag
Gram flour dumpling simmered with onion, yoghurt and traditional Rajasthani spices

Malai Mirchi
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Dal / Bati / Churma
A Rajasthani classic

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curd finished on dum in sealed handi

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Non-Vegetarian Thali

BREADS

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