



Inspired by Sukh Mahal, the most beautiful Mahal located in Bundi Rajasthan also referred to as Blue City famous for its eye-catching blue pottery.

Located at the ground floor beside the Palace pool. Sukh Mahal is an All-Day Dining restaurant offering a total of 200 covers with alfresco seating at the Peacock courtyard with a beautiful marble peacock in the centre that overlooks the mighty Aravallis.

The Mahal is ornately decorated and covered with an astonishing painting of Jal Mahal showcasing the finest illustration and the authentic style of Rajputana architecture. The Culinary wizards at Leela Palace Jaipur have designed a very thoughtful and artistic menu with the local Rajasthani flavours yet not forgotten our International favourites which surely will entice your taste buds.

BREAKFAST

- Continental Breakfast 1100
Seasonal fruit platter
Watermelon, orange or pineapple juice
Baker's basket
Toast, French rolls and morning bakeries
served with butter, honey, preserves
Freshly brewed tea, coffee or hot chocolate
- American Breakfast 1400
Seasonal fruit platter
Watermelon, orange or pineapple juice
Choice of cereals
Cornflakes, chocos, wheat flakes, muesli, rice krispies or oatmeal
served with hot or cold milk (skimmed milk, full cream milk or soy milk)
Eggs to order
Boiled, fried, scrambled or omelette with the choice of chicken or
pork sausage, bacon, ham
Baker's basket
Toast, French rolls and morning bakeries
served with butter, honey, preserves
Freshly brewed tea, coffee or hot chocolate
- Indian Breakfast 1400
Seasonal fruit platter
Watermelon, orange, pineapple juice or sweetened lassi, salted lassi
Main dishes (choice of any one)
Paratha
Griddled Indian whole wheat bread with
fillings of potato, cauliflower or cottage cheese or
Dosa
Rice and lentil savoury crêpe served with sambhar
and homemade relishes or
Idli
Steamed rice cakes served with sambhar
and homemade relishes or
Freshly brewed tea, coffee or hot chocolate
- The Palace Maharaja Bhog 2100
True kings feast featuring a brilliant play of gourmet preparations on a thali
of epic proportions featuring sangri ke parathe, Jaipuriya kadi kachori,
lal maas, anda bhurjee, Sukh Mahal signature mutton nihari, bajre ka khcihda,
khajoor wala doodh, cheena malpua, rabri ghewar, kesar chai and many more
this meticulous arrangement of local flavours, special breads
and dessert is an invigorating and bolstering treat for every morning.

■ - Vegetarian

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.

A LA CARTE BREAKFAST

International Cold Cut Platter With condiments	1000
Eggs to Order Boiled, fried, scrambled or omelette with the choice of chicken or pork sausage, bacon, ham	675
Eggs Benedict Ham or smoked salmon, grilled tomato, hash brown potatoes	675
Buttermilk Pancakes Vanilla, berry or chocolate served with maple syrup, melted butter	675
Waffles Maple syrup, melted butter	675
French Toast Maple syrup, melted butter	675
Baker's Basket Toast, French rolls or morning bakeries served with butter honey, preserves	550
■ Seasonal Fruit Platter	650
■ Lassi Sweet, salted or masala	475
■ Selection of Fresh Juices Orange, pineapple, watermelon, carrot	400
■ Choice of Cereals Cornflakes, chocos, wheat flakes, muesli, rice krispies or oatmeal served with hot or cold milk (skimmed milk, full cream and soy milk)	400
■ Yoghurt Natural, seasonal fruit or low fat	300

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INDIAN BREAKFAST SELECTION

Akuri	675
Parsi scrambled eggs with turmeric, onion, garlic, ginger, tomato, green chilli	
Sukh Mahal Masala Omelette	675
Makhan pav, mint chutney	
■ Paratha	675
Griddled Indian whole wheat bread with fillings of cauliflower, potato or cottage cheese	
■ Dosa	675
Rice and lentil crêpe served with sambhar and homemade relishes	
■ Idli	675
Steamed rice cakes served with sambhar and homemade relishes	
■ Uttappam	675
Griddle cooked rice and lentil savoury pancakes served with sambhar and homemade relishes	
■ Puri Bhaji	675
Puffed golden fried whole wheat bread, traditional potato stew, Indian pickle	

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SALADS AND APPETIZERS

Sunheri Jhinga Tiger prawns marinated with lime, carom seeds, yellow chilli powder	2200
Vanjaram Vepudu Andhra style spicy seer fish fry, tomato chutney	1800
Kasundi Nimboo Macchi Tikka Marinated river sole, ground Bengal mustard, lemon	1400
Pudine ka Gosht Seekh Kebab Tandoor roasted minced lamb skewers, spiced garam masala, mint chutney	1300
Oak Smoked Scottish Salmon Caper berry, cream cheese, multigrain chips, and green salad	1150
Lal Mirch ka Murgh Tikka Boneless chicken morsels, Kashmiri chilli, cinnamon, yoghurt, mint chutney	1150
Thai Chicken Satay With peanut sauce	950
■ Mediterranean Mezze Platter Hummus, babaganoush, labneh, falafel, tabbouleh, spiced feta, marinated olive, pita	1350
■ Bharwan Paneer Tikka Cottage cheese escalope's filled with spiced cottage cheese mash	950
■ Sarson Malai Broccoli Cheese stuffed tandoor baked broccoli, mint chutney	950
■ Subz Shammi Kebab Semolina crusted vegetable kebab filled with cumin prune cream cheese	850
■ Goat Cheese and Rocket Salad With walnut, mandarins, maple dressing	825
■ Steamed Beets, Chickpea, Dill, Truffle Oil With mesclun greens, truffle oil vinaigrette	825
■ Kukas Moongphalli Chaat With peanut, tomato, coriander, mustard oil	750
■ Vegetable Spring Roll With sweet chilli dip	750
■ Mirchi Bada A Jodhpur speciality, spiced potato stuffed banana chilli, deep fried to perfection	750

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SOUP

■ Tomato and Basil	550
Green olive tapenade crostini	
Tom Yum	
Asian sour and spicy broth with choice of	
Shrimp	750
Chicken	650
■ Vegetable	550
Mulligatawny	
Traditional spiced Indian lentil soup	
Chicken	650
■ Vegetable	550

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INTERNATIONAL MAIN COURSE

Sukh Mahal Grill

Simply on the grill with lemon and olive oil,
choose one accompaniment and sauce

Tiger Prawns (350g) 2900

New Zealand Lamb Chops (300g) 2900

Scottish Salmon (200g) 2750

Fish n Chips 1900

Mushy peas, beer battered river sole, malt vinegar

Pan Seared Red Snapper 1900

Skillet potatoes, bean and arugula salad, sauce vierge

Cornfed Chicken Breast 1700

Sautéed mushroom, balsamic onion, truffle mash

Choose your Sauce

Lemon dill beurre blanc

Porcini cream sauce

Grenobloise

Béarnaise sauce

■ Choice of Accompaniments

Sautéed seasonal vegetables

Classic potato mash

Buttered broccoli

Sautéed garlic mushrooms

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ASIAN MAIN COURSE

Wok Fried Fish	2150
Bell pepper, spring onion Choice of sauce black bean / Schezwan	
Kung Pao Chicken	1600
Chicken, cashewnuts, dried chilli, onions	
■ Shiitake Mushroom and Tofu Dumpling	1050
Bok choy, bell peppers, spring onion, soy ginger sauce	
■ Stir Fried Asian Vegetables	900
Bokchoy, broccoli, asparagus, light soy, roasted sesame oil	
Thai Style Green or Red Curry	
Jasmine rice	
Prawn	1600
Chicken	1400
■ Asian vegetable	1200

RICE AND NOODLES

Khao Phad	
Fried rice, garlic, spring onion	
Prawn	1450
Chicken	1250
■ Vegetable	850
Phad Thai	
Flat rice noodles, tofu, bean sprouts, tamarind	
Prawn	1450
Chicken	1250
■ Vegetable	850
Wok Fried Yellow Noodles	
Chinese cabbage, bok choy, peppers, onions, spring onion, crisp garlic	
Prawn	1450
Chicken	1250
Egg	875
■ Vegetable	875

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INDIAN MAINS

Mutton Nihari Mutton stew slowly braised in a myriad of hand pounded spices	2100
Nalli ka Khasa Salan Chefs Signature special, braised lamb shanks with secret blend of spices	2100
Malabar Fish Curry A mildly spiced seer fish curry prepared with traditional Kerala spices and fresh coconut milk	1600
Murg Makhani Classic tandoori chicken tikka, simmered in tomato gravy, fresh cream, butter, dry fenugreek leaves	1500
Chicken Chettinad South India's most popular dish made with chicken, fresh ground spices and herbs	1500
■ Handi ki Subzi Assorted garden vegetables, shredded spinach, curry leaves	925
■ Aratikaya Vepudu South Indian style stir fry raw banana with curry leaves and garam masala	925
■ Bhindi do Pyaza Okra, onions, roasted cumin	925
■ Paneer Makhani Cottage cheese, creamy tomato gravy	950

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LENTILS AND RICE

LENTILS

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|---|-----|
| ■ Dal Makhani
Slow cooked black lentil, butter, tomato, cream | 700 |
| ■ Tomato Pappu
Pigeon pea lentil coked with tomato and traditional south Indian spices | 700 |
| ■ Yellow Dal Tadka
Yellow lentil tempered, cumin, garlic, fresh coriander | 600 |

RICE

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|---|------|
| ■ Steamed Basmati Rice | 550 |
| Gosht Dum Biryani
Lamb, basmati rice, yoghurt, mint, saffron | 1650 |
| Murg Biryani
Chicken, basmati rice, yoghurt, mint, saffron | 1450 |
| ■ Subz Tarkari Biryani
Garden fresh vegetable, dum cooked with aromatic basmati, saffron, rose water | 1150 |

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LOCAL SIGNATURES

Laal Maas	1800
A hot savoury Rajasthani lamb preparation with yoghurt, local spices and Mathania chillies	
Murgh Makkai ka Soweta	1100
Chicken curry flavoured with local spices and sweetcorn	
■ Gatte ka Saag	925
Authentic Rajasthani delicacy, prepared with gram flour	
■ Ker Sangri	925
Traditional spicy vegetable preparation made using dried ker berries and sangri beans	
■ Dal Panchmel	700
A traditional Rajasthani dal made with a combination of chana, moong, masoor, arhar and urad dal flavoured with aromatic local spices	

INDIAN BREADS

■ Bharwan Kulcha	375
Choice of potato, cauliflower, cottage cheese	
■ Tandoori Roti	200
Tandoor baked whole wheat bread	
■ Naan	200
Plain / butter / garlic	
■ Lachha Paratha	200
Layered whole wheat bread, plain or mint	

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SANDWICHES, BURGERS AND WRAPS

All sandwiches burgers and wraps are accompanied with
French Fries and House Salad

Thai Shrimp Garlic Toast	1500
Shallot chilli cucumber relish, spicy garlic sauce	
Sukh Mahal Non-Vegetarian Club Sandwich	1250
Choice of white / brown / multigrain bread sous vide chicken breast, fried egg, lettuce, tomato, bacon	
Chicken Burger	1000
Thyme chicken, avocado, truffle mayonnaise, multigrain bun	
■ Sukh Mahal Vegetable Club Sandwich	1000
Choice of white / brown / multigrain bread, grilled vegetables, cheddar cheese, lettuce, tomato, eggless mayonnaise	
■ Vegetable Burger	1000
Sesame bun, eggless mayonnaise, Indian spiced vegetable, lettuce, tomato	
■ Mathani Chilli Cheese Toast	900
Brioche bread, cheddar cheese, chilli, onions	
Kathi Roll	
Indian spiced roll, mint chutney, onion bell pepper Tandoori chicken	
■ Cottage cheese	850
■ Quesadilla	800
Chicken and beans	
■ Mushroom and beans	850
	800

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WOOD FIRED PIZZAS

Chicken Tikka Chicken tikka, peppers, pickled red shallots, cilantro	1350
Rustica Spicy tomato sauce, pepperoni, mushrooms, onions, bellpeppers	1250
Seafood Tomato, prawns, calamari, river sole, basil	1350
Seekh kebab Indian spiced lamb, pickled red shallots, green chilli, bell peppers, cilantro	1350
■ Margherita Tomato, basil, buffalo mozzarella	1050
■ Mediterranean Artichoke, cherry tomato, asparagus, mushrooms, bell peppers, kalamata olives, feta, pine nut	1250

PASTA AND RISOTTO

Fettuccine Lamb Ragout Herb gremolata, kalamata olives, parmesan flakes	1450
Rigatoni Alla Norcina Mushroom cream, fennel, pork sausage, rosemary	1000
■ Mushroom Risotto Rice crisp, porcini dust, fresh herbs	1250
Pasta Select your pasta - spaghetti / penne / gluten free penne / whole wheat	
Carbonara	1200
Bolognaise	1100
■ Choice of sauce Alfredo	950
■ Tomato & basil	950

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DESSERTS

Banana Caramel Sundae	750
Caramelized banana, caramel sauce dulce crème, crumbled amoretto biscuits	
Belgium Chocolate Fudge Sundae	750
Belgium chocolate ice-cream, dark chocolate sauce mud pie cubes, roasted nuts, whipped cream	
Valencia Orange Cheese Cake	750
Orange citron ganache, cherry sorbet, berry compote	
■ Indian Dessert Platter	1150
Kesari rasmalai, pista gulab jamun, akhrot ka halwa, Alwar milk cake	
■ Guanaja Chocolates Pave	750
Served warm with salted caramel sauce, rum and raisin ice cream, hazelnut nougat.	
■ Coconut Passion Sugar Free	750
Kerala vanilla coconut panacotta, passion orange blossom, peach dices, basil seed	
■ Jaipuri Malai Ghevar	750
Traditional local disc shaped dessert with a texture of honeycomb, topped with dollop of malai	
■ Selection of Ice Creams	750
Vanilla / strawberry / chocolate / banana caramel / mango	
■ Seasonal Fruit Platter	750
With homemade sorbet	

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