



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

<p>■ Continental Breakfast</p> <p>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</p>	1100
<p>American Breakfast</p> <p>Seasonal fruit platter Watermelon, orange or pineapple juice Choice of cereals Cornflakes, choccos, 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</p>	1400
<p>■ Indian Breakfast</p> <p>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</p>	1400
<p>The Palace Maharaja Bhog</p> <p>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.</p>	2100

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

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

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## LENTILS AND RICE

### LENTILS

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

### RICE

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

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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	850
■ Cottage cheese	800
Quesadilla	
Chicken and beans	850
■ Mushroom and beans	800

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## WOOD FIRED PIZZAS

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

## PASTA AND RISOTTO

Fettuccine Lamb Ragout	1450
Herb gremolata, kalamata olives, parmesan flakes	
Rigatoni Alla Norcina	1000
Mushroom cream, fennel, pork sausage, rosemary	
■ Mushroom Risotto	1250
Rice crisp, porcini dust, fresh herbs	
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 amorette 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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