



SHEESH MAHAL

• RAJASTHANI DELICACIES •

APPETIZER

Peethi wali tikki

*Crisp pan fried mash potato galettes with
filled with spiced crushed lentils*

Paneer papad wala

*Cottage cheese marinated with spices,
crisp fried with fried lentil crust*

Chenna kebab

*Shallow fried fresh cottage cheese galettes flavoured
with cheese, chillies and fresh mint*

Macchi ke sooley

*Yoghurt and chilly marinated fish fillet flavoured with
carom seeds, cooked in a clay oven*

Murgh mirchi kebab

*Cream cheese and yoghurt marinated chicken
filled in Bhavnagari chillies*

Surkh gosht kebab

*Minced lamb skewers spiced with Mathania chillies,
smoked and cooked in a clay oven*

RAJASTHANI DELICACIES

MAIN COURSE

Bhutte ke govind gatte

Poached fresh corn dumplings simmered in yoghurt, onion and cashew nut gravy

Palak mangodi ka saag

Stir fried baby spinach and lentil dumplings cooked with tomatoes and fresh coriander

Achari ker sangri

Local dried berry and bean preparation with pickled spices

Dhungar paneer masala

Smoked cottage cheese cooked with plum tomatoes and cream

Dal baati churma

A traditional Rajasthani meal of lentils, wheat dumplings and sweetened cereal

Murgh ka mokul

Mildly spiced chicken steeped in tomato and black cardamom gravy

Laal maas

A local favourite, young lamb stewed and smoked flavoured, with Mathania chillies

ROYAL FLAVOURS FROM INDIA

APPETIZER

Karari aloo aur papdi chaat

Fried potatoes and wheat crisps with tamarind chutney

Paneer tulusi tikka

Marinated chunks of cottage cheese in yoghurt and spice marinade, flavoured with 'Holy basil'

Zafrani malai seekh

Kebab of minced garden vegetables and reduced milk enhanced with saffron

Dahi ke kebab

Crisp panko fried hung yoghurt galettes filled with cheese and apricots, flavoured with cardamom

Tandoori broccoli

Florets of broccoli marinated with lime, lemongrass and cheese, cooked in a clay oven

Murgh ke parche

Pan fried chicken marinated in yoghurt, cream cheese, local spices, ginger and garlic

Sunehri jheenga

Clay oven cooked tiger prawns, marinated with yoghurt, yellow chilly and carom seeds

For any dietary preferences, please inform our chef

ROYAL FLAVOURS FROM INDIA

APPETIZER

Sarson salmon tikka

Atlantic salmon marinated with homemade grain mustard and yoghurt, cooked in clay oven

Tabak maas

A Kashmiri speciality, pan seared crisp lamb ribs simmered in milk and fragrant spices

Tandoori lamb chops

Clay oven roasted New Zealand lamb chops, served at medium doneness

Vegetarian kebab platter

Peethi wali tikki, paneer tulsi tikka, zafrani malai seekh

Non vegetarian kebab platter

Murgh ke parche, macchi ke sooley, surkh gosht kebab

SOUP

Dhaniya tamatar Shorba

Fresh tomato broth flavoured with warm aromatic spices and fresh cilantro

Mulligatawny

Puree of lentils and vegetables flavoured with curry powder, coconut and Granny Smith apple

Vegetarian | Chicken

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ROYAL FLAVOURS FROM INDIA

MAIN COURSE

Baigan ka bhartha

*Mashed smoked eggplant tempered
with onion, tomatoes and coriander*

Bhindi til wali

*Stir fried okra cooked with onion and tomatoes
sprinkled with toasted sesame seeds*

Subz handi

Melange of vegetable cooked in a sealed pot with handpicked spices

Paneer makhan wala

Cottage cheese cooked with creamy tomato gravy

Khumb makkai palak

Stir fried baby spinach with corn kernels and button mushrooms

Kofta-e-Sheesh Mahal

*Cottage cheese dumplings filled with
dry apricots and Mathania chillies*

ROYAL FLAVOURS FROM INDIA

MAIN COURSE

Murgh tikka makhani

*Clay oven roasted chicken tikka simmered
in traditional creamy tomato gravy*

Dhaniya murgh

Boneless drums of chicken cooked with pounded coriander

Kumarakom fish curry

*A tangy South Indian coastal fish curry preparation
flavoured with curry leaves*

Jhinga lazeez

*Prawns tossed with home pounded spices cooked
with onion and tomatoes*

Kadhai gosht

Lamb braised with aromatic spices, tomato and yoghurt

Tandoor Raan-e-Akbari

*Whole leg of baby lamb slow stewed in clay oven,
served as a meal for two with black lentils, butter naan
and traditional accompaniments*

For any dietary preferences, please inform our chef

ROYAL FLAVOURS FROM INDIA

ACCOMPANIMENTS

Dal-e-Sheesh

Slow simmered black lentils cooked with tomato and cream

Yellow dal tadka

Yellow lentils tempered with cumin, garlic, onions and tomato

Tadka dahi

*Hung yoghurt tempered with mustard seeds,
curry leaves and onion tomato masala*

Raita

*Whipped yoghurt with choice of gram flour pearls,
pineapple, mint, cucumber, potato or onion*

(All the above are served as a single portion per person)

RICE, PULAO & BIRYANI

Steamed basmati rice

Pulao aap ki pasand

*Your choice of basmati rice pilaf with cumin,
green peas, mixed vegetables or saffron*

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ROYAL FLAVOURS FROM INDIA

ACCOMPANIMENTS

Bhunney pyaaz aur mangodi ka pulao

Rice pilaf tempered with fried onions and lentil dumplings, traditionally served with Rajasthani delicacies

Nizami tarkari biryani

Combination of garden fresh vegetables and aromatic basmati rice flavoured with saffron

Awadhi murgh biryani

Fragrant rice preparation layered with chicken flavoured with saffron and cream

Gosht Dum biryani

Rice delicacy of lamb stew and basmati flavoured with saffron and cooked on 'dum'

INDIAN BREADS

Tandoor baked bread

Tandoori roti, naan, lachha paratha, stuffed kulcha

Traditional Rajasthani bread

Bajre ki roti, makkai ki roti, missi roti

Roomali roti

Paper thin white flour bread

For any dietary preferences, please inform our chef

ROYAL FLAVOURS FROM INDIA

DESSERTS

Malai ghewar

Traditional Rajasthani fried honeycomb with reduced milk and nuts

Anjeer aur badam ka halwa

Hot dessert made with fig and almonds

Zafrani rasmalai

*Indian milk dumplings poached in sugar syrup steeped in condensed milk
Garnished with slivers of nuts and silver leaf*

Mango Shrikhand

Set yogurt sweetened with fresh mango, a specialty from Gujrat

Malai Kulfi

Condensed milk Indian ice cream

Bharwan gulab jamun

Traditional deep fried condensed milk dumplings soaked in sugar syrup