

Above: Maharana Shambhu Singh hunting boars, Mewar, circa 1870



Above: Maharana Ari Singh hunts cranes with a falcon, Mewar, circa 1765

DIRECTORY OF SERVICES

In Room Dining





ALLERGEN AND DIETARY INDICATORS



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nut



Contains Soy





Contains Crustacean



Contains Pork



Contains Egg



Vegan



Contains Sulphite





■ VEGETARIAN
▲ NON-VEGETARIAN

Our menus indicate approximate values of serving sizes, indicated by the approx. sign (~). An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

While ordering please inform our associate in case you are allergic to any of the following ingredients: Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Crustacean and their products | Milk & milk products | Eggs and egg products | Fish and fish products | Peanuts, tree nuts and their products | Soybeans and their products | Sulphite in concentrations of 10mg/kg or more

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations

Children aged 3 years or below can enjoy complimentary meals when accompanied with a guest/member





BREAKFAST: ROUND-THF-CLOCK



Mornings are always hectic. Before you catch up with overnight developments make sure you have the energy to perform efficiently. Since dinner, at least eight hours ago, was the last meal, your metabolic rate and consequently, your concentration and performance, is low in the mornings; until you have breakfast.

With the importance of a good, healthy breakfast foremost in our minds we present ...

Top: A hero bids farewell to his beloved, 1690-1700 Left: Dhanasri Ragini, circa 1665

24X7 BREAKFAST

Finest Selection of In-Season fruits

495

Please ask our Service Associate for Seasonal Availability Available as whole or cut fruits

∀ Pavilion Juicery

495

Cold pressed juices

Orange Per serve (~300ml) 244 Kcal | Sweet Lime Per serve (~300ml) 204 Kcal Pineapple Per serve (~300ml) 84 Kcal | Watermelon Per serve (~300ml) 61 Kcal

Please ask our service associate for seasonal availability

Carinaly selected combinations:

Cucumber, Spinach, Celery and Apple Per serve (~300gm) 117 Kcal

Apple, Beetroot and Ginger Per serve (~300gm) 353 Kcal

Yoghurt Bar

575

Potted Yoghurt available in flavours of:

Berry and Toasted Coconut Per serve (229gm) 347 Kcal Cardamom and Saffron Per serve (~221gm) 200 Kcal

Vanilla Bean Per serve (~220gm) 196 Kcal I Plain Per serve (~220gm) 128 Kcal Low Fat Per serve (~220gm) 169 Kcal

Pavilion Breakfast Bowl

575

Turn your 'potted' yoghurt into a Pavilion Breakfast Bowl by selecting any of the above yoghurt flavours with Chef Add-ons of:

Muesli V Per serve (~5gm) 20 Kcal | Fresh Fruit Per serve (~9gm) 3 Kcal

Charoli Nut ** Per serve (~4gm) 3 Kcal

Dehydrated Coconut Flakes Per serve (~3gm) 20 Kcal

Pumpkin Seeds Per serve (~4gm) 23 Kcal

Pehelgam Apricots Per serve (~6gm) 3 Kcal

Served with monofloral honey

Cereals and Such

575

Choose From:

Corn flakes Per serve (~210gm) 315 Kcal

Wheat flakes Per serve (~220gm) 338 Kcal

Muesli 1 1 Per serve (~270gm) 570 Kcal













Please allow 30 minutes to serve the order

An average active adult requires 2000 kcal energy per day, however, calories needs may vary.

All Government Taxes as applicable will be extra. All prices in Indian Rupees.

Hotel levies a service charge @ 5% on Food & Beverage Services. Payment of service charge is voluntary.



Choco Flakes Per serve (~220gm) 359 Kcal Pavilion Cereal Mix 1 Per serve (~256am) 440 Kcal (Puffed Black Rice. Puffed Millets Sorghum, Pumpkin Seeds, Melon Seeds, Home dried fruits) (Vocal for Local) (*No imported fruits.) Served with Homogenized Milk Per serve (~280gm) 168 Kcal Skimmed Milk Per serve (~280gm) 109 Kcal Soya Milk Per serve (~280gm) 193 Kcal ■ Pavilion Bircher Muesli Per serve (~352gm) 673 Kcal 575 Rolled oats teamed with whipped yoghurt, selected fruits and nuts drizzled with mono floral honey ■ Pearl Millet Porridge Per serve (~275gm) 571 Kcal 575 Slow simmered with coconut milk. Teamed with dehydrated fruits, toasted almond and jaggery ■ Pavilion Boulangerie 575 Choose any three Croissant: WelcomCroissant Per serve (~60gm) 377 Kcal Multigrain Per serve (~63gm) 351 Kcal Pain au Chocolat 🐧 🕯 📤 Per serve (~70gm) 392 Kcal Morning Pastries Oats, Cinnamon and Plum Jam Muffins 🐧 🔻 🛙 Per serve (~84gm) 342 Kcal Sesame and honey glazed Danish pastry with Blackberry jam 🦠 🗍 Per serve (~50gm) 249 Kcal Toast Bread 575 Pavilion Multigrain Per serve (~100gm) 303 Kcal Whole Wheat Per serve (~100gm) 233 Kcal Plain Per serve (~100gm) 256 Kcal Millet and Flax Seed Loaf

▼ Per serve (~100gm) 387 Kcal (*1 Gluten Free variant to be available) Served with Kitchens of India preserves



BREAKFAST_

₹

BREAKFAST CLASSICS

- Buttermilk Pancakes Per serve (~165gm) 377 Kcal

 In-Season fruit compote, monofloral honey and whipped cream
- Belgian Waffles Per serve (~257gm) 837 Kcal

 Pehelgam Blackberry Compote, Pistachio Butter, Cinnamon whipped cream

Served with Caramelized Banana, Clarified Butter, Cinnamon Honey

PAVILION BREAKFAST SIGNATURE

Thukpa Ner serve (~350gm) 354 Kcal

A hearty broth, enriched with vegetables, flavouring herbs and buckwheat noodles

Available with the addition of:

▼ Tofu Per serve (~330gm) 382 Kcal	525
■ Poached Egg Per serve (~330gm) 420 Kcal	550
▲ Smoked Chicken Per serve (~330gm) 445 Kcal	595
▲ Heritage Ham CP Per serve (~330gm) 417 Kcal	595







SOUTH INDIAN CLASSICS ■ Idli Per serve (~420gm) 781 Kcal 685 Steamed rice cakes 685 Fried lentil dumplings ■ Upma Per serve (~392gm) 689 Kcal 685 Savoury slow-cooked breakfast pudding Dosa 685 Crisp rice and lentil pancake Available in : Plain Per serve (~257gm) 469 Kcal | Masala Per serve (~384gm) 572 Kcal Multigrain Per serve (~257gm) 486 Kcal Uttappam 685 Hearty rice and lentil pancakes Available in : Plain Per serve (~257gm) 556 Kcal | Masala Per serve (~281gm) 568 Kcal All South Indian Specialties served with a lentil and vegetable stew and homemade chutneys NORTH INDIAN SIGNATURES ■ Poori Aloo Per serve (~511gm) 821Kcal 685 Deep-fried puffed whole wheat bread served with potato stew and pickle Stuffed Parantha 685 Available in your choice of: Potato Per serve (~323gm) 492 Kcal Spiced Cottage Cheese Per serve (~315gm) 884 Kcal Tangy Cauliflower Per serve (~335gm) 409 Kcal Indian breads are also prepared with flours that do not contain gluten. Please advise our service associate of your preference



Vegetarian

645

PAVILION SIGNATURE EGGS

■ Free Range Eggs to Order ▼ Two eggs cooked to your liking Poached I Skillet Fried I Boiled Scrambled 1

695

Rolled with your choice of fillings Plain | Masala | Caramelized Mushroom | Cheddar Cheesel Goat Cheese

Heritage Ham CP Please specify your choice of whole or egg white preparations

Served with Breakfast Add-ons

BREAKFAST ADD-ONS:

Served with Breakfast Add-ons

- Steamed Greens Per serve (~130gm) 64 Kcal Pan Tossed Mushrooms Per serve (~140gm) 91 Kcal Baked Beans Per serve (~160gm) 219 Kcal 445
- △ Chicken Sausages ← Per serve (~210gm) 443 Kcal Pork Sausages CP Per serve (~210gm) 523 Kcal Grilled Bacon CP Per serve (~130gm) 452 Kcal 475
- Pavilion Eggs Benedict ▼ 🐧 🕽 CP Per serve (~334gm) 776 Kcal 695 Poached Egg, Sprouted Amaranth Flour Muffin, Oak Smoked Bacon, Coconut Vinegar Hollandaise, Stewed Mushroom, Microgreens
- 695 Grilled Ham and Cheese Sandwich, topped with fried egg, scallion cream, and microgreens











COMPOSITE BREAKFAST **EXPERIENCE**

1095

ITC Rajputana Breakfast Choice of:

Cumin-tempered Chaas I Cardamom Pistachio Lassi

Served with:

Mirchi Vada Per serve (~100gm) 210 Kcal |

Dal Kachori Per serve (~100gm) 305 Kcal |

Pyaaz Kachori Per serve (~100gm) 86 Kcal

Accompanied by mint chutney, tamarind chutney.

North Indian Breakfast



1095

Choice of:

Cumin Coriander Chaas I Cardamom Pistachio Lassi

Served with:

Aloo Paratha Per serve (~100gm) 153 Kcal |

Poori Aloo Per serve (~100gm) 161 Kcal

Accompanied with masala chai, butter, yoghurt and pickle.

Indian breads are also prepared with flours that do not contain gluten. Please advise our service associate of your preference

South Indian Breakfast



1095

Choice of:

Neer More I South Indian Filter Coffee

Served with:

Idli Per serve (~100gm) 186 Kcal |

Medu Vada Per serve (~100gm) 217 Kcal |

Uttappam Plain Per serve (~100gm) 183 Kcal |

Uttappam Masala Per serve (~100gm) 202 Kcal |

Upma Per serve (~100gm) 176 Kcal

Accompanied with sambhar and chutneys.

1095

■ Continental Breakfast



Choice of freshly squeezed juice, breakfast rolls, yoghurt, and a hot beverage

🐧 Contains Wheat/ Rye/ Barley/ Oats 🗍 Contains Milk 🦋 Contains Nut 朢 Contains Egg









1175

Choice of freshly squeezed juice, breakfast rolls, two eggs cooked to order, served with bacon, chicken or pork sausage, hash brown and basil tossed tomatoes, yoghurt and a hot beverage

1225 | 650 Sumptuous and hearty English breakfast featuring eggs to order,

plump sausages, crisp bacon, grilled tomato, hash brown potatoes, baked beans, sautéed mushrooms, toast and choice of freshly squeezed juice













Contains Soy







ALL DAY DINING



Select from a range of soups, salads, snacks, meals, quick meals and a touch of heavenly sweetness to round off perfection. The maestros who preside over our kitchens are firm in their belief that good taste knows no limits

Whatever the time of the day, or night, you can be assured of the very best of ITC Hotels' cuisine world.

Top: Maharana Ari Singh hunting boar, Mewar, before 1765

Left: Maharaja Gaj Singh of Bikaner, circa 1760

SALADS

Sm	noked Tomato and Mozzarella Caprese 🛮 🦋 🌂 Per serve (~250gm) 616 Kcal	875
Ва	sil and Rucola oil with spiced beet glaze	
Pa	vilion Caesar Salad 🔌 🛘 💪	
Ro	maine lettuce tossed in our signature Caesar dressing, parmesan shavings	ò,
foc	paccia croute	
Са	esar Salad combinations-	
	Buttered Mushroom and marinated cherry tomato	875
		995
	Beechwood Smoked Chicken CF Per serve (~200gm) 429 Kcal	895
	Pork Bacon Crisps CF CP Per serve (~185gm) 439 Kcal	895
Bu	ild your own salad	
Ch	oose your combination	
	Lettuce: Romainel Arugula	875
	Asparagus Spears Roast Peppers & Cherry Tomatoes Broccoli	
	·	
	Caper berries I Jalapeno	
Sp	iced Prawns Confit 🦠	895
Sr	noked Beechwood Chicken I Pork Bacon Crisps CP	895
	Cheese : Bocconcini Himalayan Mild Cheddar	
	-	
	Dressings: Citrus & Mustard I Tahini, Cilantro and Honey	
	Garlic and Caper Aioli	
	Ba Pa Ro foc Ca Sp Sr Sr Find Hir	Basil and Rucola oil with spiced beet glaze Pavilion Caesar Salad Romaine lettuce tossed in our signature Caesar dressing, parmesan shavings focaccia croute Caesar Salad combinations— Buttered Mushroom and marinated cherry tomato Per serve (~225gm) 709 Kcal Spiced Prawns Confit CF Per serve (~200gm) 373 Kcal Beechwood Smoked Chicken CF Per serve (~200gm) 429 Kcal Pork Bacon Crisps CF CP Per serve (~185gm) 439 Kcal Build your own salad Choose your combination Lettuce: Romainel Arugula Asparagus Spears I Roast Peppers & Cherry Tomatoes I Broccoli Caramelised Onions I Pomegranate Pearls I Chickpeas Caper berries I Jalapeno Spiced Prawns Confit Smoked Beechwood Chicken I Pork Bacon Crisps CP Cheese Becconcini I Himalayan Mild Cheddar I Himalayan Matured Gouda Pressings: Citrus & Mustard I Tahini, Cilantro and Honey



● Vegetarian ▲ Non-Vegetarian



SMALL PLATES

	Falafel with Chickpea Hummus Nerve (~380gm) 1168 Kcal Served with a drizzle of pomegranate molasses, micro greens, melon seed and whole wheat pita	1025
	Paneer Ajwaini Tikka 🖣 Per serve (~310gm) 725 Kcal	1045
	Cottage cheese flavored with Indian spices, charbroiled	
	Subz Seekh Kebab Per serve (~320gm) 399 Kcal Melange of hand pounded vegetables, skewered and charbroiled	104
▲	Naga Chili Honey Chicken Wings 🐧 🕏 Per serve (~250gm) 802 Kcal Spicy chicken wings wok tossed with Timur peppercorns	1195
▲	Murgh Tikka	1195
A	Maans Gilafi Seekh Per serve (~318gm) 440 Kcal Spiced lamb mince topped with bell peppers and coriander, charbroiled	1125





FROM THE TUREEN

Smoked Tomato and Bell Pepper Soup	Per serve (~320gm) 172 Kcal	575
Served with herbed pearl millet couscous	s and Pavilion Crusty Bread	

Himalayan Wild Mushroom and Thyme Veloute \$\infty\$ \$\infty\$ \$\sqrt{5}\$

Per serve (~339gm) 183 Kcal

Served with toasted charoli nut and caramelized Onion Salsa, and Pavilion Crusty Bread

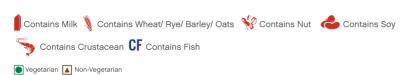
Tom Kha 🐧

Kafir Lime and Galangal fragranced coconut cream spiked with fresh chilies, with your choice of:

■ Vegetables and Tofu Per serve (~456gm) 356 Kcal	550
Poached Shrimp Fer serve (~456gm) 440 Kcal	655
△ Chicken > CF Per serve (~456gm) 370 Kcal	625

(*Lemon goes on the side with a wooden fork and lots of coriander)

Oriental Soups will be available from 1130 to 2330hrs.





ORIENTAL SOUPS

Available from 1130hrs to 2330hrs

Sweet Corn Soup

Sweet corn kernels simmered in fragrant broth, infused with coriander

indsed with condition	
● Vegetarian Per serve (~215gm) 50 Kcal	550
△ Chicken Per serve (~215gm) 95 Kcal	625
■ Prawn → Per serve (~215gm) 70 Kcal	655
Hot and Sour Soup	
An appetising balance of sour and spicy flavours	
■ Vegetarian § Per serve (~220gm) 59 Kcal	550
■ Chicken § Per serve (~220gm) 98 Kcal	625
■ Prawn Prawn Per serve (~220gm) 73 Kcal	655
Clear Soup	
Goodness and essence of fresh ingredients	
extracted in a light broth	
● Vegetarian Per serve (~205gm) 12 Kcal	550
▲ Chicken Per serve (~210gm) 13 Kcal	625
■ Prawn → Per serve (~210gm) 101Kcal	655
Manchow Soup	
Minced in-season vegetables, flavoured with hints of ginger	
● Vegetarian Per serve (~215gm) 36 Kcal	550
▲ Chicken Per serve (~215gm) 77 Kcal	625

■ Prawn Per serve (~215gm) 53 Kcal
Oriental Soups will be available from 1130 to 2330hrs.



Please allow 30 minutes to serve the order. * This food item will be available from 0600 hrs to 2300 hrs.

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655

STACKS AND WRAPS

Served with spiced potato fries& carrot raisin slaw

Pavilion Club-Sour Dough Country loaf

Veggie Club

975

Multigrain - Per serve (~573g) 988 Kcal Whole Wheat Toast - Per serve (~573g) 864 Kcal White Toast - Per serve (~573g) 909 Kcal

Lettuce, tomato, mild cheddar, grilled zucchini & roast peppers Vegan option available

1105

Multigrain - Per serve (~657g) 1363 Kcal Whole Wheat Toast - Per serve (~657g) 1239 Kcal White Toast - Per serve (~657g) 1283 Kcal

Lettuce, tomato, bacon, house smoked chicken & fried egg CP 🔻



PANTRY BURGERS - BRIOCHE BUNS

■ Green Burger ¶ Per serve (~604gm) 1341 Kcal Edamame, Spinach, Tender Pea, Pattie with Native Brie

975

Spicy fried chicken, pickled cucumbers and molten cheddar

1105

1125

Lamb Pattie, Fried egg, caramelized onion & Himalayan gruyere cheese

WELCOMKATHI

Choose fillings from:

■ Paneer Masala
Per serve (~454gm) 1151 Kcal

1105

■ Double Egg Double Chicken Per serve (~497gm) 1004 Kcal

1205









ARTISANAL PIZZA 🕦

Choose from the Chef's recommendations of thoughtful toppings

Available from 1100 to 2300hrs

Please indicate your choice of classic, *(Multigrain) base

Classic Tomato, Basil & Rucola Pesto and Bocconcini 1105 Per serve (~580gm) 1550 Kcal Multigrain-Per serve (~580gm) 1337 Kcal Himalayan Wild Mushroom, Asparagus, and Goat cheese Per serve (~530gm) 952 Kcal 1105 Multigrain- Per serve (~530gm) 1023 Kcal A Balchao Shrimp, Tender spinach, Black garlic and Cream Cheese Aioli Per serve (~630gm) 1356 Kcal 1315 Multigrain- Per serve (~630gm) 1419 Kcal ■ Smoked Chicken Floss, Peppers and Arugula 1205 Per serve (~620gm) 1272 Kcal Multigrain- Per serve (~620gm) 1312 Kcal ■ Pepperoni, Roast Pineapple and Smoked Scarmoza CP 1315 Per serve (~585gm) 1492 Kcal Multigrain- Per serve (~585gm) 1504 Kcal

PASTA AND SUCH Penne I Spaghetti

(*Add Mozzarella for the base and scarmoza on top)

Confit tomato, pistachio and celery leaf pesto, herbed ricotta	
■ Classic Alfredo Per serve (~641gm) 1992 Kcal	1025
■ Spicy Tomato Marinara Per serve (~565gm) 1401 Kcal	1025
■ Aglio Olio e Pepperoncino Per serve (~494gm) 1334 Kcal	1025
■ Basil Pesto and Feta 💖 🛘 Per serve (~388gm) 847 Kcal	1025
Choose your Add-ons:	
■ Seasonal Green and Wild Mushroom Confit Per serve (~60gm) 113 Kcal	1025
▲ Smoked Chicken Per serve (~50gm) 93 Kcal	1125
▲ Smoked Bacon CP Per serve (~40gm) 121 Kcal	1125



Vegetarian Non-Vegetarian

COMFORT CLASSICS

Red Velvet and Amaranth Flour Crepes Served with pink peppercorn and thyme cream Choose fillings from:

Himalayan Wild Mushroom and Brie Per serve (~251gm) 1020 Kcal	1105
Herbed Chicken and Himalayan Cheddar Perserve (~261gm) 1041 Kcal	1255
Crumbed Fish n' Spiced Chips CF CF CPer serve (~375gm) 1028 Kcal Served with Kokum and Pickled Ginger Tartar	1255
Mylliem Village Pepper Chicken Per serve (*420gm) 888 Kcal Black Sesame Roesti, Roast Pineapple and Tossed Greens	1255

ORIENTAL

These Oriental specialties are available from 1130hrs to 2330hrs.

STARTERS

	Mushroom Baby Corn Salt and Pepper Per serve (~264gm) 396 Kcal	725
	Crispy mushrooms and baby corn tossed	
	with onions and Schezwan pepper	
	Spring Rolls 🌂 📤	
	● Vegetables Per serve (~245gm) 230 Kcal	725
	△ Chicken Per serve (~245gm) 360 Kcal	795
	Prawn Tempura Per serve (~230gm) 434 Kcal	1295
	Prawns, dipped in tempura batter and deep fried	
A	Chili Chicken ♣ ♣ Per serve (~220gm) 489 Kcal	1195
	Spicy chicken wok-tossed with red chilies and bell peppers	



Vegetarian Non-Vegetarian



MAIN COURSE

Μ.	AIN COURSE	
	Vegetable Manchurian Per serve (~280gm) 453 Kcal Minced vegetable dumplings deep-fried and napped in soy coriander sauce	975
	Stir Fried Bok Choy and Broccoli Per serve (~250gm) 203 Kcal Bok choy and broccoli wok-tossed in elegant garlic sauce	975
	Vegetables in Soya Garlic New Perserve (~280gm) 207 Kcal Asian vegetables wok-tossed in light soy and garlic	975
	Tofu and Shiitake in Black Bean Sauce Per serve (~330gm) 462 Kcal Stir-fried shiitake mushrooms and tofu in flavourful black bean sauce	975
	Vegetable Thai Green Curry	1025
	Prawn Sichuan Prawns cooked in Sichuan style, tossed in sweet and spicy sauce	1400
A	Fish in Chili Bean Sauce CF Per serve (~280gm) 508 Kcal Fish slivers teamed with fermented soy beans and chili paste	1400
A	Kung Bao Chicken (♣ 🍣 🕏 💖 Per serve (~280gm) 784 Kcal Chicken morsels tossed in Chinese sauce with cashew nuts	1400
	Chicken Manchurian Per serve (~280gm) 774 Kcal Minced chicken dumplings deep-fried and napped in soy coriander sauce	1400
	Chicken Thai Red Curry	1425
A	Crispy Shredded Lamb Per serve (~220gm) 496 Kcal	1425



Please allow 30 minutes to serve the order. * This food item will be available from 0600 hrs to 2300 hrs. An average active adult requires 2000 kcal energy per day, however, calories needs may vary. All Government Taxes as applicable will be extra. All prices in Indian Rupees. $\label{thm:conditional} \mbox{Hotel levies a service charge @ 5\% on Food \& Beverage Services. Payment of service charge is voluntary. } \\$

Juliennes of lamb deep-fried and tossed in Oriental sauce

	₹
STAPLES	
Hakka Noodles 🐍 🐧	
■ Vegetable Per serve (~250gm) 618 Kcal	725
▲ Chicken Per serve (~250gm) 561 Kcal	795
Fried Rice	
● Vegetable Per serve (~264gm) 563 Kcal	725
▲ Chicken Per serve (~264gm) 780 Kcal	795
Steamed Jasmine Rice Per serve (~200gm) 340 Kcal	550
NORTH INDIAN FARE	
NOTHTHINDIANTAIL	
■ Paneer Khada Masala Per serve (~250gm) 632 Kcal	1105
classic preparation of cottage cheese simmered in rich	
tomato gravy, finished with cream.	
Adraki Gobhi Aloo Per serve (~312gm) 296 Kcal	1105
Amalgamation of potatoes and cauliflower with ginger and spices, cooked to perfection	
Subz Jhalfrezi Per serve (~316gm) 591 Kcal	1105
Seasonal vegetables tossed with cashew and onion gravy	1105
Dal Makhni Per serve (~450gm) 1552 Kcal	975
Black lentils simmered overnight and finished with cream and butter	975
■ Dal Tadka Per serve (~303gm) 524 Kcal	975
Yellow lentils tempered with cumin, onions and tomatoes	070
▲ Murgh Tikka Masala 🌓 🎺 Per serve (~300gm) 1353 Kcal	1325
Char-grilled chicken morsels in onion tomato gravy,	1020
finished with fresh coriander	
▲ Rarrah Gosht Per serve (*266gm) 709 Kcal	1425
Mince and prime cuts of lamb cooked with Indian spices	
and finished with flavoured rogan	





BIRANJ

Subz Dum Biryani Per serve (~305gm) 625 Kcal
 Long grained Basmati rice cooked on dum with seasonal vegetables

 Murgh Dum Biryani Per serve (~481gm) 1082 Kcal
 Long grained Basmati rice and chicken cooked on dum, flavoured with saffron

 Gosht Dum Biryani Per serve (~409gm) 1021 Kcal
 Long grained Basmati rice and choicest cuts of lamb, cooked on dum All biryanis are served with burrhani raita.





WELCOMMEAL



When planning a meal becomes tedious, allow our Chefs to do it for you. Select meal combinations specially designed to suit your palate. Brought to you on a lap tray, available round-the-clock.

Top: Maharaja Man Singh of Jodhpur meets Chhattar Singh and Govinddalji, Marwar, circa 1815-20

Left: Thakur Kuber Singh hunting boar, Marwar, circa 1770

INDIAN

Gatta Curry \(\big| \) \(\big| \)

1300

Yoghurt-enriched gram flour dumplings cooked in onion-based gravy, tempered with red chilies, accompanied with ker sangri

Papad Paneer ki Subzi

1300

A local favourite made of poppodums and cottage cheese in onion-tomoto masala, accompanied with ker sangri

All the above meals are served with your choice of dal makhni or dal panchmel, Indian breads, steamed or jeera rice, spiced raita and dessert of the day

Murgh Jodhpuri

1500

Chicken simmered in rich gravy specked with peppercorn, accompanied with gobhi matar

🖪 Laal Maans 🛙 🦠 💖

1575

Kid lamb simmered over low heat with freshly ground spices and pounded red chilies, cooked until tender, accompanied with gobhi matar

All the above meals are served with your choice of dal makhni or dal panchmel, Indian breads, steamed or Gosht Pulao, spiced raita and dessert of the day

Indian breads are also prepared with flours that do not contain gluten. Please advise our service associate of your preference



🗍 Contains Milk 🐧 Contains Wheat/ Rye/ Barley/ Oats 🦋 Contains Nut







1500

WESTERN

Mac N Cheese Bowl

Served with Garlic and Parmesan Croute

Choose Toppings from:

	Classic Per serve (~270gm) 1321 Kcal	1300
	Forest Mushroom Per serve (~310gm) 1411 Kcal	1300
\blacktriangle	Herbed Chicken Per serve (~330gm) 1470 Kcal	1500
	Smoked Bacon CP Per serve (~330gm) 1443 Kcal	1500

□ Crumbed Fish n' Spiced Chips
 □ CF ←
 □

Per serve (\sim 375gm) 1028 Kcal Served with Kokum and Pickled Ginger Tartar

All the above meals are served with smoked tomato and bell pepper soup, piri piri mayo , and chocolate mousse





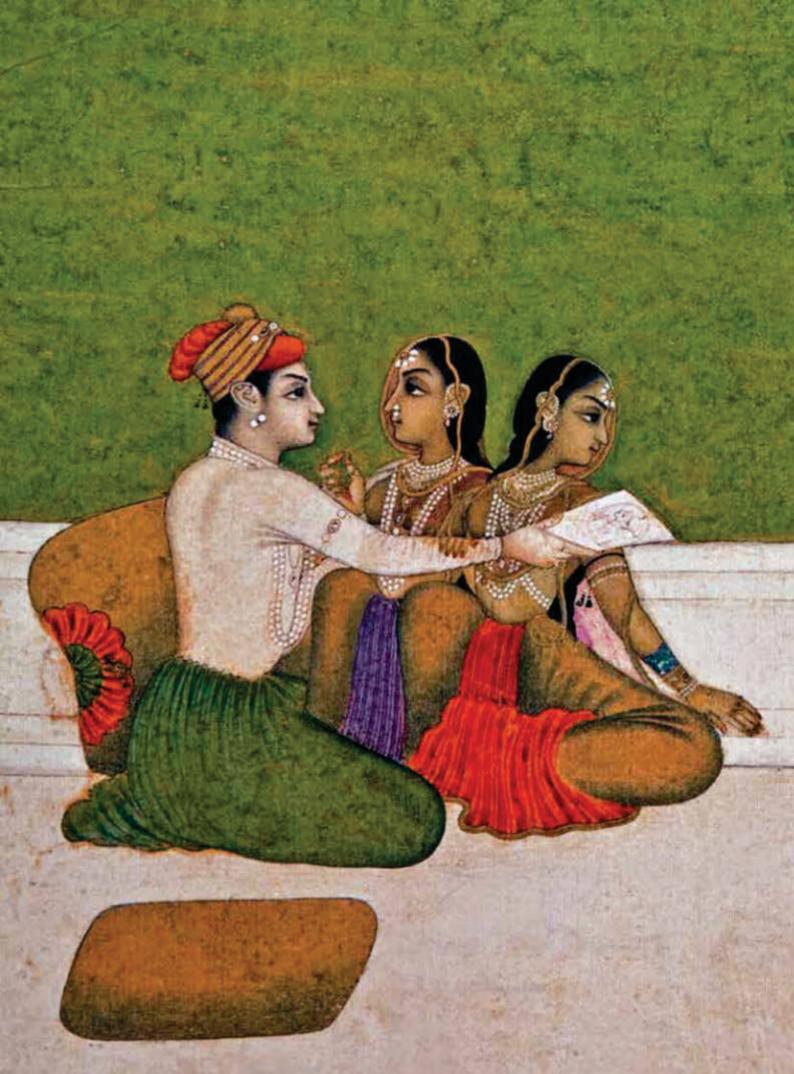
ORIENTAL

These Oriental specialties are available from 1130hrs to 2330hrs

All the above meals are served with kimchi, choice of vegetable Hakka noodles, $\sqrt[8]{4}$ chocolate mousse or cut fruits with your choice of ice cream

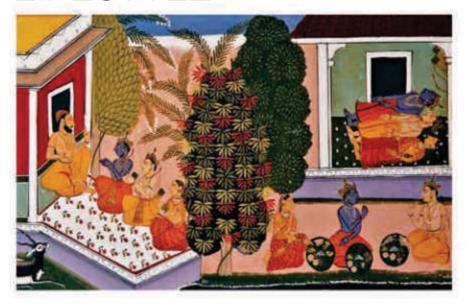








LIFESTYLE



Onscious about eating habits and calorie intake? Try our health menu offering low calorie and low artificial sugar menu items.

Top: Hermitage of Bhardwaj Mewar, circa 1710-20

Left: Hero gives portrait to His Beloved Mughal, circa 1720-40

ROYAL REPAST OF RAJASTHAN

Chakki Ka Saag Per serve (~375gm) 681 Kcal Unique, whole wheat flour dumplings in a tomato onion gravy	1105
Aloo Pyaaz ki Subzi Per serve (~285gm) 366 Kcal Shallots and baby potatoes cooked in an onion-tomato gravy	1105
Ker Sangri Per serve (~252gm) 478 Kcal Rajasthani specialty of wild beans and dried berries, cooked in traditional style	1105
Murgh Shekhawati Per serve (~375gm) 584 Kcal Prime cuts of Chicken cooked to perfection in rich tomato gravy & finished with Fresh cilantro	1325
Bajre ki Roti Per serve (~75gm) 245 Kcal Millet Bread	275
Bejad ki Roti Ner serve (~70gm) 155 Kcal	275
Missi Roti	275
Gulab Jamun 🛘 🎺 🐧 Per serve (~160gm) 796 Kcal Cardamom-flavoured sweetened reduced milk dessert	595

The above Royal Repast specialties are available from noon to midnight. Please allow your Service Associate 40 minutes for the delivery of the order to the room.







1925

1925

2745

PESHAWRI PESHAWRI

These Peshawri specialties are available from 1230 hrs to 1445 hrs and 1930 hrs to 2345 hrs.

- Paneer Tikka Per serve (~400gm) 1367 Kcal
 Fresh cottage cheese, marinated in fresh cream, gram flour, ajwain and yellow chilies, skewered and grilled in tandoor
- Tandoori Phool Per serve (~300gm) 752 Kcal

 Cauliflower florets seasoned with yellow chili and spices,
 coated with spiced batter of gram flour and ajwain, deep-fried,
 skewered and char grilled
- Tandoori Aloo Per serve (~395gm) 815 Kcal

 Scooped potatoes stuffed with potato hash, raisins, cashew nuts, chopped green chilies and green coriander, skewered and roasted in tandoor
- Dal Bukhara Per serve (~380gm) 517 Kcal
 A harmonious blend of whole 'urad' lentils, tomatoes, ginger and garlic simmered overnight on slow charcoal embers, finished with cream and served with a dollop of unsalted butter
- Murgh Khurchan Per serve (~240gm) 521 Kcal

 Tandoori chicken slivers pan fried with tomatoes, onions and tempered with mustard seeds
- Reshmi Kebab Per serve (~320gm) 593 Kcal

 Tender rolls of chicken mince with cheese, ginger, garlic and royal cumin, char grilled in tandoor





Please allow 30 minutes to serve the order. *This food item will be available from 0600 hrs to 2300 hrs. An average active adult requires 2000 kcal energy per day, however, calories needs may vary. All Government Taxes as applicable will be extra. All prices in Indian Rupees.

Hotel levies a service charge @ 5% on Food & Beverage Services. Payment of service charge is voluntary.

LIFFSTYLF_

■ Sikandari Raan Per serve (~520gm) 895 Kcal 3595 Whole leg of spring lamb, braised in a marinade of malt vinegar, cinnamon, black cumin, red chili paste and finished in the tandoor ■ Peshawri Kebab Per serve (~270gm) 487 Kcal 2795 Boneless cubes of leg of lamb seasoned and marinated in chili powder, royal cumin, yoghurt, ginger-garlic paste and malt vinegar, skewered and char grilled in tandoor ■ Seekh Kebab Per serve (~310gm) 609 Kcal 2795 Tender lamb mince mixed with ginger, green chilies and coriander, spiced with royal cumin and saffron, skewered and grilled over a charcoal fire Signature Bread from Peshawri 365 Choose from: Tandoori Naan Per serve (~140gm) 304 Kcal Tandoori Roti Per serve (~70gm) 186 Kcal Butter Naan Per serve (~160gm) 516 Kcal

Please allow your Service Associate 40 minutes for the delivery of the order to the room.











SWEET ADVENTURES



An array of delights, especially chosen to meet your discerning taste and selected to ensure a delectable conclusion to a perfect meal!

Top: Duel of Balarama and Jarasandha, Kangra, 1815-1820

Left: Equestrian portrait of Maharana Fateh Singh, Mewar, 1899

SWEET ADVENTURES _____

		₹
Ÿ	Finest Selection of Seasonal Fruits Please ask the service associate for availability of Native in-season fruits	525
	Dessert Sampler Per serve (~230gm) 1134 Kcal A taster of three variants of Local Indian novelties Moong Dal Halwa, Rasmalai, Gulab Jamun	695
	Kulfi Falooda Per serve (~225gm) 571 Kcal The go-to classic, consisting of almond & pistachio kulfi served along falooda, heightened with gulkand, sesame brittle crisps	625
	Pavilion Signature Chocolate Pot Per serve (~250gm) 934 Kcal A sinful pot of warm Cacao nib & Pumpkinseed brownie, chocolate streusel, dried Anjeer & Vanilla Bourbon ice cream served with warm chocolate ganache	625
	Native Berry Basque Cheesecake	625
A	Rum and Raisin Roll Per serve (~295gm) 765 Kcal Signature rum raisin and sponge spirals, layered with vanilla and chocolate ice cream	625
	Ice Dreams Premium ice-cream two scoop Choose from Vanilla Per serve (~140gm) 290 Kcal Chocolate Per serve (~140gm) 298 Kcal	575
	Very Berry Strawberry Per serve (~140gm) 256 Kcal Butterscotch Per serve (~140gm) 357 Kcal Coffee Per serve (~140gm) 280 Alphonso Gold Per serve (~140gm) 276 Kcal	Kcal



Vegetarian Non-Vegetarian

Please allow 30 minutes to serve the order. *This food item will be available from 0600 hrs to 2300 hrs.

An average active adult requires 2000 kcal energy per day, however, calories needs may vary.

All Government Taxes as applicable will be extra. All prices in Indian Rupees.

Hotel levies a service charge @ 5% on Food & Beverage Services. Payment of service charge is voluntary.







OLLIE'S MENU



Top: Meeting of two chiefs, Deccan, circa 1750

Left: Maharao Bhim Singh, Kota, 18th Century



515

Please allow 30 minutes to serve the order. * This food item will be available from 0600 hrs to 2300 hrs. An average active adult requires 2000 kcal energy per day, however, calories needs may vary. All Government Taxes as applicable will be extra. All prices in Indian Rupees. Hotel levies a service charge @ 5% on Food & Beverage Services. Payment of service charge is voluntary.

■ Falafel with Chickpea Hummus Nerserve (~200g) 615 Kcal

Served with pomegranat e molasses, micro greens, melon

seed and whole wheat pita



₹

STACKS AND WRAPS

Served with carrot raisin slaw, buttered Corn on the Cob and your choice of potato Alphabytes or potato fries

Grilled Sandwiches

Choose filling add-ons from:

nimalayan Cheddar Per serve (~300gm) 730 Kcar	485
Chicken Bechamel Per serve (~300gm) 580 Kcal	550
Native Heritage Ham CP Per serve (~300gm) 598 Kcal	550
Green Burger 🐧 🕯 Per serve (~360gm) 824 Kcal	485
Edamame, spinach, tender pea patty and cream cheese burger	

Crazy Kulchas 🌓 🦠

Stuffed Indian flatbread pan grilled with Himalayan Cheddar cheese.

Choose fillings from:

Lebanese Falafel Kebab Per serve (~268gm) 655 Kcal	515
Kaffir Chicken Serve (~300gm) 675 Kcal	550

Mac N Cheese Bowl

Choose Toppings from:

	Classic Per serve (~187gm) 415 Kcal	510
	Broccoli and Peas Perserve (~211gm) 449Kcal	510
\blacktriangle	Shredded Chicken Per serve (~211gm) 471 Kcal	575
	Served with cheesy garlic toasts	

Crumbed Fish Fingers CF Per serve (~273gm) 691 Kcal

Served with parmesan parsley sauce and buttered carrots 'n' peas



Please allow 30 minutes to serve the order.* This food item will be available from 0600 hrs to 2300 hrs. An average active adult requires 2000 kcal energy per day, however, calories needs may vary. All Government Taxes as applicable will be extra. All prices in Indian Rupees.

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HEARTY PIZZAS

Please indicate your choice of classic and multigrain base Choose combinations from:

- Classic Tomato, Basil and Rucola Pesto and Mozzarella
 Classic- Per serve (~350gm) 875 Kcal
 Multigrain- Per serve (~350gm) 1106 Kcal
- △ Chicken Floss, Roast Peppers and Bocconcini
 Classic- Per serve (~350gm) 651 Kcal
 Multigrain- Per serve (~350gm) 838 Kcal
- Pepperoni, Grilled Pineapple and Mozzarella CP Classic- Per serve (~350gm) 961 Kcal
 Multigrain- Per serve (~350gm) 1284 Kcal



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265

HEALTHY OPTIONS

Caesar's salad

Romaine lettuce tossed in our signature Caesar's dressing, cheese shavings, focaccia croutes

Choose combinations from:

- Buttered mushrooms and cherry tomatoes Per serve (~225gm) 479 Kcal 435
- Native beech wood smoked chicken CF 445 Per serve (~200gm) 354 Kcal
- Pork bacon crisps CP CF Per serve (~185gm) 401 Kcal 445
- Falafel with Chickpea Hummus Ner serve (~200g) 615 Kcal 515 Served with pomegranat e molasses, micro greens, melon seed and whole wheat pita
- Green Burger Per serve (~360gm) 824 Kcal 485 Edamame, spinach, tender pea patty and cream cheese burger
- Finest Selection of Seasonal Fruits Please ask the service associate for availability of Native in-season fruits









DESSERTS

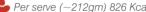


265

Please ask the service associate for availability of Native in-season fruits

■ Signature Oillies Chocolate Pot 🔰 🗳 📤 Per serve (~212gm) 826 Kcal





315

A sinful pot of warm Cacao nib & Pumpkinseed brownie. chocolate streusel, dried Anjeer & Vanilla Bourbon ice cream served with warm chocolate ganache

☑ Granola Cheesecake Jar 🔰 🕯 🕹 🖢 Per serve (~400gm) 1439 Kcal Served with berry compote

315

Ice Dreams

265

Vanilla Per serve (~70gm) 145 Kcal Chocolate Per serve (~70gm) 149 Kcal Strawberry Per serve (~70gm) 128 Kcal Mango Per serve (~70gm) 138 Kcal



















BEVERAGES



ot or cold, depending on your personal preference and the need of the hour!
But choosing is not as simple as that. Not when the variety on offer encompasses so much within that simple categorisation.

Top: Battle of Balarama against Shishupal, Pahari Hills, around 1830-40

Left: Chand Bibi hawking, Kishangarh, circa 1760

BEVERAGES

Iced Milk Shakes 495

Blended with Homogenised Milk and Ice cream | Almond Milk



Classic Vanilla Per serve (~300gm) 366 Kcal | Per serve (~347gm) 140 Kcal Turmeric and Honey Per serve (~300gm) 253 Kcal | Per serve (~347gm) 131 Kcal Banana and Cinnamon Per serve (~300gm) 224 Kcal | Per serve (~342gm) 144 Kcal Chocolate and Salted Caramel Perserve (~300gm) 364 Kcal | Perserve (~350gm) 218 Kcal | 🌓 🕹



495

Pavilion Cold Coffee Per serve (~351gm) 269 Kcal

Sunbean Gourmet coffee Nikamalai, blended with Homogenised Milk and Ice cream

Cumin Corjander Per serve (~361ml) 280 Kcal Mango Per serve (~374ml) 342 Kcal

Cardamom Pistachio Per serve (~369am) 394 Kcal

B Natural Preserved Juices 345

Available in variants of:

Mango Juice Per serve (~300ml) 156 Kcal | Orange Juice Per serve (~300ml) 136 Kcal Apple juice Per serve (~300ml) 148 Kcal | Cranberry Juice Per serve (~300ml) 173 Kcal Litchi Juice Per serve (~300ml) 178 Kcal | Grape Juice Per serve (~300ml) 193 Kcal Pineapple Juice Per serve (~300ml) 168 Kcal

Mixed Fruit Juice Per serve (~300ml) 146 Kcal | Guava Juice Per serve (~300ml) 175 Kcal

Energy Drink- Red Bull Per serve (~250ml) 116 Kcal 325

Aerated Beverages Per serve (~330ml) 285

For calorific value information kindly refer to the proprietary packaging details mentioned on the can

Aerated Water -Soda Per serve (~300ml) 0 Kcal 285

Still Natural Spring Mineral water Veen (660ml) 295

Sparkling Natural Mineral Water (330ml) (Perrier / Veen Sparkling) 395 I 245









Please allow 30 minutes to serve the order. All Government Taxes as applicable will be extra. All prices in Indian Rupees. Hotel levies a service charge @ 5% on Food & Beverage Services. Payment of service charge is voluntary.



₹

HOT BEVERAGES

Tea 495

Assam Per serve (~240ml) 7 Kcal | Darjeeling Per serve (~240ml) 7 Kcal Green Per serve (~240ml) 7 Kcal | Earl Grey Tea Per serve (~240ml) 7 Kcal Lemon Tea Per serve (~240ml) 7 Kcal | ITC Blend Per serve (~240ml) 7 Kcal Decaf Per serve (~240ml) 3 Kcal

Sunbean Coffee 495

Cappucino Per serve (~240ml) 195 Kcal | Latte Per serve (~240ml) 184 Kcal Americano Per serve (~240ml) 63 Kcal

Hot Milk Beverage 495

Hot Chocolate Per serve (\sim 240ml) 267 Kcal | Horlicks Per serve (\sim 240ml) 266 Kcal Bournvita Per serve (\sim 240ml) 271 Kcal





800

750

WINE BY THE GLASS

THE BUBBLIES

Cavicchioli, Prosecco Italy	1100
Jacob's Creek, Chardonnay - Pinot Noir Australia	1100
Cinzano, Prosecco, DOC Italy	1100
Sula, Tropicale India	1100
WHITE WINE	
Bush Ballad, Chardonnay Australia	900
Outback Jack, Chardonnay Australia	900
Jacob's Creek Chardonnay Australia	900
Sula Sauvignon Blanc India	800

RED WINE

Ghungroo, Chenin Blanc

Fratelli, India Sauvignon Blanc Chardonnay

India

RED WINE	
Bush Ballad, Shiraz Australia	900
Outback Jack, Shiraz Australia	900
Jacob's Creek Cabernet Shiraz Australia	900



Sula Cabernet Shiraz
800
India

Fratelli, India
800
Sangiovese
Cabernet Franc Shiraz
Cabernet Sauvignon
Merlot

Ghungroo, Cabernet Franc Shiraz
India

CHAMPAGNE & SPARKLERS

The famous blend of chardonnay, Pinot noir and pinot meunier has created some of the most priced wines of the world. For Wines as great as these you may just need to find a reason to celebrate,

Bottle

27,500

26,000

18.750

CHAMPAGNE FRANCE

Dom Perignon Brut 45,000
Champagne France

Louis Roederer "Rouge Brut"

Champagne France

Laurent Perrier, Brut

Champagne France

Moet & Chandon Rosé

Champagne France



BEVERAGES __

Moet & Chandon Brut Champagne France	₹ 15,750
Jacob's Creek Brut Cuvee Barossa, Australia	6,250
Chandon Brut Nashik, India	5,750
Sula, Brut Nashik, India	5,750
Cinzano, Prosecco	5,250

WHITE WINES SAUVIGNON BLANC

Produces wines with great character and typical aromas. The primary fruit flavours of Sauvignon Blanc are lime, green apple, passion fruit and white peach. Depending on how ripe the grapes are when the wine is made, the flavour will range from Zesty lime to flowery peach.

Henri Bourgeois Pouilly Fumé France		16,750
Baron Philippe De Rothschild Mouton Cadet Blanc Bordeaux, France		9,750
Fratelli India		3,750
Sula India		3,750
Two Oceans South Africa		7,500
Ventisquero Clásico Chile		7,500
Luis Felipe Edwards Chile	-	5,500
Grover India	A A	3,750



₹

6,250

PINOT GRIGIO

Medium bodied grape variety totally dry with brilliant acidity with a bitter almond note and also often with more exaggerated fruit flavours.

Castello Banfi 'Le Rime' Pinot Grigio & Chardonnay

Italy	
CHARDONNAY The No. 1 selling white grape of the world with different levels of acidity and a flavour profile of the citrus, stone fruits and buttery oak overtones.	
Stag's Leap Wine Cellars USA	22,750
Rupert & Rothschild South Africa	14,750
Louis Jadot Pouilly Fuissé France	19,750
D' Arenberg "The Olive Grove Australia	8,750
Bodega Norton Argentina	6,750
Bush Ballad Australia	5,000
Outback Jack Australia	4,800
Penfolds Koonunga Hill Australia	6,250
Jacob's Creek Australia	4,800
Fratelli Vitae India	5,250
Fratelli India	3,750

BEVERAGES_

₹

CHENIN BLANC

A light bodied wine similar to both Pinot Gris or Sauvignon Blanc. What makes Chenin Blanc wine unique is its ability to taste amazing either as a sweet or dry wine? Chenin Blanc is a versatile zesty white wine that pairs particularly well with Mediterranean food.

Ghungroo 3,500

India

RED WINES

NEBBIOLO

Light coloured red wine which can be highly tannic in youth with scents of tar and roses. As they age, the wines take on a characteristic to reveal flavours such as Wild herbs, Cherries, raspberries, truffles, tobacco and prunes. Nebbiolo wines can require years of aging to balance the tannins with other characteristics.

Marchesi Di Barolo	22.750

Piedmont, Italy

Chianti Rufina Reserva, Nipozzano 10,750

Italy

Folonari, Chianti DOCG 7,500

Italy





CABERNET SAUVIGNON

World's most recognized red wine grape variety. Cabernet Sauvignon is a full bodied red wine with dark fruit flavours and savoury tastes from black pepper to bell pepper. This grape when ripe tends to produce and deliver a complex array of scents, aromas and textures. Cabernet sauvignon is a wine that is most ideal with food.

Fratelli
India

Grover's La Reserve
Nandi Hills, India

SANGIOVESE

Known to produce some Italian stunners like the Chianti, this grape has fresh fruit flavours of strawberry and a little spiciness, but it readily takes on Oaky, even tarry flavours when aged in barrels

Banfi Sasso" 5,500
Tuscany, Italy

Fratelli 3,750
India

SHIRAZ

Australia

A grape that gives full bodied and powerful wines with a distinct flavour of cracked black pepper, Shiraz thrives in areas with high sunshine hours.

Saint Emillion 18,750
France

Bush Ballad 5,000
Australia

Outback Jack Berton Vineyard 4,800

CABERNET SHIRAZ

This wine offers a unique and intense flavour with berry aromas and spicy complex flavour. Cabernet Shiraz is best enjoyed with lamb, game and spicy food and will also perfectly match Indian specialty food such as biryani and kebabs.

D'Arenberg "The Laughing Magpie" Australia	13,750
Penfolds Koonunga Hill South Australia	6,500
Jacob's Creek South Australia	4,800
Grover Nandi Hills India	3,750
Sula India	3,750

MERLOT

Merlot is the most popular red grape variety in the world, it is known for being soft, ripe and elegant. Most merlots are easy drinking reds that go well both with food as well as on their own. This approachable grape varietal is often recommended with Steaks, Kebabs and red meats.

Craggy Range"Gimblet Grevels" New Zealand	16,500
Fratelli India	3,750
Clarendelle France	14,250
Casillero Del Diablo Chile	9,000
Frontera Chile	7,800



MOURVEDRE, SYRAH, CABERNET SAUVIGNON CABERNET FRANC, MERLOT BLEND:

A glittering carmine red with a slight garnet hue. Attractive aromas of ripe strawberry, redcurrant, blackcurrant and blackberry with a touch of aromatic herbs,

E Guigal Chateauneuf Du Pape Rouge Rhone 29,750
France
Fratelli Cabernet Franc Shiraz 3,750
India

APERITIFS & DIGESTIVES

Aperitif derived from a Latin word "Aperire," which means "to open". Ideally served before the meal to stimulate the appetite.

Jagermeister	950
Sambucca Molinari	900
Bailey's Irish Cream	800
Cointreau	900
Kahlua	700
Malibu	900
Martini Bianco	700
Martini Rosso	700

BEVERAGES __

	₹
Aperol	700
Campari Milano	900
Blue Curacao	700

WHISKY

SINGLE MALT COLLECTION

Scotland's largest whisky region boasts a dizzying array of styles, from rich and textured to fragrantly floral, as befits an ever-changing landscape of coastline, moor and mountain.

HIGHLAND

The Highlands is the largest of the whisky producing regions in Scotland and generally produces full-bodied whiskies with deeper notes of peat and smoke.

Scapa Skiren 12 YO	1,750
Dalwhinnie 15 YO	2,250
The Ardmore 12 YO	1,600

LOWLAND

There's more distillation in the Lowlands than any other Scottish region, but its days as a significant single malt player are consigned to history. "This is the home of the blend".

Auchentoshan 17 YO	5,250
Glenkinchie 12 YO	1,800

ISLAY

The southernmost of its island chain, Islay is known as 'The Queen of the Hebrides' and is certainly the reigning monarch of a typically smoky, peaty style of single malt whisky.

Lagavulin 16 YO	3,000
Laphroaig 10 YO	1,600
Caol Ila 18 YO	6,750
Bunnahabhain 18 YO	6,750
Bowmore 12 YO	1,800



SPEYSIDE

Speyside is the undisputed center for the whisky in Scotland with more than half the distilleries being located here. Most distilleries use water straight from the river Spey, which cuts through the area. Speyside malts are thought to be the country's most complex and known for their sweetness, elegant flavours and aromas.

The Glenlivet 18 YO	2,750
The Glenlivet 15 YO	2,250
The Glenlivet 12 YO	1,750
Cardhu 12 YO	1,800

ISLE OF SKYE

The island's peninsulas radiate from a mountainous centre dominated by the Cuillins, the rocky slopes of which provide some of the most dramatic mountain scenery in the country. The water used for production flows over peat which adds additional complexity to the whisky.

Talisker 10	O 1,60	0

THE LUXURY WHISKY COLLECTION

Chivas Regal 25 YO	4,800
Johnnie Walker Blue Label	4,800
The Johnnie Walker XR 21	4,250
Royal Salute	4,500

BLENDED MALT WHISKY

A blended malt, formerly called a vatted malt or pure malt; is a blend of different single malt whiskies from different distilleries.

Monkey Shoulder	1.800
MOTIVE A STIPUTOEL	1,000

BEVERAGES_

₹ SCOTCH WHISKY A combination of two or more single malt whiskies. Unlike blends, there's no grain whisky allowed here. Instead, you have some of the most innovative Scotch whiskies around, from Islay-influenced smoke and seaweed to the typical Speyside character of rich, spiced fruit. Chivas Regal 18 YO 2,800 1.250 Chivas Regal 12 YO Ballantine's 12 YO 850 Dewar's 12 YO 1,200 J&B Rare 750 Teachers Origin/50 850 Teachers Highland Cream 850 The Johnnie Walker Gold Label 2,450 Green Label 1,600 Black Label 1,250 850 Red Label 100 Pipers / Black Dog 750 AMERICAN WHISKY Bourbon whisky is made all across America, from Washington to Virginia, from sweet Tennessee whisky to spicy rye and unaged corn, the country uses a wide variety of grains in whisky production. Michter's Bourbon 2.750

1,200

1,000

Our standard measure for spirits is 60 ml.
Prices in INIR, Govt. taxes extra as applicable.
No service of liquor to patrons under the age of 18 years
Hotel levies a service charge @ 5% on Food & Beverage Services. Payment of service charge is voluntary.

Jack Daniels Tennessee

Jim Beam



CANADIAN WHISKY

Canadian whiskies are blended multi-grain liquors containing a large percentage of corn spirits and are typically lighter and smoother than other whisky styles,

Canadian Club 950

IRISH WHISKEY

The Irish may have been the first distillers in the British Isles and for a brief period in the 19th century, Irish whiskey reigned supreme over its Scottish rival. Boom was followed by bust and near extinction. But today the good times are back, with distilleries popping up all over the Emerald Isle.

Jameson 850

JAPANESE WHISKY

The Yamazaki Whisky is Suntory Flagship Single, malt whisky, from japan frist and oldest malt distillery. Our quint esssent ially japanese whiskies are crafted with a relentless pursuit of perfection, meticulous at tention to detail, and commitment to quality.

The Yamazaki Single Malt 12 YO 3,600
Hibiki Harmony 3,600
Suntory Whisky Toki 1,400

COGNAC

Among the most popular spirits throughout the world, cognac is one of the finest produced from wine. The chalky soil, temperate climate, gentle sunlight and the Ugni blanc grapes are the four elements that come together to produce this unique product known as Cognac.

Remy Martin Louis XIII 42,500

Martell VSOP 1,650

₹

VODKA

Diminutive of the word "voda," Vodka is said to be developed in the Northern European region. The Polish claim it was their discovery and likewise for the Russians. Our extensive selection takes you through a journey of some of the world's finest and the best vodkas

Belvedere	1,400
Grey Goose	1,100
Ciroc	1,100
Roberto Cavalli	1,500
Finlandia	800
Absolut Elyx	1,250
Absolut Blue	1,050
Absolut Citron	950
Ketel One	800
Skyy	800
Smirnoff	750

RUM

Coming from the word "Rum bullion" which is an informal derivative for the word 'uproar', this spirit is made by distilling fermented molasses. Enjoy the true spirit of Barbados with some of our finest selections.

Captain Morgan	600
Old Monk	600
Bacardi Carta Blanca	750
Bacardi Black	600



GIN

Also called as the "Dutch Courage" this national drink of Britain comes from the word "Genievre" which is un-aged liquor made by distilling grains such as barley and rye. Its bouquet comes from juniper berries, coriander, herbs and spices added to the grain mash during distillation.

Hendrick's	1,800
Jodhupur London Dry	1,650
Jaisalmer Indian Craft	1,450
Monkey 47	2,250
Roku japanese Craft	1,650
Tanqueray No. 10	1,250
Bombay Sapphire	1,150
Beefeater	850
Gordon's	950

TEQUILA

Made by distilling the fermented juice of agave plant in Mexico. The agave is a spiky - leafed member of the lily family (not cactus). By Mexican law tequila can only be produced from the blue agave & can only be produced in the village of "Tequila".

Patron Café 1,500
Camino Real Gold 1,100
Jose Cuervo 1,000
Camino Real Bianco 850



BEVERAGES ₹ **BFFR** Corona* 650 Hoegaarden * 650 Heineken 475 Bira White 525 Kingfisher Ultra 400 450 Budweiser Kingfisher Premium 350 Bacardi Breezer 325 THE LUXURY COLLECTION COCKTAILS 925 The Last Cocktail The Luxury Collection signature cocktail embodies the experience and memories of distinct hotel destination. Just as each hotel and resort, The Last Cocktail unlocks an experience to be savoured and remembered with essence of rosemary and sparkle of Prosecco. The Self Portrait 925 A soothing aroma of cucumber combines itself with the magic of gin and bitters that bring to life refreshing experience inspired by the Netherlands. 925 The Mauryan Sour Like the era of peace and expansion marked by the Mauryan Dynasty, The Mauryan Sour is a perfect balance of flavours on the palate combining a traditional eastern cardamom spice with a traditional Scotch whisky. A harmonious blend balanced with a bright touch of citrus.

925

Our standard measure for spirits is 60 ml.
Prices in INR, Govt. taxes extra as applicable.
No service of liquor to patrons under the age of 18 years
Hotel levies a service charge @ 5% on Food & Beverage Services. Payment of service charge is voluntary.

Jaipur was christened the Pink City When Maharaja Ram Singh Painted the city pink in 1876 keeping its essence intact, our Pink City cocktail uses pink chai and other desert dried spices as ingredients

Pink City Destination Cocktail



	₹
CLASSIC COCKTAILS	
Long Island Iced Tea A mixture of white rum, tequila, gin, vodka, lime juice, triple sec and cola	925
Cuba Libre In translation means "Free Cuba"; was popularized around the end of Spanish American War. Combination of rum, cola and dash of lime juice	850
Blue Lagoon A very refreshing mixture of vodka, blue curacao and lemon juice.	850
Bloody Mary Needs no introduction, this cocktail consists of vodka, tomato juice, Worcestershire sauce, Tabasco sauce, celery, salt and pepper	850
Orange Blossom A cool mixture of gin, orange juice and super fine sugar	850
Caiprioska A cool and refreshing drink with vodka, demerara sugar, lime juice and club soda	850
Mojito A traditional mint flavoured Caribbean drink with rum soda	850
Manhattan A superlative combination of whisky, sweet vermouth and bitter	850
Piña Colada A sweet cocktail, consists of rum, coconut cream and pineapple juice	850
Tequila Sunrise A refereshing combination of tequila, orange juice and grenadine syrup	850
Daiquiri A tremendous combination of white rum, lemon juice and sugar syrup. As it is popularly said that "One Daiquiri is never enough"	850
Martini A perfect combination of gin and vermouth. A tantalizing combination of sweet and dry	850
Margarita A cool and refreshing drink that consist of tequila, triple sec and lemon juice	850