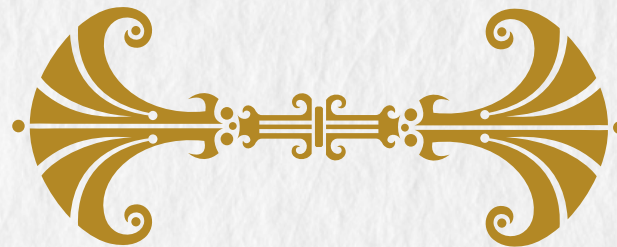


RISALA

Risala, synonymous to “Cavalry”, celebrates the acclaimed victory of the Jodhpur Lancers against the combined forces of the Ottoman Empire, Nazi Germany and it’s allies at Haifa in 1918. Lifesize royal portraits of His Highness Maharaja Sardar Singh, Sir Pratap Singh, His Highness Maharaja Sumer Singh and His Highness Maharaja Umaid Singh pay tribute to the valour of these royal men.

Risala presents a blend of imaginative and sumptuous Rajasthani and North-West Frontier cuisine offered amidst sophisticated and opulent interiors with spectacular views of the Bougainvillea gardens. Guests can revel in the time-tested and authentic local tastes passed down through generations by the masters of the Royal Kitchens.

Choose to pair your culinary experience with beverages of your choice from a collection of international and domestic wine labels from the most celebrated regions across the world. Indulge in the special Umaid Bhawan Private Label, specially curated and favoured by the Royal Palate.



DEGUSTATION MENU

Degustation, a term coined by the French for a tasting menu is a culinary concept that focuses on the gustatory system by savouring the food with all the senses. The menu offers small sampling portions of chef's signature Indian dishes with unique creations and pairings.

The authentic local and North-West Frontier flavours present a gastronomic diversity for the palate, best appreciated over a leisurely dining experience amidst sophisticated and opulent surroundings.

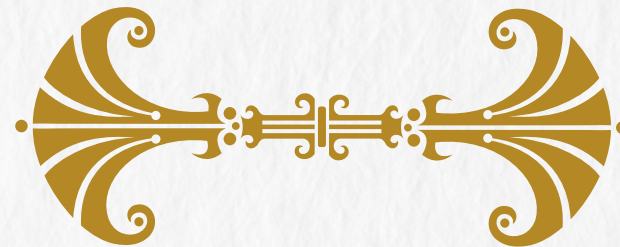
It is truly a canvas of tastes from across the country and presented innovatively with generous use of the choicest home grown organic herbs and spices.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kals of energy per day. However, the actual calories needed may vary per person.

Some of our recipes may contain added Monosodium Glutamate (MSG). Consumption of added MSG is not recommended for infants below 12 months of age.

Some of the recipes may contains artificial sweetener and is intended for calorie-conscious individuals.

Our preparations are made using refined oils and ghee; vanaspati is not used in any preparation.





VEGETARIAN

6950

Camel Cheese 🥛🍊🌿 (158 Kcal~40 gms)
Pecan nut, cranberry and parsley

Sweet Peppers 🥛🧪 (109 Kcal~120 gms)
Broccoli, chives and puttanesca

Or

Asparagus Tartlets 🥛🌾🌿🧪 (364 kcal~120 gms)
Quinoa labneh and truffles

Apple Sorbet 🧪 (83 kcal~55 gms)
Red wine infusion

Cauliflower Fillet 🥛🍊🧪 (154 kcal~180 gms)
Pine nut chimichurri

Or

Panko Halloumi 🥛🌾🧪 (636 kcal~180 gms)
Morels compote and kumquat beurre blanc

Caramel Rocher 🥛🌾🍊 (711 kcal~150 gms)
Milk chocolate and hazelnut

Or

Avocado Cheesecake 🥛🌾🍊 (568 kcal~150 gms)
Crème anglaise and thyme cracker

Camel Milk Chocolate 🥛 (330 kcal~60 gms)
Orange infusion

List of Allergens:

🐚 Molluscs 🥚 Eggs 🐟 Fish 🌾 Lupin 🌿 Soya 🥛 Milk 🥜 Peanuts 🌾 Gluten 🦀 Crustaceans 🌿 Mustard 🍊 Nuts 🌿 Sesame 🌿 Celery 🧪 Sulphites

Kindly inform us if you are allergic to any food ingredients. All prices are in Indian rupees government taxes as applicable.
Packaged product price includes service charges

🟢 Vegetarian 🚫🥩 Non-vegetarian 📦 Locally sourced/ regional specialty 🏰 Palace specialty



NON VEGETARIAN

6950

Ghewar Chaat   (281 kcal~60 gms)
Tamarind yoghurt

Murgh Malai Truffle Meat Balls     (227 kcal~90 gms)
Avocado and pine nuts pesto

Anar Dana Sorbet (103 kcal~55 gms)
Churan spice

New Zealand Lamb Rack    (297 kcal~120 gms)
Chettinad spice, lemon vermicelli and sago wafer

Or

Chillean Sea Bass     (164 kcal~120 gms)
Herb barley and curried coconut
Accompanied with truffle chilli cheese kulcha   (154 kcal~45 gms)

Gulab Jamun Kunafa    (587 kcal~160 gms)
Fig ice cream

Or

Thandai Mille-Feuille    (576 kcal~160 gms)
Saffron mousse

Camel Milk Chocolate  (325 kcal~60 gms)
Sea salt

List of Allergens:

-  Molluscs
-  Eggs
-  Fish
-  Lupin
-  Soya
-  Milk
-  Peanuts
-  Gluten
-  Crustaceans
-  Mustard
-  Nuts
-  Sesame
-  Celery
-  Sulphites

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 Vegetarian  Non-vegetarian  Locally sourced/ regional specialty  Palace specialty

ESSENCE OF MARWAR

	Aloo Dahiwala  (414 kcal~340 gms) Potato, cashew yoghurt curry, mustard and curry leaves	1850
	Methi Gatta  (282 kcal~340 gms) Gram flour dumplings, fenugreek, spices and yoghurt	1850
	Kair Sangri Dakh  (387 kcal~320 gms) Local wild beans, berries, dry mango and raisins	1850
	 Chakki ka Saag  (711 kcal~350 gms) Whole wheat gluten cubes, spicy, tangy and tomato curry	1850
	Hara Moong Jodhpuri Tadka Dal  (606 kcal~360 gms) Garlic, chilli, cumin and asafoetida	1650
	 Kabuli Pulao  (942 kcal~420 gms) Basmati rice, nuts, seasonal vegetables and bread crouton	1650
	Maas ka Boothan  (770 kcal~220 gms) Clay oven roasted lamb piccatas, local spices and yoghurt marinade	2350
	 Laal Maans (703 kcal~360 gms) Lamb, onion and local chilli	2450
	 Kachar Maans  (562 kcal~360 gms) Lamb, onion, chilli and sour wild berries	2450
	 Jodhpuri Murgh  (740 kcal~360 gms) Chicken, cashew and onion gravy	2150

List of Allergens:

 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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 Vegetarian  Non-vegetarian  Locally sourced/ regional specialty  Palace specialty



THE ROYAL MARWAR MEAL EXPERIENCE

5950

Masala Chaas 🥛 (62 kcal~350 ml)

Mathania Paneer Tikka 🥛🌿 (88 kcal~40 gms)

Nagouri Bharwan Aloo 🥛🍅 (36 kcal~40 gms)

Chakki ka Saag 🥛🌾 (193 kcal~95 gms)

Kair Sangri 🥛🌾🍅 (79 kcal~65 gms)

Aloo Dahiwala 🥛🌾🍅🌿 (103 kcal~85 gms)

Papad Pudina ki Subzi 🥛🌾🍅 (43kcal~65 gms)

Methi Gatta Curry 🥛🌾🍅 (71 kcal~85 gms)

Jodhpuri Dal 🥛🌾 (143 kcal~85 gms)

Baati 🥛🌾 (142 kcal~60 gms)

Steamed Rice (80 kcal~55 gms)

Raita 🥛 (41 kcal~100 gms)

Kachumber Salad (23 kcal~70 gms)

List of Allergens:



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Packaged product price includes service charges

🌱 Vegetarian 🍖 Non-vegetarian 📦 Locally sourced/ regional specialty 🏰 Palace specialty



THE ROYAL MARWAR MEAL EXPERIENCE

5950

- Churma**  (193 kcal~50 gms)
- Bharwan Chilli**  (39 kcal~30 gms)
- Bajre ka Sogra**  (58 kcal~30 gms)
- Makkai ki Roti**  (71 kcal~30 gms)
- Risala Dessert Sampler**  (1140 kcal~210 gms)

List of Allergens:

-  Molluscs
-  Eggs
-  Fish
-  Lupin
-  Soya
-  Milk
-  Peanuts
-  Gluten
-  Crustaceans
-  Mustard
-  Nuts
-  Sesame
-  Celery
-  Sulphites

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 Vegetarian  Non-vegetarian  Locally sourced/regional specialty  Palace specialty



Masala Chaas 🥛 (62 kcal~350 ml)

Mathania Murgh 🥛🌾 (72 kcal~40 gms)

Maans ka Boothan 🥛🌾 (140 kcal~40 gms)

Jodhpuri Murgh 🥛🍅 (210 kcal~95 gms)

Laal Maas (186 kcal~95 gms)

Methi Gatta Curry 🥛🌾🍅 (71 kcal~85 gms)

Kair Sangri 🥛🌾🍅 (79 kcal~65 gms)

Aloo Dahiwala 🥛🌾🍅🌾 (103 kcal~85 gms)

Jodhpuri Dal 🥛🌾 (143 kcal~85 gms)

Baati 🥛🌾 (142 kcal~60 gms)

Steamed Rice (80 kcal~55 gms)

Raita 🥛 (41 kcal~100 gms)

Kachumber Salad (23 kcal~70 gms)

List of Allergens:



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Packaged product price includes service charges

🌱 Vegetarian 🍲 Non-vegetarian 📦 Locally sourced/ regional specialty 🏰 Palace specialty



THE ROYAL RAJPUTANA MEAL EXPERIENCE

6950

- Churma**  (193 kcal~50 gms)
- Bharwan Chilli**  (39 kcal~30 gms)
- Bajre ka Sogra**  (58 kcal~30 gms)
- Makkai ki Roti**  (71 kcal~30 gms)
- Risala Dessert Sampler**  (1140 kcal~210 gms)

List of Allergens:

-  Molluscs
-  Eggs
-  Fish
-  Lupin
-  Soya
-  Milk
-  Peanuts
-  Gluten
-  Crustaceans
-  Mustard
-  Nuts
-  Sesame
-  Celery
-  Sulphites

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 Vegetarian  Non-vegetarian  Locally sourced/regional specialty  Palace specialty



NORTHERN FLAVORS

SOUP

	Tamatar Dhaniya Shorba (133 kcal~240 ml) Local spiced tomato and coriander broth	950
	Murgh Curry Patta Shorba (450 kcal~240 ml) Curry leaves infused chicken broth	1050

STARTERS

		Zafrani Paneer Tikka (440 kcal~200 gms) Saffron, yoghurt marinade cottage cheese from the clay oven	1650
		Makkai Kebab (162 kcal~180 gms) Corn patty	1550
		Sarson ka Phool (120 kcal~180 gms) Broccoli flavored, mustard and chilli	1650
		Tandoori Aloo (154 kcal~170 gms) Mint marinade potatoes raisin and khoya	1550
		Bharwan Khumb (102 kcal~160 gms) Cheese filled mushrooms	1650
		Ajwaini Jhinga (273 kcal~220 gms) Carom seeds, yoghurt marinade king prawns from the clay oven	2350
		Achari Macchli Tikka (555 kcal~210 gms) Pickle, local chilli and yoghurt marinade fish	1950

List of Allergens:

Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian Non-vegetarian Locally sourced/ regional specialty Palace specialty



NORTHERN FLAVORS

	Bhatti ka Murgh   (433 kcal~190 gms) Chilli and yoghurt marinade chicken from the clay oven	1850
	Murgh Makhmali Kebab   (273 kcal~190 gms) Yoghurt marinade chicken, mace and cardamom	1850
	Gosht Seekh Kebab  (739 kcal~180 gms) Spicy lamb skewers from the clay oven	2200
	Gilawat Kebab    (887 kcal~210 gms) Smoked lamb patty and saffron bread	2200

List of Allergens:



MolluscsEggsFishLupinSoyaMilkPeanutsGlutenCrustaceansMustardNutsSesameCelerySulphites

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Packaged product price includes service charges

 Vegetarian

 Non-vegetarian

 Locally sourced/ regional specialty

 Palace specialty

MAIN COURSE

	Gucchi Methi Matar Malai  (947 kcal~340 gms) Green peas, fenugreek, cashew nut and yohgurt curry	3250
	Subz Nizami Handi  (665 kcal~320 gms) Seasonal vegetables, tomato and onion gravy	1750
	Paneer Lababdar  (1457 kcal~350 gms) Cottage cheese, onion and tomato gravy	1950
	Lahsooni Palak  (371 kcal~340 gms) Spinach, garlic and local spices	1850
	Dal Risala  (880 kcal~360 gms) Black lentils, garlic, chilli and cumin	1650
	Yellow Dal Tadka  (528 kcal~350 gms) Yellow lentils, chilli, garlic, cumin and asafoetida	1600
	Khichdi  (395 kcal~340 gms) Rice, lentils and mild spices	1350
	Jhinga Masala  (644 kcal~350 gms) king prawn, local spices and onion tomato masala	2450
	Murgh Tikka Butter Masala  (1346 kcal~350 gms) Chicken cubes and onion tomato gravy	2150

List of Allergens:

 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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Packaged product price includes service charges

 Vegetarian  Non-vegetarian  Locally sourced/ regional specialty  Palace specialty

MAIN COURSE

BREADS AND RICE

	Kulcha 🍞🌾	
🍃	Potato (228 kcal~140 gms)	450
🍃	Cheese (779 kcal~145 gms)	450
🍃	Onion (561 kcal~143 gms)	450
🍃	Truffle chilli cheese (510 kcal~150 gms)	600
🍷	Keema (528 kcal~150 gms)	525
🍷	Bacon chilli cheese (524 kcal~150gms)	525
🍃	Naan 🍞🌾	450
	Plain (273 kcal~140 gms)	
	Butter (309 kcal~143 gms)	
	Garlic (314 kcal~145 gms)	
	Cheese (378 kcal~160 gms)	
🍃	Tandoori Roti 🍞🌾	450
	Plain(279 kcal~100 gms)	
	Butter(304 kcal~102 gms)	
🍃	Laccha Paratha 🍞🌾 (301 kcal~140 gms)	450
🍃	Missi Roti 🍞🌾 (278 kcal~100 gms)	450
🏰	Kuta Spiced Paratha 🍞🌾 (338 kcal~145 gms)	450
	Chilli, coriander, cumin, fenugreek and spices	
🏰	Bejad ki Roti 🍞🌾(262 kcal~100 gms)	450
	Whole wheat, sorghum, gram flour, cumin and spices	

List of Allergens:

🐌 Molluscs 🥚 Eggs 🐟 Fish 🌱 Lupin 🥥 Soya 🥛 Milk 🥜 Peanuts 🌾 Gluten 🦀 Crustaceans 🌿 Mustard 🥜 Nuts 🌱 Sesame 🌿 Celery 🧪 Sulphites

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🍃 Vegetarian 🍷 Non-vegetarian 🏰 Locally sourced/ regional specialty 🏰 Palace specialty

MAIN COURSE

	Raita  Vegetable (100 kcal~240 gms) Jeera (91 kcal~220 gms) Boondi (358 kcal~240 gms)	550
	Steamed Basmati Rice (524 kcal~360 gms)	975
	Subz Biryani   (567 kcal~425 gms) Basmati rice, seasonal vegetables, saffron, yoghurt and spices	2050
	Gosht Biryani (1156 kcal~440 gms) Basmati rice, lamb, yoghurt and spices	2350
	Murgh Biryani (1014 kcal~430 gms) Basmati rice, chicken, yoghurt and spices	2150

List of Allergens:

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 Vegetarian  Non-vegetarian  Locally sourced/ regional specialty  Palace specialty

MAIN COURSE



PALACE DESSERT COLLECTION



Kesari Rasmalai 🥛🍊 (649 kcal~110 gms)
Saffron infused milk dumplings

1200



Malai Ghewar 🥛🍊🌾 (632 kcal~140 gms)
Jodhpur specialty

1200



Laapsi 🥛🍊🌾 (265 kcal~140 gms)
Jodhpur specialty

1200



Gulab Jamun Rabdi 🥛🍊🌾 (533 kcal~120 gms)
Regional specialty

1200



Pista Halwa 🥛🍊 (1164 kcal~145 gms)
Local pistachio pudding

1650



Mewa Rasrani 🥛🍊 (229 kcal~160 gms)
Saffron and nuts

1200



Phirni 🥛🍊 (333 kcal~140 gms)
Broken rice and saffron

1200



Dal Badam Halwa 🥛🍊 (716 kcal~140 gms)
Regional specialty

1250



HOMEMADE ICE CREAM

1050

Kesar pista 🥛🍊 (779 kcal~120 gms)

Paan 🥛🌾 (786 kcal~120 gms)

Fresh rose petal 🥛🌾 (393 kcal~120 gms)

List of Allergens:

Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

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Packaged product price includes service charges

Vegetarian Non-vegetarian Locally sourced/ regional specialty Palace specialty

MAIN COURSE

SANDWICHES

	Palace Classic Club     (454 kcal~380 gms) Tomato, lettuce and bocconcini	1450
	Cheese Chilli Toast    (423 kcal~170 gms) Chilli, cheese and bell pepper	1450
	Royal Classic Club     (375 kcal~385 gms) Tomato, bacon, roast chicken, fried egg and mustard	1650
	Croque Monsieur    (545 kcal~315 gms) Griddled classical ham and cheese sandwich	1650

JODHPUR SPECIALITY

	Potato and Green Pea Samosa   (669 kcal~240 gms)	1350
	Mirchi Vada   (645 kcal~200 gms) Gram flour, potato and green chilli	1350
	Pyaz ki Kachori    (688 kcal~210 gms) Onion and potato	1350
	Vegetable Pakoras  (356 kcal~190 gms) Chilli, cottage cheese, onion, potato, cauliflower and capsicum	1350

WHOLE WHEAT KATHI ROLL

	Spiced Cottage Cheese   (705 KCAL~350 gms)	1450
	Chicken And Capsicum    (380 kcal~345 gms)	1650

List of Allergens:

 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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 Vegetarian  Non-vegetarian  Locally sourced/ regional specialty  Palace specialty

SELECTION OF BEVERAGE

	SMOOTHIES   	650
	Banana (315 kcal~460 ml) Papaya (203 kcal~460 ml) Apple (694 kcal~460 ml)	
	MILKSHAKES 	650
	Vanilla (411 kcal~460 ml) Mango (417 kcal~460 ml) Chocolate (425 kcal~460 ml)	
	LASSI 	650
	Salted (60 kcal~350 ml) Sweet  (108 kcal~350 ml)	
	CHAAS 	650
	Salted (60 kcal~350 ml) Masala (62 kcal~350 ml)	
	SOFT BEVERAGES	450
	Fresh Lime Soda (0 kcal~350 ml) Red Bull (45 kcal~300 ml) Soda (0 kcal~300 ml) Coke (136 kcal~300 ml) 7 Up (138 kcal~300 ml) Diet Coke (0 kcal~300 ml) Tonic Water (108 kcal~300 ml) Gingerale (108 kcal~300 ml)	

List of Allergens:



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 Vegetarian  Non-vegetarian  Locally sourced/ regional specialty  Palace specialty

SELECTION OF BEVERAGE

WATER

Still	
Himalayan (350 ml / 750 ml)	200/450
Sparkling	
Perrier (350 ml / 750 ml)	350/450

TEA SELECTION	600
Darjeeling	
Assam	
English Breakfast	
Pure Green	
Jasmine	
Chamomile	
Peppermint	
Earl Grey	
Iced Tea	

COFFEE SELECTION	600
Americano	
Espresso	
Cappuccino (54 kcal~180 ml)	
Café Latte (103 kcal~180 ml)	
Mocha (90 kcal~180 ml)	
Cold Coffee (743 kcal~460 ml)	650

List of Allergens:

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