

Suvarna Mahal *“The Golden Palace”*

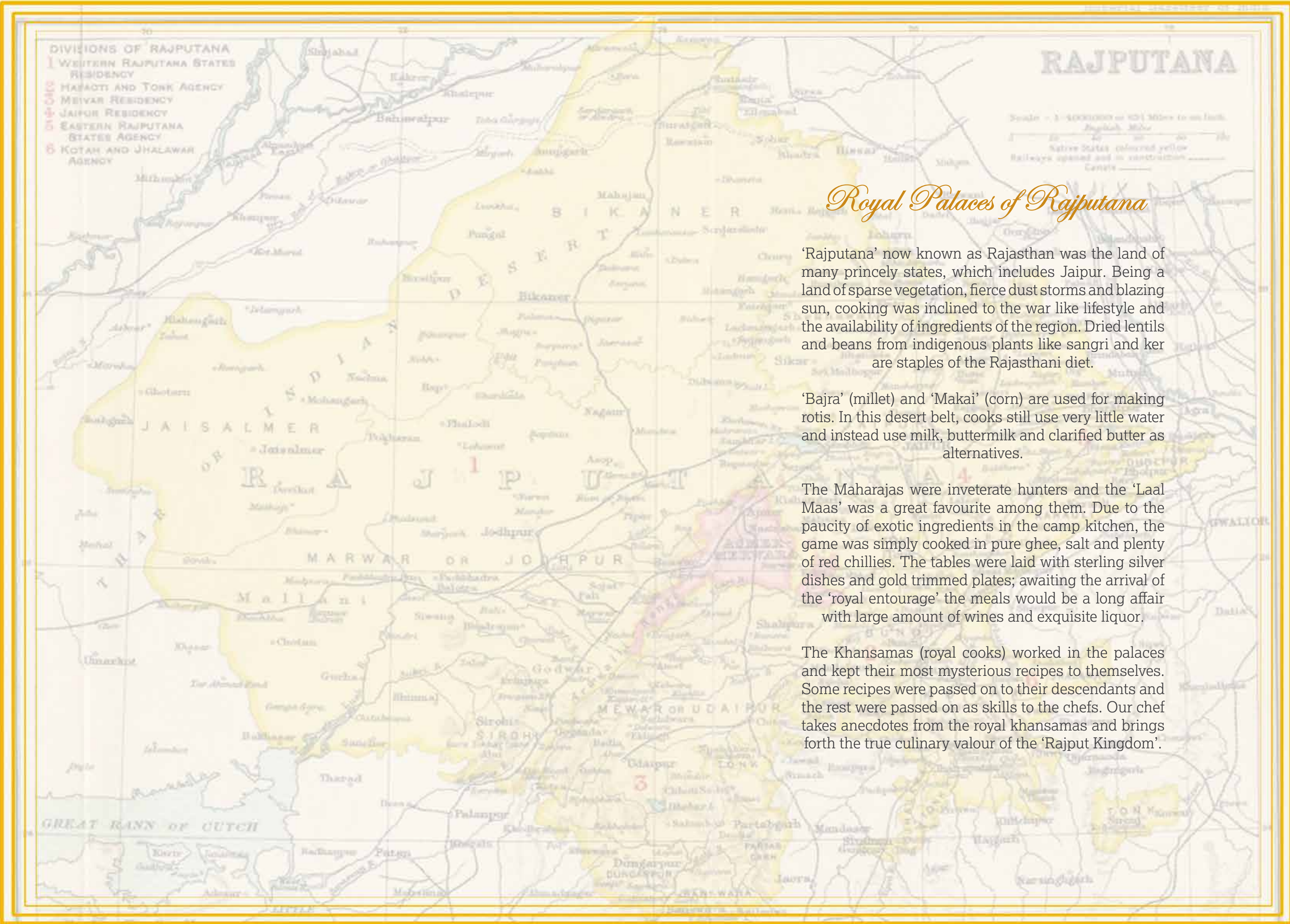
Rajput valor, glory and grandeur- this is the essence that prevails the Suvarna Mahal, The Golden Palace, originally the regal banquet room. Well known British designer Sir Anthony Millbank provided the basic design. The walls were covered with exclusive ivory damask and the finest silk available in India at that time, the high ceiling was enhanced with replicas of post-Renaissance frescos painted by an Italian prisoner of war hired by Dr. Swinton Jacob, the architect of the palace, who gave a touch of European elegance to the palace interiors.

The Italian chandeliers and the Italian alabaster marble lamps added to the serene of the Suvarna Mahal.

The palace was equipped with a huge teak banqueting table for eighty guests. Each guest at that table had one personal valet to attend to their needs. The chairs were upholstered in buff velvet embroidered with the Jaipur coat-of-arms.

The flags and the battle honours of Jaipur armed forces were mounted on the walls. Numerous silver and gilt trophies were displayed here along with Victorian silver vases.

Since the time Rambagh housed its public guests in the main dining room, the flags and the battle honours have been replaced by huge mirrors, but the décor and the old world charm of Rajputana courtesy remain as before. We encourage guests to relive the splendour and the lives of royal princes and the princesses while dining at the Suvarna Mahal.



Royal Palaces of Rajputana

'Rajputana' now known as Rajasthan was the land of many princely states, which includes Jaipur. Being a land of sparse vegetation, fierce dust storms and blazing sun, cooking was inclined to the war like lifestyle and the availability of ingredients of the region. Dried lentils and beans from indigenous plants like sangri and ker are staples of the Rajasthani diet.

'Bajra' (millet) and 'Makai' (corn) are used for making rotis. In this desert belt, cooks still use very little water and instead use milk, buttermilk and clarified butter as alternatives.

The Maharajas were inveterate hunters and the 'Laal Maas' was a great favourite among them. Due to the paucity of exotic ingredients in the camp kitchen, the game was simply cooked in pure ghee, salt and plenty of red chillies. The tables were laid with sterling silver dishes and gold trimmed plates; awaiting the arrival of the 'royal entourage' the meals would be a long affair with large amount of wines and exquisite liquor.

The Khansamas (royal cooks) worked in the palaces and kept their most mysterious recipes to themselves. Some recipes were passed on to their descendants and the rest were passed on as skills to the chefs. Our chef takes anecdotes from the royal khansamas and brings forth the true culinary valour of the 'Rajput Kingdom'.

Shuruaat

Appetizer

▣ *Chaap ke sule* ₹ 3550

New Zealand lamb chops treated with marinade of kacchri, cloves, red chillies and yoghurt, smoked and roasted in the clay oven

▣ *Tandoori chicken* ₹ 1600

Chicken marinated overnight with exotic broiled spices of the region and cooked on the charcoal grill

▣ *Subz hara kebab* ₹ 1400

Seasonal vegetables and pulses ground together with spices and shallow fried on a skillet

▣ *Dahi ke kebab* ₹ 1400

Tender kebab of yoghurt with herbs and spices redolent with the singeing flavours of saffron and cardamom, pan fried in clarified butter

▣ Vegetarian ▣ Non vegetarian

Please inform our associate if you are allergic to any ingredients.

All prices are subject to applicable government taxes.

We do not levy any service charge.

Handi aur lagan ke khaane

Main Course

▣ *Laal maas* ₹ 1900

A true Rajasthani delicacy of lamb slow cooked with fiery red chillies

▣ *Dhundhar murgh* ₹ 1900

A regional delicacy of chicken cooked with raw mango and flavoured with mint and saffron

▣ *Dal baati churma* ₹ 1900

A complete meal by its own, clay oven roasted wheat dumplings drenched in home churned butter, accompanied with lentil and sweetened coarse wheat flour crumbles

▣ *Dhungar paneer* ₹ 1500

Marinated cottage cheese smoked with Indian spices and splashed with smoky nut based gravy

▣ *Jodhpuri gatte* ₹ 1500

Soft gram flour dumplings simmered in a pool of liquid gold, flavoured with dried fenugreek

▣ *Chakki ka saag* ₹ 1500

Steamed whole wheat gluten extract simmered in rich tomato and khoya gravy, tempered with garlic

▣ *Ker Sangri ki subzi* ₹ 1500

Traditional Rajasthani delicacy of wild beans and berries from the barren region

▣ *Khuska* ₹ 800

Doon basmati saffron flavoured rice

▣ *Bajre ki roti* ₹ 350

Millet bread cooked in clay oven

▣ *Missi roti* ₹ 350

Spiced gram flour bread cooked in clay oven

▣ Vegetarian ▣ Non vegetarian

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LOUDH

Scale 1:1,000,000 or 121 Miles to an Inch
English Miles
Native States coloured yellow
Railways opened and in construction
Canals



Awadh

A Bygone Era of Gracious Living

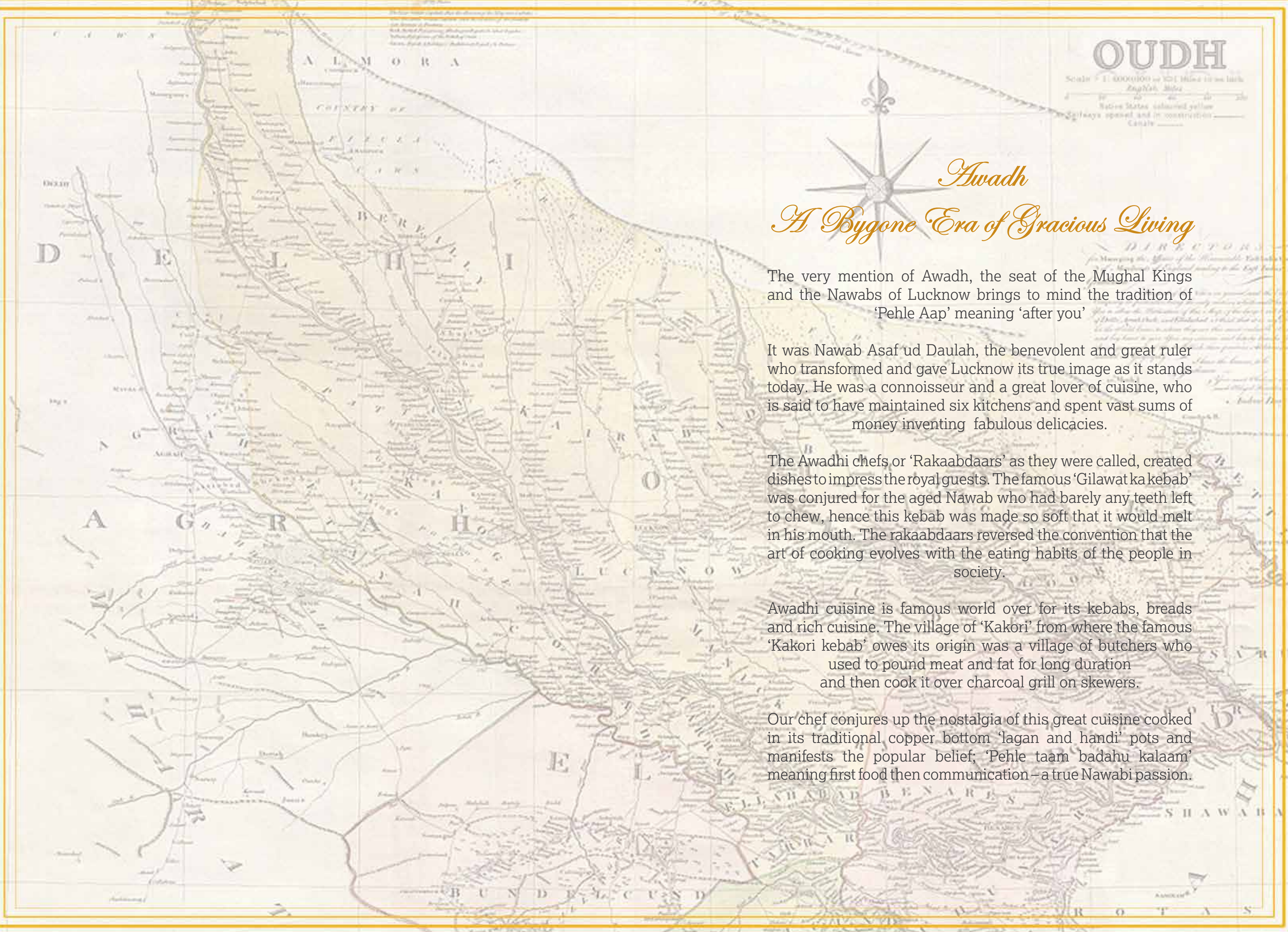
The very mention of Awadh, the seat of the Mughal Kings and the Nawabs of Lucknow brings to mind the tradition of 'Pehle Aap' meaning 'after you'

It was Nawab Asaf ud Daulah, the benevolent and great ruler who transformed and gave Lucknow its true image as it stands today. He was a connoisseur and a great lover of cuisine, who is said to have maintained six kitchens and spent vast sums of money inventing fabulous delicacies.

The Awadhi chefs or 'Rakaabdaars' as they were called, created dishes to impress the royal guests. The famous 'Gilawat ka kebab' was conjured for the aged Nawab who had barely any teeth left to chew, hence this kebab was made so soft that it would melt in his mouth. The rakaabdaars reversed the convention that the art of cooking evolves with the eating habits of the people in society.

Awadhi cuisine is famous world over for its kebabs, breads and rich cuisine. The village of 'Kakori' from where the famous 'Kakori kebab' owes its origin was a village of butchers who used to pound meat and fat for long duration and then cook it over charcoal grill on skewers.

Our chef conjures up the nostalgia of this great cuisine cooked in its traditional copper bottom 'lagan and handi' pots and manifests the popular belief; 'Pehle taam badahu kalaam' meaning first food then communication – a true Nawabi passion.



Shuru'at

Appetizer

■ *Awadhi gilawat on warqi paratha* ₹ 1600
A mouth melting lamb kebab conjured with aromatic and digestive spices, especially created for the Nawab of Lucknow

■ *Murgh gulab chaap* ₹ 1600
House specialty, boned cubes of chicken, steeped in a rose scented cream, cheddar, garlic and a hint of rose petals, glazed in tandoor

■ *Hasrat-e-husn* ₹ 1400
Homemade cottage cheese imbued with herbs and spices, wrapped in saffron enriched yoghurt marinade, glazed golden in the tandoor

■ *Nadru ke kebab* ₹ 1400
Subtle spiced Lotus stem kebab, shallow fried in clarified butter

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Handi aur lagan ke khaane

Main Course

■ *Badami chaamp* ₹ 1900
Lamb chops cooked in rich almond and brown onion gravy flavoured with bay leaf and coriander

■ *Awadhi murgh korma* ₹ 1900
Awadh chicken preparation with aromatic spices, cooked in a blend of nuts and yoghurt perfumed with a hint of mace and nutmeg

■ *Bharwan gucchi masala* ₹ 3650
Stuffed morel mushroom in mild Awadhi masala

■ *Makai shehzadi* ₹ 1500
Princess corn and emerald spinach, tossed in a 'kadhai' redolent with fresh spices and ginger

■ *Tandoori paneer pasanda* ₹ 1500
Clay oven grilled homemade cottage cheese sandwich topped with royal saffron gravy

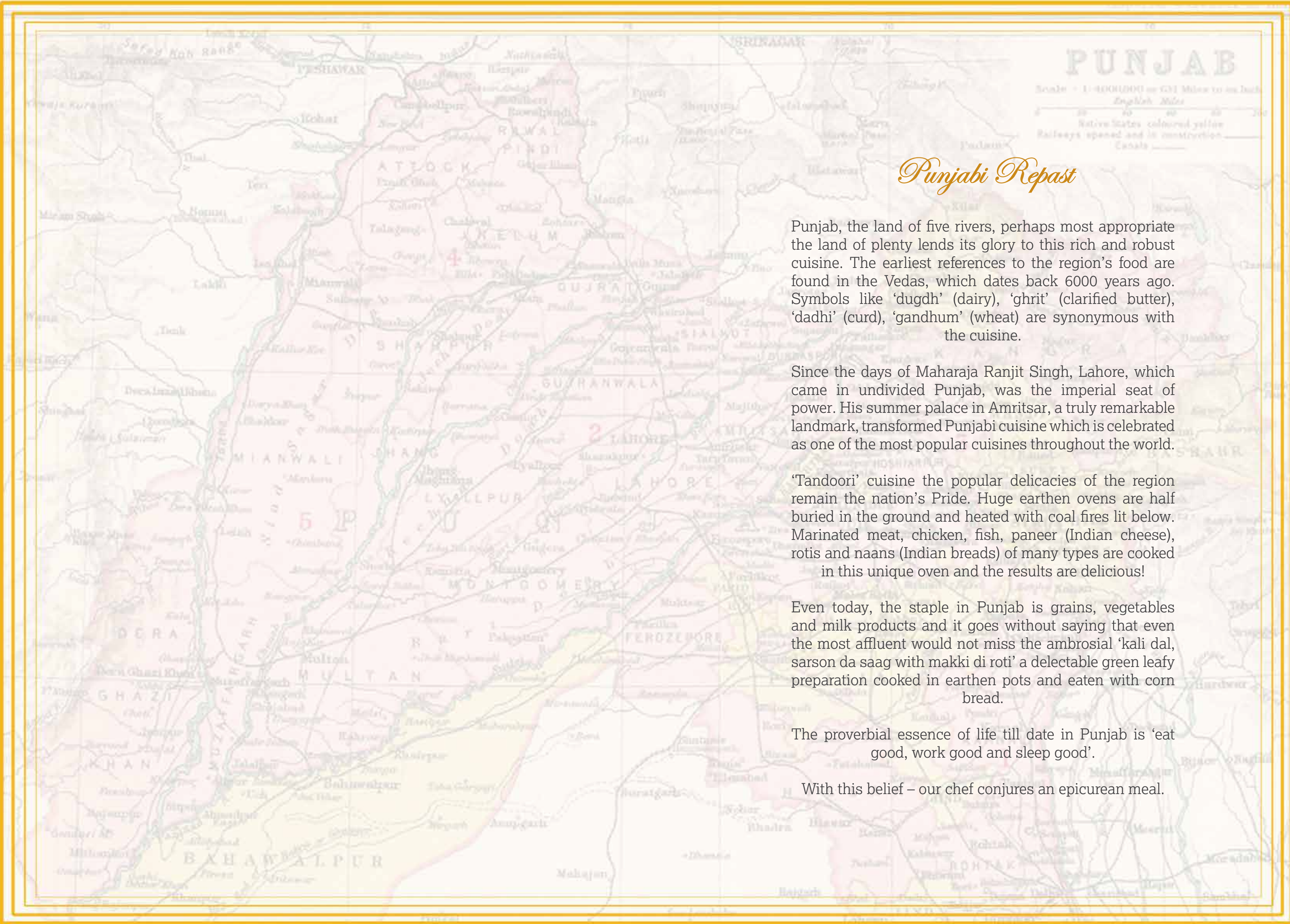
■ *Masala aloo dum* ₹ 1500
Stuffed potato preparation in tangy tomato, cashew and onion sauce

■ *Dum ki murgh biryani* ₹ 1900
Overnight marinated chicken cooked with Doon basmati and flavoured with saffron

■ *Shahi subz biryani* ₹ 350
Doon basmati with seasonal vegetables, cooked on dum

■ *Hare matar ka ulta tawa paratha* ₹ 350
Green peas flat bread, finished on a convex griddle with clarified butter

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Punjabi Repast

Punjab, the land of five rivers, perhaps most appropriate the land of plenty lends its glory to this rich and robust cuisine. The earliest references to the region's food are found in the Vedas, which dates back 6000 years ago. Symbols like 'dugd' (dairy), 'ghrit' (clarified butter), 'dadhi' (curd), 'gandhum' (wheat) are synonymous with the cuisine.

Since the days of Maharaja Ranjit Singh, Lahore, which came in undivided Punjab, was the imperial seat of power. His summer palace in Amritsar, a truly remarkable landmark, transformed Punjabi cuisine which is celebrated as one of the most popular cuisines throughout the world.

'Tandoori' cuisine the popular delicacies of the region remain the nation's Pride. Huge earthen ovens are half buried in the ground and heated with coal fires lit below. Marinated meat, chicken, fish, paneer (Indian cheese), rotis and naans (Indian breads) of many types are cooked in this unique oven and the results are delicious!

Even today, the staple in Punjab is grains, vegetables and milk products and it goes without saying that even the most affluent would not miss the ambrosial 'kali dal, sarson da saag with makki di roti' a delectable green leafy preparation cooked in earthen pots and eaten with corn bread.

The proverbial essence of life till date in Punjab is 'eat good, work good and sleep good'.

With this belief – our chef conjures an epicurean meal.

Shuruaat

Appetizer

■ *Ajwaini tawa Sea bass* ₹ 3650
Pan-fried Chilean sea bass marinated with green chilli, ginger and flavoured with carom

■ *Sikandari raan* ₹ 2250
Leg of kid lamb marinated with red chilli powder, cardamom, salt, malt vinegar and flavoured with bayleaf, grilled in clay oven, served with a splash of rum

■ *Bhutteyan da kebab* ₹ 1400
The humble corn is given a royal treatment- removed from the cob, poached, blended with herbs, green chillies and pan grilled

■ *Tamatar dhania shorba* ₹ 800
A light broth of tomatoes tempered with garlic and red chillies, flavoured with fresh cilantro

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Handi aur lagan ke khaane

Main Course

■ *Masaledar mutton* ₹ 1900
Punjabi penchant for meat is the perennial favourite of lamb, cooked with a myriad of ground spices in an onion and tomato coarse gravy

■ *Murgh tikka butter masala* ₹ 1900
Morsels of boned spring chicken, given the traditional tandoori garb, simmered in the house tomato buttered gravy, finished with dollop of double cream and dry fenugreek leaves

■ *Paneer tikka butter masala* ₹ 1500
Homemade cottage cheese imbued with herbs and spices, given the traditional tandoori garb, simmered in the house tomato buttered gravy, finished with dollop of double cream and dry fenugreek leaves

■ *Safari gucchi khumbh matar* ₹ 1500
Punjabi specialty of field grown mushrooms, morels, and green peas tossed with onion, tomato and fresh coriander

■ *Channa masala* ₹ 1500
A specialty from the household of Punjab – chick peas simmered in onion and tomato gravy, flavoured with cumin and fresh coriander

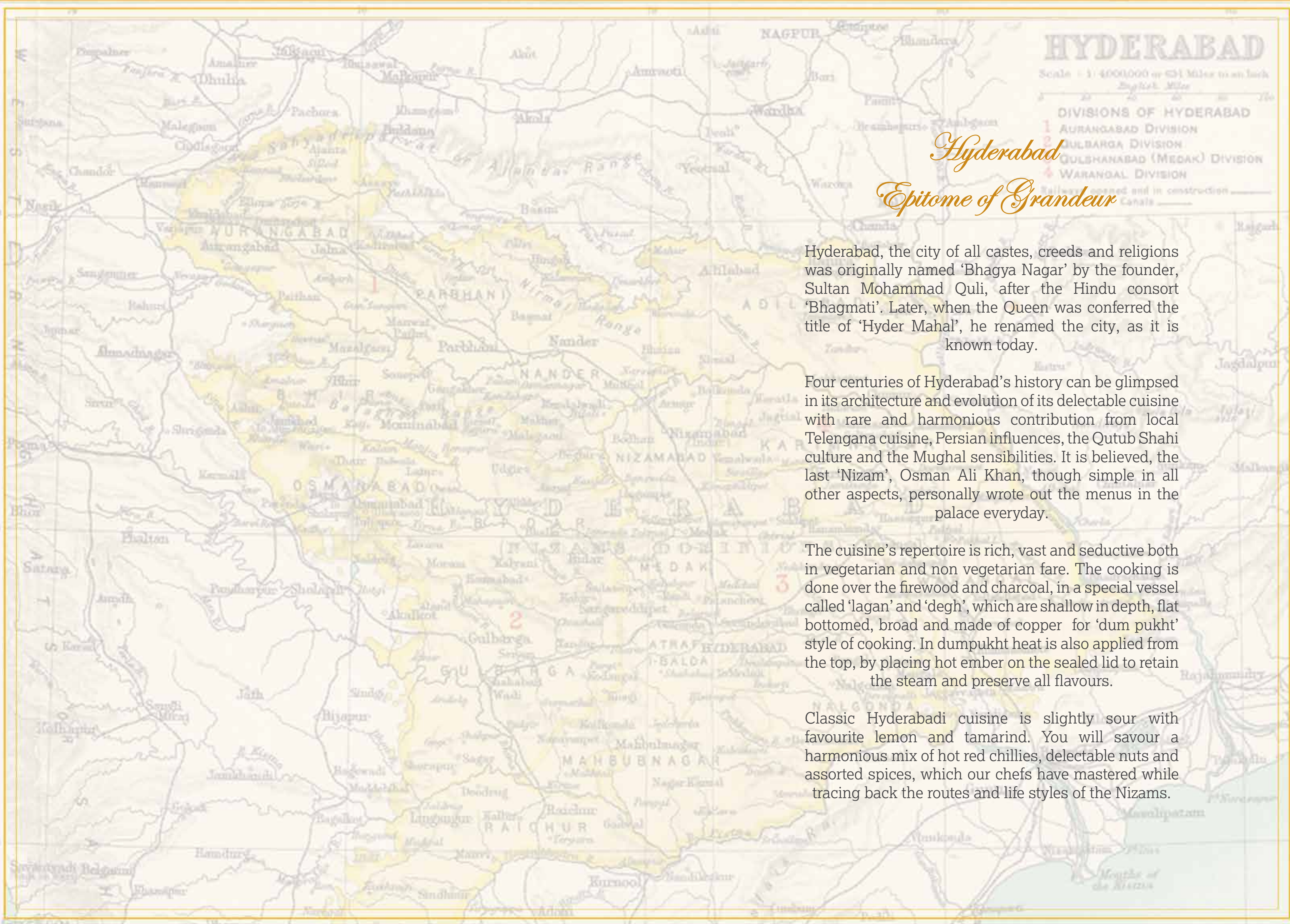
■ *Dal Suvarna Mahal* ₹ 1500
Nation's favourite lentil delicacy of whole urad daal, tomato puree and garlic, simmered overnight on the tandoor, enriched with cream and served with a dollop of home-churned butter

■ *Safed chawal* ₹ 600
Steamed rice

■ *Makai ki roti* ₹ 350
Maize bread cooked in clay oven

■ *Tandoor ki roti* ₹ 350
Choice of roti, naan, pudina paratha, bharwaan kulcha, onion kulcha- plain or buttered

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HYDERABAD

Scale - 1:400,000 or 25 Miles to an Inch
English Miles

DIVISIONS OF HYDERABAD

- 1 AURANGABAD DIVISION
- 2 GULBARGA DIVISION
- 3 GULSHANABAD (MEDAK) DIVISION
- 4 WARANGAL DIVISION

Railways proposed and in construction
Canals

Hyderabad Epitome of Grandeur

Hyderabad, the city of all castes, creeds and religions was originally named 'Bhagya Nagar' by the founder, Sultan Mohammad Quli, after the Hindu consort 'Bhagmati'. Later, when the Queen was conferred the title of 'Hyder Mahal', he renamed the city, as it is known today.

Four centuries of Hyderabad's history can be glimpsed in its architecture and evolution of its delectable cuisine with rare and harmonious contribution from local Telengana cuisine, Persian influences, the Qutub Shahi culture and the Mughal sensibilities. It is believed, the last 'Nizam', Osman Ali Khan, though simple in all other aspects, personally wrote out the menus in the palace everyday.

The cuisine's repertoire is rich, vast and seductive both in vegetarian and non vegetarian fare. The cooking is done over the firewood and charcoal, in a special vessel called 'lagan' and 'degh', which are shallow in depth, flat bottomed, broad and made of copper for 'dum pukht' style of cooking. In dumpukht heat is also applied from the top, by placing hot ember on the sealed lid to retain the steam and preserve all flavours.

Classic Hyderabadi cuisine is slightly sour with favourite lemon and tamarind. You will savour a harmonious mix of hot red chillies, delectable nuts and assorted spices, which our chefs have mastered while tracing back the routes and life styles of the Nizams.

Shuruaat

Appetizer

- *Kalonji jhinga* ₹ 2250
Plump tiger prawns refreshingly marinated in a citric blend of lemon juice, cardamom and onion seeds, roasted golden in the tandoor
- *Hyderabadi boti kebab* ₹ 1600
Delicately marinated lamb chunks, cooked in clay oven
- *Murgh reshmi seekh kebab* ₹ 1600
Chicken mince, skewered, smoked and grilled to perfection
- *Sarson ke phool* ₹ 1400
Clay oven roasted broccoli florets in a marinade of mustard and cream
- *Murgh ka shorba* ₹ 800
Broth of chicken flavoured with mace, green cardamom and cinnamon

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Handi aur lagan ke khaane

Main Course

- *Gongura lobster* ₹ 3550
Lobster cooked with roselle leaves and rustic spices, finished with freshly ground black pepper
- *Dum ki nalli* ₹ 1900
Lamb shank braised in aromatic gravy scented with Hyderabadi spices
- *Telangana style fish curry* ₹ 1900
Tangy and spicy fish curry with tamarind, tempered with cumin and fenugreek seeds
- *Allam kodi* ₹ 1900
Andhra's home style chicken curry with fresh ginger
- *Chilgoza khumbh palak kofta* ₹ 1500
Pinenut and mushroom stuffed cottage cheese and spinach dumplings steeped in a flavourful tomato gravy
- *Nizami subz handi* ₹ 1500
Melange of vegetables smeared in onion, tomato, cashew gravy with spinach
- *Gutthi vankaya* ₹ 1500
Eggplant cooked in mild peanut and dry coconut gravy flavoured with fresh curry leaves
- *Hyderabadi khatti dal* ₹ 1500
A specialty lentil preparation slow cooked in open fire and finished with jaggery and tamarind
- *Kacche gosht ki biryani* ₹ 1900
Doon basmati rice cooked with the choicest cuts of overnight marinated lamb, cooked on dum
- *Ambada pulao* ₹ 1500
Doon basmati rice tossed with roselle leaves pickle
- *Zafrani naan* ₹ 350
Leavened bread enhanced with saffron baked in clay oven

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Mithai

Dessert ₹ 900

☐ *Malpua rabdi*

Milk pancakes imbued in saffron syrup, rolled with reduced sweetened milk and placed with pistachios

☐ *Kesari rasmalai*

Comes from two words in Hindi:ras, meaning “juice”, and malai, meaning “cream” un-ripened, poached mini curd cheese dumplings in saffron flavoured milk

☐ *Anjeer ki kulfi*

Duet of fig and saffron flavoured frozen milk, served with falooda

☐ *Badam ka halwa*

Slow cooked almond pudding

☐ *Phirni*

Creamy preparation of rice and milk flavoured with cardamom and saffron

☐ *Gulab jamun aur gulkand kulfi*

Golden fried 'khoya' mini dumplings, served with rose petal ice cream

☐ *Double ka meetha*

Saffron scented crisp bread slice soaked in sugar syrup and topped with condensed milk

☐ *Khubani ka meetha*

Apricot compote, a specialty from Hyderabad

☐ Vegetarian ☑ Non vegetarian

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