



# Surya Vilas

***Rajasthan** is a land of colors, music, folk-dance, bright Sun, warm hearts, chivalry, valour & rich cuisine.*

*In ‘Surya Vilas’ we have made an effort to bring you the delectable food & closely guarded traditional curries from various Gharanas of Rajasthan, which were confined only to the Palaces, Forts & Havelies till recently.*

*Rajasthani cooking varies from region to region, being influenced by factors such as availability of ingredients; life style of inhabitants, religious beliefs etc, but each one has its own uniqueness. The aroma spices & style of cooking provides the diversity to resist the flavors of Rajasthan. We also have tried to ensure that the palate is not sacrificed just to please the eye.*

# *Rajput Thali*

*A Surya Vilas Thali is a signature meal of our Rajput Specialty Restaurant. It is not just a meal; it is an unforgettable dining experience. A refreshing glass of Jaljeera –a mint & roasted cumin drink paves the way for the sumptuous & rich Surya Vilas Thali, which is mélange of eight exotic & lavish Indian Rajput delicacies accompanied with an elaborated array of homemade pickles & chutneys presented traditionally on an ethnic Rajasthani trolley. Each dish has an unique flavors, as most exotic and freshly ground ingredients are used in their preparation. Typically a Surya Vilas Thali comprises of eight exotic dishes most carefully selected from the various regions of Rajasthan, like Murgh ka Soweta and Lal Maas from the Mewar ,Jodhpuri Dum Aloo and Gatta Curry from Marwar, Ker Sangri and Dal Panchmel from Shekhawati, besides a Rajasthani sweet and a raita served along with the traditional breads.*

*C*reations of master-cooks of Nobel Gharanas of

*Rohetgarh, Rajgarh, Nawalgarh and Devgarh , have been perfected upon by our chefs to offer you the most delighting dining experience. Choice of a vegetarian & non –vegetarian Thali is available to choose from-*

*Vegetarian Thali – INR 1450/-*

*Non-Vegetarian Thali – INR 1650/-*

*Masala Chaas  
Assorted Kebab Platter  
Laal Maas  
Murgh Ka Soweta  
Jodhpuri Gatta Curry  
Bhindi Mirchi  
Aloo Pyaaz Ki Subzi  
Dal Panchmel  
Masala Baati, Sada Baati  
Namkeen Gatta Pulao  
Gulab Jamun  
Raita ( Boondi/Pineapple/Mix Vegetable)  
Kachumber Salad  
Assorted Indian Breads  
Cut Fruit Platter  
Besan Churma, Gehun Churma*

*Vegetarian Option:-*

*Paneer Mircha*

*Ker Sangri*

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# Shuruaat

## Exotic Traditional Indian Refreshers

<b>Taaze Phalon Ka Ras</b> <i>Seasonal fresh fruit juice</i>	<b>330</b>
<b>Jaljeera</b> <i>A chilled appetizing drink of roasted cumin, black Salt &amp; pepper, garnished with fresh mint &amp; boondi</i>	<b>270</b>
<b>Dehati Chaas</b> <i>Iced buttermilk flavoured with fresh coriander, ginger, green chilies &amp; roasted cumin</i>	<b>270</b>
<b>Shikanji</b> <i>Traditional lemonade served sweet, tangy with Black salt &amp; roasted cumin</i>	<b>270</b>
<b>Thandai</b> <i>A refreshing almond &amp; aniseed Flavoured drink</i>	<b>270</b>

# Usske Baad

## Stater & Soup

<b>Bikaneri Murgh</b> <i>Tender pieces of marinated chicken cooked in Tandoor and tossed in tongue tingling seasonings</i>	<b>750</b>
<b>Aloo Chat</b> <i>Boiled potatoes tempered with herbs, blended together with sweet &amp; sour tamarind dressing</i>	<b>450</b>
<b>Murgh Adaraki Shorba</b> <i>A chicken clear soup Flavoured with ginger Indian spices</i>	<b>450</b>
<b>Palakiya Shorba</b> <i>Spinach Soup flavoured with garlic &amp; herbs</i>	<b>400</b>
<b>Tamatar aur Dhaniya ka Shorba</b> <i>Mildly spiced tomato soup blended with Indian herbs &amp; finished with fresh coriander leaves</i>	<b>400</b>

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# *Tandoori Khajaan*

<b>Marwari Sheekh</b>	<b>650</b>
<i>An exotic blend of seasonal vegetable, enriched with frontier dry fruits skewered &amp; roasted in a tandoor</i>	
<b>Jugal Bandi Kebab</b>	<b>650</b>
<i>A combination of lamb &amp; chicken mince delicately spiced with freshly ground Indian herbs cooked on skewer</i>	
<b>Murgh Makhmali kebab</b>	<b>650</b>
<i>Chunks of boneless chicken marinated in very mildly spiced yoghurt</i>	
<b>Murgh Joshila Tikka</b>	<b>650</b>
<i>Succulent morsels of chicken marinated with mustard oil &amp; dry coriander, chef's special creation</i>	
<b>Aag ki Boti</b>	<b>750</b>
<i>Marinated chunks of lamb, chargrilled</i>	
<b>Maas ri Sheekh</b>	<b>750</b>
<i>Mouth melting lamb mince kebab, delicately Flavoured with royal Indian spices</i>	
<b>Pather ka Soola</b>	<b>750</b>
<i>Thin slices of lamb marinated with ginger, garlic &amp; piquant Indian spices, cooked to perfection with a grilled crust</i>	
<b>Kasoori Jhinga</b>	<b>1000</b>
<i>King prawns marinated with spicy yoghurt, Flavoured with fresh fenugreek leaves &amp; chargrilled to perfection</i>	
<b>Rajpoot ki Shaan</b>	<b>1200</b>
<i>A delightful platter of four non- vegetarian kebabs with royal Indian spices</i>	

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<b>Jodhpuri Paneer Tikka</b>	<b>600</b>
<i>Subtly marinated chunks of cottage cheese, stuffed with tricolor fillings, roasted in tandoor</i>	
<b>Thar ke Papad</b>	<b>600</b>
<i>Named after the great Indian dessert, a poppadum roll stuffed with an exotic mixture of potato, vegetables &amp; nuts, deep fried &amp; served with mint chutney</i>	
<b>Dahi ke Kebab</b>	<b>600</b>
<i>Chef's own creation, tongue tingling pure vegetarian yoghurt kebab</i>	
<b>Shakhahari Tandoori Nazraane</b>	<b>1000</b>
<i>A delightful combination of four vegetarian kebabs with royal Indian Spices</i>	

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# Dawat - e - Surya Vilas

<b>Subz – e – Papad</b>	<b>700</b>
<i>A regional specialty made out of roasted poppadum's in a light gravy with local spices</i>	
<b>Sangri Ka Saag</b>	<b>700</b>
<i>A local favorite made from dried local beans, soaked &amp; cooked in rich gravy</i>	
<b>Bhindi Mirchi</b>	<b>700</b>
<i>Lady finger &amp; green chilies tossed together with cumin &amp; Indian spices</i>	
<b>Methi Mangodi</b>	<b>700</b>
<i>Dumplings of moong dal with fresh fenugreek leaves in mild yellow gravy</i>	
<b>Jodhpuri Gatta Curry</b>	<b>700</b>
<i>Bengal gram dumplings cooked in a spicy yoghurt gravy</i>	
<b>Achari Ker Sangri</b>	<b>700</b>
<i>Dried local beans &amp; berries, soaked in warm water &amp; cooked in yoghurt based fennel Flavoured gravy</i>	
<b>Dal Panchmel</b>	<b>450</b>
<i>A mix of five different lentils tempered with cumin &amp; garlic, a Rajasthan Specialty</i>	
<b>Dal Makhani</b>	<b>550</b>
<i>Black lentils cooked with cream &amp; fresh white butter a very rich &amp; sumptuous dal</i>	
<b>Murgh Ka Soweta</b>	<b>750</b>
<i>A mild preparation of boneless chicken cooked with corn in a rich cashewnut gravy</i>	
<b>Murgh ki Mukul</b>	<b>750</b>
<i>Juliennes of chicken simmered in a golden onion &amp; cashewnut gravy with a dash of sandalwood flavor</i>	
<b>Junglee Maas</b>	<b>800</b>
<i>Boneless chunks of lamb marinated and cooked in thin spicy red gravy.</i>	
<b>Lal Maas</b>	<b>800</b>
<i>An authentic Rajasthani Lamb specialty , cooked to perfection with local spices</i>	

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## *Shanç - ç - Basmati*

<b>Rajsi Mewe ke Pulao</b> <i>Basmati rice cooked with dry fruits &amp; nuts</i>	<b>600</b>
<b>Saag Ro Pulao</b> <i>An exotic basmati preparation with seasonal greens</i>	<b>550</b>
<b>Jeera Methi ka Pulao</b> <i>A buttered cumin tempered rice</i>	<b>450</b>
<b>Steamed Rice</b> <i>Long grain plain fluffy basmati rice</i>	<b>400</b>

## *Rotigon ki Dawat*

<b>Roti</b> <i>Tandoori / Khasta / Missi / Makai ki Roti</i>	<b>200</b>
<b>Naan</b> <i>Garlic / Butter / Plain</i>	<b>200</b>
<b>Paratha</b> <i>Laccha / Pudina / Plain</i>	<b>200</b>
<b>Kulcha</b> <i>Paneer / Potato / Onion / Plain</i>	<b>250</b>
<b>Raita</b> <i>Boondi / Pineapple / Mix Vegetable</i>	<b>275</b>

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# *Meethai*

<b>Mave ke Ghewar</b>	<b>400</b>
<i>A traditional Rajasthani sweet temptation, made with cottage cheese &amp; milk reduction, molded &amp; garnished with saffron &amp; pistachio</i>	
<b>Kesari Rasmalai</b>	<b>350</b>
<i>Saffron &amp; cardamom Flavoured cottage cheese dumplings in reduced sweetened milk served chilled with pistachio flakes</i>	
<b>Kala Jamun</b>	<b>350</b>
<i>Deep Fried Dumplings made from Khoya served warm with rose Flavoured syrup</i>	
<b>Phirni</b>	<b>350</b>
<i>A rice &amp; sweetened condensed milk soufflé topped with pistachio flakes</i>	
<b>Lal Badshah Halwa</b>	<b>400</b>
<i>One of our Signature desserts, made from beetroot, cooked with milk, Sweetened &amp; infused with cardamom</i>	
<b>Moong Dal Halwa</b>	<b>400</b>
<i>Yellow lentils dessert, finished with desi ghee and khoya, garnished with dry fruits.</i>	
<b>Taaze Phalon Ka Zaika</b>	<b>350</b>
<i>Fresh Fruit Platter</i>	
<b>Kulfi Falooda</b>	<b>350</b>
<i>A frozen Indian dessert, made from condensed milk Flavoured with saffron &amp; cardamom</i>	

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