



# UMAID BHAWAN PALACE

## JODHPUR

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# PILLARS

07:30 AM to 10:30 AM

19:30 PM to 22:30 PM

# PILLARS

Set in lovely colonnaded veranda, this alfresco restaurant offers spectacular views of city, the baradari lawns and the magnificent Mehrangarh Fort.

Breakfast is accompanied by the melodic instrumental music and chirruping of native birds and one can usually gaze out beyond the pillars and witness peacocks strutting across the lawns in the crisp morning air.

Restaurant offers a perfect setting of leisurely drinks and snacks enjoying sunset.

The menu offers a wide selection of European, Mediterranean, Asian cuisine and a perfect place for palace high tea.

# APPETIZERS

  **PALACE GREENS WITH PARMESAN** 1200

micro greens, mesclun, sun dried tomatoes,  
caramelized walnuts, balsamic and pesto baguette

  **TRIO OF HUMMUS** 1200

**Classical** – chickpea, tahini, lemon, salt, extra virgin olive oil

**Beiruty** – onions, tomatoes, parsley, chickpea purée

**Truffle** – hummus with truffle oil

  **MEZZE'S** 1200

**Moutabel** – smoked aubergine, tahini, lemon, salt, labneh

**Muhammara** – red pepper paste, walnut, pistachio

**Falafel** – crunchy chickpea dumpling

**Hummus** – chickpea purée, tahini, lemon, salt, extra virgin olive oil

 **BRUSCHETTA** 1200

classical baguette topped with


garlic tomato salsa

bocconcini green olives tapenade


goat cheese and pesto

**PALACE CAESAR SALAD** 1200

crisp iceberg, parmesan shards

 with vegetable


 chicken

 traditional with bacon and anchovies






 herbed grilled shrimps

 **INSALATA CAPRESE** 1200

vine ripe plum tomatoes, bocconcini, pesto and balsamic




-  **QUINTESSENTIAL PRAWN COCKTAIL** 1600  
 young prawns in cocktail sauce, bed of mesclun, cornichon,  
 boiled and sliced free range egg

## SOUP

-  **ROASTED VILLAGE TOMATO** 800  
 flavored with basil and beetroot
-   **MINISTRONE** 800  
 orecchiette pasta, vegetables, garlic bread
-  **WILD MUSHROOM CAPPUCINO** 800  
 with thyme and truffle oil
-  **CHICKEN CONSOMMÉ** 800  
 clear bouillon, garlic baguette

## PASTA AND RISOTTO

-  **HOMEMADE GNOCCHI** 1500  
 bed of wild mushroom and rosée sauce
-  **PENNE A'LA PRINCESS** 1500  
 garlic, blanched tomatoes, basil, pinenuts
-   **FUSILLI WITH HERB MUSHROOM RAGOUT** 1500  
 with porcini mushroom liquor
-  **SPAGHETTI AGLIO E OLIO** 1500  
 tossed with garlic, pepperoncini, extra virgin olive oil

	<b>WILD MUSHROOM RISOTTO</b>	<b>1500</b>
	arborio rice, shitake, porcini, button mushrooms, truffle oil, parmesan crisp	
	<b>FETTUCCHINE CON GAMBERI</b>	<b>1800</b>
	prawns and tomato basil sauce	
	<b>SMOKED CHICKEN RISOTTO</b>	<b>1700</b>
	mélange of arborio rice, smoked chicken, parmesan crisp	

## PASTA AND RISOTTO

	<b>CHERMOULA TOFU STEAK</b>	<b>1500</b>
	bed of Molino di borgio wild black rice, bell pepper, beans and onion stew	
	<b>CHARGRILLED VEGETABLES</b>	<b>1500</b>
	medley of seasonal vegetables bocconcini, laced with balsamic	
	 <b>GRILLED FISH</b>	<b>1800</b>
	oven roast potatoes and mushroom, lemon butter parsley, basil oil	
	 <b>GLAZED HONEY MUSTARD CHICKEN</b>	<b>1700</b>
	saffron risotto, homemade pickled mustard jus	
	 <b>BRAISED LAMB OSSOBUCO</b>	<b>2500</b>
	gremolata dusted shanks of lamb, roasted rosemary skin potato	

# ASIAN

●	<b>CHILLI GARLIC NOODLES</b>	1200
	whole wheat noodles tossed with chili and garlic	
👉 ●	<b>GINGER CAPSICUM FRIED RICE</b>	1200
	wok tossed rice with ginger and capsicum	
●	<b>STIR FRIED VEGETABLES</b>	1200
	medley of seasonal vegetables tossed in ginger soya	
●	<b>SILKEN TOFU AND PORCINI MANCHURIAN</b>	1400
	in soya garlic sauce	
●	<b>SCHEWAN CHILI POTATO</b>	1200
	skinned potato wedges tossed dry with red chilies	
👉 ▲	<b>CHILI BASIL FISH</b>	1400
	sliced bhetki fish, onion tossed with fresh chilies and basil	
▲	<b>KUNG PAO CHICKEN</b>	1500
	chicken in chili and tomato sauce with cashewnut	
▲	<b>CHICKEN HAKKA NOODLES</b>	1500
	whole wheat noodles tossed with chicken and vegetables	
▲	<b>CHICKEN AND EGG FRIED RICE</b>	1500
	wok tossed rice with chicken and egg	

# PALACE DESSERT COLLECTION

 <b>BLUEBERRY CHEESE CAKE</b>	900
slow baked cheese cake, berry berry ice cream	
 <b>TIRAMISU</b>	900
mascarpone sabayon, coffee liqueur, savoiardi biscotti	
 <b>CRÈME CARMEL</b>	900
baked custard, scented with kaffir lime	
 <b>WARM WALNUT BROWNIE</b>	900
sticky brownie, vanilla ice cream, chocolate sauce, pistachio wafer	
 <b>ORANGE RIND CRÈME BRÛLÉE</b>	900
berry compote, candid orange peel, mascarpone	
 <b>SELECTION OF ICE CREAMS</b>	900
cappuccino bailey's	
berry-berry cheese cake	
alphonso mango and thyme	
crunchy macadamia chocolate	
 <b>FRESH CUT FRUITS</b>	900
exotic seasonal sliced fruits	
 <b>LEMON CURD TART</b>	900
red velvet crumbs, mascarpone quenelles	



## TEA SELECTION

450

Taj blend  
Darjeeling  
Assam  
English breakfast  
Lapsang souchong  
Keemun  
Oolong  
Jasmine  
Egyptian chamomile  
Permanent  
Nilgiri

## COFFEE SELECTION

450

Americano  
Espresso  
Cappuccino  
Café latte

## SELECTION OF BEVERAGE

450

### Smoothies

flavor of banana, papaya or apple

### Milkshakes

vanilla, mango, strawberry or chocolate

### Lassi

plain, sweet or salted

### Chaas

plain or salted

<b>SODA</b>	<b>250</b>
<b>AERATED DRINKS</b>	<b>250</b>
<b>DIET COKE</b>	<b>300</b>
<b>FRESH LIME SODA</b>	<b>300</b>
<b>RED BULL</b>	<b>300</b>
<b>TONIC WATER</b>	<b>250</b>
<b>AQUAFINA</b>	<b>175</b>
<b>HIMALAYAN (750 ML)</b>	<b>350</b>

## Precautionary measures undertaken for guests health and safety as per government and WHO guidelines under new normal.

1. Hand disinfection station installed at the entrance of restaurant.
2. Pre-operations fogging using Virex disinfectant.
3. Regular disinfection of public touch points like doors, door knobs using Oxivir five 16.
4. Servers equipped up with masks, gloves.
5. Immediate disinfection of chairs and change of linen before next seating.
6. Servers maintaining social distancing norms strictly during service.
7. Disinfected and covered cutlery and plate for usage on table.
8. Disinfection of bill folder and pen before next usage.
9. Restraining platter to plate service to ensure minimum contact, hence pre-plated will be a good choice.



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