



RISALA

1230 HRS to 1500 HRS

1930 HRS to 2230 HRS

RISALA

Risala, synonymous to “Cavalry”, celebrates the acclaimed victory of the Jodhpur Lancers against the combined forces of the Ottoman Empire, Nazi Germany and its 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.

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

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.

 **VEGETARIAN | 6950**

GHEWAR CHAAT |  

60 gms | 281 kcal | tangy tamarind yogurt



RICOTTA TANDOORI MORELS |  

80 gms | 189 kcal | soft cheese and spices



WATERMELON SORBET

55 gms | 152 kcal | chaat infusion



PANEER AND PALAK BON - BON |   

80 gms | 241 kcal | fenugreek and homemade tomato coulis

OR

PANCHKUTA RAVIOLI |   

120 gms | 163 kcal | local bean, berry and chilli burre blanc

ACCOMPANIED |  

45 gms | 131 kcal | truffle chilli coriander kulcha

35 gms | 102 kcal | edamame and garlic cheese naan

35 gms | 82 kcal | peri peri spiced laccha paratha



BRIOCHE SHAHI TUKDA |   

165 gms | 578 kcal | caramelized pineapple


OR

PISTACHIO KULFI SEMIFREDDO |   





170 gms | 713 kcal | rose kalakand and saffron panna cotta
















ASSORTMENT OF SPICED CHOCOLATE

60 gms | 114 kcal | 

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality

List of Allergens:

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

All prices are in Indian Rupees. Government taxes as applicable.

 **NON VEGETARIAN | 6950**

GHEWAR CHAAT |  

60 gms | 281 kcal | tangy tamarind yogurt



SMOKED SEABASS |   

90 gms | 302 kcal | chilli, turmeric and carom seeds

OR

LAHSOONI MURGH |  

80 gms | 75 kcal | mascarpone cheese, garlic and chicken

OR

GALOUTI PHYLLO |   

80 gms | 378 kcal | hickory smoked lamb mince and spices



WATERMELON SORBET

55 gms | 152 kcal | chaat infusion



SUNHERI GOSHT NALI | 

120 gms | 331 kcal | lamb shank and pearl millet risotto

OR

SARSON DUCK |    

120 gms | 131 kcal | gluten cubes and glazed carrot

ACCOMPANIED |  

45 gms | 131 kcal | truffle chilli coriander kulcha

35 gms | 102 kcal | edamame and garlic cheese naan

35 gms | 82 kcal | peri peri spiced laccha paratha



BRIOCHE SHAHI TUKDA |   

165 gms | 578 kcal | caramelized pineapple


OR

PISTACHIO KULFI SEMI FREDDO |   





170 gms | 713 kcal | rose kalakand and saffron panna cotta




ASSORTMENT OF SPICED CHOCOLATE

60 gms | 114 kcal | 

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality

List of Allergens:

Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts 

Crustaceans  Sesame  Celery  Sulphites 

All prices are in Indian Rupees. Government taxes as applicable.



ESSENCE OF MARWAR



ALOO DAHIWALA

1650

340 gms | 414 kcal | potato, cashew yogurt curry, mustard and curry leaves



METHI GATTA

1650

340 gms | 282 kcal | gram flour dumplings, fenugreek, spices and yogurt



KAIR SANGRI DAKH

1650

320 gms | 387 kcal | local wild beans, berries, dry mango and raisins



CHAKKI KA SAAG

1650

350 gms | 711 kcal | whole wheat gluten cubes, spicy, tangy and tomato curry



HARA MOONG JODHPURI TADKA DAL

1450

360 gms | 606 kcal | garlic, chilli, cumin and asafoetida



KABULI PULAO

1350

420 gms | 942 kcal | basmati rice, nuts, seasonal vegetables and bread croûton



MAAS KA BOOTHAN

1950

220 gms | 770 kcal | clay oven roasted lamb picattas, local spices and yogurt marinade



LAAL MAAS

2250

360 gms | 703 kcal | lamb, onion and local chilli



KACHAR MASS

2250

360 gms | 562 kcal | lamb, onion, chilli and sour wild berries



JODHPURI MURGH

1950

360 gms | 740 kcal | chicken, cashew and onion gravy



Kindly inform us if you are allergic to any food ingredients

Vegetarian Non-Vegetarian Locally sourced / regional speciality Palace Speciality

List of Allergens:





Milk Nuts Gluten Mustard Molluscs Eggs Fish Lupin Soya Peanuts

Crustaceans Sesame Celery Sulphites

All prices are in Indian Rupees. Government taxes as applicable.

  **THE ROYAL MARWAR MEAL EXPERIENCE | 5950**

Masala chaas | 350 ml | 62 kcal | 

Mathania paneer tikka | 40 gms | 88 kcal |  
Nagouri bharwan aloo | 40 gms | 36 kcal |  

Chakki ka saag | 95 gms | 193 kcal |  

Kair sangri | 65 gms | 79 kcal |   

Aloo dahiwala | 85 gms | 103 kcal |   

Papad pudina ki subzi | 65 gms | 43 kcal |   

Methi gatta curry | 85 gms | 71 kcal |   

Jodhpuri dal | 85 gms | 143 kcal |  



Baati | 60 gms | 142 kcal |  



Steamed rice | 55 gms | 80 kcal



Raita | 100 gms | 41 kcal | 




Kachumber salad | 70 gms | 23 kcal

Choorma | 50 gms | 193 kcal |   

Bharwan chilli | 30 gms | 39 kcal |  





Bajre ka sogra | 30 gms | 58 kcal |  



Makkai ki roti | 30 gms | 71 kcal |  

Risala dessert sampler | 210 gms | 1140 kcal |   




  **THE ROYAL RAJPUTANA MEAL EXPERIENCE | 5950**


Masala chaas | 350 ml | 62 kcal | 

Mathania murgh | 40 gms | 72 kcal |  
Maans ka boothan | 40 gms | 140 kcal |  

Jodhpuri murgh | 95 gms | 210 kcal |  

Laal maas | 95 gms | 186 kcal

Methi gatta curry | 85 gms | 71 kcal |   

Kair sangri | 65 gms | 79 kcal |   

Aloo dahiwala | 85 gms | 103 kcal |   




Jodhpuri dal | 85 gms | 143 kcal |  



Baati | 60 gms | 142 kcal |  



Steamed rice | 55 gms | 80 kcal



Raita | 100 gms | 41 kcal | 




Kachumber salad | 70 gms | 23 kcal

Choorma | 50 gms | 193 kcal |   





Bharwan chilli | 30 gms | 39 kcal |  

Bajre ka sogra | 30 gms | 58 kcal |  

Makkai ki roti | 30 gms | 71 kcal |  

Risala dessert sampler | 210 gms | 1140 kcal |   

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality

List of Allergens:



Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts 

Crustaceans  Sesame  Celery  Sulphites 

All prices are in Indian Rupees. Government taxes as applicable.

NORTH WEST FRONTIER

SOUP





-  **TAMATAR DHANIYA SHORBA** **900**
240 ml | 133 kcal | local spiced tomato and coriander broth
-  **MURGH CURRY PATTA SHORBA** **950**
240 ml | 450 kcal | curry leaves infused chicken broth











STARTERS

-   **ZAFRANI PANEER TIKKA** **1400**
200 gms | 440 kcal | saffron, yogurt marinade cottage cheese from the clay oven
  
-  **MAKKAI KEBAB** **1400**
180 gms | 162 kcal | corn patty
 
-  **SARSON KA PHOOL** **1400**
180 gms | 120 kcal | broccoli flavored, mustard and chilli
 
-  **TANDOORI ALOO** **1400**
170 gms | 154 kcal | mint marinade potatoes raisin and khoya
 
-  **BHARWAN KHUMB** **1400**
160 gms | 102 kcal | cheese filled mushrooms
 
-  **AJWAINI JHINGA** **1900**
220 gms | 273 kcal | carom seeds, yogurt marinade king prawns from the clay oven
  
-  **ACHARI MACCHLI TIKKA** **1600**
210 gms | 555 kcal | pickle, local chilli and yogurt marinade fish
  
-   **BHATTI KA MURGH** **1600**
190 gms | 433 kcal | chilli and yogurt marinade chicken from the clay oven
 
-  **MURGH MAKHMALI KEBAB** **1600**
190 gms | 273 kcal | yogurt marinade chicken, mace and cardamom
 
-  **GOSHT SEEKH KEBAB** **1600**
180 gms | 739 kcal | spicy lamb skewers from the clay oven

-  **GILAWAT KEBAB** **1600**
210 gms | 887 kcal | smoked lamb patty and saffron bread
  




























Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality





List of Allergens:
Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts 
Crustaceans  Sesame  Celery  Sulphites 

All prices are in Indian Rupees. Government taxes as applicable.















MAIN COURSE

 	GUCCHI METHI MATAR MALAI 340 gms 947 kcal morels, green peas, fenugreek, cashew nut and yogurt curry  	1750
	SUBZ NIZAMI HANDI 320 gms 665 kcal seasonal vegetables, tomato and onion gravy  	1650
	PANEER LABABDAR 350 gms 1457 kcal cottage cheese, onion and tomato gravy  	1650
	LAHSOONI PALAK 340 gms 371 kcal spinach, garlic and local spices  	1650
 	DAL RISALA 360 gms 880 kcal black lentils, garlic, chilli and cumin 	1500
	YELLOW DAL TADKA 350 gms 528 kcal yellow lentils, chilli, garlic, cumin and asafoetida  	1450
	KHICHDI 340 gms 395 kcal rice, lentils and mild spices  	1250
	JHINGA MASALA 350 gms 644 kcal king prawn, local spices and onion tomato masala  	2100
	MURGH TIKKA BUTTER MASALA 350 gms 1346 kcal chicken cubes and onion tomato gravy   	1950

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality

List of Allergens:

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





All prices are in Indian Rupees. Government taxes as applicable.















BREADS AND RICE

KULCHA

		
	potato 140 gms 228 kcal	450
	cheese 145 gms 779 kcal	450
	onion 143 gms 561 kcal	450
	keema 150 gms 528 kcal	525
	NAAN	450
		
	plain 140 gms 273 kcal	
	butter 143 gms 309 kcal	
	garlic 145 gms 314 kcal	
	cheese 160 gms 378 kcal	
	TANDOORI ROTI	450
		
	plain 100 gms 279 kcal	
	butter 102 gms 304 kcal 	
	LACCHA PARATHA	450
	140 gms 301 kcal  	
	MISSI ROTI	450
	100 gms 278 kcal  	
  	KUTA SPICED PARATHA	450
	145 gms 338 kcal chilli, coriander, cumin, fenugreek and spices	
		
  	BEJAD KI ROTI	450
	100 gms 262 kcal whole wheat, sorghum, gram flour, cumin and spices	
		
	RAITA	550
		
	vegetable 240 gms 100 kcal	
	jeera 220 gms 91 kcal	
	boondi 240 gms 358 kcal	
	STEAMED BASMATI RICE	975
	360 gms 524 kcal	
	SUBZ BIRYANI	1850
	425 gms 567 kcal basmati rice, seasonal vegetables, saffron, yogurt and spices	
 		
	GOSHT BIRYANI	2200
	440 gms 1156 kcal basmati rice, lamb, yogurt and spices	
		
	MURGH BIRYANI	2050
	430 gms 1014 kcal basmati rice, chicken, yogurt and spices	
		

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality

List of Allergens:
 Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts 
 Crustaceans  Sesame  Celery  Sulphites 

All prices are in Indian Rupees. Government taxes as applicable.



PALACE DESSERT COLLECTION



KESARI RASMALAI

1050

110 gms | 649 kcal | saffron infused milk dumplings



MALAI GHEWAR AND LAAPSI

1075

140 gms | 1367 kcal | Jodhpur speciality



GULAB JAMUN RABDI

1050

120 gms | 533 kcal | regional speciality



PISTA KA HALWA

1050

145 gms | 1164 kcal | local pistachio pudding



MEWA RASRANI

1050

160 gms | 229 kcal | saffron and nuts



MAWA KI KACHORI

1050

165 gms | 516 kcal | traditional marwar sweet



FRESH CUT FRUITS

975

350 gms | 306 kcal | seasonal fruits



RISALA SAMPLER

1250


210 gms | 1140 kcal | gulab jamun, pista ka halwa, mewa rasrani and paan ice cream




HOMEMADE ICE CREAM





975

kesar pista | 120 gms | 779 kcal |  

paan ice cream | 120 gms | 786 kcal | 

fresh rose petal | 120 gms | 393 kcal | 

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality

List of Allergens:

Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts 

Crustaceans  Sesame  Celery  Sulphites 

All prices are in Indian Rupees. Government taxes as applicable.

PALACE AFTERNOON HI-TEA

03:30 PM TO 05:30 PM

Savour the Palace Afternoon Tea with delectable and dainty treats along with the robust “Indian Masala Chai” or the signature tea / coffee.



MAHARAJA AFTERNOON TEA

3500

A timeless classic offerings and tantalizing range of exquisitely crafted sweet and savory treats



VEGETARIAN

Local spiced cottage cheese mille-feuille | 80 gms | 63 kcal | 🍷 🌾

Shallots, celery, sage, potato pie | 90 gms | 216 kcal | 🍷 🌾 🥬

English cucumber and crème cheese | 60 gms | 42 kcal | 🍷 🌾

Red velvet cup cake | 70 gms | 130 kcal | 🍷 🌾 🍌

Manchester Tart | 80 gms | 60 kcal | 🍷 🌾

Chocolate torte | 90 gms | 72 kcal | 🍷 🌾 🍌

Scones- citrus, raisin and vanilla | 60 gms | 162 kcal | 🍷 🌾

served with a glass of sparkling wine or signature mocktail | 🍷



NON VEGETARIAN

3500

Salmon bagel, salmon roe | 80 gms | 40 kcal | 🍷 🌾 🐟

Parma ham and melon | 60 gms | 95 kcal

Chicken and Pommery | 60 gms | 65 kcal | 🍷 🌾 🍌 🥬

Red velvet cup cake | 70 gms | 130 kcal | 🍷 🌾 🍌

Chocolate torte | 90 gms | 72 kcal | 🍷 🌾 🍌

Assorted macaroons | 80 gms | 142 kcal | 🍷 🍌 🍌

Scones- citrus, raisin and vanilla | 60 gms | 162 kcal | 🍷 🌾

served with a glass of sparkling wine or signature mocktail | 🍷



BLUE CITY AFTERNOON TEA

3000

Indulge in spice filled native delights of Jodhpur with the finest delicacies of India

Kuta mirchi paneer roll | 90 gms | 60 kcal | 🍷 🌾

Aloo mattar samosa | 80 gms | 167 kcal | 🍷 🌾

Mirchi vada | 60 gms | 162 kcal | 🍷 🌾

Pyaz pakoras | 50 gms | 41 kcal |

Jodhpuri methi mathri | 45 gms | 158 kcal | 🍷 🌾

Mawa kachori | 60 gms | 188 kcal | 🍷 🍌 🌾

Assorted local mithai | 80 gms | 178 kcal | 🍷 🍌

served with a glass of sparkling wine or signature mocktail | 🍷



BLUE CITY AFTERNOON TEA

3000

Indulge in spice filled native delights of Jodhpur with the finest delicacies of India

Mathania chicken roll | 90 gms | 57 kcal | 🍷 🌾 🍌

Keema kachori | 70 gms | 191 kcal | 🍷 🌾

Mirchi vada | 60 gms | 162 kcal | 🍷 🌾

Pyaz pakoras | 50 gms | 41 kcal

Jodhpuri methi mathri | 45 gms | 158 kcal | 🍷 🌾

Mawa kachori | 60 gms | 188 kcal | 🍷 🍌 🌾

Assorted local mithai | 80 gms | 178 kcal | 🍷 🍌

served with a glass of sparkling wine or signature mocktail | 🍷

Kindly inform us if you are allergic to any food ingredients






🟢 Vegetarian 🟠 Non-Vegetarian 🏠 Locally sourced / regional speciality 🏰 Palace Speciality

List of Allergens:









Milk 🍷 Nuts 🍌 Gluten 🌾 Mustard 🍌 Molluscs 🍌 Eggs 🍌 Fish 🍌 Lupin 🍌 Soya 🍌 Peanuts 🍌

Crustaceans 🍌 Sesame 🍌 Celery 🍌 Sulphites 🍌

All prices are in Indian Rupees. Government taxes as applicable.

- **PALACE CLASSIC CLUB** **1250**
380 gms | 454 kcal | tomato, lettuce and bocconcini

- **CHEESE CHILLI TOAST** **1300**
170 gms | 423 kcal | chilli, cheese and bell pepper

- ▲  **ROYAL CLASSIC CLUB** **1550**
385 gms | 375 kcal | tomato, bacon, roast chicken, fried egg and mustard

- ▲ **CROQUE MONSIEUR** **1600**
315 gms | 545 kcal | griddled classical ham and cheese sandwich




JODHPUR SPECIALITY

- **POTATO AND GREEN PEAS SAMOSA** **1250**
240 gms | 669 kcal

-   **MIRCHI VADA** **1250**
200 gms | 645 kcal | gram flour, potato and green chilli

-   **PYAAZ KI KACHORI** **1250**
210 gms | 688 kcal | onion and potato

- **VEGETABLE PAKORAS** **1250**
190 gms | 356 kcal | chilli, cottage cheese, onion, potato, cauliflower and capsicum




WHOLE WHEAT KATHI ROLL

- **SPICED COTTAGE CHEESE** **1300**
350 gms | 705 kcal | 
- ▲ **CHICKEN AND CAPSICUM** **1500**
345 gms | 380 kcal | 


SELECTION OF BEVERAGE

- SMOOTHIES |**  **550**
 banana | **460 ml | 315 kcal**
 papaya | **460 ml | 203 kcal**
 apple | **460 ml | 694 kcal**
- MILKSHAKES |**  **550**
 vanilla | **460 ml | 411 kcal**
 mango | **460 ml | 417 kcal**
 chocolate | **460 ml | 425 kcal**

Kindly inform us if you are allergic to any food ingredients

■ Vegetarian
 ▲ Non-Vegetarian
  Locally sourced / regional speciality
  Palace Speciality

List of Allergens:

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

All prices are in Indian Rupees. Government taxes as applicable.

