






















Zoya



RAJPUT GHARANE SE- THE TRADITIONAL LOCALE









-     **Roasted Tomato & Pepper Soup** ₹550
Heirloom tomatoes, pesto rosso crisps
-    **Cauliflower Bisque, Beurre Noisette Croute** ₹550
Cauliflower puree, nutmeg, brown butter croutons
-    **Smoked Chicken Crème with Asparagus** ₹650
Creamy soup, smoked chicken, olive powder

PROGRESSIVE SALADS- SMALL PLATES

-     **Tomato Burrata** ₹625
Fresh burrata vine ripened tomatoes two ways,
liguria pesto, aged
- Caesar Salad**
Romaine hearts, sourdough croutons, parmesan
Steamed asparagus (v, gf) ₹675
-     **Roast chicken** ₹725
 **Peri peri prawn (MSC/ ASC)** ₹825
  **Smoked salmon** ₹1025
-     **Salad Mesclun** ₹675
Persian walnut, goat cheese crumbles
-     **Palm Heart Artichoke** ₹675
Baby arugula, danish blue, himalayan pine nut
















BETWEEN THE BREADS

(All served with fries & house salad)

-      **Avocado on Rye** ₹1025
Burrata, poached free range eggs
-    **Bombay Toasties** ₹875
Spicy potato, onion, mint chutney, cheese

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


Please inform us of any special dietary requirements. We levy 5% discretionary service charge.

 Vegetarian  Non vegetarian  Gluten Free  Signature  Egg  Mustard  Soy
 Pork  Sesame  Fish  Alcohol  Crustacean  Dairy  Nuts  Celery  Vegan



    **Veg Fairmont Club** ₹875

Clubbed with choice of white, whole wheat & multi grain
cucumber, tomato, grilled vegetables, cheese

     **Non Veg Fairmont Club** ₹1025

Clubbed with choice of white, whole wheat & multi grain
bacon, lettuce, tomato, chicken, fried egg














Kolkata Kathi Roll

*Wrapped in lachha paratha with kasundi mustard,
gondhoraj lemon*

   Paneer ₹875
    Chicken ₹975




The Big Mouth Burger

Clubbed with aged cheddar, lettuce, tomato, house pickle





    Roasted vegetables, and potato patty ₹875
     Grilled chicken patty ₹975
    Grilled jalapeno lamb patty ₹1025

HAND CRAFTED THIN CRUST

   **Classic Margherita** ₹875
Tomato sauce, fresh basil

   **Primavera** ₹925
Sweet pepper, asparagus, zucchini, mushroom, onion

















    **Classic Pepperoni** ₹1025
Spicy pepperoni, pickled onion

    **Quattro Formaggi Bianco** ₹975
Selection of mild cheddar, buffalo mozzarella, pecorino, brie

   **Chicken Tikka** ₹975
Onion, bell pepper and green chili




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HOOK, HUNT & HARVEST: MAIN PLATES

-     **Sea Bass (MSC/ASC)** ₹1875
Provencal seafood bisque, dill butter, shaved asparagus
-    **Roast “Savel Farm” Chicken** ₹1475
Spring chicken, aubergine caponata, & edamame mash
-    **Lamb Rack** ₹1775
Grass fed New Zealand lamb, creamy potato, asparagus, and rosemary prune jus
-     **Norwegian Salmon (MSC/ASC)** ₹1675
Lentil ragout, orange burre blanc, arugula salad

PASTA EL KLASIKO

Choice of Pasta




Penne, spaghetti, fettuccini, whole wheat

-    **Pomodoro**
Classic combination of tomato and basil

Choice of Pasta











Penne, spaghetti, fettuccini, whole wheat

-    Vegetarian ₹875
-    Chicken ₹975
-     Prawn ₹1075

-    **Arrabiata**
Tomato sauce with spicy chili flakes

















Choice of Pasta

Penne, spaghetti, fettuccini, whole wheat




-    Vegetarian ₹875
-    Chicken ₹975
-     Prawn ₹1075

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   **Alfredo**
Heavy cream, pecorino

Choice of Pasta

Penne, spaghetti, fettuccini, whole wheat

Vegetarian




Chicken

Prawn

₹875

₹975

₹1075

   **Aglio olio e Pepperoncino**
Fresh garlic, olive oil, chilli flakes

Choice of Pasta

Penne, spaghetti, fettuccini, whole wheat

   Vegetarian

   Chicken

    Prawn




₹950

₹1050

₹1150

THE ITALIAN CONNECT

    **Fattechuni a la Carbonara** ₹1225
Spaghetti, pecorino, pancetta

   **Merlot Risotto** ₹1025
Danish blue, wine poached pears


  **Risotto a La Milase** ₹1125
Lamb shank, Saffron



FROM FAR EAST

Miso Soup

Japanese fermented bean soup

Vegetarian

 Chicken

  Prawn (MSC/ ASC)








₹575










₹650

₹825

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Singaporean Curry Laksa

Asian aromatic infused coconut soup

Vegetable

₹575

▲ Chicken

₹650

🍷 ▲ Prawn (MSC/ ASC)

₹825

Tom Yum

Thai herb flavoured spicy aromatic broth with

▲ Chicken

₹650

🍷 ▲ Prawn (MSC/ ASC)

₹850

SMALL PLATES

Salt & Pepper

Crispy vegetables asian style with ginger, onion, garlic

🍷 🍷 🍷 🍷 Vegetable

₹625

🍷 🍷 🍷 🍷 ▲ Chicken

₹750

🍷 🍷 🍷 🍷 🍷 ▲ Prawn (MSC/ASC)

₹1075

🍷 🍷 🍷 🍷 🍷 ▲ Hong Kong Tofu

₹675

Silken tofu tossed in Hong Kong style.

🍷 🍷 🍷 🍷 🍷 ▲ Stir Fried Water Chestnut

₹675

Trio of peppers, smoked edamame, green onion

🍷 🍷 🍷 🍷 🍷 🍷 ▲ Basil Chicken

₹975

Thai chilli, burnt leek

🍷 🍷 🍷 🍷 🍷 🍷 ▲ Indonesian Curry Satay

₹625

Seasonal vegetables, green onion

🍷 🍷 🍷 🍷 🍷 ▲ Prik Gai Satay

₹1025

Tender chicken, kaffir lime, thai bird chilli

🍷 🍷 🍷 🍷 🍷 🍷 🍷 ▲ Pan fried Chilli Fish (MSC/ ASC)

₹1275

Fresh catch, chilli sauce

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Chilli Paneer

₹775

Chilli paneer is an indo-chinese appetizer where crisp batter fried paneer is tossed in slightly sweet, spicy, hot and sour chilli sauce

Chilli Chicken

₹975

Chilli chicken is a popular indo-chinese appetizer made by tossing fried chicken in spicy hot chilli sauce.

SUPER BOWLS

Exotic Mushroom

₹1075

Fresh shitake, white shimeji, cha soba noodles, ginger scallion broth

Flavoured Essence

₹1025

Pokchoy heart, rice stick,

Hainanese Chicken

₹1275

Jasmine rice, cilantro, english cucumber

Kolkata 15

₹1375

Hawkers style chilli chicken, egg fried rice

Veg Dim Sum

Steamed flour wrappers, stuffef with veggies

Chicken Dimsum

Steamed flour wrappers, stuffef with aromatic chicken minced

FROM THE BASKET

Chicken Sui Mai

₹925

Spicy tomato, lee kum kee soy

FROM THE WOK

















Tofu

₹975

Stewed bean curd” ma po style”, exotic vegetables in chilli bean paste

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Wok Fried Rice

Long grain rice tossed in the wok with ginger and scallions

🌱	🌱	🌱	Vegetables	₹625
🥚	🌱	🍗	Chicken	₹775
🦞	🥚	🌱	Prawn (MSC/ASC)	₹975

Pad Thai

Rice noodles tossed with vegetables thai style

🌱	🌱	🌱	Vegetables	₹875
🥚	🌱	🍗	Chicken	₹975
🦞	🥚	🌱	Prawn (msc/ asc)	₹1075

Wok Tossed Noodles

Chinese noodles tossed in the wok with ginger and scallions

🌱	🌱	🌱	Vegetable	₹675
🥚	🌱	🍗	Chicken	₹775
🌱	🌱	🍗	Prawn	₹975

🥚	🌱	🍗	Hunan Chicken	₹1150
Soy chilli spring chicken				

Hangsao Prawns (MSC/ ASC)

King prawns with ginger and spring onions

₹1450

👑	🍗	Lamb Rendang Curry	₹1350
Lamb leg, star anise, curry leaves			

Thai Curry Red/Green

Fragrant curry with lemon grass, eggplant and lime leaves served with jasmine rice:

🌱	🌱	Vegetables	₹875
	🍗	Chicken	₹1025
🦞	🍗	Prawn	₹1225

🌱	🌱	Lotus Root	₹850
Lotus root, fungus, celery assorted mushroom, cantonese sauce			

🌱	👑	Cluster Beans	₹925
French beans, bird eye chilli, Hong Kong style			



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RAJPUT GHARANE SE- THE TRADITIONAL LOCALE





    **Laal Maas** ₹1275
Fiery Rajasthani baby lamb delicacy with mathania
chilies smoked with clove




   **Dal Bhati Churma** ₹1175
"Rajasthani speciality of whole wheat dumplings
served with dal and powdered sweet whole wheat





FROM THE KADHAI


   **Palak Aap ki Pasand**
Choose from lasooni / paneer / makai


lasooni	₹825
Paneer	₹825
Makai	₹825




    **Makhanwala Paneer** ₹925
Soft cottage cheese cubes cooked in rich tomato and onion gravy

   **Sukhi Aloo Gobi** ₹750
Dry preparation of potatoes tossed with cumin and red chilli

    **Khushk Nayantara Sabziyan** ₹775
Sautéed vegetables, fresh herbs, home ground spices

   **Tadkewali Dal** ₹775
Yellow lentils tempered with garlic

















   **Dal Zoya** ₹825
Slow cooked creamy black lentils

   **Bundeli Gosht** ₹1225
Succulent Jaipur lamb, pounded spice, traditional
Bundelkhand cooking

    **Chooza Khaas Makhani** ₹1175
Marinated boneless chicken morsels cooked in rich tomato gravy

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- 🍴 🍴 🍴 🍴 **Hari Mirch ka Murgh Qorma** ₹1175
Succulent chicken joints, brown garlic, fresh green chillies
- 🍴 🍴 🍴 **Meen Mappas** ₹1275
Red snapper cooked in creamy coconut gravy, selected herbs and curry leaves
- 🍴 🍴 🍴 **Palak Dahi ke kofte** ₹825
Spinach and cottage cheese dumplings in mild yoghurt gravy

APPETIZERS

- 🍴 🍴 **Udaipuri Bharwan Kumbh** ₹725
Condensed milk, pista, garlic
- 🍴 **Dal Malai k Sikke** ₹725
Mangodi, dry fruits, dehydrated milk
- 🍴 **Shikari Murgh Tikka** ₹975
Chicken morsels, whole ground spices

MAIN COURSE

- 🍴 🍴 **Paneer Papad** ₹775
Cottage cheese, fresh mint, coriander
- 🍴 🍴 **Rajasthani Gatta Curry** ₹775
Gram flour dumpling, Rajasthani laal mirch
- 🍴 🍴 **Ker Draksh ki Sabzi** ₹725
Dried local beans, Californian grapes, pickles
- 🍴 **Mirchiwali Bhindi** ₹725
Banana chili, caraway seed
- 🍴 🍴 **Murgh Mukul** ₹925
Almond, pista, black pepper
- 🍴 🍴 **Nagori Maas** ₹1125
Rajasthani baby lamb, nagori methi

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🌱	🌱	Jodhpuri kabuli Pulao	₹750	
		Basmati rice infused with vegetables, chickpeas		
🌱	🌱	🌱	Nanhe Tamatar Aur Aloo ki Sabji	₹3725
			Potato curry with baby tomatoes	
THE GLOBAL INDIAN <i>(From Clay Pot Oven)</i>				
🌱	🌱	🌱	Lucha Bharwan Paneer	₹775
			Prunes, mint and mathania chilli marinade	
🌱	🌱	🌱	Silbatte ki Tashtari	₹775
			Beetroot galettes, stone ground spices, pan fried	
🌱	🌱	🌱	Banarasi Murgh Bhide	₹925
			Full fat milk, cashew nut, cardamom	
🌱	🌱	🌱	Limbu Machhi Tikka	₹1025
			Lime zest, seasonal fish	
🌱	🌱	🌱	Sarswan Jhinga (MSC/ ASC)	₹1225
			Tiger prawns, kasundi mustard	
🌱	🌱	🌱	Baghdadi Seekh	₹875
			Minced lamb, cinnamon	
🌱	🌱	🌱	Tandoori Chooza	₹925
			Spring chicken, yoghurt, finished in clay oven	
🌱	🌱	🌱	Bharwan Aloo Tilnaaz	₹775
🌱	🌱	🌱	Navratan Seekh	₹825

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DUM PUKHT

Biryani

Mildly spiced aromatic basmati rice infused with saffron, secret spice blend

🌿 🍷 🍷 🟢	Vegetarian	₹925
🌿 🍷 🟠	Chicken	₹975
🌿 🍷 🟠	Lamb	₹1075
🌿 🍷 🟢	Steamed Rice	₹525

INDIAN BREADS

🍷 🍷 🟢	Tandoori Roti	₹250
Whole wheat flat bread cooked in tandoor with a choice of plain / butter		
🍷 🍷 🟢	Naan	₹250
"Refined flour flat bread cooked in tandoor with a choice of plain/butter/garlic"		
🍷 🍷 🟢	Paratha	₹250
Pudina/Laccha/Chur chur/Methi/Ajwani		
🍷 🍷 🟢	Sev Papad ka Paratha	₹250
Whole wheat bread stuffed with poppadum spice mix cooked in tandoor		
🍷 🟢	Missi Roti	₹250
Gram flour bread cooked in tandoor		
🍷 🟢	Hari Mirch ki Roti	₹250
Whole wheat bread with green chilies		

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




SUPER ENDING

-    **The Bonbons** ₹575
Tiramisu parfait, chocolate crumble, coffee sauce, coffee jelly
-      **Master's Heaven Bar** ₹675
Single origin chocolate parfait, hazelnut chocolate praline, chocolate soil
-    **Gulab Jamun** ₹575
Saffron pistachio stuffed sweet dumpling
-     **Balai Ke Tukde** ₹550
Crispy bread, reduced milk, nuts & saffron
-     **The Rajasthani Pie** ₹550
Badam halwa pie, cranberries, chinni malai ice cream
-     **Fairmont Signature Kulfi Falooda** ₹575
Milk, nuts, saffron, pistachio, cream
-   **Ice Cream Selection** ₹525
Choice of classic, exotic, vegan

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VEGETARIAN ROYAL THALI INR 2250 plus taxes

"SHURUAAT"

Masala Chaas ☞

Salted yoghurt drink with spices
and coriander

Mini Aloo Mutter Samosa ☞

Cumin flavoured potato and
green pea samosa

Pyaz Ki Kachori ☞

A speciality of Jaipur
served with saunt chutney

Mewa Dahi Gunji ☞

Stuffed lentil dumplings served with
sweetened curd, chutney and spices

Jodhpuri Ambi Paneer Tikka ☞ ☞

Rajasthani pickle spiked cottage
cheese steaks from tandoor

"RAJSHAHI BHOJ"

Paneer Chutneywala ☞

Signature cottage cheese cooked in
mint chutney flavoured gravy

Gulab Jamun Ki Subzi ☞

Mini cottage cheese dumplings
in fragrant gravy

🌱 Vegan ☞ Gluten Free ☞ Egg Free ☞ Nuts ☞ Dairy ☞ Lactose 🌶️ Spicy

MSC – Certified Sustainable Fish Option

Please inform us of any special dietary requirements.

Fairmont Food Philosophy Authentically Local - Executive Chef - Mihir Kane

Note: Allow us 45-50 minutes for preparation



Gatte Ki Sabzi 🌱 🥚

Gram flour dumplings in spiced yoghurt gravy

Ker Sangri Ki Sabzi 🥚

Dried Rajasthani beans and berries

Papad Mangodi Ki Subzi 🥚

Poppadum and lentil dumplings in gravy

Marwari Aloo Pyaz Ki Sabzi 🥚

Baby potatoes cooked with pearl onions

Rajasthani Dal Baati Choorma 🥚 🥚

Signature whole wheat dumplings served with mixed dal and nut

G HAR KA CHAWAL 🥚

HAND CRAFTED MINI INDIAN BREAD

Sev Papad Ka Paratha 🥚

Bajra Ki Roti 🥚

Mirch Adrak Ki Roti 🥚

JAIPURI MITHAI GHAR

Mini Malai Ghevar 🥚 🥚

Amer Ki Gunji 🥚 🥚

Gulab Jamun 🥚 🥚

🌱 Vegan 🥚 Gluten Free 🥚 Egg Free 🥚 Nuts 🥚 Dairy 🥚 Lactose 🌶️ Spicy

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Note: Allow us 45-50 minutes for preparation



NON VEGETARIAN ROYAL THALI

INR 2450 plus taxes

"SHURUAAT"

Masala Chaas 🥛

Salted yoghurt drink with spices
and coriander

Mini Aloo Mutter Samosa 🍷

Cumin flavoured potato and
green pea samosa

Pyaz Ki Kachori 🍷

A speciality of Jaipur
served with saunt chutney

Mewa Dahi Gunji 🥛

Stuffed lentil dumplings served with
sweetened curd, chutney and spices

Shikari Murgh Tikka 🍷

Chargrilled chicken from tandoor flavoured
with hunter's spice mix

"RAJSHAHI BHOJ"

Laal Maans 🍷

Mathania chili spiced baby lamb

Murgh Ka Sweta 🍷

Jaipuri classic chicken with corn

🌱 Vegan 🍷 Gluten Free 🍷 Egg Free 🥜 Nuts 🥛 Dairy 🥛 Lactose 🍷 Spicy

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Gatte Ki Sabzi 🌱 🌾

Gram flour dumplings in spiced yoghurt gravy

Ker Sangri Ki Sabzi 🌱 🌾

Dried Rajasthani beans and berries

Papad Mangodi Ki Subzi 🌱

Poppadum and lentil dumplings in gravy

Marwari Aloo Pyaz Ki Sabzi 🌱

Baby potatoes cooked with pearl onions

Rajasthani Dal Baati Choorma 🌾 🌱 🥚 🥜

Signature whole wheat dumplings
served with mixed dal and nut

GHAR KA CHAWAL 🌾

HAND CRAFTED MINI INDIAN BREAD

Sev Papad Ka Paratha 🌾

Bajra Ki Roti 🌾

Mirch Adrak Ki Roti 🌾

"JAIPURI MITHAI GHAR"

Mini Malai Ghevar 🌱 🌾

Amer Ki Gunji 🌱 🌾

Gulab Jamun 🥜 🌱 🌾

🌱 Vegan 🌾 Gluten Free 🥚 Egg Free 🥜 Nuts 🌱 Dairy 🥛 Lactose 🌶️ Spicy

MSC – Certified Sustainable Fish Option

Please inform us of any special dietary requirements.

Fairmont Food Philosophy Authentically Local - Executive Chef - Mihir Kane

Note: Allow us 45-50 minutes for preparation