



UDAIMAHAL

INDIAN SPECIALITY

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SOUP

Shatavari rassa

asparagus soup flavoured with cumin (167 kcal, 175g)

Murgh yakhni shorba

flavourful chicken extract (205 kcal, 180g)

APPETISER

Subz galouti

soft vegetable kebabs with mild Awadhi spices (236 kcal, 205g)

Bharwan gucchi

Kashmiri morels filled with wild mushroom, reduced milk and cheese (312 kcal, 170g)

Jodhpuri paneer tikka

spiced cottage cheese with garlic, ginger, coriander and sun dried Mathania chilli (326 kcal, 240g)

Ajwaini mirch ka jheenga

kochin tiger prawns flavoured with bishop’s weed cooked on a griddle (346 kcal, 200g)

Gosht ke gilawat

Awadh nizam’s favourite mouth melting lamb kebabs (312 kcal, 220g)

Beere da murgh tikka

cinnamon and black cumin flavoured chicken kebab (365 kcal, 180g)

Tandoori bater

smoked quail in classic tandoor marinade (278 kcal, 170g)

Chaap tajdaa

New Zealand lamb chops flavoured with clove, black cardamom and kasuri methi slow cooked in a tandoor (375 kcal, 190g)

MAIN COURSE

Kesari khumani kofta

apricot filled cottage cheese dumplings in a saffron nut gravy (346 kcal, 360g)

Amritsari wadi palak

spiced lentil dumplings with spinach and garlic (313 kcal, 340g)



Singhada, shatavari, chilgoza, phalli ki sabzi



water chestnut, asparagus, pine nuts, green beans stir fried with cumin, chillies and coconut milk (228 kcal, 325g)



Pindi chole

traditional chickpea preparation from the streets of Punjab with home ground spices, recommended with Amritsari kulcha (296 kcal, 350g)



Katliyan Aloo

turmeric braised potatoes, spiced with curry leaves and ginger (169 kcal, 280g)



Dal dhungar

traditional Rajasthan smoked five lentil stew (305 kcal, 350g)



Dal makhani

Udaivilas specialty, 24 hours cooked black lentil with tomato, butter and cream (350 kcal, 350g)



Locally sourced Kerala fish curry

a delicacy from Kerala, fish simmered in spicy onion, tamarind coconut gravy (381 kcal, 340g)



Locally sourced Goan lobster curry

lobsters stewed in a classic Goan curry (398 kcal, 370g)



Hyderabadi haleem

a delicacy from Hyderabad, finely minced lamb and broken wheat cooked overnight (428 kcal, 400g)



Awadhi gosht nalli korma

traditional Awadhi preparation of lamb shank slow cooked with hand picked spices (404 kcal, 360g)



Jungli gosht

hunter style lamb preparation with robust spices (340 kcal, 350g)



Khargosh ka Mokul

traditional Rajasthani preparation of rabbit with freshly ground spices (346 kcal, 340g)



Murgh methi saag

morels of chicken cooked with fenugreek leaves (392 kcal, 350g)



Tawa murgh khatta pyaaz

shredded chicken tikka with bell peppers and pickled onions (385 kcal, 350g)

*Main course items are also available in individual portion



VEGAN



Vegetarian



Contains meat and seafood



Contains shellfish



Contains egg



Contains pork



Contains fish & fish products



Contains alcohol



Contains gluten



Contains nuts



Contains sulphite



Contains milk & milk products



Contains soyabeans & their products

Immunity Booster Abilities



Signature Dish
















An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary. The above mentioned calorific values are based on standard recipes and often vary basis customisation.

Should you be allergic to any ingredient, please bring it to the attention of the server.

All food is cooked in refined sunflower oil, olive oil or butter.

We do not levy a service charge. An 18% goods and Services Tax is applicable on all prices.



SPECIALTY BREAD

-  Amritsari kulcha  
 spiced potato filled bread cooked in a tandoor (428 kcal, 200g)
-  Aloo bajre ki roti  
 millet and potato bread (152 kcal, 85g)
-  Koki masala roti   
 spiced bread made with a mix of chickpea flour and whole wheat flour (221 kcal, 85g)
-  Sofiyana khamiri roti  
 fermented whole wheat bread flavored with fennel seeds (188 kcal, 120g)
















BIRYANI

from the royal houses of Awadh in Lucknow comes the authentic rice preparation cooked on dum with rice and meat or vegetables blended with aromatic flavours of Indian spices.

Biryanis were once said to be a 'Complete Meal'

-  Vegetarian (395 kcal, 600g) 
-  Chicken (440 kcal, 640g)  
-  Gosht yakhni (495 kcal, 650g)  
 served with fresh mint raita

DESSERT

-  Apple jalebi   
 with vanilla ice-cream (468 kcal, 140g)
-  Gulkand chhena payesh  
 cottage cheese dumplings cooked in sugar with candied rose petal (415 kcal, 150g)
-  Badam aur anjeer ka halwa  
 almond pudding with figs and cardamom cooked with clarified butter (478 kcal, 140g)
-  Baked lancha   
 condensed milk dumplings baked with rabri (498 kcal, 120g)
-  Dry fruit Payasam
 coconut and dry fruits pudding (250 kcal, 160g)



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 Contains shellfish

 Contains egg

 Contains pork

 Contains fish & fish products


 Contains alcohol

 Contains gluten

 Contains nuts

 Contains sulphite

 Contains milk & milk products

 Contains soyabeans & their products

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