

The multi-cuisine
restaurant at
Vesta Maurya Palace,
Jaipur

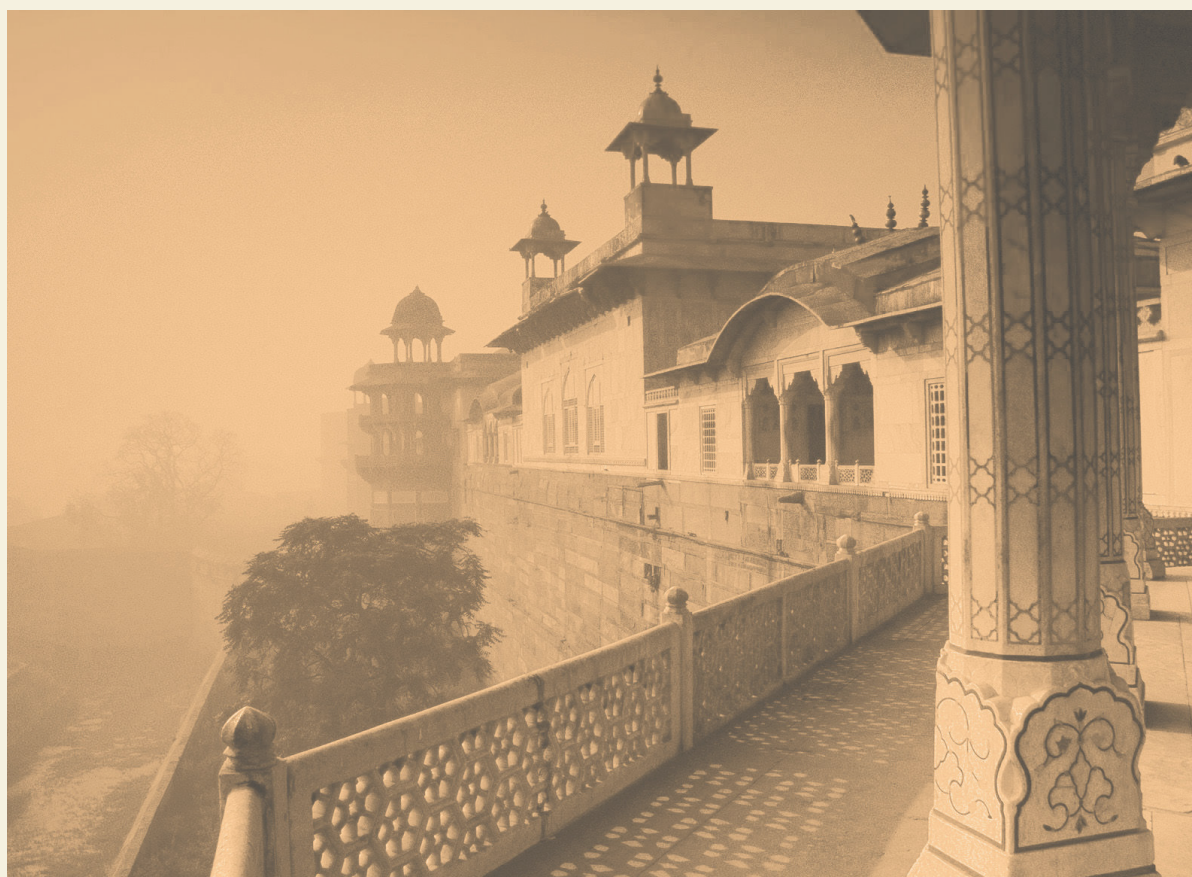
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From
10 am to 10 pm for
breakfast,
lunch, & dinner

Food Menu

FINE DINING EXPERIENCE

Estd 2017



JAIPUR, A FUSION OF SHADES

To call Jaipur pink is like calling water wet – both statements are true but neither captures the infinite variety of what's being described. Jaipur's particular shade is part Germolene antiseptic, part wet sand – with a touch of Pepto-Bismol and caramel thrown in. Its hue changes throughout the day – at dawn its paler self appears to glow, while at dusk it radiates rich terracotta. During the monsoon season it settles into a shade that's closer to baked rhubarb. But on the hottest, dustiest days, the city appears to emerge, fully formed, from the arid sweeping desert to the north.

The romance of the city's distinctive colour has been enhanced by the myths of its creation. Most guidebooks will tell you that the city was first painted pink to celebrate the visit to the city in 1876 by the Prince of Wales. Pink is the colour of respect, welcome and of the rising sun. But like most myths, it's not entirely true. The city had been painted pink long before, to imitate the splendid marble monuments of the Mughals. Then, in the mid-nineteenth century, Maharaja Sawai Ram Singh II opted for a new rainbow look and decreed that every street in the city should be painted a different colour. But he

didn't like the result and ordered all-over pink instead. His decree coincided with the arrival of the Prince of Wales and the rest is history. It's now laid down in law that the old city must always be pink – both myth and the tourist trade demand it.

Jaipur's pinkness is more chaotic and accidental than guidebooks would have you believe. Jaipur itself is more chaotic too. It's ferociously crowded and noisy – catch a bus and traders will catch it with you, trying to sell postcards, toys and trinkets. Attempt to cross the road by the Wind Palace and a host of people will accompany you, hoping to be rewarded for the help you didn't ask for. The city's pink shell is chipped, cracked and dented – much more than you'd imagine from watching The Best Exotic Marigold Hotel – but beyond its scuffed, commercial exterior there runs a beguiling charm.

Entering Jaipur through one of its seven magnificent gates, the teeming old city was suddenly revealed in all its wild beauty. Aside from its startlingly pink hue, Jaipur is perhaps best known for an industry that also thrives on the vibrancy of its coloursstone.

(contd. on page 2)

FULL MENU INSIDE

APPETIZERS & SALADS
HEALTHY SOUPS
QUICK SNACKS
A TASTE OF AUTHENTIC INDIA
CHINESE AND CONTINENTAL
SANDWICHES & BURGERS
RICE AND NOODLES
DESSERTS

A DRINK FIRST

JUICES	
<i>Seasonal fresh or packaged juice</i>	135.00
CHILLED COFFEE	
<i>Plain of malte served with or without ice cream</i>	150.00
SHAKES	
<i>Vanilla, strawberry, chocolate & banana</i>	150.00
ICED TEA	
<i>Lemon or Peach</i>	115.00
SELECTION OF TEA	
<i>Assam, darjeeling, earl grey, jasmine, masala chai, green tea & chamomile</i>	80.00
COFFEE	
<i>With milk or cream</i>	100.00
CAPPUCCINO, ESPRESSO, LATTE	150.00
HOT CHOCOLATE	125.00
LASSI	
<i>Plain, salted, sweet, masala & mango</i>	100.00
AERATED DRINK	70.00
SODA	70.00
FRESH LIME SODA/ WATER	100.00
TONIC WATER	100.00
RED BULL	200.00
PACKAGED DRINKING WATER	50.00



(contd. from page 1)

Another industry that thrives in Jaipur, and whose fame once again rests on the beauty of its colours, is hand-printing. Watching an artisan repeatedly load his wooden printing block with dyes made from fruit and vegetables and press it into lengths of fabric was a mesmerising sight. Like so much else in Jaipur, the result is a riot of colour, yet in its endlessly repeated motifs it had a soothing, ordered quality.

Aside from its startlingly pink hue, Jaipur is perhaps best known for an industry that also thrives on the vibrancy of its colours: hand-cut precious stones. It is said that “every seventh emerald in the world is cut and polished here, every ninth ruby and blue sapphire, and every eleventh diamond.” and the “best blue sapphire should be the colour of a peacock’s neck. A ruby must be the colour of pigeon blood.” Jaipur jewels are more than a colourful companion to their city’s pink walls. (contd. to page 4)



APPETIZERS AND SALADS

GREEK SALAD ■	200.00
<i>Crisp lettuce, cucumber, plum tomato, bell peppers, onion, black olives and feta cheese in oregano vinaigrette</i>	
SCHEZWAN SALT & PEPPER	
CHICKEN ■ ✓	250.00
<i>Serve the crispy fried chicken fresh off the pan, to savor the right mix of the fried chicken sautéed with tongue-tickling scheszwan sauce, spring onions and garlic</i>	
VEGETABLES ■ ✓	200.00
<i>Serve the crispy fried vegetables fresh off the pan, to savor the right mix of the fried veggies sautéed with tongue-tickling scheszwan sauce, spring onions and garlic</i>	
SPRING ROLLS	
CHICKEN ■	200.00
<i>Crisp fried rolls of seasoned Chinese cabbage with chicken & vegetables</i>	
VEGETABLES ■	150.00
<i>Crisp fried rolls of seasoned Chinese cabbage and vegetables</i>	
RUSSIAN SALAD ■	150.00
<i>Typically consists of minced boiled potato, minced boiled carrots, canned tuna, minced boiled eggs, peas, roast red pepper strips, green olives, and mayonnaise</i>	
PAPDI CHAAT ■ ✓	150.00
<i>Traditionally prepared using crisp fried dough wafers known as papri, along with boiled chick peas, boiled potatoes, yogurt and tamarind chutney and topped with chaat masala and sev</i>	
GREEN SALAD ■	100.00
<i>Green salad is most often composed of leafy vegetables such as tomato, cucumber, onion and fresh green chilly</i>	
WALDORF SALAD ■	150.00
<i>Traditional salad made by apple & walnuts</i>	

Enjoy the authentic
Indian cuisine with a
modern twist

SOUPS

CREAM OF CHICKEN & CELERY ■	175.00
<i>Whisk milk, sour cream, reserved cooked chicken, salt, white pepper and dried tarragon into soup</i>	
SWEET CORN SOUP ■	
<i>A Creamy sweet corn soup made from American sweet corn and salt paper</i>	
CHICKEN ■	175.00
VEGETABLES ■	155.00
MULLIGATAWNY SOUP ■	150.00
<i>Curry flavored lentil soup served with the pearls</i>	
ROASTED TOMATO & CUMIN SOUP ■	150.00
<i>A blend of roasted tomatoes enhanced with boiled cumin</i>	

SNACKS

LONG FISH FINGERS ■	375.00
<i>Served with pickled tartar sauce</i>	
FISH TIKKA ■ ✓	375.00
<i>Marinated, tender boneless fish cooked in a clay oven</i>	
BARBEQUE CHICKEN WINGS ■ ✓	275.00
<i>Overnight marinated, tender chicken wings cooked in a clay oven</i>	
CHICKEN TIKKA ■ ✓	300.00
<i>Overnight marinated, tender boneless chicken cooked in a clay oven</i>	
KALMI KEBAB ■	310.00
<i>Chicken leg pieces marinated in tandoori spices</i>	
CRUMBED LAMB CHOPS ■	450.00
<i>Old anglo-Indian recipe</i>	
PANEER MALAI ROLL ■	250.00
<i>Cottage cheese delicacy</i>	
CHILLY CHEESE TOAST ■ ✓	175.00
<i>Open grilled sandwich of cheese spiced with chilly peppers</i>	
ASSORTED VEGETABLE PAKORA ■	150.00
<i>Gram flour coated fritters of assorted vegetables</i>	
PANEER PAKORA ■	175.00
<i>Gram flour and cheese coated fritters</i>	
OMELETTE IN A BUN ■	150.00
<i>A homely masala omelette stuffed in a bun. Ideal filler for post midnight pangs</i>	
SUBZ SEEKH KEBAB ■	200.00
<i>Selected vegetable mildly spiced & split roasted in skewer</i>	



INDIAN STARTERS

MACHHI TIKKA ■ ✓	350.00
<i>Flavored with yellow mustard and fresh chilly</i>	
MURG TIKKA KESAR MALAI ■	325.00
<i>Morsels of chicken flavored with saffron and cardamom</i>	
TANDOORI MURG ■	325.00
<i>Half spring chicken marinated in tandoori spices</i>	
MAAS KA SULA ■	350.00
<i>Tandoor grilled lamb flavored with pomegranate seed and pepper corns</i>	
PESHAWARI SEEKH KEBAB ■	350.00
<i>Minced lamb kebab from North West frontier region</i>	
MEWE MEWE KI SEEKH ■	200.00
<i>Vegetable seek kebab enriched with dry fruits and nuts</i>	
PANEER TIKKA ■	200.00
<i>Indian cottage cheese flavored with mustard</i>	
BANARASI BHARWAN ALOO ■	200.00
<i>Tandoori potatoes filled with spiced fresh cheese and cashew nuts</i>	

INDIAN MAINS

MURG TIKKA MAKHNI ■	350.00
<i>Chicken in fenugreek flavored creamy tomato gravy</i>	
MURG KORMA ■	350.00
<i>Boneless simmered in chicken rich cashew onion gravy</i>	
MURG KA MOKUL ■ ✓	400.00
<i>Boneless chicken sauté with onions chilly and whole spices</i>	

A fine art of cooking with spices

METHI MURGH ■	350.00
<i>Lip smacking chicken cooked under dum with fenugreek leaves</i>	
ROGANJOSH ■ ✓	350.00
<i>Braised tender lamb preparation with onion and aromatic spices</i>	
LAAL MAAS ■	350.00
<i>Traditional Rajasthan lamb preparation</i>	
PANEER PASAND ■	275.00
<i>Choice of makhni Or kadhai</i>	
GOVIND GATTA ■	200.00
<i>Steamed and fried dumplings of chickpea flour filled with dry fruits in yogurt gravy</i>	
SUBZ DIWANEER HANDI ■	225.00
<i>Assortment of vegetables with spinach</i>	
KURKURI BHINDI ■	225.00
<i>Crispy fried okra coated with spices</i>	
JEERA ALOO ANARDANA ■	200.00
<i>Potatoes tempered with aromatic cumin and dried peregrinate</i>	
PALAK CORN ■	200.00
<i>Palak with American boiled corn</i>	
DUM ALOO KASHMIRI ■	200.00
<i>Small sized potato prepared in kashmiri style</i>	
VEG KOLHAPURI ■	225.00
<i>Mix vegetable prepared in spicy masala</i>	
DAL TADKA ■	200.00
<i>A combination of different lentils cooked in delicate spices & herbs</i>	
DAL MAKHNI ■	225.00
<i>Black lentils simmered with tomato and butter</i>	

INDIAN BREADS ■

TANDOORI ROTI / MISSI ROTI / NAAN	50.00
TAWA ROTI	40.00
PARANTHA AND KULCHA	80.00
CHEESE / GARLIC NAAN	100.00

RICE

ZAFFRANI MURG BIRYANI ■	300.00
<i>Chicken and basmati rice flavored with saffron mace and cardamom, served with raita</i>	
NAWABI TARKARI BIRYANI ■	250.00
<i>Assortment of spiced vegetables cooked in "dum pukth"</i>	
NAVRATTAN PULAO ■	250.00
<i>Basmati rice with branch of nine vegetables and dry fruits</i>	
JEERA PULAO ■	150.00
<i>Cumin tempered rice</i>	
MUTTER PULAO ■	150.00
<i>Fresh green peace with basmati rice</i>	
STEAMED RICE ■	125.00
<i>Freshly boiled basmati rice</i>	

RAITA ■

ALOO MINT	80.00
BOONDI	80.00
ONION CUCUMBER	80.00
FRUIT	100.00
DAHI BADA	120.00

CHINESE AND CONTINENTAL

SWEET AND SOUR CHILLY FISH 🍷 350.00
Combination of fish, onion, pepper and diced pineapple cooked in a sweet and sour sauce

CHICKEN HONGKONG 🍷🌿 350.00
Diced chicken cooked with a spicy blend of hot pepper and onion

GRILLED CHICKEN STEAK 🍷 300.00
With garlic tossed vegetables, parsley mash and mushroom glaze

CHICKEN MANCHURIAN 🍷🌿 350.00
Minced chicken dumpling finished in spicy manchurian sauce

GOBI MANCHURIAN 🍷🌿 250.00
Combination of cauliflower dumpling finished in spicy manchurian sauce

VEGETABLES SHASHLIK 🍷 250.00
Colorful combination of cottage cheese, onion tomatoes, green pepper and mushroom grilled, served on a bed of saffron rice

RATATOUILLE 🍷 250.00
Aubergine roundles & topped with slice of onions and tomatoes finished in a layers of napolitaines and cheese sauce gratinated to perfection

VEGETABLE AND CORN FLORENTINE 🍷 250.00
A combination of vegetable and corn finished with spinach puree & béchamel

RICE AND NOODLES

FRIED RICE
Home style fried rice cooked to your choice with basil and host of thai spices and herbs

CHICKEN 🍷 250.00
 VEGETABLES 🍷 200.00
 EGG 🍷 200.00

HAKKA NOODLES
A traditional fried noodle, hakka style – cooked to your choice

CHICKEN 🍷 250.00
 VEGETABLES 🍷 200.00
 EGG 🍷 200.00

SANDWICHES AND BURGERS

THE CLUB SANDWICH
Our special triple decker sandwich choose from a selection of vegetarian and non-vegetarian

NON-VEGETARIAN 🍷 300.00
 VEGETARIAN 🍷 200.00

SANDWICHES
Plain, toasted or grilled in Focaccia white or Brown bread, served with french fries and salad

CHICKEN AND CHEESE 🍷 300.00
 CHICKEN TIKKA 🍷 300.00
 ROASTED VEGETABLE 🍷 250.00
 TOMATO, CUCUMBER, CHEESE 🍷 200.00

CHICKEN BURGER 🍷 300.00
Quarter pounder with cheese on crisp lettuce, tomato, Pickles topped with fried egg in a sesame bun, served with french fries and salad

NUTTY VEGETABLE AND SOYA BURGER 🍷 250.00
Enriched vegetable patty with cheese crisp lettuce tomatoes and caramelized onions in a sesame bun, served with french fries and salad

CALCUTTA KATHI ROLL 🍷
Wrap containing a filling enfolded in an Indian flat bread

CHICKEN AND EGG 🍷🌿 300.00
 POTATO 🍷 200.00
 PANEER 🍷 200.00

FISH AND CHIPS 🍷 350.00
Breaded fish fillet with homemade tartar sauce served with french fries and salad

THE PASTA BOWL
Penne, fettuccini or spaghetti with your choice of sauce

PESTO 🍷 200.00
 TOMATO AND BASIL 🍷 200.00
 SPINACH AND MUSHROOM CREAM 🍷 250.00
 CHICKEN ALFREDO 🍷 300.00
 BOLOGNESE 🍷 300.00

SIDES 100.00

French fries, mash potatoes, garlic tossed vegetables garlic bread, House salad

DESSERTS 🍷

KULFI 100.00
Homemade ice cream blended with nuts

RABRI 150.00
A sweet, condensed-milk-based dish

HALWA — GAJAR / MOONG 150.00
Cooked in milk, sugar and nuts

GULAB JAMUN 150.00
Fried milk dumpling soaked in saffron flavored sugar syrup

SEASONAL FRUITS 170.00

RICE KHEER 120.00
Saffron flavored rice pudding

SELECTION OF GOURMET ICE-CREAMS 100.00
Vanilla, Strawberry, Rich Chocolate, Mocha or Alphonso

***All prices in Indian Rupees.
 Rates are based on standard portions.
 Government taxes are applicable.**

(contd. from page 2)

Inevitably, when you're in Jaipur you'll admire the famous Wind Palace with its windows set at an angle to allow court women to look out and yet not be seen; you'll marvel at the construction of Amber Fort with its perfumed garden and mirrored chambers faced with twenty million pieces of glass; you'll be startled by the gigantic silver water urns at the City Palace – officially the largest silver objects in the world. The urns were made for Madho Singh II when he travelled to London for the coronation of King Edward VII – the man who inspired the myth of Jaipur's pink hue. Madho Singh didn't trust foreign water so had the vast urns filled from the Ganges to take with him, making them part of the largest, most ostentatious packed lunch of all time. And yet, in spite of all these feats of engineering, creativity, and design, it's Jaipur's pinkness that will always be the abiding memory. It's a city that's both ancient and modern, spiritual yet fiercely commercial, decaying but beautiful, infuriating and yet utterly sublime. (fin)

