

Panchkund

Derived from the Sanskrit words "Panch" (meaning five) and "Kund" (meaning well), Panchkund is a nod to the rich historical tapestry of Pushkar. Just as the mythical pilgrimage to the Five Wells promises purification of the soul, our restaurant promises to immerse you in a culinary journey that awakens your taste buds and ignites your spirit.

At Panchkund, we embrace the concept of the five tastes—Sweet, Sour, Salty, Savoury and Bitter – bringing them together in perfect harmony on your plate. Drawing inspiration from this quintessential aspect of human palates, our expert chefs craft dishes that celebrate the symphony of flavours, each bite a melody of taste that delight and surprise.

Overlooking the shimmering expanse of our pool, Panchkund offers not just a meal but an immersive experience. Our culinary journey is a testament to our commitment to both local heritage and Indian

THE MENU INSIDE:

Salad
Soups
From the Tandoor
Indian Curries
Indian Breads
Rice
Oriental
Desi Rasoi Se
Round The Clock
Desserts

BEVERAGES

TEA 125

COFFEE 125

CANNED JUICE 175

AERATED DRINKS 100

MILK SHAKE 175

BUTTER MILK 125

LASSI 150

PACKAGED DRINKING WATER (1 L) 75

SODA 75



BREAKFAST

Served between 7.00 am – 10.00 am

POORI BHAJI 225

Fluffy fried bread with savory spiced potato curry.
A classic Indian comfort dish

ALOO PARATHA 225

A delightful Indian flatbread stuffed with seasoned
mashed potatoes served with pickles

POHA 175

A light and fluffy dish made from flattened rice, infused
with spices, and garnished with fresh herbs and crunchy
peanuts

IDLI 225

Soft, steamed rice cakes, a South Indian staple, served
with flavourful coconut chutney and tangy sambar

VADA 225

Crispy, deep-fried lentil fritters with a hint of spice,
served with flavourful coconut chutney and tangy sambar

UPMA 225

A warm, savoury semolina porridge cooked with
spices and vegetables

UTTAPAM 225

South Indian savory pancake, topped with a colorful
array of vegetables and served with coconut chutney

CHOICE OF BREADS 70

Plain, White, Brown

SANDWICHES 250/350/375 
VEG/EGG/CHICKEN

Your choice of plain, toasted or grilled

CHOICE OF OMLETTE 225/250 
PLAIN/CHEESE

A fluffy and satisfying meal made from beaten eggs,
customized with your choice of fillings like cheese,
veggies or plain

Taxes as applicable

SALAD

GREEN SALAD 175

A vibrant medley of fresh tomatoes, cucumbers, onions and chilli served with lemon

HEALTHY SPROUT SALAD 175

A nutritious blend of crunchy sprouted legumes, tossed along with vibrant veggies and zesty dressing

SOUPS

CHOICE OF CREAM SOUP 225

Tomato | Mushroom |Vegetables
Velvety and rich. Select from our daily offering of creamy soups

DAL SHORBA 225

A favourite Indian delight made with lentils

HOT & SOUR SOUP 225

A traditional Chinese soup to warm your soul

CHICKEN MANCHOW SOUP 300

A very popular Indian-Chinese fusion soup with spicy overtones

FROM THE TANDOOR

MURG MALAI KEBAB 500

Morsels of chicken, blended with cream, cheese, lemon juice and green coriander grilled in a moderate Tandoor.

CHICKEN TIKKA 500

Boneless chicken marinated in Indian spices and yogurt, cooked in a charcoal oven.

PANEER BUTTER MASALA 400

Succulent paneer cubes marinated in aromatic spices, char-grilled to perfection

DUDHIYA KEBAB 350

A lip-smacking Mughlai appetizer that is creamy on the inside, crunchy on the outside and absolutely deliciously packed with flavours

TANDOORI ALOO 325

Scooped potatoes stuffed with raisins and cashew nuts, served with coriander chutney

TANDOORI SALAD 400

Cubes of onion, capsicum, mushroom, paneer and pineapple seasoned with a spicy mixture of chaat and garam masala with a hint of black cumin

INDIAN CURRIES

EGG CURRY 375

A savoury delight of hard-boiled eggs swimming in a fragrant, spiced tomato gravy, a satisfying and flavourful dish

MURG CURRY 500

Tender chicken pieces simmered in a rich, aromatic curry sauce, a flavorful chicken indulgence

MURG SHEKHAWATI 500

A regal chicken dish hailing from the historic Shekhawati region. Chicken drumsticks cooked in a rich tomato and cashew nut gravy, topped with almond flakes

LAAL MAAS 650

A fiery Rajasthani specialty, featuring tender morsels of meat slow-cooked in a red chili-infused gravy, a spicy culinary adventure

PANEER BUTTER MASALA 400

One of India's most popular paneer gravy recipes, and for good reason! Indian cottage cheese cubes smothered in a creamy, lightly spiced tomato sauce

KADAI PANEER 400

A vibrant, tangy, deeply spiced paneer recipe that is perfect for enjoying all year round. Made with onions, tomatoes, capsicum and Indian spices

MIX VEGETABLES 350

A colourful blend of fresh veggies cooked in a fragrant, aromatic Indian curry. A flavourful vegetarian delight!

DUM ALOO BANARSI 350

A Banarsi specialty featuring baby potatoes in a rich, spiced tomato gravy, a taste of Northern India

DAL MAKHANI 325

A hearty, slow-cooked black lentil curry, infused with aromatic spices, a North Indian comfort classic

DAL TADKA 325

A comforting dish of yellow lentils tempered with aromatic spices, a simple yet flavourful staple of the Indian cuisine

CHEF'S SPECIAL VEGETABLE 400

An exquisite medley of market-fresh, seasonal vegetables, skillfully crafted with the chef's secret touch

Methi (Fenugreek) is a unique spice known for its slightly bitter taste and aromatic, earthy flavour. It is available in both seed and leaf form and used to prepare dishes like Methi Paratha, Methi Malai Murg, Aloo Methi, Panchmel Daal, among many others. It's a versatile ingredient that adds complexity to a wide range of dishes.



INDIAN BREADS

TANDOORI ROTI 70

Charcoal-baked flatbread, rustic and smoky, perfect with your favourite curries

BUTTER NAAN 120

Soft and pillowy Indian flatbread, a versatile companion to elevate any meal

TAWA ROTI 60

Hand-rolled and griddle-cooked, a rustic, unleavened Indian bread with a wholesome charm

RICE

NAVRATAN PULAO 250

A jewel of a rice dish, studded with nine vibrant ingredients, a symphony of flavours and colours

STEAMED RICE 175

Freshly boiled basmati rice, the perfect partner to your curries

“Lal Mirch (Red Chilli) is a common ingredient to add heat and flavour to Rajasthani food. Both whole dried chillies and red chili powder may be used. The most common dishes with a hearty helping of Lal Mirch include Laal Maas and Mirchi Vada.”

ORIENTAL

CHILLI PANEER 300 🍳

Batter fried cottage cheese cooked in onion, capsicum, green chillies in a spicy Chinese sauce

HONEY CHILLI POTATO 275

Crispy potato wedges glazed in a sweet and spicy honey-chili sauce

VEGETABLE MANCHURIAN 325 🌶️

Crispy vegetable dumplings in a savory and tangy sauce, an Indo-Chinese delight

VEGETABLE SPRING ROLL 300

Crispy, golden rolls filled with a medley of fresh vegetables and aromatic spices, served with a dipping sauce

VEGETABLE FRIED RICE 250

A fragrant blend of fluffy rice, fresh vegetables, and savoury seasonings, a classic Asian delight

VEGETABLE HAKKA NOODLE 250

Stir-fried noodles with a colourful mix of veggies, infused with the bold flavors of Hakka cuisine



Taxes as applicable

DESI RASOI SE

FARM -TO-PLATE 450 🍳

Green leafy vegetables grown locally and served fresh!

GOVIND GATTA CURRY 350 🍳

Steamed and fried dumplings of chickpea flour filled with dry fruits in a yogurt gravy

KADHI PAKORA 350

Deep fried fritters (pakora) dunked in a yogurt based curry made with besan (gram flour) and spices. A true North Indian delight!

KER SANGRI 350

A very traditional Rajasthani dish made with dried ker berry and sangri beans

PITOD MASALA 350 🌶️

This is a famous and most lovable curry in Rajasthan that goes well with roti, paratha and rice.

ALOO PYAZ KI SABJI 350

A comforting dish of sautéed potatoes and onions, lightly spiced and full of flavour

SEV TAMATAR 300 🌶️ 🍳

An incredibly humble accompaniment, Sev Tamatar Ki Sabji is made using juicy tomatoes, desi masalas and served with heaps of besan sev

MISSI ROTI 70

Missi Roti are savory and nutty flavored flatbreads made with a mix of whole wheat flour, gram flour and spices

JUNGLEE ROTI 175 🍳

A hearty and rustic flatbread, reminiscent of traditional Indian fare enjoyed in the wilderness

Haldi (Turmeric) is a crucial spice in Rajasthani cuisine. It provides colour and flavour to dishes and is known for its anti-inflammatory properties. It has a slightly bitter, mild earthy flavour and commonly used in the preparation of Kadi Pakoda, Aloo Pyaaz Ki Sabzi and many other Rajasthani curries.



ROUND THE CLOCK

ASSORTED VEGETABLE PAKORA 175

Crispy fritters made from an assortment of fresh vegetables, lightly spiced

PANEER PAKORA 250

Irresistible paneer (cottage cheese) fritters, golden and crispy, a perfect snack for all occasions.

CHILLY CHEESE TOAST 225

Crispy toast loaded with melted cheese and a spicy kick, a delightful fusion of flavours

SANDWICHES 225/350/375

VEG/EGG/CHICKEN

Served plain, toasted or grilled

PASTA 400

Choose your sauce: rich red or creamy white, and savour perfectly cooked pasta

FRENCH FRIES 100

A comfort snack – globally!

MAGGIE 100/125/175

PLAIN /MASALA/VEGETABLE

An Indian classic!

CHEESE, CHERRY, PINEAPPLE STICK 175

PEANUTS 75

MASALA PEANUT 100

PAPAD 50

MASALA PAPAD 75

DESSERTS

ICE - CREAMS 150

Vanilla I Strawberry I Chocolate

GULAB JAMUN 200 (2 pc)

Soft, spongy dumplings soaked in fragrant rose-infused sugar syrup, a sweet Indian delicacy

MALPUA 200 (2 pc)



*All prices in Indian Rupees. Rates are based on standard portions. Government taxes are applicable. Room service extra 20%

👨‍🍳 Signature Dish 🇮🇳 Non Veg 🌶️ Spicy